

Badger[®] Range Guard[®] Agent Discharge Nozzles



Effective: July 2015
B-87-011

FEATURES

- For Use in Range Guard Commercial Cooking Fire Suppression Systems
- Stainless Steel Internal Strainer
- Nickel-Chrome Plated Brass Body
- Grooved Rings for Easy Identification
- Foil Seal Prevents Clogging from Grease
- Available Swivel Adapter for Easy Aim Adjustment

DESCRIPTION

There are seven agent discharge nozzles available for use with the Badger Range Guard Wet Chemical Suppression System. Each nozzle has a specific flow number which is an indication of the discharge rate. Nozzle types are selected based upon the specific hazard being protected. All nozzles have a 3/8-in. NPT female thread and are stamped with the nozzle type (see Figure 1).

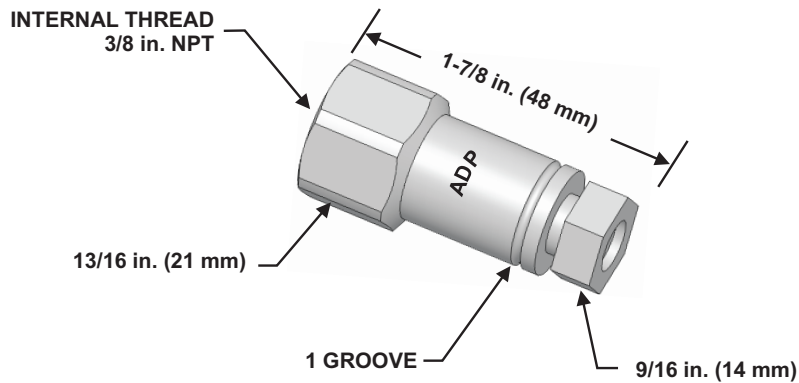


Figure 1. ADP Nozzle

A swivel adapter (P/N 87-120021-001) may be used with each nozzle to facilitate proper aim (see Figure 2).

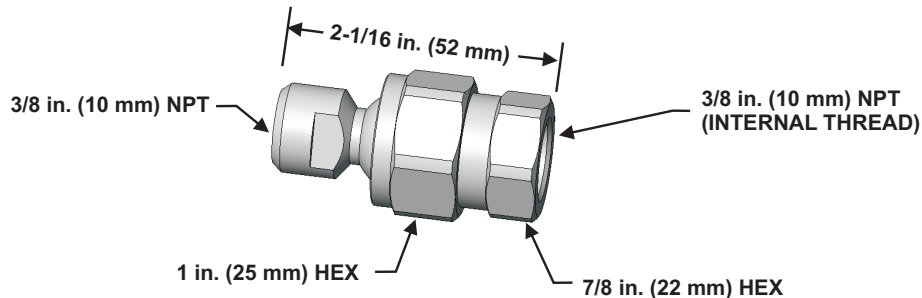


Figure 2. Nozzle Swivel Adapter

TECHNICAL DATA

Table 1: Nozzle Application Information

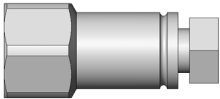
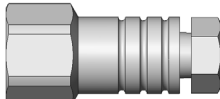
Nozzle Type	Part Number	Flow	Reference in Range Guard Wet Chemical DIOM Manual (P/N 60-9127100-000)	Application
<p>ADP</p>  <p>87-120012-001 1 Groove</p>		1	Paragraph 3-4.6	<p>Split Vat Deep Fat Fryer (Low Proximity) Max. Hazard Area: 14 in. x 15 in. (356 mm x 381 mm) Max. Appliance Area: 14 in. x 21 in. (356 mm x 533 mm)</p>
			Paragraph 3-4.8	<p>Krispy Kreme Model 270 d/h Doughnut Fryer 8 ADP Nozzles Required, 8 Total Flows, Dedicated RG-6G Cylinder Max. Depth (front-to-back): 33 in. (840 mm) Max. Length (left-to-right): 93 in. (2362 mm)</p>
			Paragraph 3-4.13	<p>Upright Broiler Max. Internal Broiler Compartment: 30-1/4 in. x 34 in. (768 mm x 864 mm)</p>
			Paragraph 3-4.16	<p>Natural or Mesquite Charcoal Charbroiler Max. Cooking Surface: 24 in. x 24 in. (610 mm x 610 mm) Max Fuel Depth: 6 in. (152 mm)</p>
			Paragraph 3-4.18	<p>Chain Broiler (Closed-Top) Max. Internal Hazard Area: 28 in x 29 in. (711 mm x 737 mm)</p>
			Paragraph 3-4.19	<p>Chain Broiler (Open-Top) Max. Internal Hazard Area.: 28 in x 29 in. (711 mm x 737 mm)</p>
			Paragraph 3-4.20	<p>Griddle - Flat Cooking Surface With or Without Raised Ribs Max. Hazard Area: 30 in. x 42 in. (762 mm x 1067 mm)</p>
			Paragraph 3-6.1	<p>Plenum No Filter: 10 ft. x 4 ft. (3 m x 1.2 m) Max. "V" Filter: 10 ft. x 4 ft. (3 m x 1.2 m) Max. Per Nozzle Single Bank Filter: 10 ft. x 4 ft. (3 m x 1.2 m) Max. Per Nozzle</p>
			Paragraph 3-6.1.1.1	<p>Duct Up to 50 in. (1270 mm) perimeter per nozzle Max. Throw: 11.78 in. (300 mm) Unlimited duct length</p>
<p>GRW</p>  <p>87-120013-001 3 Grooves</p>		1	Paragraph 3-4.15	<p>Gas Radiant/Electric Charbroiler Max. Cooking Surface: 21 in. x 24 in. (533 mm x 610 mm)</p>
			Paragraph 3-4.21	<p>Wok Diameter: 14 in. to 28 in. (356 mm to 711 mm) Depth: 3 in. to 8 in. (76 mm to 203 mm)</p>

Table 1: Nozzle Application Information (Continued)

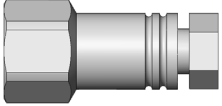
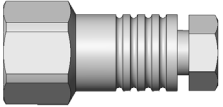
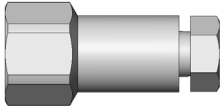
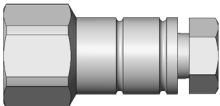
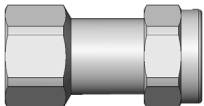
Nozzle Type	Part Number	Flow	Reference in Range Guard Wet Chemical DIOM Manual (P/N 60-9127100-000)	Application
F	<p>87-120012-001</p>  <p>2 Grooves</p>	2	Paragraph 3-4.1	<p>Single Vat Deep Fryer Max. Hazard Area: 18 in. x 18 in. (457 mm x 457 mm) Max. Appliance Area: 18 in. x 23 in. (457 mm x 584 mm)</p>
			Paragraph 3-4.2	<p>18-1/2 in. x 24-1/2 in. (470 mm x 622 mm) Deep Fat Fryer (2) F Nozzles Required, 4 Total Flows Max. Hazard Area: 18-1/2 in. x 18 in. (470 mm x 457 mm) Max. Appliance Area: 18-1/2 in. x 24-1/2 in. (470 mm x 622 mm)</p>
			Paragraph 3-4.3	<p>Split Vat Deep Fat Fryer Max. Hazard Area: 14 in. x 15 in. (356 mm x 381 mm) Max. Appliance Area: 14 in. x 21 in. (356 mm x 533 mm)</p>
			Paragraph 3-4.4	<p>14 in. x 14 in. (356 mm x 356 mm) Deep Fat Fryer Max. Hazard Area: 14 in. x 14 in. (356 mm x 356 mm) Max. Appliance Area: 14 in. x 24-1/2 in. (356 mm x 622 mm)</p>
			Paragraph 3-4.5	<p>Single Vat Deep Fryer with Drip Board less than 1 in. (25 mm) Max. Hazard Area: 24 in. x 24 in. (610 mm x 610 mm) Max. Appliance Area: 24 in. x 25 in. (610 mm x 635 mm)</p>
			Paragraph 3-4.14	<p>Charbroiler (Lava, Pumice, Ceramic, or Synthetic Rock) Max. Appliance Area: 22 in. x 23 in. (559 mm x 584 mm)</p>
			Paragraph 3-4.22	<p>Tilt Skillet (Braising Pan) Max. Hazard Area: 24 in. x 24 in. (610 mm x 610 mm)</p>
R	<p>87-120014-001</p>  <p>4 Grooves</p>	1	Paragraph 3-4.9	<p>Four-Burner Range Max. Hazard Area: 28 in. x 28 in. (711 mm x 711 mm) Shape of Burner Not Important</p>
			Paragraph 3-4.10	<p>Two-Burner Range Max. Hazard Length: 28 in. (711 mm) Shape of Burner Not Important</p>
			Paragraph 3-4.11	<p>Single-Burner Range Shape of Burner Not Important</p>
DM	<p>87-120015-001</p>  <p>0 Grooves</p>	3	Paragraph 3-4.17	<p>Mesquite Log Charbroiler Max Cooking Surface: 30 in. x 24 in. (762 mm x 610 mm) Max. Fuel Depth: 10 in. (254 mm) May Use Wood Chips, Chunks, Logs or any Combination</p>

Table 1: Nozzle Application Information (Continued)

Nozzle Type	Part Number	Flow	Reference in Range Guard Wet Chemical DIOM Manual (P/N 60-9127100-000)	Application
LPF	87-120022-001  1 & 4 Grooves	2	Paragraph 3-4.7	Deep Fat Fryer (Low Proximity) Max. Hazard Area: 14 in. x 15-1/2 in. (356 mm x 394 mm) Max Appliance Area: 14 in. x 23-1/4 in. (356 mm x 591 mm)
LPR	87-120024-001  Disc & Core	1	Paragraph 3-4.12	Four-Burner Range (Low Proximity) Max. Hazard Area: 24 in. x 24 in. (610 mm x 610 mm)

ORDERING INFORMATION

<u>Description</u>	<u>Part Number</u>
ADP Nozzle	87-120016-001 (10-pack of 87-120011-001)
F Nozzle	87-120017-001 (10-pack of 87-120012-001)
GRW Nozzle	87-120018-001 (10-pack of 87-120013-001)
R Nozzle	87-120019-001 (10-pack of 87-120014-001)
DM Nozzle	87-120020-001 (10-pack of 87-120015-001)
LPF Nozzle	87-120023-001 (10-pack of 87-120022-001)
LPR Nozzle	87-120025-001 (10-pack of 87-120024-001)
Swivel Adapter	87-120021-001 (each)
Foil Seals	60-9197054-000 (10-pack)
Disc Cap	60-9197290-000 (10-pack, not for LPR nozzle)
Disc Cap, LPR	87-120026-001 (each, for LPR nozzle only)

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