



OWNER'S MANUAL NO. 12386

The Amerex KP/ZD Series Restaurant Wet Chemical Fire Suppression Systems are designed and have been tested to provide fire protection for commercial cooking operations covering the hood, ducts, plenum and appliances. Amerex Restaurant Fire Suppression Systems are a pre-engineered type as defined in NFPA 17A – Standard for Wet Chemical Extinguishing Systems. It is manufactured by the Amerex Corporation, Trussville, AL.

It is essential that all installations of the Amerex KP/ZD Series Systems be performed in compliance with the Amerex Design, Installation, Maintenance & Recharge Manual, P/N 20150. Those individuals responsible for the design, installation, operation and maintenance of the Amerex Restaurant Fire Suppression System must be trained by Amerex and hold a current Amerex Certificate. All piping limitations, nozzle coverages, detector placements, etc. have been proven and established through exhaustive testing by Underwriters Laboratories, Inc. Use of components other than those listed in the Amerex Manual P/N 20150, or installations exceeding limitations stated in the Amerex Manual will void all of the Amerex KP/ZD Series System Listings.

The Amerex KP/ZD Series system is to be maintained & tested every six months. Maintenance should be performed by trained persons having proper equipment. Vessels must be treated with respect and handled with care. They are mechanical devices and require periodic maintenance to be sure they are ready to operate properly and safely. Amerex requires that the maintenance be performed by a trained Amerex KP/ZD Series Fire Suppression System Distributor.

RECHARGE IMMEDIATELY AFTER ANY USE

**Tested and listed by Underwriters Laboratories
to UL Standard 300
Effective November 21, 1994
EX 4658**

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INTRODUCTION

THIS MANUAL WILL GIVE YOU A BRIEF DESCRIPTION OF HOW YOUR AMEREX RESTAURANT FIRE SUPPRESSION SYSTEM OPERATES. IT OUTLINES PROCEDURES FOR YOU AND YOUR EMPLOYEES IN CASE OF A FIRE AND YOUR RESPONSIBILITIES REGARDING FIRE PROTECTION.

WARNING: This is not a maintenance, recharge or inspection manual. Your system must be designed, installed and maintained by a factory trained and authorized Amerex Restaurant System Distributor in accordance with the Amerex P/N 20150 "Design, Installation, Maintenance and Recharge Manual" (available from Amerex Corporation), NFPA 17A, NFPA 96 and local codes. **FAILURE TO DO SO MAY RESULT IN PERSONAL INJURY AND/OR PROPERTY DAMAGE.**

To help you better understand your fire suppression system, make sure that your Authorized Amerex Restaurant System Distributor has given you a completed commissioning list (P/N 13023) certifying that your system was installed in accordance with Amerex Manual No. 20150, NFPA 17A, NFPA 96 and local codes. Other documentation such as drawings, permits and testing by the Local Authority Having Jurisdiction should also be in your possession. Retain these documents for future use.

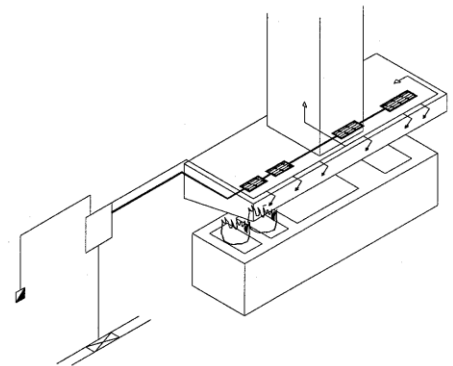
HOW YOUR SYSTEM WORKS

If a fire occurs in the hood, duct, or cooking appliance a fusible link/pneumatic tubing will melt, causing the system to discharge.

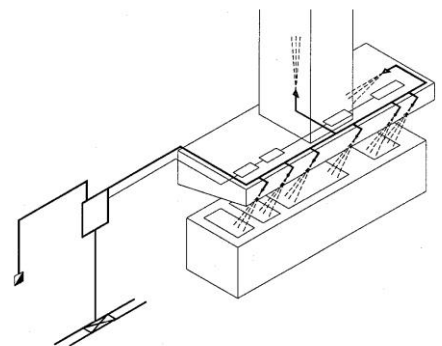
Liquid Agent will be discharged into the plenum, duct and onto each protected appliance.

Interconnected devices such as gas shut-off valves, building fire alarm systems and electrical shut-off devices, if installed, will operate at this time. Consult your completed commissioning list (P/N 13023) to verify what auxiliary devices are connected to your system.

The same series of events (except the melting of a fusible link/pneumatic tubing) will occur if a manual pull station is activated.



Typical Single Cylinder Layout

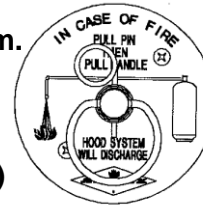


WHAT TO DO IF A FIRE OCCURS IN YOUR HOOD OR COOKING APPLIANCES

1. Evacuate all persons from the premises in a calm and rapid manner.



2. Pull the Manual Pull Station on the Fire Suppression System. Do not wait for the system's automatic discharge to occur.



Note: Pull ring pin (safety pin), pull handle (HARD)

3. Call the Fire Department. Regardless of the Automatic system's effectiveness, always call in an alarm to the local fire department.



4. If it is safe to do so, stand by with a fire extinguisher designed for use on Class K cooking grease fires.

WARNING: DO NOT UNDER ANY CIRCUMSTANCES USE A WATER EXTINGUISHER OR A WATER HOSE ON A RESTAURANT GREASE FIRE. DOING SO COULD INCREASE THE INTENSITY OF THE FIRE AND CAUSE PERSONAL INJURY.



Your personal safety and the safety of your employees are of paramount importance. When in doubt, evacuate the building.

If the fire has been extinguished, stand by as a "fire watch" for at least 30 minutes. Modern cooking equipment is designed to retain heat and the fire might re-ignite even after it has been extinguished for some time.

WHAT TO DO BEFORE COMMENCING OPERATIONS AFTER A FIRE OR SYSTEM DISCHARGE

- The Amerex wet chemical agent is a low pH, liquid agent. Cleanup should occur as soon as possible to avoid long term exposure of the wet agent to any metal surfaces.
- Clean all areas that have come into contact with the liquid agent using mild soap and hot water. Make certain all residue is wiped clean and allowed to dry completely before powering back on. Dispose of any food items contacted by the liquid agent. Consult the agent Material Safety Data Sheet.
- Contact an Authorized Amerex Restaurant Fire Suppression Systems Distributor to recharge and reset the system.
- Allow the local Fire Authorities and the Authorized Amerex Restaurant Distributor to determine the cause for the system discharge. The exact cause of its operation may not be readily apparent.
- Correct any items that have been determined to have caused the system to discharge.
- Review and critique the events leading to the system discharge with your employees and evaluate the procedures that were used.
- Have the hood, duct & fan inspected by qualified personnel to insure it is operating properly.

CAUTION: DO NOT USE ANY COOKING APPLIANCES UNTIL THE EXHAUST FAN(S) ARE TURNED ON. (Failure to do so may cause an unwanted discharge).

YOUR ROLE IN MAINTAINING GOOD FIRE PROTECTION FOR YOUR FACILITY

- Hold regular safety meetings to assure that every employee has been given instructions regarding the system and what actions to take in case of a fire. Document these meetings.
- Have the hood and duct cleaned on a regular basis. By maintaining a low level of grease build-up in the hood and duct, the risk of a fire will be greatly reduced.
- Have an Authorized Amerex Restaurant Fire Suppression Systems Distributor perform maintenance on your system at least every **six months** and after every hood cleaning operation.
- The system is made up of units tested within limitations contained in the detailed installation manual. Do not make any changes, alterations or additions to your appliances, hood or duct without contacting an Authorized Amerex Restaurant Systems Distributor. Any changes to appliances, including their arrangement, may greatly reduce the system's performance.
- Do not tamper with any of the system components, including the nozzle placements. To do so may affect the system's performance.

Once a month perform the following:

- Make sure that the Restaurant Fire Suppression System and its components are in their proper place. Check that all tamper seals are on the equipment and in place.
- Confirm that the "Status Indicator" on the Mechanical Release Module (MRM/PRM) does not show a "Discharged" (RED) condition. Ensure that no obvious damage has occurred that could prevent the system from operating properly. Check to make sure that Inspection/Maintenance tag is in place.
- Check to see that the hood, duct and filters are clean. All fans should be in operable condition.
- Check all systems gauges to see that they are reading in the "charged" range (indicator in the green area).
- Check the manual pull station(s) to see that it is accessible and unobstructed.
- Make sure that all nozzles and discharge piping have not been damaged or moved, and that nozzle caps are in place.
- Check all fire extinguishers to see that they are in their proper place, fully charged, the correct type and easily accessible to all whom might have to use them. Consult your Authorized Amerex Restaurant Systems Distributor for proper extinguisher selection and instructions on their use.

Your Amerex Restaurant Fire Suppression System will give you years of reliable protection if installed and maintained in accordance with installation instructions. Failure to heed the instructions and warnings in this Owner's Manual will void all warranties. When in doubt, always contact your Authorized Amerex Restaurant Fire Suppression Systems Distributor.

CAUTION: **Service & alteration to the system are to be performed by an authorized, factory trained Amerex Distributor.**

REMEMBER: This system must be maintained in accordance with the Amerex P/N 20150 "Design, Installation, Maintenance and Recharge Manual", NFPA 17A, NFPA 96 and local codes by an authorized, factory trained Amerex Restaurant System Distributor.