ACCUREX
ENGINEERED RESTAURANT SYSTEMS

Project Name:
Item #:

Amerex® Zone Defense™ Wet Chemical Fire Suppression System

Type:

☐ Wet Chemical - Amerex® Zone Defense™ Kitchen Protection System

Style:

☐ Prepipe (Any US or Export Job site)

☐ US (Continental United States Only)

☐ Export (Any job site outside the Continental United States)

Quick Application

The hood(s) shall contain a factory engineered and pre-piped, UL Listed, Wet Chemical, Amerex® Zone Defense™ restaurant fire suppression system. The system shall use full flood technology which utilizes non-appliance specific nozzles equally spaced the length of the hood. This system allows for future equipment changes or additions without compromising the integrity of the system or violating nationally accepted fire protection standards. The system shall be activated using a pneumatic release module with pneumatic linear detection tubing. The use of a fusible link detection system is not allowed.

The system piping shall be installed in the hood at the time of construction above the hood or within the supply plenum, and shall be concealed from view. No exposed piping is acceptable, with the exception of appliance drops. The system shall be capable of automatic detection and actuation and/or remote manual actuation. The system shall have the fire suppression capabilities to protect the duct(s), plenum(s), filter area(s) and cooking equipment.

The Prepipe only system includes schedule 40 black iron pipe, detectors, and chrome appliance drops. The remainder of the system is not included and is provided by others. Available for any job site.

The US system includes all parts to complete the system as well as field installation and certification. Mechanical or electrical gas valves shall be available for gas line shut-off applications and two (SPDT) single pull double throw microswitches for activation of the shunt trip breaker (provided by others) for electrical equipment. The system shall also include the PRM pneumatic release module, agent cylinder, agent, detectors, pneumatic tubing, liquid tight fittings, remote manual pull station, and schedule 40 black iron pipe with chrome sleeving for exposed areas. A certified local Amerex® distributor shall be selected by the factory for final system hook-up.
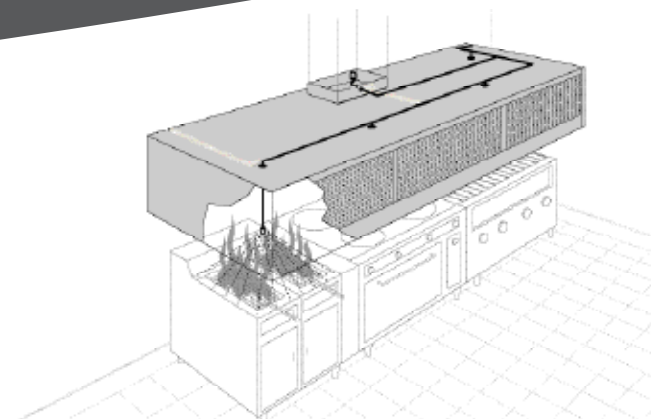
The Export system includes schedule 40 black iron pipe, detectors, chrome appliance drops, additional conduit and black iron to complete the system, the PRM pneumatic release module, agent cylinder, agent, detectors, tubing, liquid tight fittings, remote manual pull station and gas valve. The field installed parts will be shipped to the freight forwarder by the manufacturer in a separate shipment. The remainder of the system is not included and is provided by others.

Exceptions:
Pneumatic tubing cannot be used over solid fuel appliances.

These appliances require dedicated nozzle protection:
Tilt skillets, Upright broilers, Salamanders and Shelves.

Due to continuous research Accurex® reserves the right to change specifications without notice.

Standard Features:

- UL and ULC Listed - Meets UL 300 requirements
- Liquid tight fittings for all hood penetrations where fully welded
- Low pH agent
- Reliable cartridge activated
- Chrome appliance drops

Options:

☐ Mechanical Gas Shut-Off Valves

__ 3/4 in. (19 mm)   __ 1 in. (25 mm)
__ 1 1/4 in. (32 mm)   __ 1 1/2 in. (38 mm)
__ 2 in. (50 mm)   __ 2 1/2 in. (64 mm)
__ 3 in. (76 mm)

☐ Electrical Gas Shut-Off Valves

__ 3/4 in. (19 mm)   __ 1 in. (25 mm)
__ 1 1/2 in. (38 mm)   __ 2 in. (50 mm)
__ 3 in. (76 mm)

☐ No Gas Valve (for electrical cooking appliance line-ups only)

AMEREX

The Wet Chemical Fire Suppression System is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports and other similar facilities.

The system discharges wet chemical onto the hazard area with all nozzles discharging simultaneously. As it smothers the hot grease, a foam blanket is formed, sealing off combustible vapors to help prevent fire reflashes.

Code Information

The Amerex® Zone Defense™ Restaurant Fire Suppression System is constructed in compliance with the following:

- National Fire Protection Association (NFPA) Bulletin #96 and #17A
- UL Standard 300 Listed
- ISO 9001-2000

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Amerex® Zone Defense™ Wet Chemical Fire Suppression System

This program applies only to the continental United States

The basic wet chemical fire suppression system includes the following:

- Pre-piping of the kitchen hood with schedule 40 black iron pipe (chrome drops field installed)
- Fuel shut-off device:
    - A. Choice of a mechanical gas valve * or,
    - B. Choice of an electrical gas valve * with a manual reset relay

    (The installation of the valve is the responsibility of the plumbing contractor)
- Two single-pole, double throw microswitches are provided for use with electric appliances. This device can also be used with alarm systems, fan shut down, and electric gas solenoid valves

    (The wiring of this device is the responsibility of the electrical contractor.)
- *All detectors, pneumatic tubing, release mechanism, tank and fire suppression agent
- One manual pull station for remote surface mounting. (this must be in the path of egress, at a maximum distance of 20 ft. (6.1 meters) from the release mechanism)
- An Amerex® tank and release mechanism (for remote mounting only)
- Final field hook-up* to be performed by a non-union certified Amerex® distributor
- Accurex® Hood Mounted Fire Cabinet Hook-Up to consist of:

    Hook-up of detection lines, hook-up of supply lines, mount and hook-up of remote manual pull, hook-up of mechanical gas valve (if applicable), and tag system.
- Accurex® Remote Mounted Fire Cabinet Hook-Up to consist of:

    Hang PRM release and additional tanks if multiple system, hook-up of detection lines, hook-up of supply lines, mount and hook-up of remote manual pull, hook-up of mechanical gas valve (if applicable), tag system
- Three trips out to the job site is included
- Any state or local installation permits
- Puff or Air test

* Items supplied by the assigned Amerex® distributor

The basic wet chemical fire suppression system does not include the following:

- Special drawings required by state or local codes, plan examination fees, PE or FS approval stamp
- Full dump test, system testing other than what is specified on the restaurant system installation manual, or special requirements to satisfy a state or local code
- Union labor, government labor, or prevailing wages required for final field hook-up
- Special classes or additional labor for access to security sensitive areas
- Installation of the gas shut-off valve (gas piping connections)
- Rough-in of hidden conduit for remote pull stations (flush mount) or gas valves
- Installation of more than one (1) remote pull station per system
- Pull stations installed at a distance greater than 20 feet (6.1 meters)
- Release modules and tanks installed at a distance greater than 60 inches (1.5 meters).
- The cost of and installation of any electrical shut-off hardware other than the snap action switch, manual reset relay or pressure switch (i.e. shunt trip breaker or electrical contactors)
- All electrical connections required fan shut down, shut down of electric cooking equipment, connections from the restaurant system to any fire alarm control panel or system
- More than three trips to the job site or special transportation, or overnight lodging required for hook-ups in remote locations (normal travel distance is defined as a 50 mile (80.5 km) radius from the distributor's office)
- Any dismantling or reassembly required to gain access to the fire suppression piping located on top of the hood.
- Parts or labor required to correct piping due to cooking equipment changes or deviations from plans
- Any charges for missing or additional parts other than those indicated on the attached fire suppression detail

Note: The customer is responsible for and will be invoiced separately for any additional parts or services not covered in the above items.