Restaurant Fire Suppression doesn't get any easier than this

ZONE
by AMEREX
DEFENSE

Amerex Fire Protection

AMEREX
®

Zone Defense by Amerex
Restaurant Fire Suppression System Specification

The Zone Defense Restaurant Fire Suppression System is a pre-engineered, wet chemical, stored-pressure type with a fixed nozzle agent distribution network manufactured by Amerex Corporation.

The system is listed by Underwriter's Laboratories, Inc., (UL) and tested to Standard UL 300. And also approved by LPCB (LPS1223)

AGENT:

The system agent is Amerex KP liquid fire suppressant, a potassium acetate based solution that suppresses cooking grease fires through both saponification and cooling. The agent has a pH of 9 or less and does not harm stainless steel surfaces.

ZD AGENT CYLINDER:

The agent cylinder assembly is fully factory charged with Amerex KP liquid agent and pressurized to 240 PSI (1655 kPa).

DETECTION:

The detection network uses a pneumatic linear detection device listed by UL for 435° F as a "quick response" device. The detection device incorporates thermal responsive tubing that is pressurized to 70 psi and runs continuously throughout the length of the hood. No cables, conduit, corner pulleys, "S" hooks or fusible links are required in the Zone Defense detection system.

PNEUMATIC RELEASE MODULE (PRM):

The PRM offers superior detection by using a linear pneumatic detection system. This detection system consists of the PRM, thermal responsive tubing and end of line fitting. The tubing is pressurized through a small "acculmulator" inside the enclosure, routed throughout the hazard area and has a UL listed fixed temperature of 435° F. When exposed to a fire condition, the tubing ruptures, relieving all of the pressure in the tubing and accumulator thus firing the system using a nitrogen cylinder. The PRM comes complete with enclosure, accumulator, end of line fitting and connector for up to two remote mechanical manual pull stations, one SPDT micro switch, and "knock-outs". It is capable of firing up to 10 ZD 375 cylinder assemblies and actuating up to two gas valves. The tubing is sold separately and is cut to length.

AGENT CYLINDER BRACKET:

The agent cylinder bracket is steel, painted red, with a factory-supplied discharge hose and distribution block with pipe outlet.

DISCHARGE NOZZLES:

Discharge nozzles are made of chrome-plated brass, and consist of a one piece tip/body, strainer and blow off cap.

AGENT DISCHARGE PIPING:

Agent discharge piping for the Zone Defense system consists of nozzles placed no further apart than 20 inches along the entire length of the hood. This creates an overlapping nozzle spray pattern which permits movement of the protected appliances such as fryers, woks, ranges and charboilers, without altering the Zone Defense discharge nozzle locations or compromising protection.

MANUAL PULL STATIONS:

The manual pull stations are a "dual action" type. Both a ring pin and lever must be pulled in order to discharge the system manually.

GAS VALVES:

Mechanical and Electrical gas valves are available. These can be fitted to the gas pipe to shut off the gas supply when the system is activated.

ELECTRIC MICRO SWITCH:

Micro switches are provided to accomplish system output functions. The switches are "stackable" inside the PRM without requiring extra mounting hardware. From 1 to 4 sets of dry form "C" contacts are available.
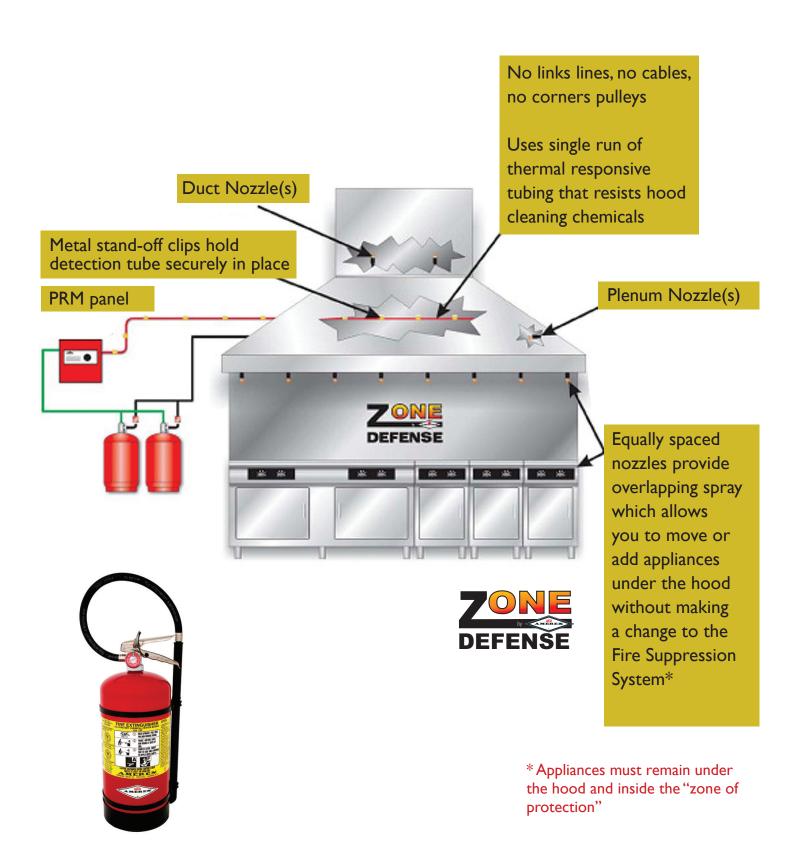
Amerex Fire Protection

Fire Suppression
doesn't get any easier than this!

Self Contained System
no water supply needed

No links lines, no cables, no corners pulleys

Uses single run of thermal responsive tubing that resists hood cleaning chemicals

Duct Nozzle(s)

Metal stand-off clips hold detection tube securely in place

PRM panel

Plenum Nozzle(s)

ZONE DEFENSE

Equally spaced nozzles provide overlapping spray which allows you to move or add appliances under the hood without making a change to the Fire Suppression System*

ZONE by AMEREX
DEFENSE

FIRE EXTINGUISHER

* Appliances must remain under the hood and inside the "zone of protection"

The Class F recognises the unique nature of cooking grease which requires not only extinguishment but the cooling effect which is best obtained with WET CHEMICAL MEDIA.

When the KP System is used in combination with the Amerex Model 260 you have the perfect two step attack for kitchen fire suppression.

Fire Suppression