



Amerex Corporation

Restaurant Fire Suppression Systems

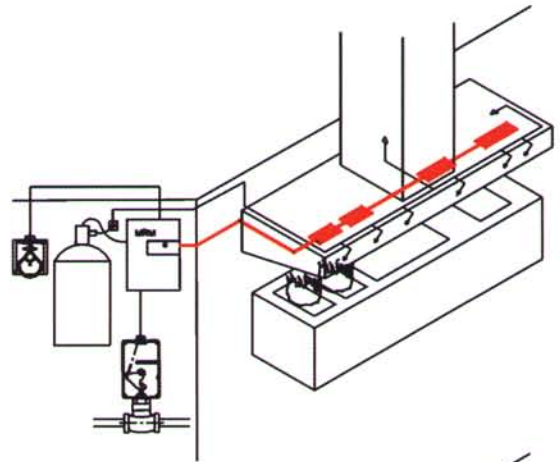
Kitchen
Fire Suppression
Protection

The combination of the Amerex KP system and an Amerex Model B260 or B262 Wet Chemical extinguisher provides restaurants with a “ONE - TWO” attack against the threat of business loss due to cooking operation fires.

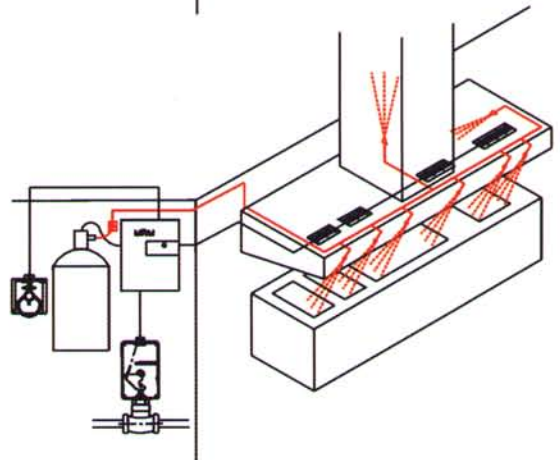
The Amerex KP automatic restaurant fire suppression system protects the hood, duct and appliances.

In either automatic or manual actuation - the system works in this manner:

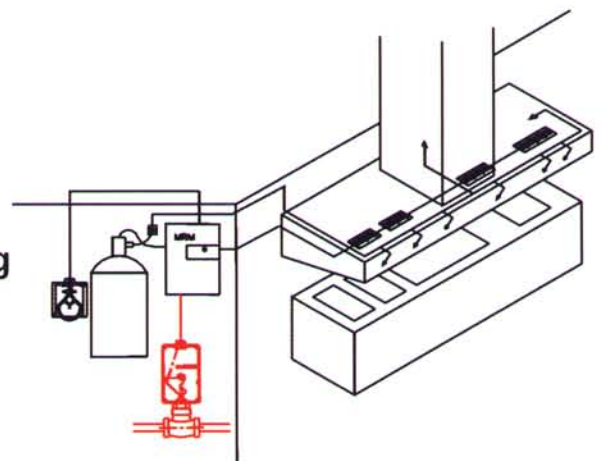
1. When a fire starts, either the fusible link detection network will automatically detect the fire or the manual pull station can be used, releasing a low pH agent throughout the hood, duct and onto the appliances.



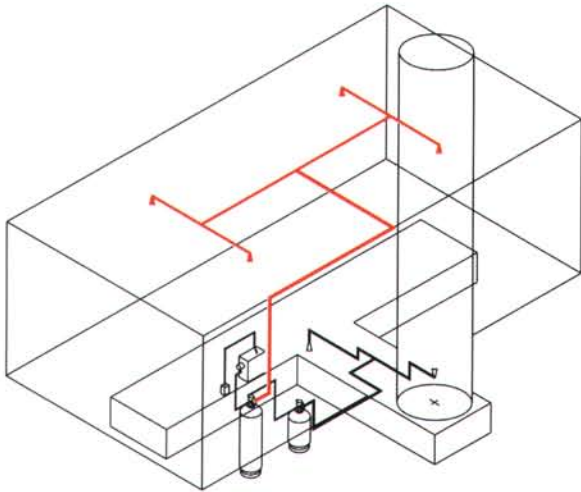
2. Either method of actuation will interrupt gas or electrical power to the appliances preceding system discharge.



3. The Amerex KP agent quickly extinguishes the fire and cools the fuel while securing the vapors with a smothering foam reaction.



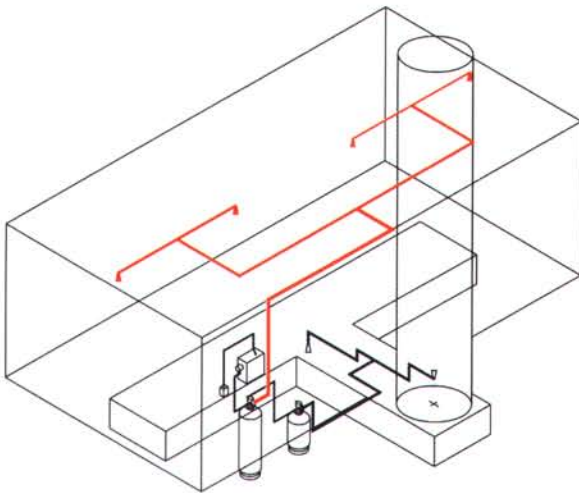
Unique listings and applications



“Over-size” Paint Spray Booths – The Amerex **“IS”** has the first UL Listing allowing nozzles to be placed up to 23’-4” above the floor – now you can protect large vehicle paint spray booths that are used for trucks and heavy equipment with a fully UL Listed system that has been specifically tested using live fires for this application.

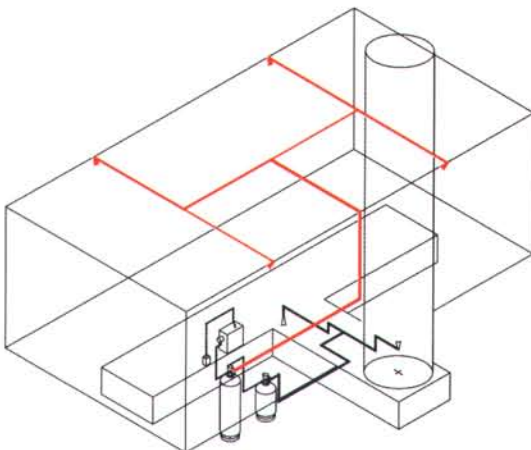
First Industrial system to be listed by UL under the newest edition of test Standard 1254 for nozzle heights up to 23’-4” above the floor – excellent for covering truck and heavy equipment spray booths.

An Amerex **“IS”** exclusive!!



Nozzles may be placed down the center of a standard sized booth to make filter replacement easy.

An Amerex **“IS”** exclusive!!



“Standard-sized Down Draft” Booths using the ceiling as a plenum – The Amerex **“IS”** system has unique UL Listings that allow for options regarding the placement of nozzles. Nozzles may be placed in the traditional “H” pattern or they may be placed “Inline” down the center of the ceiling or even at the side walls. This allows nozzles to be placed out of the way for periodic replacement of the filters saving you time, money and hassle.

An Amerex **“IS”** exclusive!!

Amerex recognized and addressed the unique hazards of modern restaurant cooking by creating the Model B260 and B262 Class "K" Wet Chemical "Kitchen Use" fire extinguisher.

This extinguisher along with the research and tests to develop it has changed the way that NFPA regards cooking grease fires. After July 1, 1998, all new installations of fire extinguishers protecting cooking hazards require a Class "K" extinguisher. This class recognizes the unique nature of cooking grease which requires not only extinguishment but the cooling effect which is best obtained with WET CHEMICAL extinguishers. When the KP System is used in combination with the Amerex Model B260 or B262 you have the perfect two step attack for kitchen fire suppression!



NFPA-10 (2-3.2) Fire extinguishers provided for the protection of cooking appliances that use combustible cooking media (vegetable or animal oils and fats) shall be listed and labeled for Class "K" fires.

First of its kind U.L. rating: 2A:K



For more information please contact:

AMEREX CORPORATION

P.O. Box 81 ✦ Trussville, AL 35173-0081
Phone: (205) 655-3271 ✦ Fax: 800-654-5980
E-Mail: sales@amerex-fire.com
Web Page: www.amerex-fire.com