

**CITY OF SACRAMENTO**

**1231 I Street, Sacramento, CA 95814**

**Permit No: 9902940**

**Insp Area: 2**

**Site Address: 360 FLORIN RD SAC**

Parcel No: 030-0042-040

Sub-Type: COM

Housing (Y/N): N

**CONTRACTOR**

AAA FIRE PROTECTION SERVICES  
PO BOX 3626  
HAYWARD CA 94540

**OWNER**

TSAKOPOULOS FAMILY TRUST  
300 FLORIN RD  
SACRAMENTO CA 95831

**ARCHITECT**

**Nature of Work: FIRE SUPPRESSION SYSTEM FOR TYPE 1 HOOD**

**CONSTRUCTION LENDING AGENCY :** I hereby affirm under penalty of perjury that there is a construction lending agency for the performance of the work for which this permit is issued (Sec. 3097, Civ. C).

Lender's Name \_\_\_\_\_ Lender's Address \_\_\_\_\_

**LICENSED CONTRACTORS DECLARATION:** I hereby affirm under penalty of perjury that I am licensed under provisions of Chapter 9 (commencing with section 7000) of Division 3 of the Business and Professions Code and my license is in full force and effect.

X License Class 216 License Number 79959 Date 5-13-99 Contractor Signature [Signature]

**OWNER-BUILDER DECLARATION:** I hereby affirm under penalty of perjury that I am exempt from the contractors License Law for the following reason (Sec. 7031.5, Business and Professions Code; any city or county which requires a permit to construct, alter, improve, demolish, or repair any structure, prior to its issuance, also requires the applicant for such permit to file a signed statement that he or she is licensed pursuant to the provisions of the Contractors License Law (Chapter 9 (commencing with Section 7000) of Division 8 of the Business and Professions Code) or that he or she is exempt therefrom and the basis for the alleged exemption. Any violation of Section 7031.5 by any applicant for a permit subjects the applicant to a civil penalty of not more than five hundred dollars (\$500.00);

\_\_\_\_ I, as a owner of the property, or my employees with wages as their sole compensation, will do the work, and the structure is not intended or offered for sale (Sec. 7044, Business and Professional Code: The Contractors License Law does not apply to an owner of property who builds or improves thereon, and who does such work himself or herself or through his/her own employees, provided that such improvements are not intended or offered for sale. If, however, the building or improvement is sold within one year of completion, the owner-builder will have the burden of proving that he/she did not build or improve for the purpose of sale.)

\_\_\_\_ I, as owner of the property, am exclusively contracting with licensed contractors to construct the project (Sec. 7044, Business and Professions Code: The Contractors License Law does not apply to an owner of property who builds or improves thereon, and who contracts for such projects with a contractor(s) licensed pursuant to the Contractors License Law).

\_\_\_\_ I am exempt under Sec. \_\_\_\_\_ B & PC for this reason: \_\_\_\_\_

Date \_\_\_\_\_ Owner Signature \_\_\_\_\_

**IN ISSUING THIS BUILDING PERMIT,** the applicant represents, and the city relies on the representation of the applicant, that the applicant verified all measurements and locations shown on the application or accompanying drawings and that the improvement to be constructed does not violate any law or private agreement relating to permissible or prohibited locations for such improvements. This building permit does not authorize any illegal location of any improvement or the violation of any private agreement relating to location of improvements.

I certify that I have read this application and state that all information is correct. I agree to comply with all city and county ordinances and state laws relating to building construction and hereby authorize representative(s) of this city to enter upon the above mentioned property for inspection purposes.

X Date 5-13-99 Applicant/Agent Signature [Signature]

**WORKER'S COMPENSATION DECLARATION:** I hereby affirm under penalty of perjury one of the following declarations:

\_\_\_\_ I have and will maintain a certificate of consent to self-insure for workers' compensation as provided for by Section 3700 of the Labor Code, for the performance of work for which the permit is issued.

\_\_\_\_ I have and will maintain workers' compensation insurance, as required by Section 3700 of the Labor Code, for the performance of the work for which this permit is issued. My workers' compensation insurance carrier and policy number are:

Carrier SA Policy Number WP97-555634-06 Exp Date 04/01/1999

\_\_\_\_ (This section need not be completed if the permit is for \$100 or less) I certify that in the performance of the work for which this permit is issued, I shall not employ any person in any manner so as to become subject to the workers' compensation laws of California and agree that if I should become subject to the workers' compensation provisions of Section 3700 of the Labor Code, I shall forthwith comply with those provisions.

X Date 5-13-99 Applicant Signature [Signature]

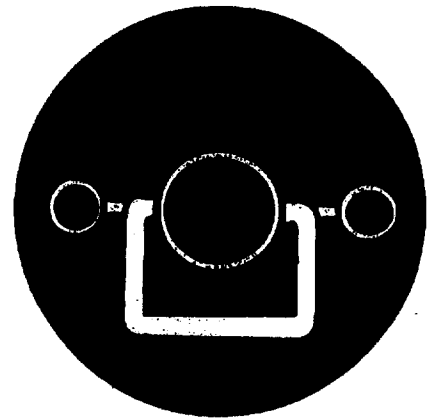
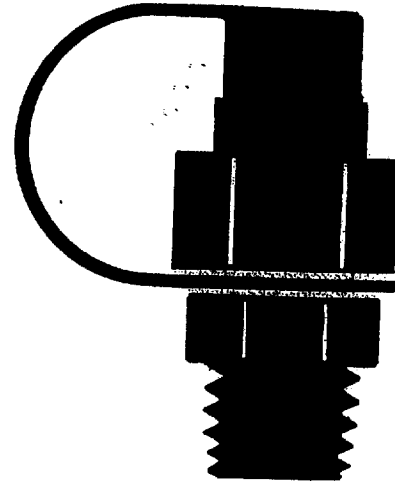
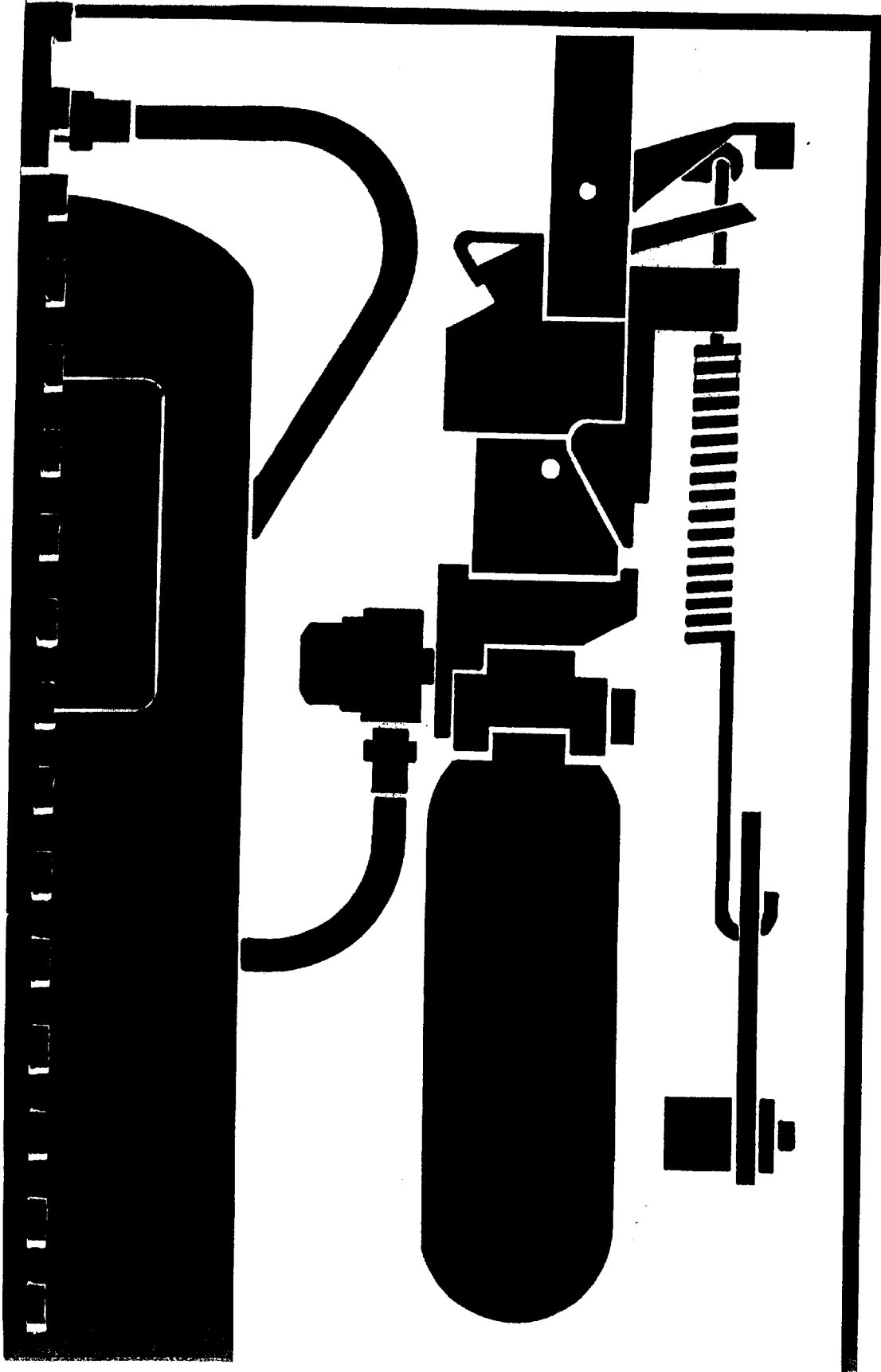
**WARNING: FAILURE TO SECURE WORKER'S COMPENSATION COVERAGE IS UNLAWFUL AND SHALL SUBJECT AN EMPLOYER TO CRIMINAL PENALTIES AND CIVIL FINES UP TO ONE HUNDRED THOUSAND DOLLARS (\$100,000) IN ADDITION TO THE COST OF COMPENSATION, DAMAGES AS PROVIDED FOR IN SECTION 3706 OF THE LABOR CODE, INTEREST AND ATTORNEY'S FEE.**

**THIS PERMIT SHALL EXPIRE BY LIMITATION IF WORK IS NOT COMMENCED WITHIN 180 DAYS.**

DESIGN  
INSTALLATION  
RECHARGE AND  
MAINTENANCE  
MANUAL

R-102 RESTAURANT  
FIRE SUPPRESSION  
SYSTEM  
(Standard UL 300 Listed)

*Office copy  
1 only  
submitted*



### EXTINGUISHING AGENT

ANSULEX Low pH Liquid Fire Suppressant (1.5 gallon – Part No. 79694 or 3.0 gallon – Part No. 79372) is a potassium-based solution designed for fast knock-down and suppression of grease-related fires. The agent is shipped in plastic containers which provide one complete tank charge. Agent storage life expectancy is twelve years. The distributor must record the batch numbers and date of shipment receipt to be filed with each installation record.

"ANSULEX" LOW pH LIQUID FIRE SUPPRESSANT

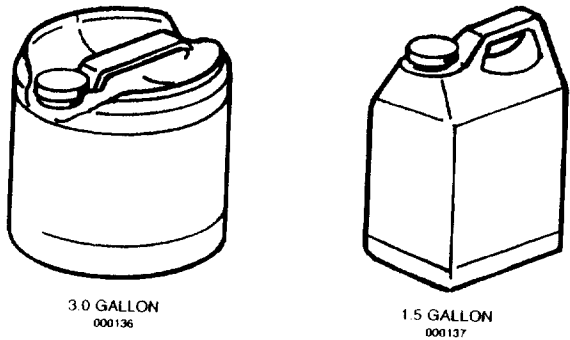


FIGURE 1

### REGULATED RELEASE ASSEMBLY (MECHANICAL)

The ANSUL AUTOMAN Regulated Mechanical Release Assembly (3.0 gallon – Part No. 79290 or 1.5 gallon – Part No. 79291) contains the regulated release mechanism, agent tank, expellant gas hose for agent tank hookup, and enclosure knockouts to facilitate installing actuation piping; expellant piping; detection system; and additional equipment. This regulated release assembly is used in single, double, and multiple-tank systems and must be mounted to a rigid surface. The release mechanism can be used to interconnect both the actuation and expellant gas lines as required per system design. The regulator is designed to allow a constant flow of gas into the tank at 110 psi (759 kPa) when the system is actuated.

In single, double, and multiple-tank systems, the provided expellant gas hose connects the agent tank to the bottom outlet of the regulator. In double and multiple-tank system configurations, the back outlet of the regulator is used as an expellant gas feed for one additional tank-enclosure or tank-bracket hookup. The enclosure contains the required knockouts to facilitate this connection. If a pressure switch is to be attached to the regulator, additional fittings are required.

The tank is mounted within the enclosure. The tank contains an adaptor/tube assembly with a burst disc union. The burst disc helps prevent siphoning of the agent up the pipe due to significant temperature fluctuations in the area where the tank is located. The tank is mild steel and, under normal conditions, requires hydrostatic testing every twelve years.

► The agent tank is shipped uncharged and must be filled with only ANSULEX Low pH Liquid Fire Suppressant during installation.

The detection and additional equipment required per system design are connected to the release mechanism. The enclosure contains knockouts to facilitate detection and additional hookups.

The system can be actuated automatically or manually. Automatic actuation occurs when a fusible link within the detection system separates in a fire condition. Manual actuation of the system occurs when personnel pull on the remote manual pull station pull ring.

### "ANSUL AUTOMAN" REGULATED RELEASE ASSEMBLY (MECHANICAL)

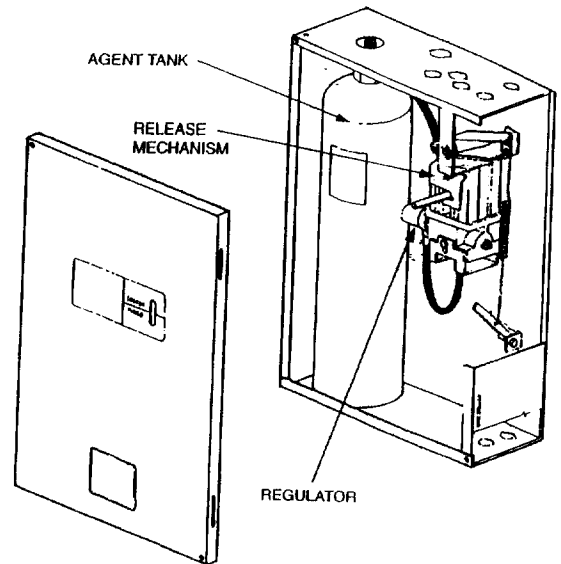


FIGURE 2  
000138

### REGULATED RELEASE ASSEMBLY (ELECTRICAL)

The ANSUL AUTOMAN Regulated Electrical Release Assembly (3.0 gallon Part No. 79292) is identical to the mechanical version except it contains a factory installed 120 VAC solenoid and electrical switch.

The solenoid is used to provide electrical actuation of the release mechanism. The electric switch is used to protect the solenoid by opening the circuit to the solenoid once the system is fired. Additional electrical switches can be added as required for automatic equipment and gas shut-off accessories, as well as initiating audible and visual alarms.

### "ANSUL AUTOMAN" REGULATED RELEASE ASSEMBLY (ELECTRICAL)

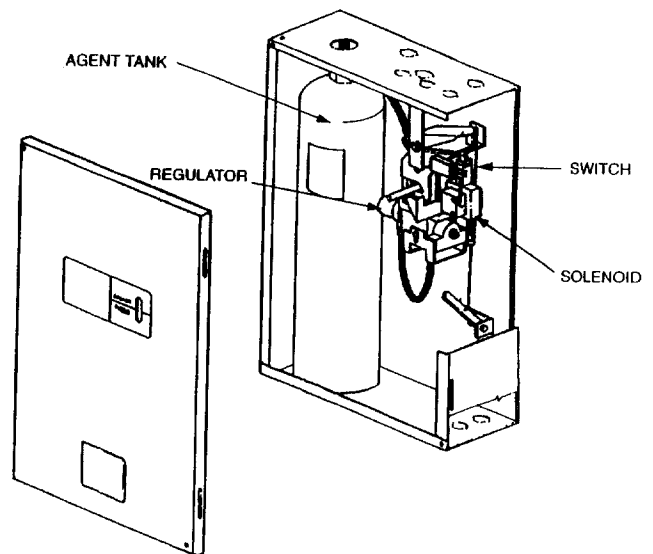


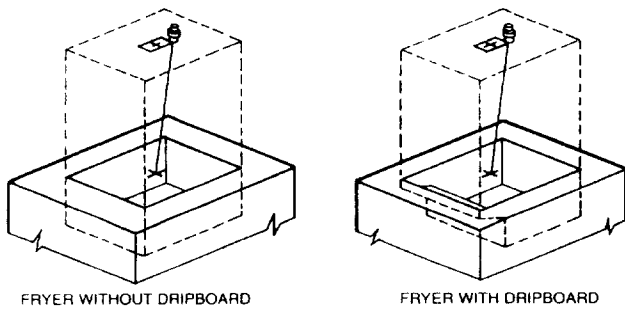
FIGURE 3  
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**NOZZLE PLACEMENT REQUIREMENTS (Continued)**

**Fryer – Single Nozzle Protection (Continued)**

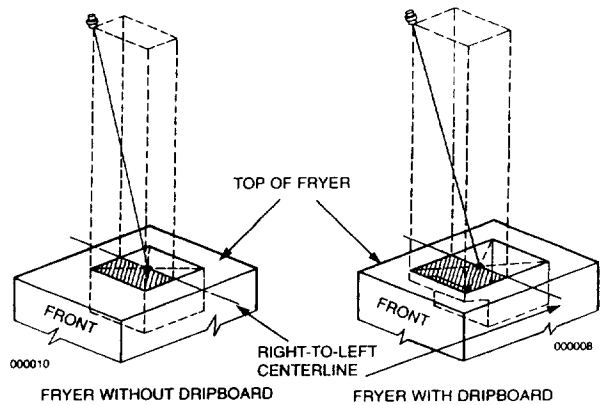
**Maximum Area Dimensions – Single Nozzle Fryer Protection (Continued)**

Max. Size Frypot Only	Max. Size Overall With Dripboard	Type of Nozzle	Nozzle Height Above Top of Fryer	Nozzle Location
19.5 in. x 19 in. (50 cm x 48 cm)	19.5 in. x 25 3/8 in. (50 cm x 65 cm)	290	13 in. to 16 in. (33 to 41 cm)	See Figure 33
19.5 in. x 19 in. (50 cm x 48 cm)	19.5 in. x 25 3/8 in. (50 cm x 65 cm)	3N	See Figure 34	See Figure 34
18 in. x 18 in. (46 cm x 46 cm)	18 in. x 27 5/8 in. (46 cm x 70 cm)	3N	25 in. to 35 in. (64 cm to 89 cm)	See Figure 35



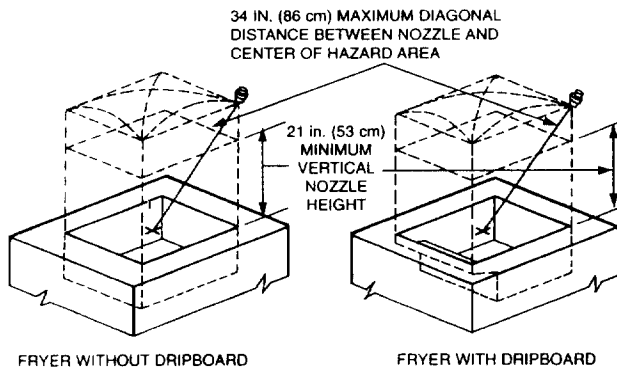
290 NOZZLE TIP POSITIONED OVER THE MIDPOINT OF THE HAZARD AREA ± 3 IN. (7.6 cm) FROM THE MIDPOINT ALONG THE LONGEST SIDE OF THE HAZARD AND ± 1 IN. (2.5 cm) FROM THE MIDPOINT ALONG THE SHORTEST SIDE OF THE HAZARD AND AIMED AT THE MIDPOINT OF THE COOKING AREA.

**FIGURE 33**  
002286



NOTE: 3N NOZZLE TIP MUST BE LOCATED WITHIN THE PERIMETER OF THE SURFACE AREA AND FORWARD OF THE RIGHT-TO-LEFT CENTERLINE.

**FIGURE 35**



3N NOZZLE TIP POSITIONED ANYWHERE ALONG OR WITHIN PERIMETER OF COOKING SURFACE AND AIMED TO THE CENTER OF THE COOKING AREA.

**FIGURE 34**  
002287

**SECTION IV – SYSTEM DESIGN**

**NOZZLE PLACEMENT REQUIREMENTS (Continued)**

**Nozzle Application Chart**

The following chart has been developed to assist in calculating the quantity and type of nozzle required to protect each duct, plenum, or appliance.

**NOTICE**

This chart is for general reference only. See complete details for each type of hazard.

<u>Hazard</u>	<u>Maximum Hazard Dimensions</u>	<u>Nozzle Quantity</u>	<u>Nozzle Heights</u>	<u>Nozzle Part No.</u>	<u>Nozzle Tip Stamping – Flow No.</u>
Duct or Transition (Single Nozzle)	Length – Unlimited Perimeter – 27 in. (67 cm) Diameter – 8.5 in. (22 cm)	1	–	419336	1W
Duct or Transition (Single Nozzle)	Length – Unlimited Perimeter – 75 in. (190.5 cm) Diameter – 24 in. (61 cm)	1	–	419337/78078*	2W/2WH*
Duct or Transition (Dual Nozzle)	Length – Unlimited Perimeter – 150 in. (381 cm) Diameter – 48 in. (122 cm)	2	–	419337/78078*	2W/2WH*
Electrostatic Precipitator (At Base of Duct)	Individual Cell	1	–	419334	1/2N
Plenum (Horizontal Protection)	Length – 8 ft. (2.4 m) Filter Height – 20 in. (51 cm)	1	–	419335/417332	1N/1NSS
Plenum (Vertical Protection)	Length – 4 ft. (1.2 m) Width – 4 ft. (1.2 m)	1	–	419336/417333	1W/1WSS
Fryer/Split Vat Fryer**	Maximum Size (without drip board) 15 in. (38 cm) x 14 in. (36 cm)				
	High Proximity	1	27 – 47 in.	419339	230
	Medium Proximity	1	20 – 27 in.	419340	245
	Maximum Size (without drip board) 19 1/2 in. (49.5 cm) x 19 in. (48.2 cm)				
	High Proximity	1	21 – 34 in.	419338	3N
	Low Proximity	1	13 – 16 in.	419342	290
Fryer/Split Vat Fryer**	Maximum Size (without drip board) 18 in. (45.7 cm) x 18 in. (45.7 cm)				
	High Proximity	1	25 – 35 in. (64-89 cm)	419338	3N

\* Use 2WH nozzle on 1.5 gallon, 6 flow, duct and plenum protection only.  
\*\* For multiple nozzle protection of single fryers, see detailed information on Pages 4-12 through 4-14.

**NOZZLE PLACEMENT REQUIREMENTS (Continued)**  
**Nozzle Application Chart (Continued)**

Hazard	Maximum Hazard Dimensions	Nozzle Quantity	Nozzle Heights	Nozzle Part No.	Nozzle Tip Stamping - Flow No.	
Fryer/Split Vat Fryer**	Maximum Size (with drip board) 21 in. (53 cm) x 14 in. (36 cm) (Fry Pot must not exceed 15 in. x 14 in. (38 cm x 36 cm))					
	High Proximity	1	27 - 47 in.	419339	230	
	Medium Proximity	1	20 - 27 in.	419340	245	
	Maximum Size (with drip board) 25 3/8 in. (64.4 cm) x 19 1/2 in. (49.5 cm) (Fry pot side must not exceed 19 1/2 in. (49.5 cm) x 19 in. (48.2 cm))					
	High Proximity	1	21 - 34 in.	419338	3N	
	Low Proximity	1	13 - 16 in.	419342	290	
	Maximum Size (with drip board) 18 in. (45.7 cm) x 27 5/8 in. (70.2 cm)					
	High Proximity	1	25 - 35 in. (64-89 cm)	419338	3N	
	Longest Side 28 in. (71 cm) Area - 336 sq. in. (2168 sq. cm)	1	30 - 50 in. (76 - 127 cm) 40 - 48 in. (102 - 122 cm) (With Backshelf)	419333	1F	
	Longest Side (High Proximity) 28 in. (71 cm) Area - 672 sq. in. (4335 sq. cm)	1	40 - 50 in. (102 - 127 cm)	419340	245	
Longest Side (Medium Proximity) 28 in. (71 cm) Area - 672 sq. in. (4335 sq. cm)	1	30 - 40 in. (76 - 102 cm)	419341	260		
Longest Side (Low Proximity) 36 in. (91 cm) Area - 1008 sq. in. (6503 sq. cm)	2	15 - 20 in. (38 - 51 cm)	419342	290		
Range						

\*\* For multiple nozzle protection of single fryers, see detailed information on Pages 4-12 through 4-14.

## SECTION IV – SYSTEM DESIGN

UL EX. 3470 ULC CEx747 Page 4-32  
7-1-98 REV. 2

## NOZZLE PLACEMENT REQUIREMENTS (Continued)

## Nozzle Application Chart (Continued)

Hazard	Maximum Hazard Dimensions	Nozzle Quantity	Nozzle Heights	Nozzle Part No.	Nozzle Tip Stamping – Flow No.
Griddle	Longest Side (High Proximity) 48 in. (122 cm) Area – 1440 sq. in. (9290 sq. cm)	1	30 – 50 in. (76 – 127 cm) (perimeter located)	419341	260
	Longest Side (High Proximity) 30 in. (76 cm) Area – 720 sq. in. (1829 sq. cm)	1	30 – 50 in. (76 – 127 cm) (center located)	419342	290
	Longest Side (High Proximity) 36 in. (91 cm) Area – 1080 sq. in. (2743 sq. cm)	1	35 – 40 in. (89 – 102 cm) (perimeter located)	419335/417332	1N/1NSS
	Longest Side (Medium Proximity) 48 in. (122 cm) Area – 1440 sq. in. (9190 sq. cm)	1	20 – 30 in. (51 – 76 cm) (perimeter located)	419342	290
	Longest Side (Low Proximity) 48 in. (122 cm) Area – 1440 sq. in. (9290 sq. cm)	1	10 – 20 in. (25 – 51 cm) (perimeter located)	419343	2120
Chain Broiler* (Overhead Protection)	Longest Side – 34 in. (86 cm) Area – 1088 sq. in. (7019 sq. cm)	2	10 – 26 in. (25 – 66 cm)	419336/417333	1W/1WSS
Chain Broiler (Horizontal Protection)	Length – 43 in. (109 cm) Width – 31 in. (79 cm)	2	1 – 3 in. (3 – 8 cm)	419335/417332	1N/1NSS
Gas-Radiant Char-Broiler	Longest Side – 24 in. (61 cm) Area – 528 sq. in. (3406 sq. cm)	1	18 – 40 in. (46 – 102 cm)	419340	245
	Longest Side – 24 in. (61 cm) Area – 528 sq. in. (3406 sq. m)	1	26 – 40 in. (66 – 102 cm)	419335/417332	1N/1NSS
Electric Char-Broiler	Longest Side – 34 in. (86 cm) Area – 680 sq. in. (4388 sq. cm)	1	20 – 50 in. (51 – 127 cm)	419335/417332	1N/1NSS
Lava-Rock Broiler	Longest Side – 24 in. (61 cm) Area – 312 sq. in. (2013 sq. cm)	1	18 – 35 in. (46 – 89 cm)	419335/417332	1N/1NSS
Natural Charcoal Broiler	Longest Side – 24 in. (61 cm) Area – 288 sq. in. (1858 sq. cm)	1	18 – 40 in. (46 – 102 cm)	419335/417332	1N/1NSS
Lava-Rock or Natural Charcoal Char-Broiler	Longest Side – 30 in. (76 cm) Area – 720 sq. in. (4645 sq. cm)	1	14 – 40 in. (36 – 102 cm)	419338	3N

\* Minimum chain broiler exhaust opening – 12 in. x 12 in. (31 cm x 31 cm), and not less than 60% of internal broiler size.

**NOZZLE PLACEMENT REQUIREMENTS (Continued)**

**Nozzle Application Chart (Continued)**

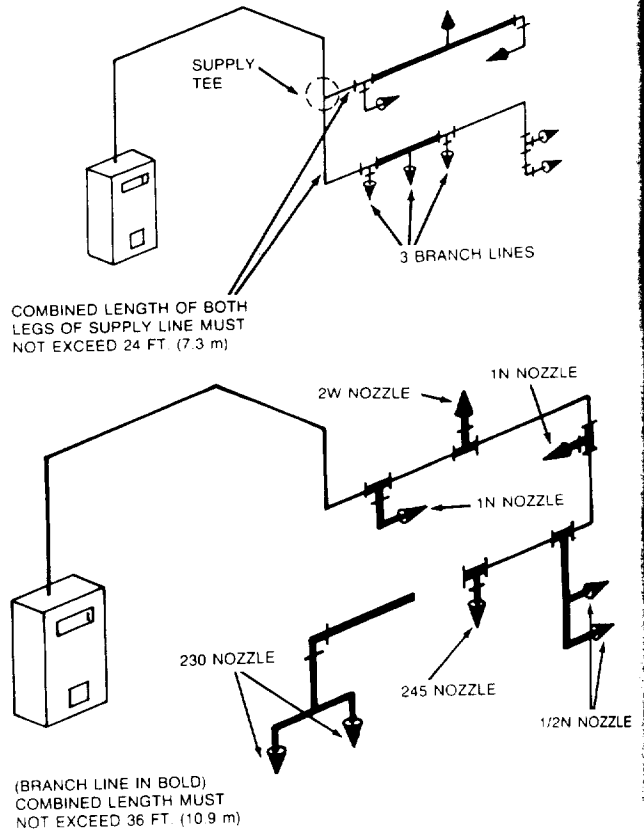
<u>Hazard</u>	<u>Maximum Hazard Dimensions</u>	<u>Nozzle Quantity</u>	<u>Nozzle Heights</u>	<u>Nozzle Part No.</u>	<u>Nozzle Tip Stamping - Flow No.</u>
Mesquite Char-Broiler	Longest Side - 30 in. (76 cm) Area - 720 sq. in. (4645 sq. cm)	1	14 - 40 in. (36 - 102 cm)	419338	3N
Upright Broiler	Length - 32.5 in. (82.5 cm) Width - 30 in. (76 cm)	2	-	419334	1/2N
Salamander Broiler	Length - 32.5 in. (82.5 cm) Width - 30 in. (76 cm)	2	-	419334	1/2N
Wok	14 in. - 30 in. (36 - 76 cm) Diameter 3.75 - 8.0 in. (9.5 - 20 cm) Deep	1	35 - 45 in. (89 - 114 cm)	419341	260
	11 in. - 18 in. (28 - 46 cm) Diameter 3.0 - 5.0 in. (7.6 - 13 cm) Deep	1	35 - 40 in. (89 - 102 cm)	419335/417332	1N/1NSS
	11 in. - 24 in. (28 - 61 cm) Diameter 3.0 - 6.0 in. (8 - 15.2 cm) Deep		35 in. (89 cm)	419335/417332	1N/1NSS



**DISTRIBUTION PIPING REQUIREMENTS (Continued)**

**Distribution Piping Requirements – 3.0 Gallon System**

- 1 The maximum length between the start of the first branch line and the start of the last branch line must not exceed 24 ft. (7.3 m). When the supply line is split, the **combined total** of both legs of the supply line (from the start of the first branch line to the start of the last branch line) must not exceed 24 ft. (7.3 m). See Figure 74.
- 2 The total length of all branch lines must not exceed 36 ft. (10.9 m). See Figure 74.
- 3 Use a 3/8 in. union to connect the tank adaptor to the 3/8 in. supply line.
- 4 A maximum of two nozzles are allowed per duct branch line.
- 5 The requirements of the following table must not be exceeded:



**FIGURE 74**

Requirements	Supply Line	Duct Branch Line	Plenum Branch Line	Appliance Branch Line
Pipe Size	3/8 in.	3/8 in.	3/8 in.	3/8 in.
Maximum Length	40 ft. (12.2 m)	8 ft. (2.4 m)	4 ft. (1.2 m)	12 ft. (3.7 m)
Maximum Rise	6 ft. (1.8 m)	4 ft. (1.2 m)	2 ft. (.6 m)	2 ft. (.6 m)
Maximum 90° Elbows	9	4	4	6
Maximum Tees	1	2	2	4
Maximum Flow Numbers	11*	4	2	4

\*Exceptions:

- 1 11.5 flow numbers are allowed when using a combination of one (1) 2W duct nozzle, one (1) 1/2N electrostatic precipitator nozzle, one (1) 1N plenum nozzle, and four (4) two-flow appliance nozzles.
- 2 12 flow numbers are allowed
  - a In any one tank **not** containing two-flow appliance nozzles\*\*.
  - b In any one tank using **only** two-flow appliance nozzles.
  - c In any one tank using **only** 3-flow appliance nozzles.
  - d When (4) four Dean Industries GTI Gas Fryers are protected at low proximity as shown in Figure 33V on Page 4-11, the discharge piping must be as shown in Figure 83 on Page 4-42.

\*\*Note: 11 flow numbers are allowed if a 1N nozzle is used for wok or griddle protection, or a 1F nozzle is used for range protection.

# MEMORANDUM

Sacramento Fire Department

To: BUILDING DEPARTMENT

Date: 6-2-99

From: Gordon Duncan,  
Fire Marshal

Subject: **FIRE SYSTEM INSPECTION**

A final inspection of the newly installed fire system at:

360 Florin Rd

has been conducted by Inspector F. Johnson

on 6-2-99.

99-02940-c

Permit Number

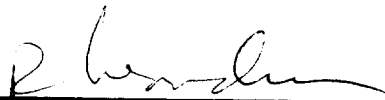
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Square Footage

KIT Had

Type Inspection

The system is acceptable by this department.



By: Ross L. Woodman,  
Fire Prevention Officer II

99-179

F. D. Reference Number

PLAN CHECK ACTIVITY STATUS - 04-01-1999

Activity #: [REDACTED] Occupancy: [REDACTED] Const Type: [REDACTED]  
 PC #: PC Valuation: [REDACTED] Sub-Type: COM  
 Applicant: AAA FIRE PROTECTION SERVICES Area 1st: 0  
 Phone #: (800)543-5556 Total Area:  
 FAX #: Parcel #: 030-0042-040

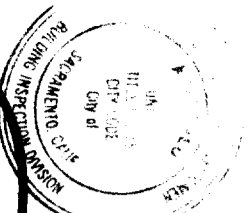
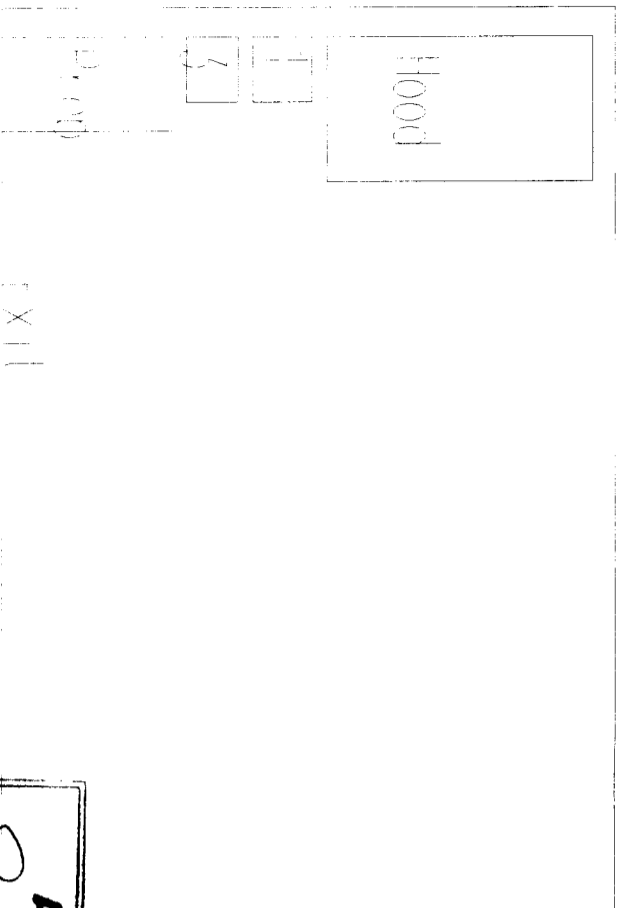
Int [REDACTED] [REDACTED] [REDACTED]  
 BLDG L/S PLMB MECH ELEC SITE UTIL PW  
 ?? ??

Nature of Work: FIRE SUPPRESSION SYSTEM FOR TYPE 1 HOOD

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Manloys Doughnuts  
 360 Florin Rd.  
 Sacramento



The contractor plans and specifications must be submitted on the job at all times and it is unlawful to make any changes or alterations from the same without written permission from the Building Inspection Division.

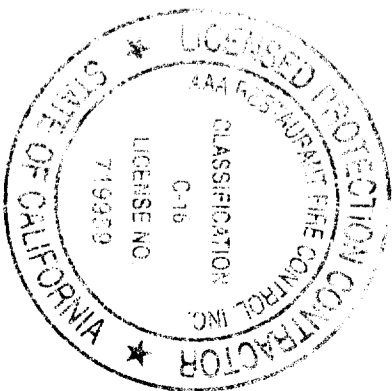
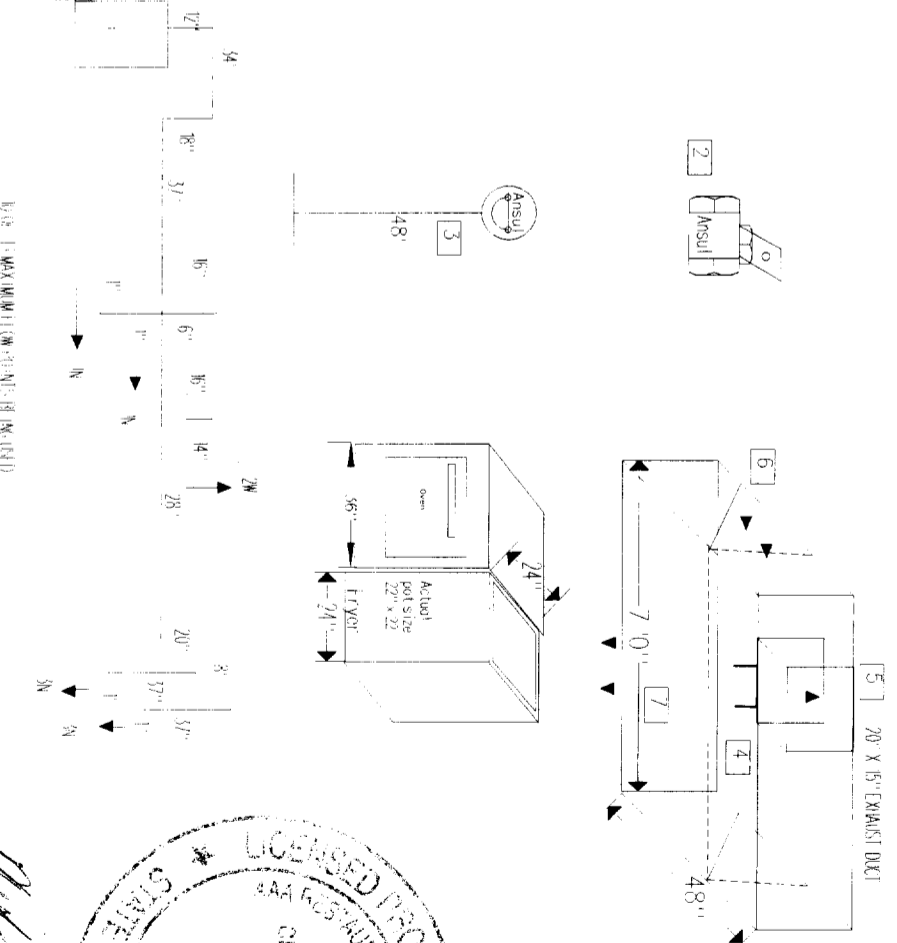
The approval of this plan and specification SHALL NOT be held to permit or approve the violation of any City Ordinance or State Law.

**AAA Fire Protection Services**

P.O. Box 3626, Hayward, California 94540  
 Telephone: (800) 543-5556 & FAX: (510) 785-6717  
 CALIF. STATE CONTRACTOR LICENSE #719959  
 CLASSIFICATION C16  
 CALIF. STATE A.F.E.S. LICENSE #AA0177

**APPROVED**  
*C.H. Clark*  
 SACRAMENTO  
 FIRE DEPARTMENT 4.19.99

1) Ansul Automan	79290	10) Broiler Protection	1flow	Spare
2) Gas Valve	55607	11) Salamander Protection	2=1flow	Spare
3) Remote Pull	4835			
4) Detection Bracket/360 Dgr	4173668/415745	Description: Ansul 3.0 Fire Suppression System		
5) Duct Protection	419337	Meets NFPA 17A/96 and UL 300 Requirements		
6) Plenum Protection	419335			
7) Fryer Protection	419338	All pipe to be scheduled 3/8s 40 Black Iron		
8) Range Protection	Spare	Gas Valve to be readily accessible.		
9) Griddle Protection	Spare	Measurements are in inches		



*Michael H. Clark*

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