

**Bulletin No. 5956**

DATE: December 20, 2013  
TO: Authorized ANSUL® Restaurant System Distributors and OEMs  
FROM: Product Management, Restaurant Systems  
SUBJECT: New Restaurant Fire Suppression Nozzles

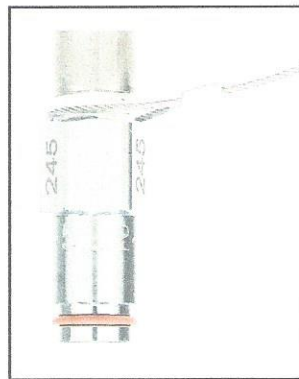
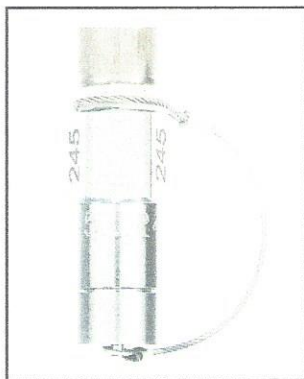
Today more families are eating meals outside the home than at any other time in history. This increased demand in restaurant cooking, coupled with elevated cooking temperatures and the output of grease-laden vapors from frying, grilling, and broiling processes, continues to challenge fire suppression system engineers and manufacturers.

In our efforts to meet the needs of this ever-changing cooking environment, we are pleased to announce enhancements to the ANSUL R-102 and PIRANHA restaurant nozzle assemblies. The nozzles will be available with a new streamlined body design that is less likely to accumulate and retain cooking residue, along with a metal blow-off cap that is designed to stay in place prior to discharge and can withstand elevated cooking temperatures.

**Improvement Benefits Include:**

- Streamlined body style to mitigate potential grease buildup
- Bold laser etching on three sides to simplify and improve nozzle identification
- Metal blow-off caps that can withstand higher cooking temperatures while reducing the potential for grease migration
- Lower maintenance cost for the end user
- Nozzles are compatible with existing R-102 and PIRANHA installations for easy replacement
- Nozzle tip is designed to accept only the new metal blow-off cap

**Note:** The new design will **not** allow the use of previously existing metal or rubber blow-off caps.



**UL EX 3470/UL EX 5174 - October 15, 2013**