

## TANK Coverage – Clamshell Griddle (Updated)

*Fire System Technical Bulletin*

FTB22-1004

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### Background:

The UL300 Standard: *Fire Testing of Fire Extinguishing System for Protection of Commercial Cooking Equipment* does not include a test protocol for clamshell griddles. As this appliance type is uncategorized, coverage requirements do not appear in the Model TANK Fire Suppression Extinguishing System Installation, Operation, and Maintenance Manual (TANK OIM). CaptiveAire Systems, Inc, manufacturer of model TANK-FS, provides the following supplemental information serving to outline the recommended TANK coverage for these appliances.

### Details:

Following guidelines for fryers and tilt skillets as outlined in the TANK OIM is recommended. Coverage should be based on the length of the griddle cooking surface, not the platen length. For example, if there are 2 upper platens on a single 24" griddle, one would use 30" overlapping coverage because the 24" surface exceeds the maximum 14" width that is allowed for the standard 36" overlapping coverage of fryers and tilt skillets.

Nozzles should be positioned to avoid obstruction of nozzle flow.

If the nozzle flow will be obstructed by the upper platen while observing required nozzle positioning for TANK-FS overlapping coverage, either all nozzles within that same zone shall be moved forward in front of the upper platen and angled back to the cooking surface, OR a separate overlapping coverage zone shall be used for the equipment and the nozzles in that zone shall be moved forward, in front of the upper platen, and angled back to the cooking surface. The new nozzle position should follow the 35-50" nozzle to cooking surface requirement of other overlapping coverages.

*The information contained in this bulletin is not intended to replace the requirements and limitations outlined in the TANK OIM. All protection must be in accordance with local codes and acceptable to the Authority Having Jurisdiction.*