



KP™ Kitchen Protection Fire Suppression System



Maximize kitchen hazard protection, reliability and installation efficiency

- 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

Applications

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

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.

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.

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.

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.

The Amerex STRIKE Control Unit is 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.



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