# BULLETIN

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**Ref: Final Testing Report – JC Enterprises *Dynamic Korean BBQ Hood and Grill***

**Hood System:** **Dynamic Korean BBQ Hood System – Model DKBHS and**
**Appliance:** **Dynamic Korean BBQ Grill – Model DKBS-1G or**
**Dynamic Korean BBQ Grill – Model DKBS-RGC**

**To: Buckeye Certified *Kitchen Mister* Distributors**

## Project Scope

The JC Enterprises' Model DKBHS Hood System and the Models DKBS-1G and DKBS-RGC Korean BBQ Grill were tested in accordance with the applicable fire testing protocol set forth in the *UL-300 Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment* Standard. Fire tests were conducted with both the hood system and the BBQ Grill simultaneously, with and without airflow through the hood system.

## Testing Results

1. Model DKBHS and DKBS-1G with airflow: PASS
2. Model DKBHS and DKBS-1G without airflow: PASS
3. Model DKBHS and DKBS-RGC with airflow: PASS
4. Model DKBHS and DKBS-RGC without airflow: PASS

## Summary

Proper protection for the *cooking surface and retractable duct section* of either the Model DKBS-1G or Model DKBS-RGC Dynamic Korean BBQ Grill and Model DKBHS Hood System is accomplished with the use of one (1) Model N-2HP nozzle. The nozzle must be located in the top section of the hood system and aimed down the center of the retractable duct. When covered as shown, a single nozzle protects both the hood system and the appliance itself. The maximum cooking area a single nozzle can protect is 20" wide by 20" deep and the maximum height of the hood opening above the cooking surface is 40". See Figure 1. *Any ductwork upstream of the cooking surface nozzle (N-2HP as noted above) must be protected as a duct in accordance with Buckeye Kitchen Mister Technical Manual, Model BFR-TM (page 3-1).*

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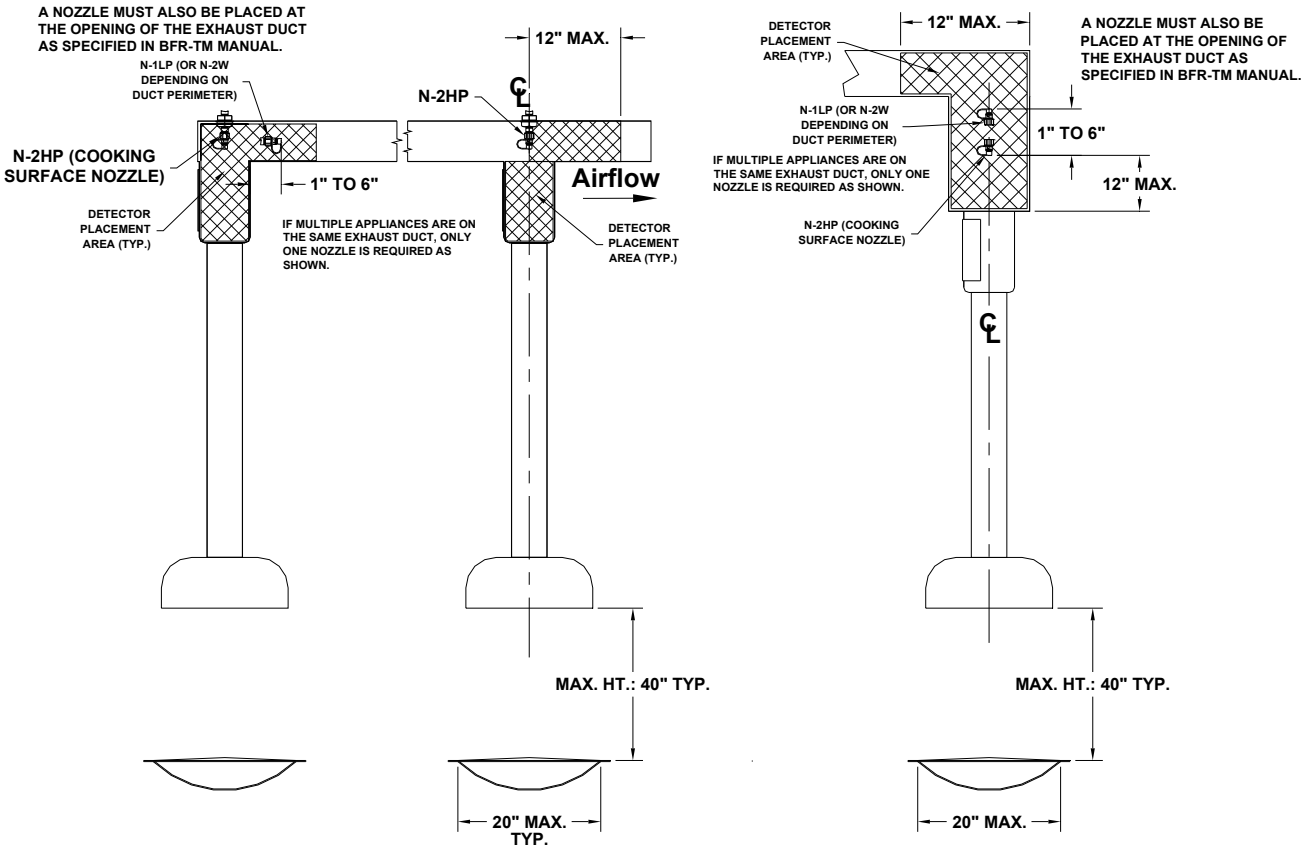


**Figure 1.**
**Dynamic Korean BBQ Grill and Hood System Surface Area and Duct Nozzle Placement, Aim Point and Detector Placement**

NOTE: This is stand-alone coverage for the Hood System and appliance as shown. Any additional ventilation equipment or appliances must be protected in accordance with the Buckeye Fire Equipment *Kitchen Mister* Technical Manual (P/N BFR-TM).

## Recommended Fusible Link Placement

Based on the temperature studies conducted on this appliance, it is recommended that the fusible link be placed as shown in Figure 1. A temperature study will be necessary to determine the proper fusible link temperature.

Issued by:

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