



BULLETIN

Date: March 18, 2024

Re: Proper Protection for JC Enterprises Hoodini 2 Dynamic Korean BBQ Grill and Hood System

To: Buckeye Certified *Kitchen Mister* Distributors

Underwriters' Laboratories, Inc. (UL) does not currently have a testing procedure for this specific type of appliance; however, Buckeye Fire Equipment has tested this appliance to the requirements of UL-300. Based on our testing, proper protection for the cooking surface and retractable duct section of the JC Enterprises Hoodini 2 Dynamic Korean BBQ Grill and 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. 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).

Detector Placement

Each exhaust duct must have at least one (1) detector installed. The detector is to be centered in the duct entrance and no more than 12" into ductwork. A temperature study will be necessary to determine the proper fusible link temperature.

Any questions please contact *Kitchen Mister* Technical Support at 704-739-7415.

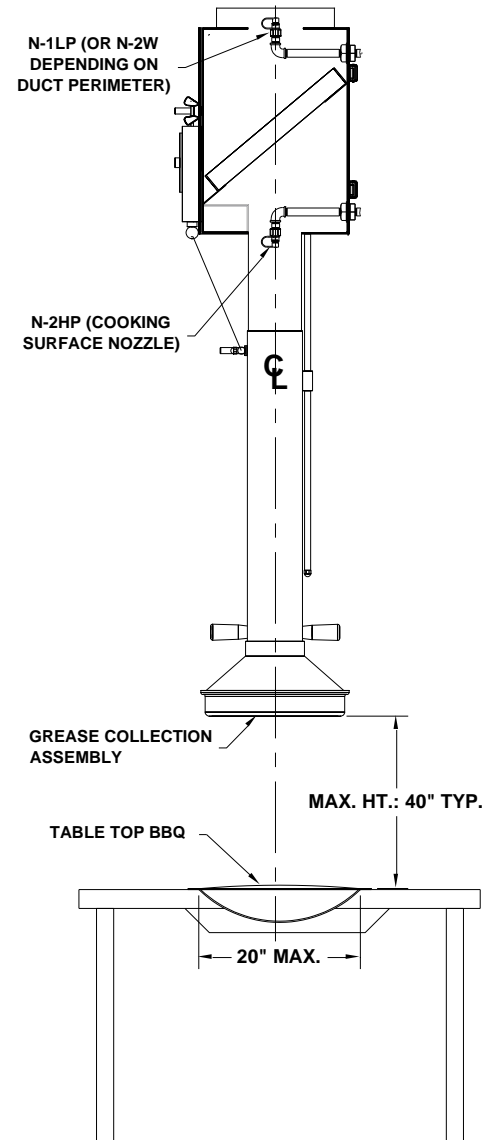


Figure 1.
JC Enterprises Hoodini 2 Dynamic Korean BBQ Grill and Hood System Surface Area, Duct Nozzle Placement and Aim Point.