

Table 9.14: Wet Chemical System Requirements	
ITEMS	REQUIREMENTS
7. SYSTEM ACTUATION	 i. Wet Chemical Systems shall have both automatic and manual methods of actuation. ii. A readily accessible means for the manual activation shall be located in a path of egress. When manual activation is used for cooking related protection, the manual activation device shall be installed no more than 1200 mm, nor less than 1067 mm above the floor and shall clearly identify the hazard protected.
8. EXPELLANT GAS	 i. A method and instructions shall be provided for checking the amount or the pres- sure of expellant gas to ensure that it is sufficient for the proper operation of the system.
9. LOCATION	 Dry chemical containers and expellant gas assemblies shall be located within the temperature range specified in the manufacturer's listed installation and mainte- nance manual.
10. DESIGN	 i. Wet Chemical Systems can be Total flooding, Local application type, Hand hose type or combinations. Any Wet Chemical System shall be Engineered or Pre-engineered. ii. All the system, cylinders, containers, Wet Chemical, expellant gas, piping, valves and nozzles shall be as per Manufacturer's instructions with approval and listing for particular applications and same shall be listed with Civil Defence. iii. To expel the agent, most systems use pressurized cartridges of nitrogen or carbon dioxide. iv. In kitchen hood and common exhaust duct protection, each protected cooking appliance(s), individual hood(s), and branch exhaust duct(s) directly connected to the hood or common exhaust duct shall be protected by a single system or by systems designed for simultaneous operation. v. Maximum Discharge time shall not exceed 30 seconds.



