

AMEREX KITCHEN PROTECTION™

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Quality is Behind the Diamond

SUPERIOR KITCHEN PROTECTION

The AMEREX® Kitchen Protection (KP™) Fire Suppression System is a staple in commercial kitchens around the world. To meet NFPA guidelines and ensure quality, Amerex stringently tests this product with Underwriters Laboratory to meet UL 300, Standard for Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment. KP is designed to accommodate the needs of building and restaurant owners who utilize restaurant fire suppression systems to protect their valuable property and ensure the safety of the people working in the kitchens.

From fine dining to fast food chains, the Amerex Kitchen Fire Protection system has the components to meet your needs with competitive pricing while never sacrificing quality.



SERVING COMMERCIAL KITCHENS EVERYWHERE

- Restaurants
- Fine Dining
- Cafeterias
- Cruise Ships
- Culinary Schools
- Fast Food Chains
- Healthcare Facilities
- Food Courts
- Hotels
- Military Facilities
- School Cafeterias
- Sports Complexes/Stadiums

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KP™ FEATURES and BENEFITS

- Competitive pricing and cost-effective components
- Firefighting agent does not corrode stainless steel appliances
- UL 300 Listed and NFPA compliant
- Filled, stored pressure agent cylinders
- Designed for new installation or retrofit
- Maximum agent discharge with fewer nozzles
- ***Appliance Specific*** or ***Zone Defense*** coverage
- Mechanical, pneumatic, or electric detection control options
- Robust manual pull station design reduces unwanted discharges
- Compatible with building fire alarm panels and other auxiliary devices

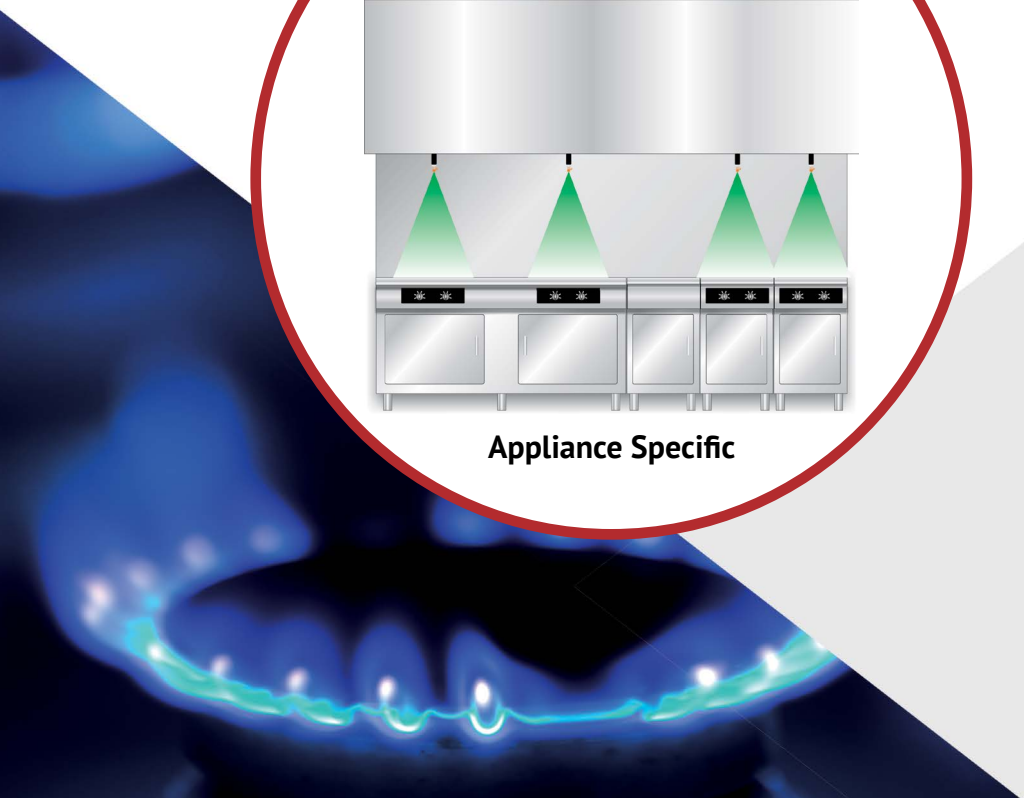


WE'VE GOT YOU COVERED

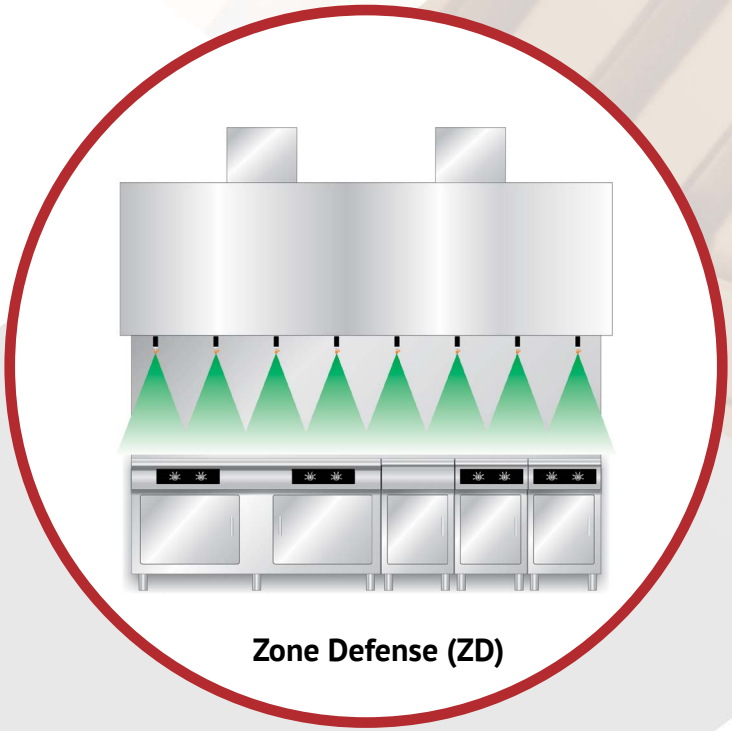
AMEREX® offers two appliance protection schemes to meet commercial kitchen needs.

Appliance Specific
With the AMEREX KP Appliance Specific Restaurant Fire Suppression System you get appliance-specific coverage that generally offers lower initial cost. The KP Appliance Specific System is the ideal choice in commercial kitchens where appliance location is fixed, such as in fast food chains, casual dining, cruise ships, and school cafeterias.

Zone Defense
The AMEREX KP Zone Defense Restaurant Fire Suppression System adds greater flexibility by allowing kitchen appliances to be reconfigured without having to move system discharge nozzles. Because of the adaptability of the Zone Defense System, it is the most cost-effective choice over the life of the system. The KP-ZD System was designed with fine dining, culinary schools, military facilities, hotels and hospitals in mind.



Appliance Specific



Zone Defense (ZD)

A KITCHEN SYSTEM THAT MEETS YOUR NEEDS

The AMEREX Kitchen Protection (KP) Fire Suppression System has four options for Agent Cylinders, depending on system output needs:

Agent Cylinder Model	Cylinder Volume	Flow Points
KP275	2.75 gallons	8
KP375	3.75 gallons	11
KP475	4.75 gallons	14
KP600	6.0 gallons	18
2 - KP3.75 manifolded supply line		22

All KP Agent Cylinders are manufactured using mild steel and listed with Underwriter's Laboratory (UL). The cylinders are pressurized with dry nitrogen, or argon gas, to a pressure of 240 psi. The gas charge functions as the expellant gas which discharges the wet chemical agent through the distribution network. Each cylinder is designed with a machined stainless-steel discharge valve that is actuated pneumatically or electrically.

AMEREX KP Agent Cylinder Assemblies are shipped factory filled with AMEREX Kitchen Wet Chemical Agent - a low pH, potassium acetate based solution that suppresses cooking grease fires through both saponification and cooling. KP agent is compatible with metals typically found in commercial kitchen environments (i.e., stainless steel, mild steel, galvanized metal, aluminum, brass and copper).



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AMEREX® KP™ MRM and PRM

The Mechanical Release Module (MRM) is the heart of the KP System. The KP MRM features a spring-loaded design, using a mechanical input and electrical, mechanical, or pneumatic outputs. Specifically, the KP MRM assembly connects and controls the actuation cartridge, detection components, manual pull station(s), gas valve, snap-action switches, and agent cylinder discharge valve(s).

The AMEREX KP MRM is capable of actuating from one to ten agent cylinder/valve assemblies using one nitrogen cylinder. The MRM has two snap-action switches - one for electrical signaling, power shutdown, and other auxiliary functions, and a second alarm-initiating snap-action switch for connection to a fire alarm panel.

The MRM comes pre-installed in its own stainless-steel enclosure. This enclosure displays a system status indicator and a window to observe the nitrogen cylinder pressure.



The Pneumatic Release Module (PRM) is a mechanical releasing control unit that offers superior detection by using a continuous linear pneumatic detection system instead of intermittent fusible link detectors. When the PRM detection line is exposed to a fire condition, the tubing ruptures, relieving all pressure in the tubing and accumulator, thus firing the system using a nitrogen cylinder. Some benefits of using the AMEREX PRM in your KP System include no detection cable, no crimps, and no conduit or corner pulleys required in the detection line.

The PRM control mechanism interfaces with manual pull station(s), actuation networks, mechanical gas valves, and also offers electrical contacts for shutdown functions. The AMEREX KP PRM can fire up to 10 agent cylinders and actuate up to two gas valves. The PRM comes complete with enclosure, accumulator, end of line fitting, and connector for up to two remote mechanical manual pull stations, two snap-action switches, and enclosure “knock-outs” for applicable connections.



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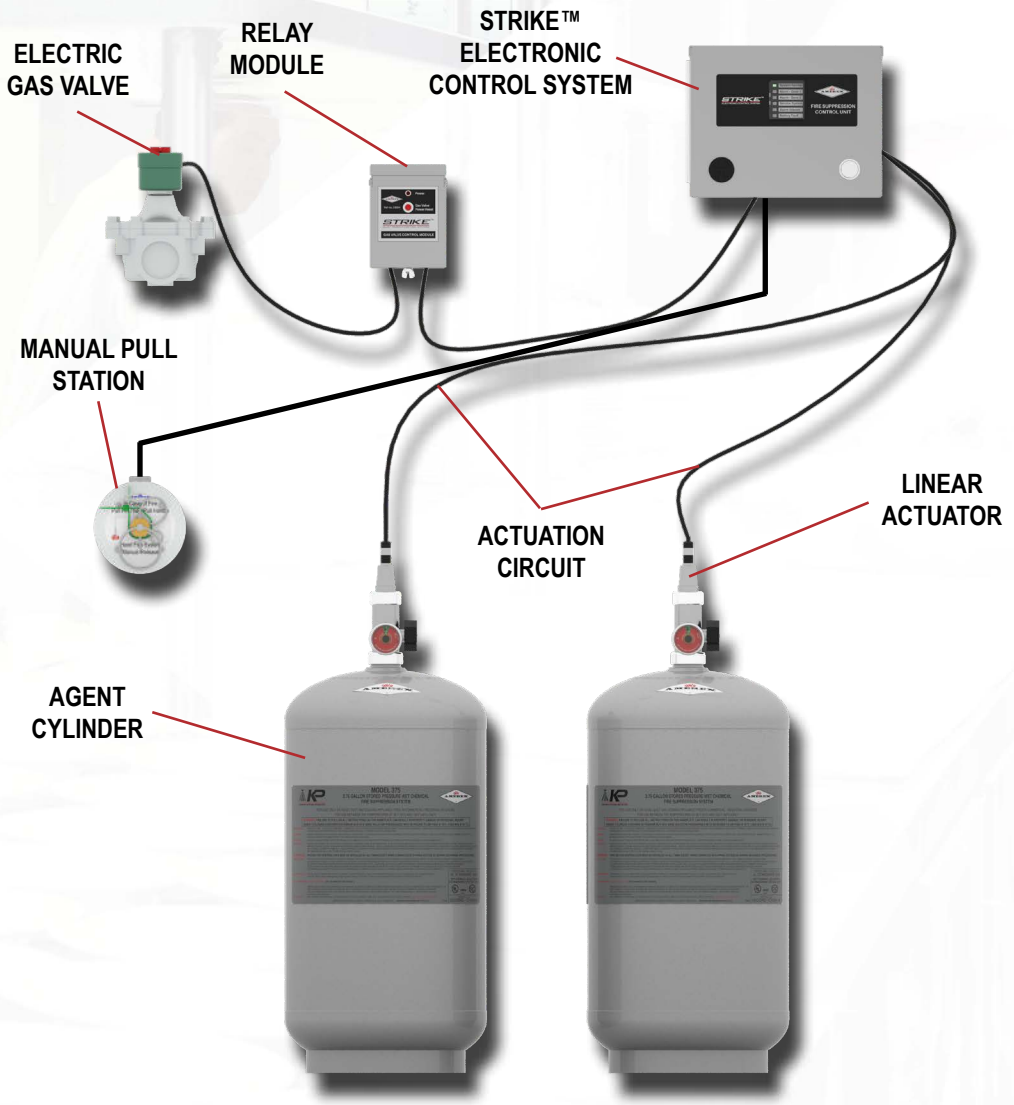
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STRIKE™ DUAL RELEASE CONTROL UNIT

The Amerex STRIKE Control Unit is the result of years of rugged mining, transit and military electronic evolution. Specifically designed to work with the Amerex KP Fire Suppression System, the STRIKE Control Unit is able to monitor and release two completely separate hood systems, and it can be tied into auxiliary controls such as the building's alarm system. Primary and secondary batteries provide continuous, uninterrupted fire detection and fire suppression system actuation without the need for an external power supply. Unlike traditional control mechanisms, the STRIKE Control Unit utilizes Linear Heat Detectors and Spot Heat Detectors that have no moving parts are fully supervised, minimizing the negative effects of grease build-up.

Features and Benefits:

- Provides dedicated interface to supervised auxiliary remote FACP for fire and trouble indication
- Windows based optional programming software
- Event logging and recording
- Interfaces to Amerex UL Listed gas valve and multi-relay high-current auxiliary switching modules
- Local piezo audible alarm
- Trouble indication LED and annunciation
- Keyed locking access door
- Provides 24/7/365 fire detection and actuation capability for restaurants
- Single and dual hazard zone detection and suppression
- Allows for remote FACP fire system initiating input
- No external A/C power required
- Normal and fail safe gas valve operation
- Easy installation & maintenance
- Attractive brushed stainless steel enclosure



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