

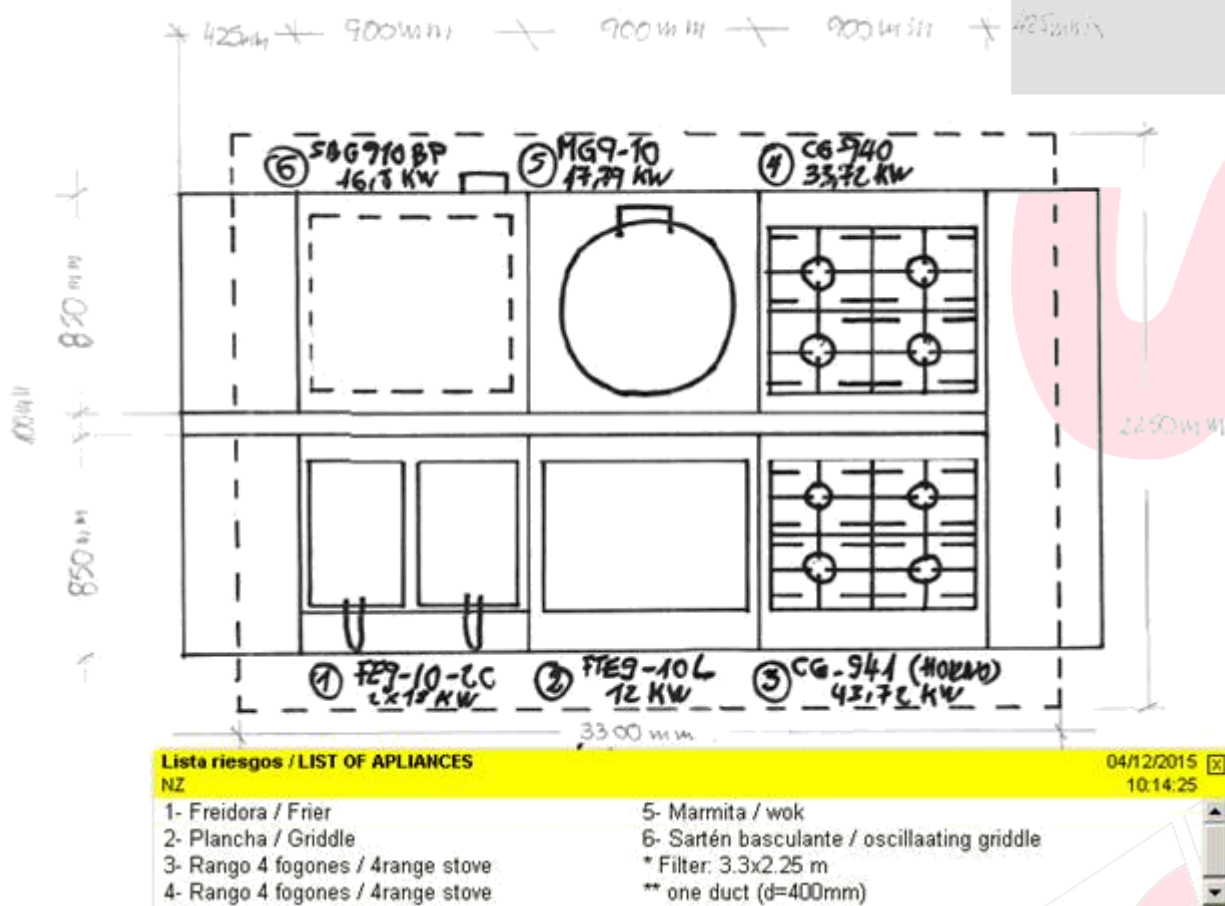
KITCHENS DESIGN – TOTAL K Quick guide.

Steps to design a standard kitchen protection:

- 1- List and dimensions of appliances to protect.
- 2- Total agent required: sum total flow units required → choose appropriate cylinder.
- 3- Detection.

FIRST: It is necessary to get a detailed sketch or drawing, including appliances measures.

Example:



SECOND: We make a list to calculate total agent required, in order to choose cylinder size.

Example:

No.	Hazard	Flow units/ caudal number required	Nozzle references
2	fryer	$2 \times 2 = 4$	TKD2K
2	Big griddle	$2 \times 2 = 4$	TKD2G
2	stoves with four ranges	$2 \times 2 = 4$	TKD2G
1	Wok	$1 \times 1 = 1$	TKD1P
4	Filter (coverage $3 \times 1.2\text{m}$)	$4 \times 1 = 4$	TKD1P
1	duct	$1 \times 1 = 1$	TKD1C

10 nozzles &
10 adaptors
(ref.:TKDAG)

Total: 18 flow units
 25L cyl (ref.:TK-25)
 +brackets (ref.: TKHE25)

THIRD: Detection. If mechanical:

Example:

- One fusible every 80 cm: $3.3\text{m}/0.80 = 5$ units. As we have two rows $\rightarrow$ 10 units (ref.: TTKIT)
- Mechanical central (ref.: TKSIM)
- Switch (ref.: KMS-DPDT)
- Meters of cable (ref.: KWR-50). Indicative: 15m $\rightarrow$ 6L cyl 20m $\rightarrow$ 16L cyl, 30m $\rightarrow$ 25L cyl
- Pulley elbows (ref.: TKCP) Indicative: 6No. $\rightarrow$ 6L cyl 12No. $\rightarrow$ 16L cyl 15No. $\rightarrow$ 25L cyl
- End of line (ref.: KFLDM)
- Remote manual actuator without tension (ref.: TKDMS)

ADDITIONAL INFORMATION:

- List the hazards and choose the nozzles**
(5 types, adapted to each hazard)

Nozzle type	Applications	Caudal / Flow unit
TKD1C	Ducts, radiant gas	1
TKD2G	4 burners, griddles (L),	2
TKD2K	Fryer, grill, griddles (M)	2
TKD15C	Big ducts, coal broiler,	1,5
TKD1P	hood (3m), griddles (S), 2 burners, 3 burners (2No.)	1

- Calculate total agent & choose the cylinder**

TK-6	TK-16	TK-25
5	13	20

- Choose detection**

- Fuel & energy supply must be cut down
- Gas shutdown recommended



NOZZLES COVERAGE¹:

Tipo de difusor / Nozzle type	Tipo de aplicación / Application	Cobertura / Cover	Nº de caudal / Caudal number
TKD1P	Plenum o Filtros / Plenum	1.22 x 3 m	1
TKD2K	Freidora – Grill / Fryer – Grill	65 x 50 cm	2
TKD1P (2)		65 x 50 cm	2
TKD1C	Gas radiante – Baño María / Radiant gas – Bain Marie		1
TKD2G	Rango para 4 fogones / 4 burner range	61 x 61 cm	2
TKD1P	Rango para 2 fogones / 2 burner range	61 x 31 cm	1
TKD1P	Rango para 2 fogones / 2 burner range	71 x 36 cm	1
TKD2G	Rango para 2 fogones con estantería / 2 burner range	61 x 30 cm	2
TKD1P (2)	Rango para 3 fogones / 3 burner range	91 x 30 cm	2
TKD15C (2)	Conducto / Duct	Ø81 cm	3
TKD1C		Ø40.6 cm	1
TKD1P		91 x 76 cm	1
TKD2K	Planchas / Griddle	107 x 76 cm	2
TKD2G		122 x 76 cm	2
TKD15C	Parrilla carbón / Coal broiler	72 x 61 cm	1.5
TKD2G	Salamandra / Salamander	36 x 107 cm	2
TKD1P	Wok	Ø36-61 cm	1

PIPING:

Numero de caudales / Number of caudals	Acero negro Tamaño tubería / Black steel – Pipe size	Acero inoxidable Tamaño tubería / Stainless steel – Size pipe
1 – 2	1/4"	- cm
1 – 11	3/8"	Ø ext. 15 mm
12 – 18	1/2"	Ø ext. 18 mm
18 – 30	3/4"	Ø ext. 20 mm
30 - 48	1"	Ø ext. 25 mm

NOTES:

- 1- Illustrative information. SIEX reserves the right to change or modify any data or specification without previous notice due to changes in order to improve its products.
- 2- Mech. central must be placed above cyl. If not, nitrogen cartridge is required.
- 3- Additional devices (gas shutdown, tensioned actuator, banks, etc.) require extra components not detailed here. Contact Siex.
- 4- All designs must be verified by Siex.