

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
3 July 2008 (03.07.2008)

PCT

(10) International Publication Number
WO 2008/079925 A3

(51) International Patent Classification:
A47J 37/12 (2006.01)

(74) Agent: PENN, Amir, N.; Brinks Hofer Gilson & Lione,
P.O. Box 10087, Chicago, IL 60610 (US).

(21) International Application Number:
PCT/US2007/088280

(22) International Filing Date:
20 December 2007 (20.12.2007)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
60/876,690 22 December 2006 (22.12.2006) US

(71) Applicant (for all designated States except US): AN-
SUL, INCORPORATED [US/US]; One Stanton Street,
Marinette, WI 54143-2542 (US).

(72) Inventor; and

(75) Inventor/Applicant (for US only): BIEHL, Richard, J.
[US/US]; N6030 Highway 180, Marinette, WI 54143 (US).

(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ, CA, CH,
CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG,
ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL,
IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK,
LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW,
MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL,
PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, SV, SY,
TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA,
ZM, ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,
FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, MT, NL, PL,

[Continued on next page]

(54) Title: FRYER FIRE SUPPRESSION SYSTEM

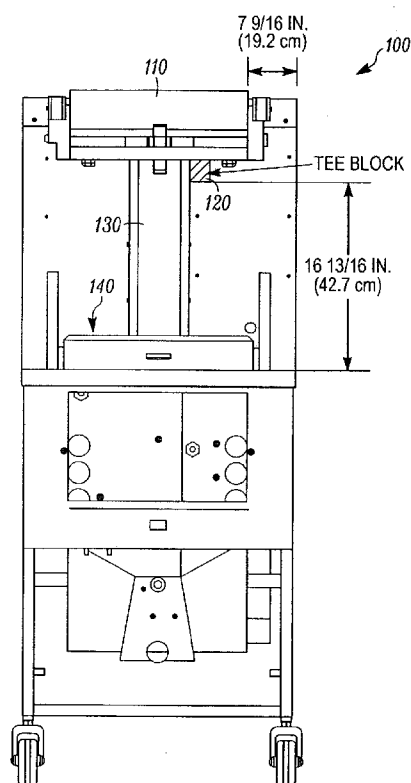


FIG. 1

(57) Abstract: A fire suppression system for a fryer (100) is provided. The fire suppression system for the fryer may include a reservoir of fire suppression agent, piping connected to the reservoir, and one or more nozzles (210,220) connected to the piping and configured to direct fire suppression agent into the fry vat when the lid is not in the fully open position (such as when the lid is in the closed/unlocked position). For example, when the lid is closed, a headspace may be created between the fry vat and an interior portion of the lid. When the lid is in the closed and unlocked position (creating an opening (240) into the headspace for venting of the fry vat), the nozzle (220) may be configured external to both the lid and the fry vat so that fire suppression agent is directed through the opening (240) and into headspace of the fry vat.

WO 2008/079925 A3



PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM,
GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

— *before the expiration of the time limit for amending the
claims and to be republished in the event of receipt of
amendments*

Published:

— *with international search report*

(88) Date of publication of the international search report:

16 April 2009