

Bulletin No. 2026030

DATE: October 21, 2026
 TO: Authorized ANSUL® Restaurant System Distributors and OEMs
 FROM: Product Management – Restaurant Systems

SUBJECT: ANSUL® R-102 Recommended Protection for **Jet Extract Hoods**

Notice: It is the responsibility of your company to verify that this information has been received by the employees who currently hold certification credentials for design and/or service of the system(s) referenced within this bulletin .

Johnson Controls is pleased to announce that we have conducted in-house fire testing in accordance with the EN 17446 standard and offer the following low-proximity protection recommendation for the following appliances:

- **Fryer:** Longest side: 21 in. (533 mm)
Max area: 283.5 in.² (0.182 m²)
- **Range:** Longest side: 24 in. (609 mm)
Max area: 576 in.² 0.371 m²

This bulletin supplements Bulletin No. 2025006, dated February 19, 2025. All requirements, limitations, and design criteria contained in Bulletin No. 2025006 remain in effect unless specifically superseded by this document.

A single nozzle may be used to protect a fryer or range up to the dimensions specified in **Table 1**, provided the appliance is located entirely within the designated protection zone and all applicable requirements of **Table 1** are satisfied.

Table 1: Fryer and range protection requirement under a Jet Extract hood

Hazard	Longest side	Maximum cooking area	Zone size	Nozzle type	Nozzle Height	Nozzle aim	Nozzle location
Single-vat fryer ¹	21 in. (533 mm)	283 1/2in. ² (0.182 m ²)	23 5/8 in. x 21 in. 600 mm x 533 mm	290	15 3/4 - 19 3/4 in. (400-501 mm)	Center of zone	See fig. 1 & 2
Range ²	24 in. (609 mm)	576 in. ² (0.371 m ²)	23 5/8 in. x 23 5/8 in. 600 mm x 600 mm	2W	15 3/4 - 19 3/4 in. (400-501 mm)	Center of zone	See fig. 3 & 4

Note 1: A fryer is permitted to have up to a 5 in. (127 mm) drip board in addition to the vat dimensions listed in **Table 1**. If the addition of the drip board length creates a total depth greater than the 21 in. (533 mm) zone depth, the back edge of the fryer must be aligned with the back edge of the zone.

Note 2: A 24 in. x 24 in. (609 mm x 609 mm) range can be protected even though it is larger than the zone. If protecting a range of this size, the back edge of the range's cooking surface must be aligned with the back edge of the zone and the cooking surface must be centered left to right in the zone.

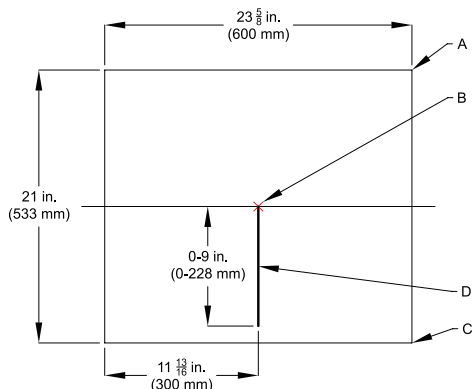
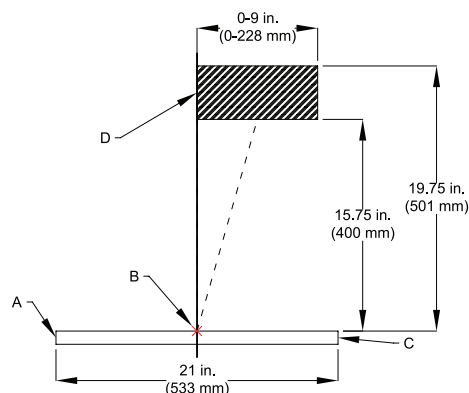
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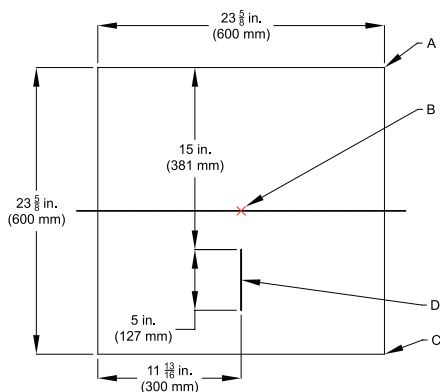
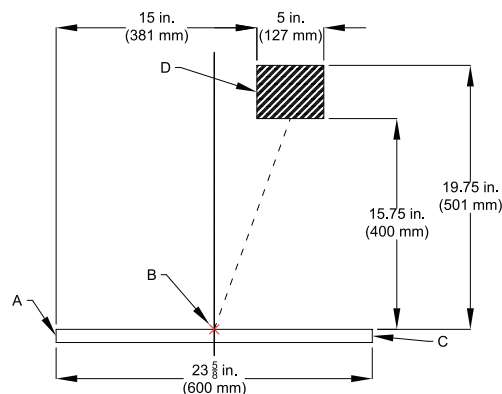
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One Stanton Street
 Marinette, WI 54143-2542
www.ansul.com



Fryer Protection Scheme:**Figure 1: Top view****Figure 2: Side view****Table 2: Fryer callouts**

Callout	Description
A	Back of zone
B	Nozzle aimed at center of zone
C	Front of zone
D	290 nozzle placement area

Range Protection Scheme:**Figure 1: Top view****Figure 2: Side view****Table 3: Range callouts**

Callout	Description
A	Back of zone
B	Nozzle aimed at center of zone
C	Front of zone
D	2W nozzle placement area

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The recommendations contained within this bulletin are based on full-scale fire testing conducted by Johnson Controls and are approved for use with ANSUL R-102 Fire Suppression Systems, provided the systems are designed, installed, and maintained in accordance with the current applicable manual.

Thank you for your continued support. Should you have any questions pertaining to this bulletin, please contact your U.S. District Manager or International Area Manager, or call Technical Services at the number listed below.

EMEA: techservices-preengineered@jci.com

US: preengineered.us@jci.com