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**Subject: Belshaw Donut Fryer**  
**Model: Mark II, V, and VI**  
**Date: October 12, 2017**  
**File: 65.1.A\_Belshaw Robotic Donut Fryer Mark II, V, VI**

To Whom It May Concern:

Amerex recommends the use of our “Zone Defense” system nozzles, Part Number 14178 for the protection of a doughnut fryer. We require the use of P/N 14178 nozzles to protect a Belshaw Mark II, V, VI robotic donut fryer vat. You will create a “Zone of Protection” over the frying vat by placing the nozzles starting at 4” from one end of the vat and then equally spaced based on the total length of the “Zone”. The nozzles are to be located over the centerline of the vat at a height of 46”-51”. The Zone coverage outlined in our manual P/N 20150 on page 3-44 can be used to determine the number and spacing of the nozzles.

The exhaust duct and plenum of the hood are to be protected as required per Restaurant Fire Suppression Manual PN20150. Hood detection system must be one of the linear system described in the manual.

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

Sincerely,  
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