Description

The Hydramist® range of “automatic actuation” catering equipment nozzles is designed to create high pressure water mist with sufficient flow and velocity to extinguish fires in deep fat fryers, catering equipment, and associated extract plenums and ducts.

The main nozzle body incorporates a thermally activated bulb which is rated at 93 - 182°C. Scientifically configured micro-outlets produce a flow rate and spray pattern determined by 3rd party witnessing as being able to extinguish fires.

The Hydramist automatic actuation catering equipment system can be installed over a range of heights; details are available upon request.

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

Due to the low profile dimensions of the Hydramist® range there is minimal aesthetic impact.

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® Catering Nozzle

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

GLASS BULB TEMPERATURE RATING

<table>
<thead>
<tr>
<th>BULB ACTIVATION TEMPERATURE</th>
<th>BULB COLOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>200°F 93°C</td>
<td>Green</td>
</tr>
<tr>
<td>220°F 104°C</td>
<td>Turquoise</td>
</tr>
<tr>
<td>286°F 141°C</td>
<td>Blue</td>
</tr>
<tr>
<td>360°F 182°C</td>
<td>Purple</td>
</tr>
</tbody>
</table>

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