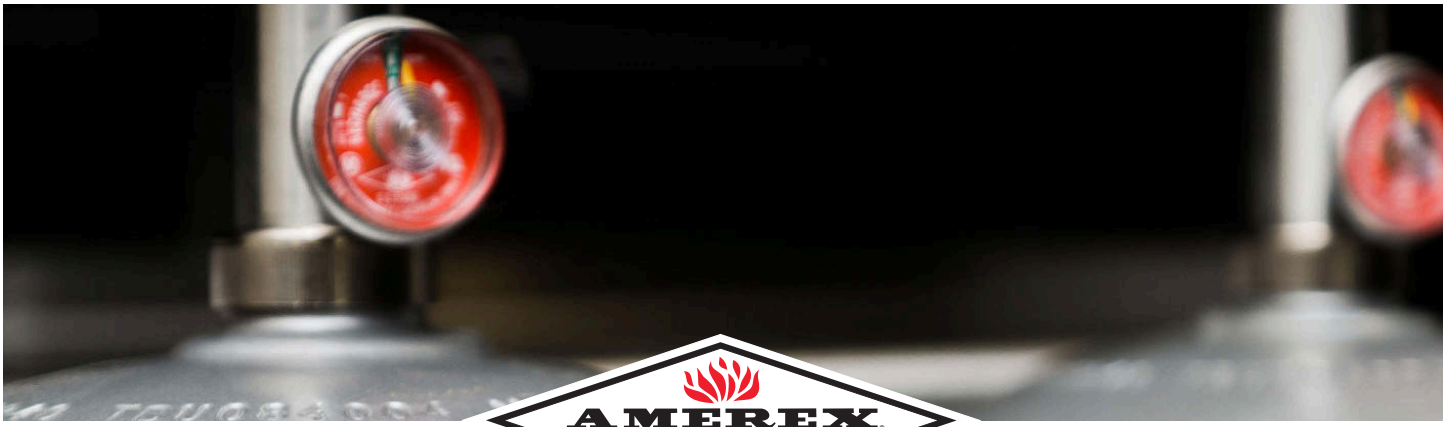
COMMERCIAL KITCHEN FIRE SUPPRESSION

AMEREX®



Quality is Behind the Diamond®



SUPERIOR KITCHEN PROTECTION FROM **AMEREX**

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 UL to meet UL/ULC 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 kitchen 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

DESIGNED AND MANUFACTURED IN THE USA

Engineered system rigorously tested and designed to be tailored for any situation—**that's quality behind the diamond.**

All Amerex Fire Extinguishers comply with the recommendations of the **National Fire Protection Association** and are tested and rated by **UL** or **FM Global** to **UL Standards**.

KP™ FEATURES and BENEFITS

- UL/ULC 300 and UL 1254 Listed, NFPA 17A and 96 Compliant, FDNY COA, LPCB, MED, and DNV approved
- Appliance Specific or Zone Defense coverage
- Mechanical, pneumatic, or electric detection control options
- Designed for new installation or retrofit
- Competitive pricing and cost-effective components
- Suppression agent does not corrode stainless steel appliances
- Maximum agent discharge with fewer nozzles
- Robust manual pull station design reduces unwanted discharges
- Compatible with building fire alarm panels and other auxiliary devices

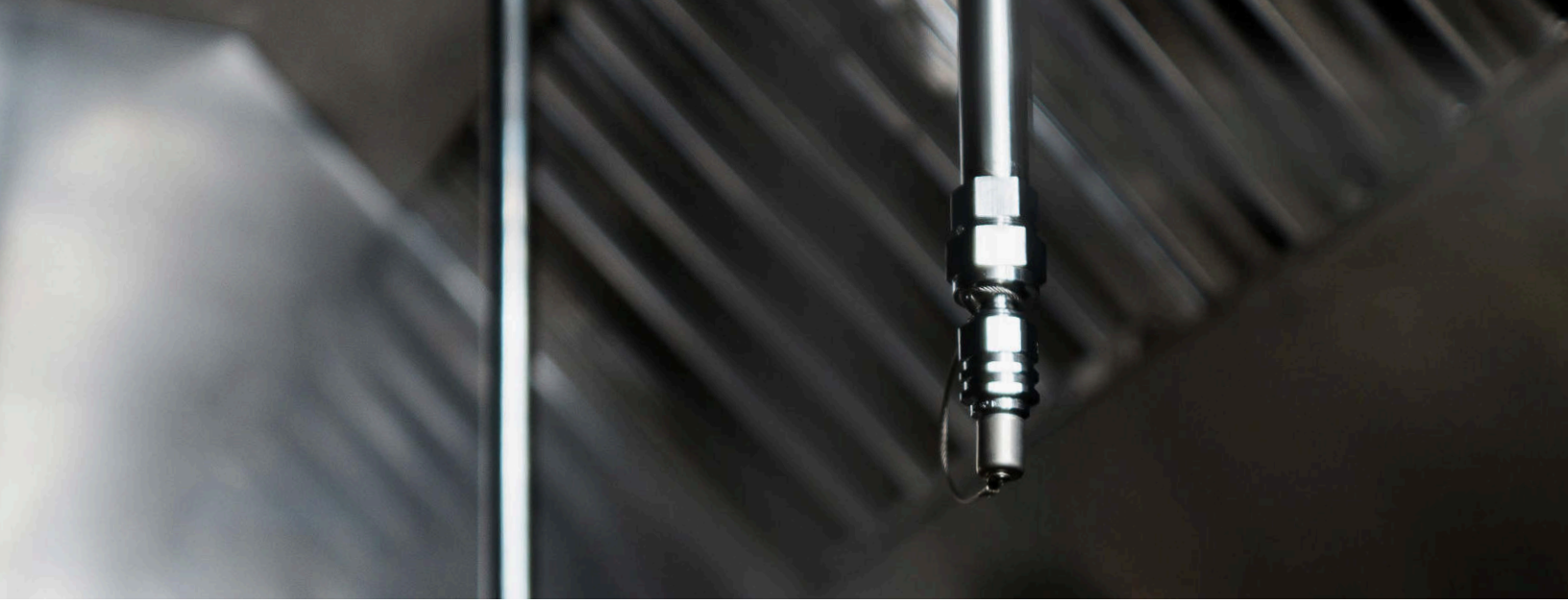
UL LISTED

LPCB
LPS 1223: Issue 2.3
EN 17446:2021+A1:2024
LPCB Cert ref. 407a

NFPA





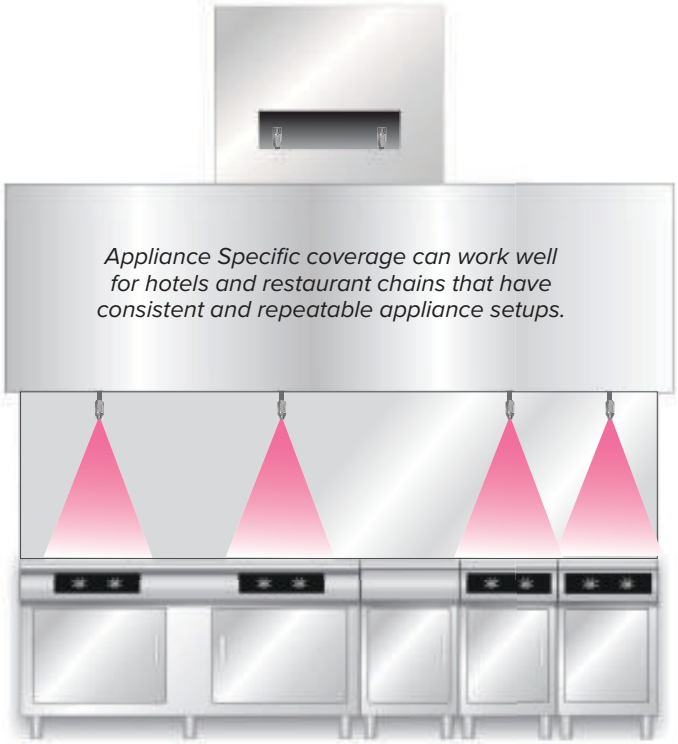


WE'VE GOT YOU COVERED

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

APPLIANCE SPECIFIC

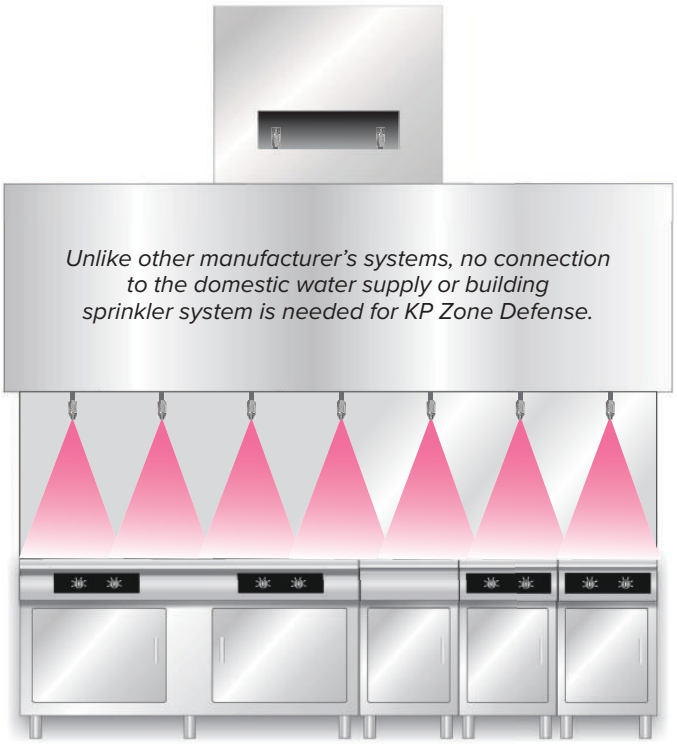
With the **Amerex KP Appliance Specific Kitchen Fire Suppression System**, you get appliance-specific coverage that generally offers lower initial cost. The KP Appliance Specific System is the ideal choice in commercial kitchens where appliance location is fixed, such as in fast food chains, casual dining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



Appliance Specific coverage can work well for hotels and restaurant chains that have consistent and repeatable appliance setups.

ZONE DEFENSE

The **Amerex KP Zone Defense Kitchen 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 (ZD) 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.



Unlike other manufacturer's systems, no connection to the domestic water supply or building sprinkler system is needed for KP Zone Defense.

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:


Nitrogen Cartridge

AGENT CYLINDER MODEL	AGENT VOLUME GAL / (L)	FLOW POINTS	OVERALL HEIGHT IN / (MM)	DIAMETER IN / (MM)
KP250	2.61 / (9.88)	7	23.86 / (606.1)	8.0 / (203.6)
KP375	3.75 / (14.2)	11	24.81 / (630.2)	10.0 / (254)
KP475	4.80 / (18.17)	14	29.81 / (757.2)	10.0 / (254)
KP600	6.14 / (23.2)	18	27.59 / (700.8)	12.0 / (304.8)
2 - KP3.75 manifolded supply line		22		
2 - KP4.75 manifolded supply line		28		

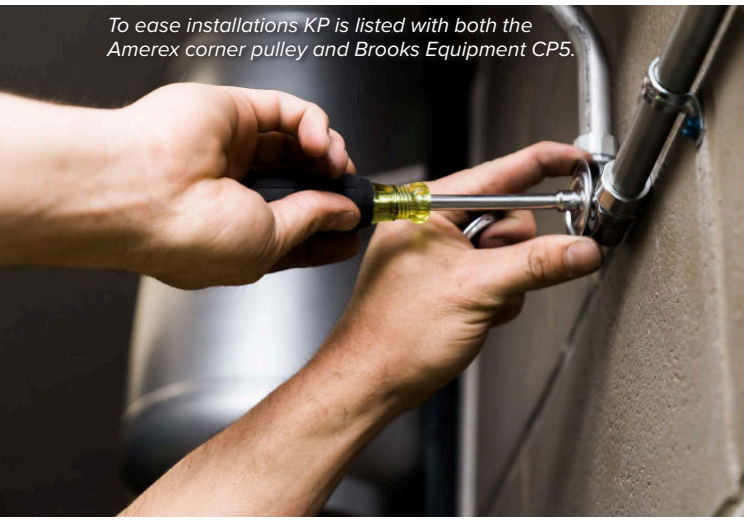
STORED PRESSURE DESIGN ALLOWS OWNERS TO MONITOR SYSTEM INTEGRITY AT A GLANCE

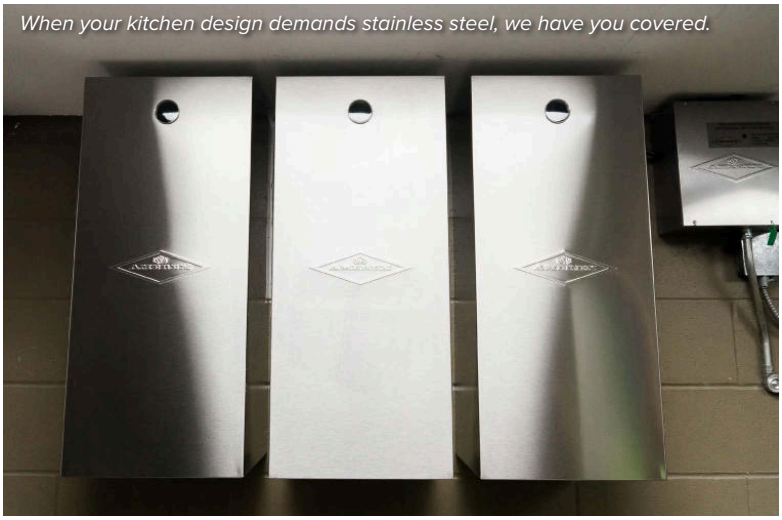
All KP Agent Cylinders are stored pressure cylinders. Each cylinder is filled with Amerex Kitchen Wet Chemical Agent and pressurized to 240 psi. Pneumatic actuation of the cylinders is accomplished by the 10-inch^3 Nitrogen Cartridge; capable of firing up to 10 Agent Cylinders. Both the Agent Cylinders and the Nitrogen Cartridge come equipped with an easy-to-read pressure gauge to ensure integrity at a glance. No need to weigh cylinders or cartridges during service and maintenance.

The Amerex Kitchen Wet Chemical agent is 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).



KP 250 KP 375 KP 475 KP 600


To ease installations KP is listed with both the Amerex corner pulley and Brooks Equipment CP5.


When your kitchen design demands stainless steel, we have you covered.

3 CONTROL OPTIONS

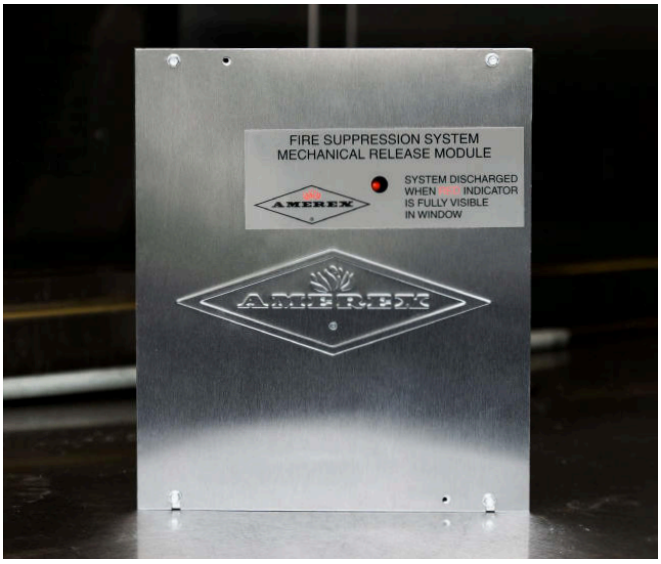
MULTIPLE DETECTION AND CONTROL OPTIONS ARE DESIGNED TO SUIT YOUR NEEDS.

1 THE MECHANICAL RELEASE MODULE

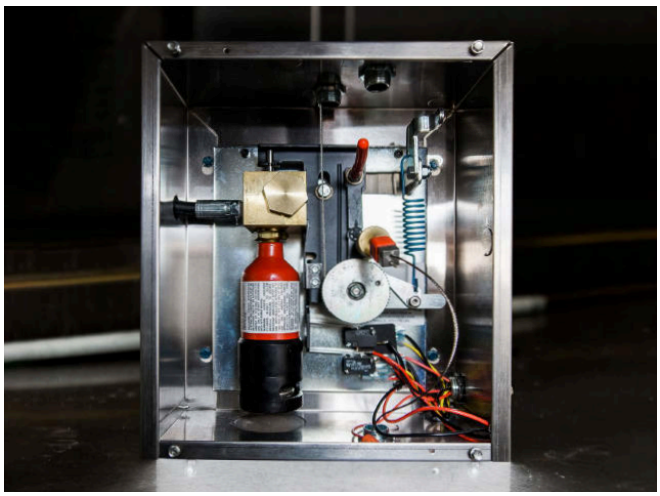
The **Mechanical Release Module (MRM)** is the heart of the KP System. The KP MRM features a spring-loaded design, using a mechanical input and electrical, mechanical, or pneumatic outputs. Specifically, the KP MRM assembly connects and controls the actuation cartridge, detection components, manual pull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

The Amerex KP MRM is capable of actuating from up to 10 agent cylinders 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 preinstalled in its own stainless-steel enclosure. This enclosure displays a system status indicator and a window to observe the nitrogen cylinder pressure.



Amerex KP systems can easily be connected to fuel and ventilation shut downs as well as fire alarm or building control systems. The 48-pound tension spring on the detection line provides 200ft of quick response detection with 30 corner pulleys and 30 detectors, which is an advantage in larger system configurations.



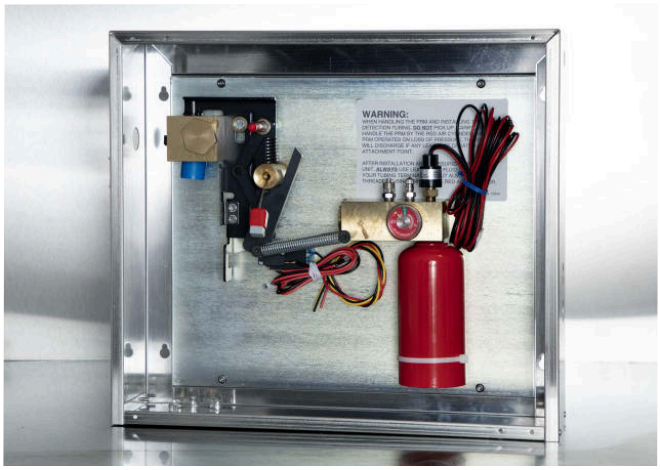
2 THE PNEUMATIC RELEASE MODULE

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.



The Pneumatic Release Module uses heat and pressure-sensitive tubing for fire detection. This PRM tubing is extremely simple to install and suits heavy grease environments due to its small easily cleaned surface.



3 THE AMEREX STRIKE™ ELECTRONIC CONTROL UNIT

The **Amerex Electronic 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 independent 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 and are fully supervised, minimizing the negative effects of grease buildup.

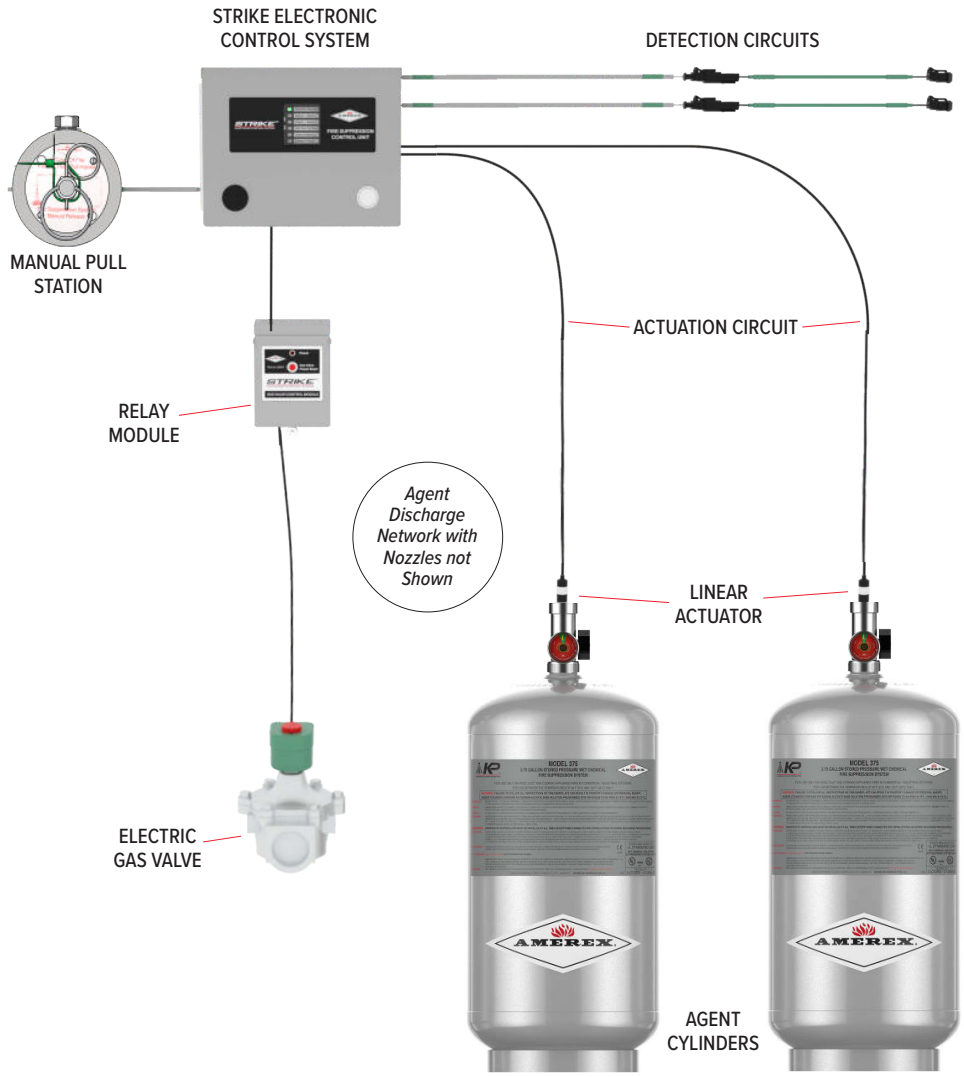




TWO SYSTEMS, ONE CONTROL UNIT

STRIKE FEATURES & BENEFITS

- Single and dual hazard zone detection and suppression
- Capable of actuating up to 20 agent cylinders
- UL300/1254 Listed and NFPA compliant
- Trouble indication LED and annunciation
- Provides dedicated interface to supervised auxiliary remote FACP for fire and trouble indication
- Event logging and recording
- Provides 24/7/365 fire detection and actuation capability for restaurants
- Windows-based optional programming software
- Interfaces to Amerex UL Listed gas valve and multi-relay high-current auxiliary switching modules
- Local piezo audible alarm
- Keyed locking access door
- 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



AMEREX

Quality is Behind the Diamond®

ISO 9001–Quality
ISO 14001–Environmental
OHSAS 18001–Safety

CERTIFIED

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