

Amerex Corporation

P.O. Box 81
Trussville, AL 35173-0081
205.655.3271 p
800.654.5980 f
<http://www.amerex-fire.com>



Subject: Steam Kettle

Date: May 18, 2017

File: 0029.1.A_ Steam Kettle

To Whom It May Concern:

Amerex's recommendation is that Steam Kettle requires no protection. Such appliances make steam by heating water to 212°F, and even if it were super-heated up to 50 psi which is the maximum pressure for most units, the steam would only be 298°F. This is an insufficient amount of heat to auto-ignite vegetable or animal fat which require 685°F / 600°F respectively.

The temperature is so low that in NFPA 17A (2017), 4.4.4.3, under the heading of "Shutoff Devices" it states, "Steam supplied from an external source shall not be required to be shut down."

If protection is being required then it would need to be similar to protecting a tilting skillet which calls for the use of our fryer nozzle PN 13729. See page 3-7 of the Amerex Restaurant Fire Suppression System, PN 20150. This application would represent the worst-case scenario, that of a deep fat fryer. Also this protection is only possible when the cover is fully open.

The above recommendation is based on sound fire protection backed by our extensive knowledge of kitchen protection and fire testing. Please let us know of any further questions you may have concerning this issue.

If you have any further questions please feel free to contact me at (205) 655-3271.

Sincerely,
Derek J. Bryant
Amerex Corporation
Applications Engineer/KP & IS
E-mail: derek.bryant@amerex-fire.com
tech.services@amerex-fire.com