



KP System

Restaurant Kitchen Appliances Protected by: Amerex KP Restaurant fire suppression system Specifications

The Amerex KP Kitchen Protection system is a pre-engineered, wet chemical, stored pressure type with a fixed nozzle agent distribution network.

The System is listed by Underwriters Laboratories, Inc., (UL) and tested to Standard UL 300. And also approved by LPCB (LPS1223)

AGENT:

The System agent is Amerex KP liquid fire suppressant, a potassium acetate based solution that suppresses cooking grease fires through both saponification and cooling. The agent has a pH of 9 or less and does not harm stainless steel surfaces.

AGENT CYLINDER:

The agent cylinder assembly is fully factory charged with Amerex KP liquid agent and pressurized to 240 PSI (1655 kPa)

DETECTION:

The detection network uses a continuous cable run with detectors specifically listed for use with the Amerex KP liquid agent and pressurized to 240 PSI (1655 kPa)

PNEUMATIC RELEASE MODULE (PRM) (part 1)

The PRM offers superior detection by using a linear pneumatic detection system. This detection system consists of the PRM, thermal responsive tubing and end of line fitting. The tubing is pressurized through a small "accumulator" inside the enclosure, routed throughout the hazard area and has a UL listed fixed temperature 435° F. When exposed to a fire condition, the tubing ruptures relieving all of the pressure in the tubing and accumulator thus firing the system using a nitrogen cylinder. The PRM comes complete with enclosure, accumulator, end of line fitting and connector for up to two remote mechanical manual pull stations, one SPDT micro switch, and "knock outs". It is capable of firing up to 10 ZD 375 cylinder assemblies and actuating up to two gas valves.

Fire Suppression Southern Ltd

Amerex Fire Suppression Systems



ACTUATION CYLINDER:

The actuation cylinder is filled with 10 cu. In. Of nitrogen and has an integral pressure gauge which allows easy field verification of pressure. This cylinder is capable of being refilled in the field.

AGENT CYLINDER BRACKET:

The agent cylinder bracket is steel, painted red with a factory supplied discharge hose and distribution block with pipe outlet.

DISCHARGE NOZZLES:

Discharge nozzles are made of chrome-plated brass, and consist of a one piece tip/body, strainer and blow off cap.

STAINLESS STEEL CABINET (Optional):

An optional stainless steel cabinet housing an MRM and one agent cylinder is available. The pressure gauges for the nitrogen cylinder and the agent cylinder are visible without removing the front cover of the cabinet.

MECHANICAL RELEASE MODULE (MRM):

The Mechanical release module is the spring-loaded type using a mechanical input and electrical, mechanical or pneumatic outputs. It is capable of actuating from one to ten cylinder/valve assemblies using one nitrogen cylinder and is operated either automatically by the detection network or manually by a remote manual pull station.

The MRM enclosure, available in either stainless steel or red painted steel has a system status indicator and a window to observe the nitrogen cylinder pressure. The enclosure has provision for applying tamper seals after final testing or periodic maintenance. The MRM enclosure has knockouts on three sides (top, bottom, and right) to accept conduit. The MRM has two SPDT micro switches pre-installed.

GAS VALVES:

Mechanical and Electrical gas valves are available. These can be fitted to the gas supply to shut off gas when the system is activated.

ELECTRIC MICRO SWITCH:

Micro switches are provided to accomplish system output functions. The switches are "stackable" inside the PRM without requiring extra mounting hardware.

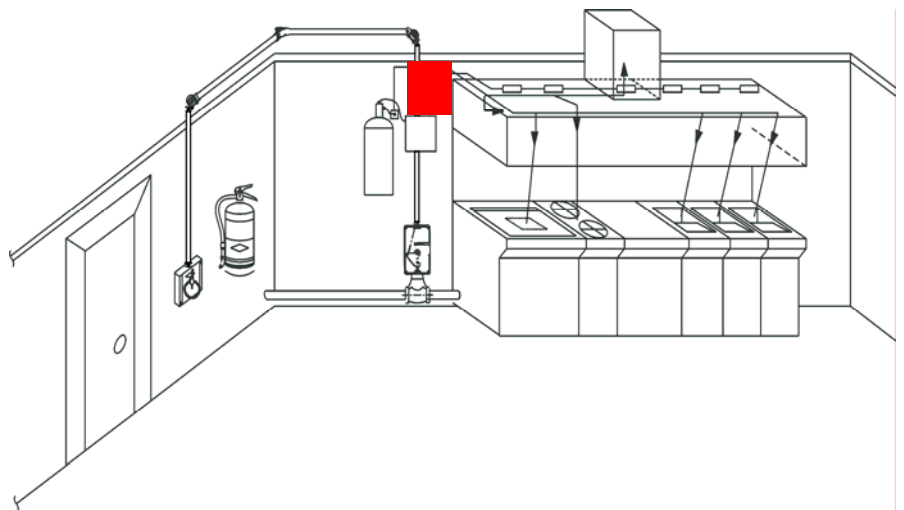


The Amerex KP automatic restaurant fire suppression system protects the hood, duct, and appliances

1. When a fire starts, the detection network, consisting of fusible links or the manual pull station can be used, releasing a low pH agent throughout the hood, duct and onto the appliance.
2. Either method of actuation will interrupt gas or electrical power to the appliances preceding system discharge.
3. The Amerex KP agent quickly suppresses the fire and cools the fuel while securing the vapours with a smothering foam reaction

The combination of the Amerex KP system and an Amerex model 260 wet chemical extinguisher provide restaurants with a ONE-TWO attack against the threat of business loss due to cooking operation fires.

Amerex recognised and addressed the unique hazards of modern restaurant cooking by creating the Model 260 Class F wet chemical:
Kitchen Use: Fire Extinguisher



The Class F recognises the unique nature of cooking grease which requires not only extinguishment but the cooling effect which is best obtained with WET CHEMICAL MEDIA.

When the KP System is used in combination with the Amerex Model 260 you have the perfect two step attack for kitchen fire suppression.

KP System

Fire Suppression Southern Ltd

Amerex Fire Suppression Systems



Notes

1. Works to be carried out during normal working hours
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.

Contact Details:

Fire Suppression Southern Ltd.
Unit D4 Seedbed Business Centre, Vanguard Way, Shoeburyness, Southend-on-sea, Essex, SS3 9QY
T: 01702 382307 F: 01702 382340