



Amerex Fire Protection Restaurant Fire Suppression Systems



Quality is Behind the Diamond



SYSTEM SPECIFICATIONS

The Amerex (**KP**) and Zone Defense (**ZD**) are pre-engineered, wet chemical, stored-pressure type with a fixed nozzle agent distribution network. The system is listed by Underwriter's Laboratories, Inc., (UL) and tested to Standard UL 300. 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 and does not harm stainless steel surfaces.

AGENT DISCHARGE PIPING KP:

Agent discharge piping for the KP system consists of specific nozzles located and aimed dependent on individual appliance type and location.

AGENT DISCHARGE PIPING ZD:

Agent discharge piping for the Zone Defense system consists of nozzles placed no further apart than 20 inches along the entire length of the hood. This creates an overlapping nozzle spray pattern which permits movement of the protected appliances such as fryers, woks, ranges and charboilers, without altering the Zone Defense discharge nozzle locations or compromising protection.

DETECTION KP & ZD:

The detection network uses a pneumatic linear detection device listed by UL for 435° F as a "quick response" device. The detection device incorporates thermal responsive tubing that is pressurized to 70 psi and runs continuously throughout the length of the hood. No cables, conduit, corner pulleys, "S" hooks or fusible links shall be allowed in the Zone Defense detection system.

DISCHARGE NOZZLES:

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

ACTUATION CYLINDER KP:

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.

ELECTRIC MICRO SWITCH:

Micro switches are provided to accomplish system output functions. The switches are "stackable" inside the PRM without requiring extra mounting hardware. From 1 to 4 sets of dry form "C" contacts are available.

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.

MANUAL PULL STATIONS KP & ZD:

The manual pull stations are a "dual action" type. Both a ring pin and lever must be pulled in order to discharge the system manually.

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.

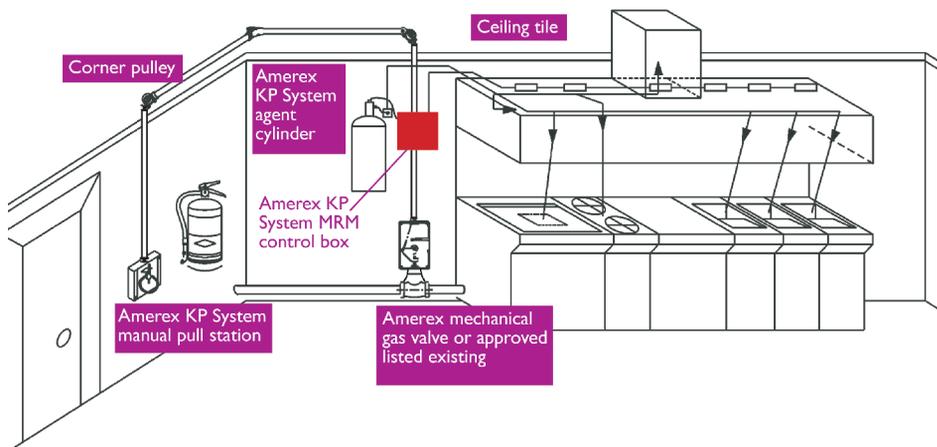
PNEUMATIC RELEASE MODULE (PRM):

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 of 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 "knockouts". It is capable of firing up to 10 ZD 375 cylinder assemblies and actuating up to two gas valves. The tubing is sold separately and is cut to length.

STAINLESS STEEL CABINET (Optional):

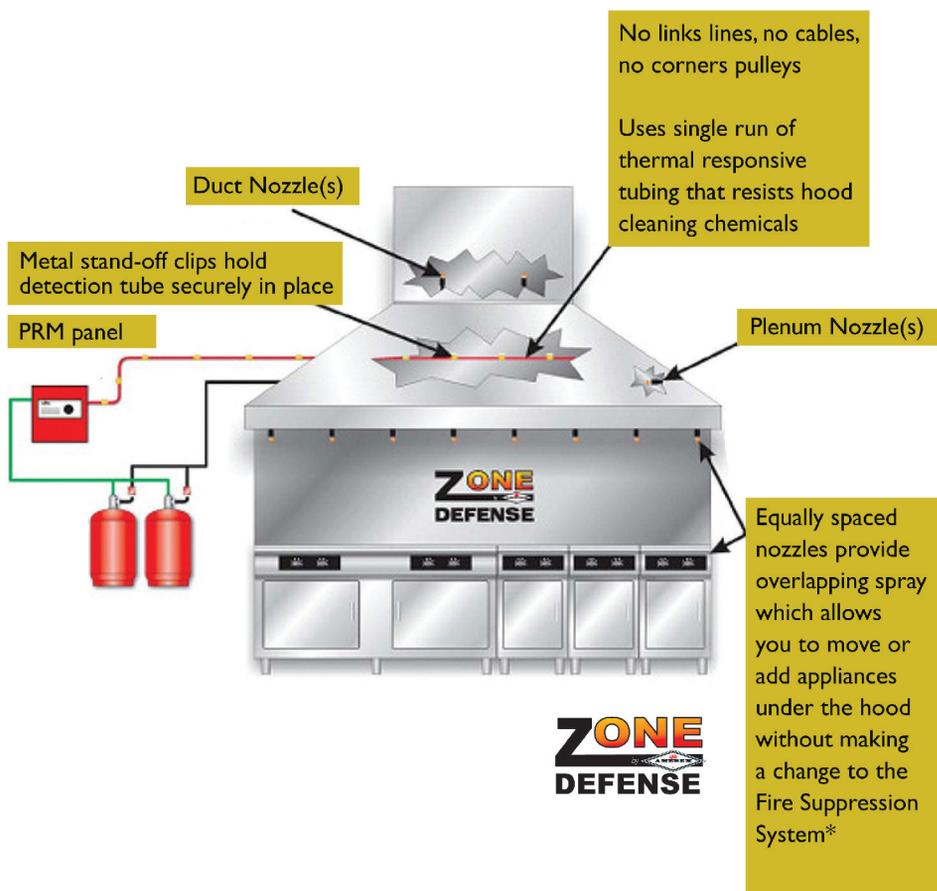
An optional stainless steel cabinet housing an MRM and one agent cylinder is available. The pressure gauges for the nitrogen cylinder and the agent cylinder are visible without removing the front cover of the cabinet.

Amerex KP & ZD restaurant system



Self contained system - no water supply needed. Fire Suppression doesn't get any easier than this!

The combination of the Amerex KP and ZD 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 Model 260

* Appliances must remain under the hood and inside the "zone of protection"

**CONTACT US TODAY.
IT COULD SAVE YOUR BUSINESS!**

phone:
0871 951 8811
mobile:
07787 449322
fax:
0871 951 8812
web:
alphatechfire.com

address:
AlphaTech Fire
19 Clarrie Road
Tetbury
Gloucestershire
GL8 8EW

