KP™

AMEREX KITCHEN PROTECTION
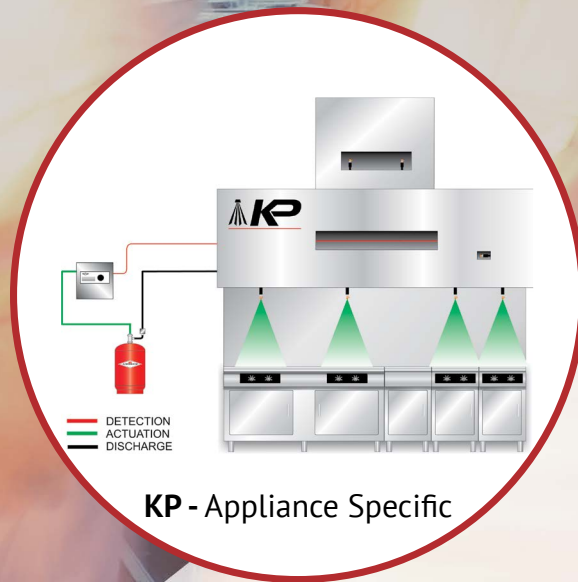
AMEREX

SUPERIOR KITCHEN PROTECTION

The AMEREX® Kitchen Protection (KP™) Fire Suppression System is a staple in Commercial Kitchens around the globe. This system incorporates fully-developed mechanical detection and actuation in a cost-effective, sturdy design. KP blends well in any kitchen environment, whether *Appliance Specific* or *Zone Defense* coverage fits your taste.

KP

AMEREX KITCHEN PROTECTION ™

SERVING COMMERCIAL KITCHENS EVERYWHERE

- Cafeterias
- Cruise Ships
- Culinary Schools
- Delis
- Fast Food Chains
- Food Courts
- Hospitals
- Hotels
- Military Facilities
- Restaurants
- School Cafeterias
- Sports Complexes/Stadiums

KP - Appliance Specific

KP - Zone Defense

AMEREX® offers two appliance protection schemes to meet commercial kitchen needs.
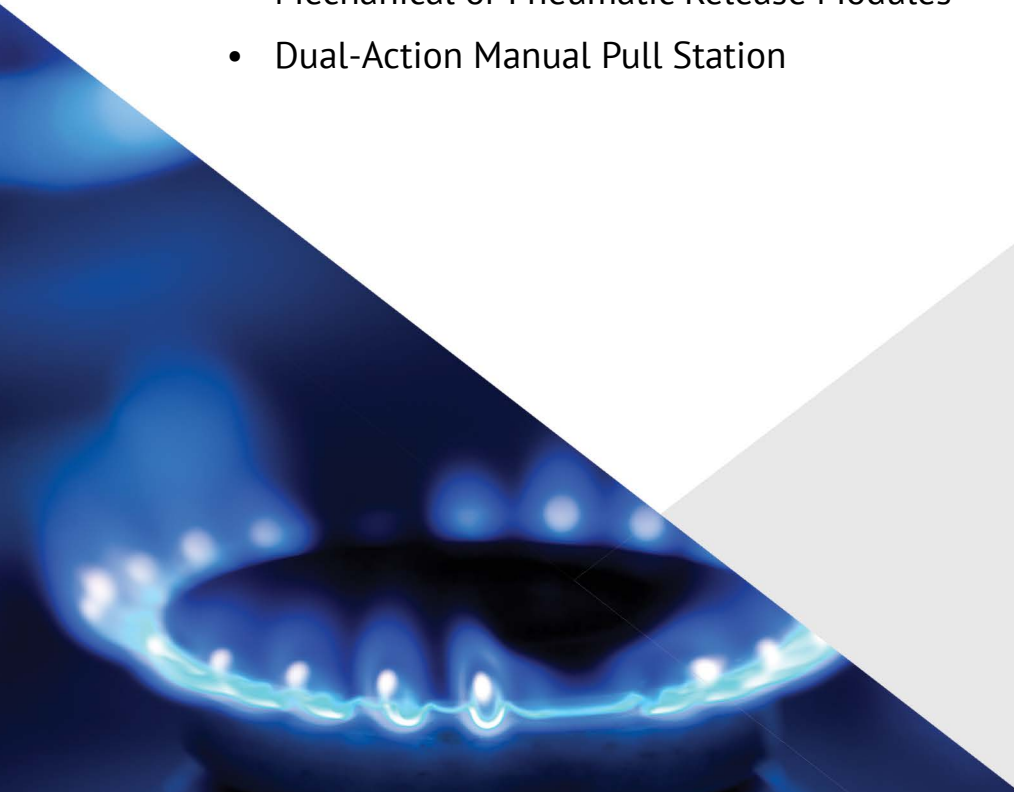
KP – Appliance Specific
With the AMEREX KP Appliance Specific Restaurant Fire Suppression System you get appliance-specific coverage that generally offers lower initial cost. The KP Appliance Specific System is the ideal choice in commercial kitchens where appliance location is fixed, such as in fast food chains, casual dining, cruise ships, and school cafeterias.

KP – Zone Defense
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.

KP™ FEATURES and BENEFITS

- Competitive Pricing and Cost-Effective Components

- Wet Chemical Agent Compatible with Stainless Appliances

- Fully-Developed Mechanical Design

- NFPA, UL, ULC and LPCB Listed and Designed

- Pre-Filled, Stored Pressure Agent Cylinders

- Designed for New Installation or Retrofit

- Maximum Flow Points with Fewer Nozzles

- *Appliance Specific* or *Zone Defense* Coverage

- Fewer Nozzles and Agent Cylinders Needed

- Mechanical or Pneumatic Release Modules

- Dual-Action Manual Pull Station

The AMEREX Kitchen Protection (KP) Fire Suppression System has four options for Agent Cylinders, depending on system output needs:

KP Agent Cylinder	Cylinder Volume	Flowpoints
275	2.75 gallons	8
375	3.75 gallons	11
475	4.75 gallons	14
600 (Appliance Specific Only)	6.0 gallons	18
2 - 375 Manifold	7.5 gallons (total)	22

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 at 70 °F. 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 by the MRM or PRM.

AMEREX KP Agent Cylinder Assemblies are shipped factory filled with AMEREX Kitchen Wet Chemical Agent - a low pH, potassium acetate based solution that suppresses cooking grease fires through both saponification and cooling. KP agent is compatible with metals typically found in commercial kitchen environments (i.e., stainless steel, mild steel, galvanized metal, aluminum, brass and copper).

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AMEREX® KP MECHANICAL RELEASE MODULE (MRM)

The Mechanical Release Module (MRM) is the heart of the KP System. The KP MRM features a spring-loaded design, using a mechanical input and electrical, mechanical, or pneumatic outputs. Specifically, the KP MRM assembly connects and controls the actuation cartridge, detection components, manual pull station(s), gas valve, snap-action switches, and agent cylinder discharge valve(s).

The AMEREX KP MRM is capable of actuating from one to ten agent cylinder/valve assemblies using one nitrogen cylinder. The MRM has two snap-action switches - one for electrical signaling, power shutdown, and other auxiliary functions, and a second alarm-initiating snap-action switch for connection to a fire alarm panel.

The MRM comes pre-installed in its own stainless-steel enclosure. This enclosure displays a system status indicator and a window to observe the nitrogen cylinder pressure.

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AMEREX® KP™ PNEUMATIC RELEASE MODULE (PRM)

The AMEREX PRM is a mechanical releasing control unit that offers superior detection by using a continuous linear pneumatic detection system instead of intermittent fusible link detectors. When the PRM detection line is exposed to a fire condition, the tubing ruptures, relieving all pressure in the tubing and accumulator, thus firing the system using a nitrogen cylinder. Some benefits of using the AMEREX PRM in your KP System include no detection cable, no crimps, and no conduit or corner pulleys required in the detection line.

The PRM control mechanism interfaces with manual pull station(s), actuation networks, mechanical gas valves, and also offers electrical contacts for shutdown functions. The AMEREX KP PRM can fire up to 10 agent cylinders and actuate up to two gas valves. The PRM comes complete with enclosure, accumulator, end of line fitting, and connector for up to two remote mechanical manual pull stations, two snap-action switches, and enclosure "knock-outs" for applicable connections.

AKP