

Hydramist® AMR Catering Nozzle (LPS1223)



Hydramist Product Factsheet: F257 Issue 1

Description

The Hydramist® range of “Automatic and Manual Release” (AMR) catering equipment nozzles is designed to create high pressure water mist with enough flow and velocity to extinguish fires in deep fat fryers, catering equipment, and associated extract plenums and ducts.

Each nozzle incorporates a thermally activated bulb which is rated at 93 - 182°C. Upon activation of the bulb by heat, or alternatively via the manual release call point connected to the 15 AMPU pump, scientifically configured micro-outlets produce a flow rate and spray pattern determined as being able to extinguish fires by the Loss Prevention Certification Board LPS1223 Approval Scheme.

Hydramist® AMR nozzles have been tested over a range of heights encompassing close range installation to ventilated ceiling extract installation and can be installed over a wide variety of catering equipment, details of installation parameters are available upon request.

Hydramist® nozzles are designed to meet the specific fire protection needs of the application and the catering industry. Based on information supplied by the client, an approved designer working from the Hydramist® design manual, determines the detailed specification of the number and type of nozzles to meet the specific fire risk.

Due to the low profile dimensions of the Hydramist® range there is minimal aesthetic impact. The Hydramist® AMR range of catering equipment fire protection nozzles is Loss Prevention Certification Board LPS1223 3rd Party Approved for your safety and peace of mind.

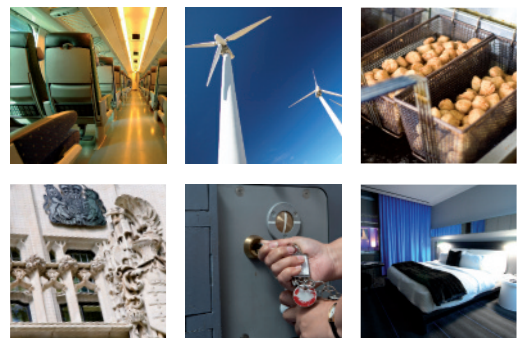
Nozzles



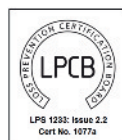
Applications

Catering equipment including:-

- Deep fat fryers, fat cooker
- 4 or 6 ring hobs/burners
- Griddles
- Bratt pans
- Salamander and chargrill
- Oven ranges
- Pizza ovens
- Char broiler
- Chinese wok ranges
- Mesquite grill
- Rotisserie
- Open tandoori
- Extract canopies
- Ventilated ceiling extract systems
- Extract plenums
- Extract ducts



hydramist®
Fire Protection Systems



Watermist Ltd. Fison Way, Thetford, Norfolk, IP24 1HT

Telephone: +44(0) 800 731 9288 Email: info@hydramist.co.uk Web: www.hydramist.co.uk

All information contained in this data sheet is correct at the time of printing. Watermist Limited reserves the right to alter or modify the content without prior notice.

Hydramist®

AMR Catering Nozzle (LPS1223)



Technical Description and Services

Each Hydramist® “automatic actuation” catering equipment nozzle will consist of the following components:

- 1 x Stainless steel pendant mounted nozzle body
- 1 x Set of micro-outlets
- 1 x Frangible bulb
- 1 x 80 micron filter

Hydramist Product Factsheet: F257 Issue 1

GLASS BULB TEMPERATURE RATINGS

Hydramist® glass bulb nozzles use industry standard fast response frangible glass bulbs

BULB ACTIVATION TEMPERATURE	BULB COLOUR
200°F 93°C 220°F 104°C	Green Turquoise
286°F 141°C	Blue
360°F 182°C	Purple