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(54) Title: FRYER FIRE SUPPRESSION SYSTEM

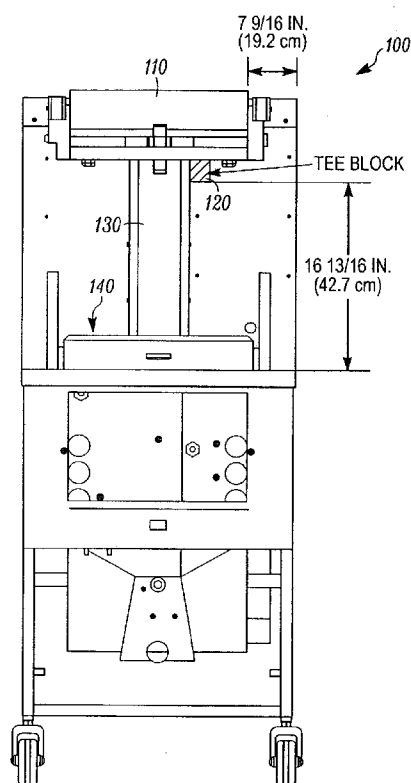


FIG. 1

(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.

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