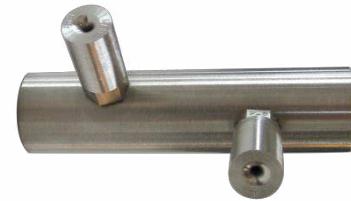


Description

The FIRE KILL™ Model Vesuvius N-pipe Type 2V-BM1 Water Mist System is a linear nozzle with the length of 1.8m and is designed to fight fat fryer fires with pure water. The system is installed in the kitchen hood as close to the centreline as possible and covers up to 0.75m on each side of the centreline and a length of 1.8m. If more coverage area is needed, the system can be connected in the ends to give a coverage area of (no. of system x 1.8m x 1.5m). If the hood is wider than 1.5m more strings of the N-pipe system should be installed parallel with a maximum spacing of 1.5m. The system should in any case be installed between 1m - 1.5m above the fat fryer surface.



The system is fast and simple to install and requires the use of a minimum of pipe fittings. The system is delivered in 1.8 meter N-pipe lengths with pre-made threaded connections for VID Fire-Kill BM1 water mist micro nozzles. The nozzles are installed in pairs of two with each pair positioned with 60° between them (30° from the vertical centreline) and with a spacing of 0.6m between the pair of nozzles on the pipe. A total of six BM1 nozzles are used per 1.8m N-Pipe.

N-Pipes are available in Ø28 x 1.2mm for connections with press-fittings.

Option: Plastic or Metal protection caps for BM1 micro nozzles are available.

Approvals

The system has successfully been fire tested to ISO 15371 fire test standard for water mist systems for fire protection of fat fryers conducted by The Danish Fire Laboratories (DFL). The system is holding MED-B, UK MER-B and TA by DNV.



Technical data

General description		
Minimum water pressure	7 bar	
Maximum water pressure	9 bar	
K-factor 1,8m N-pipe (metric)	16,8 (l/min/√bar)	
K-factor per micro nozzle	2.8 (l/min/√bar)	
Nominal flow at min pressure	44.45 l/min	
Drop size	DV ₉₀ < 300 µm	
Application		
Nozzle Spacing on N-pipe (max)	0.6 m	
N-pipe spacing (parallel)	1.5 m	
Installation height over fryer surface	Min	1.0 m
	Max	1.5 m
Fryer size surface area (max)	0.45 x 0.48	
Cooking oil volume (max)	30 liters	

Specific description	
Pipe Dimensions	Ø28x1.2mm
Weight	1.45 kg
Pipe material	SS AISI 316L
Micro Nozzle material	SS AISI 316L
Pipe for press fittings	28mm
Hydraulic system	
Water density (area 1.5m x 1.8m)	16.46 mm/min
System operation time	Min. 2 min
Related products	
Control Valve	C-EL or SUFA100
Filter	Model F

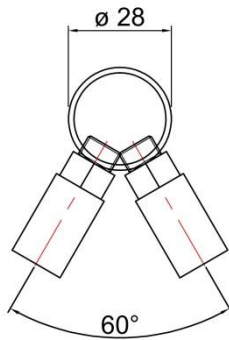
Installation

The Vesuvius system should be hydraulic designed to provide minimum water pressure of 7 bar and a maximum water pressure of 9 bar on all BM1 nozzles installed.

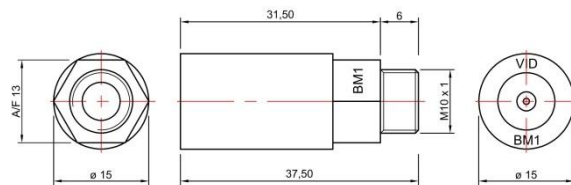
N-Pipes should be installed using hangers and fittings which comply with N-Pipes in stainless steel AISI316L. The system shall be flushed for debris and impurities prior to BM1 nozzles are fitted the N-Pipes. In system with nozzles having protection caps, the protection caps are fitted after the system has been functional tested.

Dimension

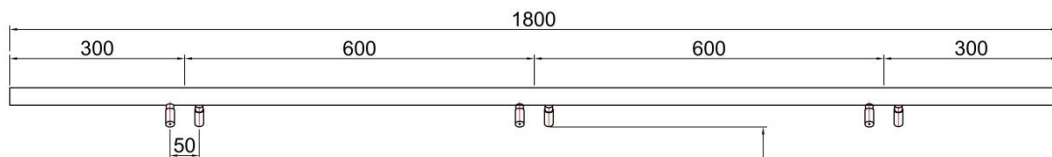
Side view - pipe with nozzles



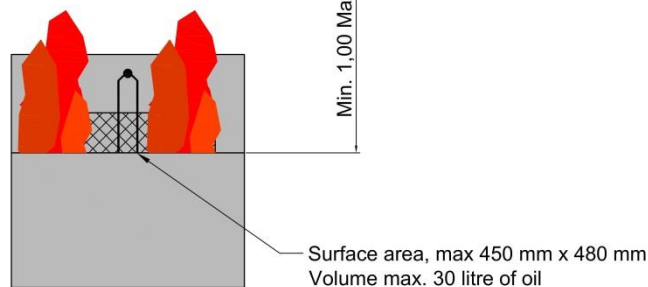
Nozzle dimension



Installation with fat fryer



To protect the fat fryer, 3 pair of BM1 nozzles are required. The N-Pipe shall be located with the center BM1 nozzles above the center of the Fat fryer.



Contact

For further information on FIRE KILL™ products, please contact our sales department at Sales@vidfirekill.com

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