

AMEREX KITCHEN PROTECTION

Coverage Options



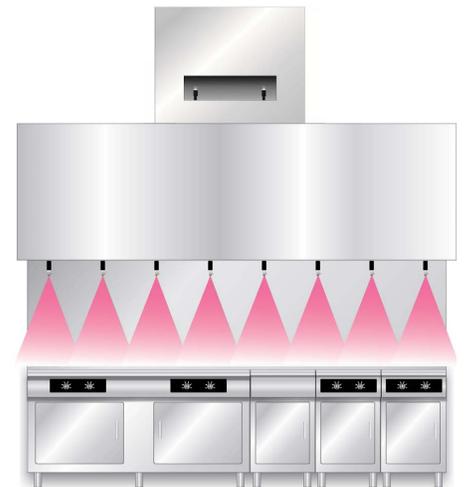
Zone Defense vs. Appliance Specific Coverage



Both our **Zone Defense** and **Appliance Specific** coverage options utilize the same UL tested and certified tank and nozzle network and can work with any of our three detection and control options.

ZONE DEFENSE Simple Future Proof Fire Protection

The Amerex KP Zone Defense Solution is the easiest and most effective way to design protection for your kitchen. Coverage Zones for the hazard areas can be set up over any appliance lineup and within those hazard zones appliances can be moved or exchanged without the need for piping reconfiguration like traditional Appliance Specific systems. An entire hood or just portions of a hood (Split Zone) can be covered by Zone Defense coverage. Additional flow points can be used for hazards like sala-mander broilers that require internal nozzle placement which are not covered by Zone Defense configurations. Unlike other manufacturers systems, no connection to the domestic water supply or building sprinkler system are needed. The ZD Coverage Zone is 34" (863mm) deep centered over the appliances with nozzles spaced every 20" (508mm) apart and 6" (152mm) from the edges.



APPLIANCE SPECIFIC COVERAGE

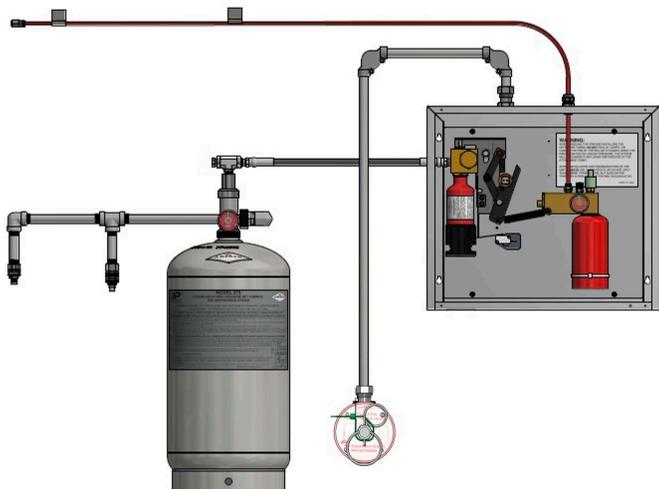
The Amerex KP Appliance Specific Solution is often the most economical way to cover a kitchen lineup that rarely changes. Each appliance has dedicated detectors and nozzles to protect it. If these appliances are moved the detectors and nozzles must also be moved. Appliance Specific coverage can work extremely well for restaurant chains that have a consistent and repeatable appliance setups. Portions of a hood can be covered with Zone while other portions utilize Appliance Specific Coverage. The details of the appliance coverages are detailed in our UL Listed manual. In addition there are many other manufacturer recommended coverage letters that Amerex issues for appliance specific coverages that provide coverage recommendations for appliances that are not in the UL test protocol.



AMEREX KITCHEN PROTECTION Control Units

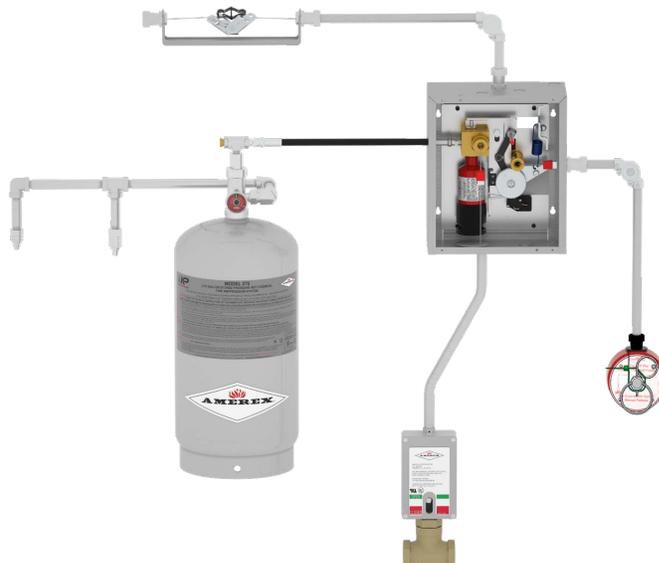


Detection and Release Options



Mechanical (MRM)

The Amerex Mechanical Release Module (MRM P/N 18001) is the most common form of release for a Kitchen Protection System. This system utilizes a tensioned detection line, where fusible links melt at a certain temperature. The releasing of this tension actuates a nitrogen cylinder that in turn actuates up to 10 standard agent cylinder to suppress the fire.



Pneumatic (PRM)

The Amerex Pneumatic Release Module (PRM—P/N 16975) has some very unique advantages that traditional mechanical releases cannot offer. A PRM detection tube can be run up to 300', and is held in place by clips. The tube can then be routed through multiple hazards, making installation time often much lower. Heat from a fire melts a hole in the pressurized tubing, releasing the pressure in the tube and activating the fire system. The tube is extremely grease resistant, has no moving parts to get clogged with grease (no corner pulleys) and has a 3 year installed life. As with the MRM, the PRM also has microswitch outputs that can control mechanical or electrically operated gas valves.

Electrical (STRIKE)

The Amerex STRIKE Electronic Detection and Control package is the newest offering for control of Amerex KP systems. The detection is accomplished through a linear heat detection wire, that makes a connection at the setpoint temperature, activating the system. The panel then fires Linear Actuators, which either actuate a nitrogen cartridge(s) to discharge up to 10 KP cylinders at once, or can mount directly on top of KP cylinders to open the valve and release the agent without a need for activation gas. The STRIKE control unit also monitors and supervises the health of the system to ensure all circuits are functioning properly, and relays back to a Fire Alarm control Panel.

