

Concept with Buckeye Kitchen Mister® Restaurant Fire Suppression System



KITCHEN MISTER®

The modern commercial cooking area serves up a multitude of potential fire hazards. Cooking appliances today allow for the potentially dangerous mixture of flammable oils and greases with high efficiency heat sources, creating an environment in which fire is always a threat. Ventilating systems deposit grease from exhausted vapours throughout the hood, filters and ducts. Electrical power lines and gas service lines add fuel to the hazard area, and must be shut off in case of fire. Alarms and other electrical devices must be activated. The **KITCHEN MISTER®** system can protect all these diverse hazard areas and perform all the necessary auxiliary functions.

KITCHEN MISTER® systems offer a complete menu of cost effective fire protection components.

- ▶ Automatic detection and actuation controls provides 24-hour protection.
- ▶ Dedicated manual actuation system allows immediate actuation at the first sign of fire and provides backup to the automatic detection system.
- ▶ The most effective fire suppression agent in the industry. The high pH formula provides rapid flame knockdown and helps prevent re-ignition.
- ▶ Pressurised CE rated steel cylinders ready for release in the event of a fire. Pressure gauge on the agent cylinder allows visual inspection of system status.
- ▶ A fully assembled and 100% tested mechanical control head provides reliable operation of the input and output functions.
- ▶ Flexible piping configurations allow for a streamlined design that will not interfere with kitchen workflow. The system can be mounted in out-of-the-way areas to

preserve valuable kitchen space.

- ▶ Critical elements of the system such as the control head, cylinder valve assembly are fully assembled and 100% inspected by Buckeye, meeting UL established criteria.
- ▶ Protective chrome nozzle covers help protect against contamination and blockage by grease or other cooking by-products that can inhibit the proper discharge of suppressing agent. The nozzle caps blow free of the nozzle prior to discharge and will not interfere with the discharge pattern.

The **KITCHEN MISTER®** system is available in a variety of sizes economically suited to fit specific needs, and designed with the flexibility to accommodate changes to appliance layout or the expansion of a cooking area.

KITCHEN MISTER®

Buckeye has taken a great system and made it even better. Close attention to product performance and customer satisfaction has cooked up some savoury improvements to the **Kitchen MISTER®** system:

- ▶ **Extended Coverage**
- ▶ **Enhanced Components**
 - ▶ **Nozzles**
 - Only five nozzles to inventory
 - Full cone spray
 - Individual swivel adaptors
 - High and low proximity ranges from 13 to 50 inches (330 to 1270 mm)
 - Chrome caps help protect against contamination and blockage
 - ▶ **Cylinders**
 - 5, 10, 15, and 20 flow cylinders offer more coverage
- ▶ Improved Piping Flexibility

- ▶ Incorporates 1/4" to 3/4" inch pipe
- ▶ Simple piping rules
- ▶ Back Shelf Protection

The **KITCHEN MISTER®** system offers breakthrough technology in the industry's most flexible and effective suppression system. The fire suppression agent is a potassium carbonate-based water solution that knocks the flame down, cuts off air to the burning grease and cools the hazard area to help ensure the fire stays out.

The **KITCHEN MISTER®** system has been tested and approved in accordance with the UL testing standard for kitchen cooking areas, Standard UL-300. Buckeye authorised distributors have been extensively trained in system design, installation and maintenance. Buckeye continues to perform extensive research and development on **KITCHEN MISTER®** system components. Continuous improvements to virtually every aspect of the system provide affordable, effective protection for your cooking area.

Make **Concept Fire Suppression Ltd** and **KITCHEN MISTER®** part of your fire protection plan.

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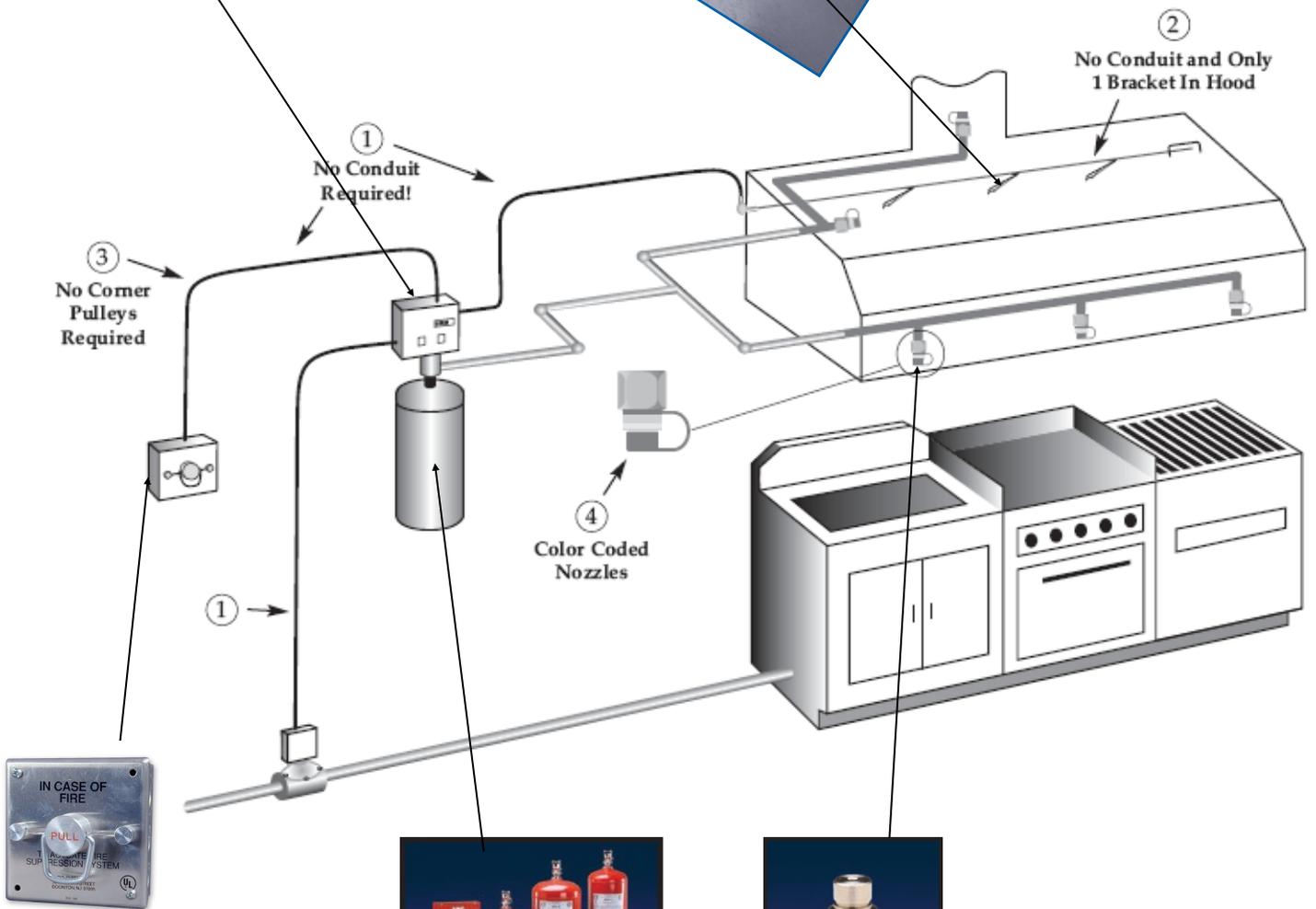
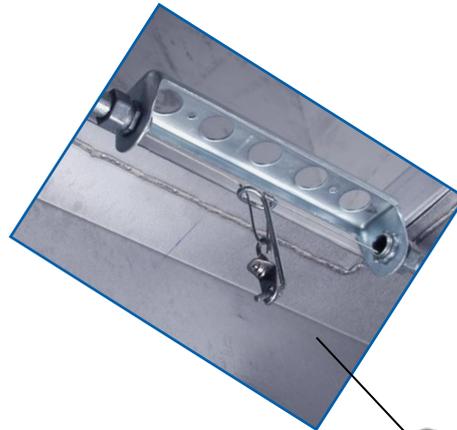
CONCEPT
FIRE SUPPRESSION LTD

Control Heads

Easy to install. Multiple designs activated by a fusible link, thermal detector or manual pull station.

Detection Brackets and Fusible Links

A variety of temperature ratings allow for customised detection options.



Pull Station

Allows manual actuation at a safe distance from the hazard.



BFR-5, 10, 15 and 20

Increased Agent Capacity - more volume and flow points.



Chrome Nozzles

Less to choose from means less inventory to manage and greater flexibility - also complements your kitchen design

Kitchen Mister are registered trademarks of Buckeye Fire Equipment Company.

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