

KITCHEN KNIGHT II

Cooking Area Fire Protection



tyco

Fire Suppression
& Building Products

The KITCHEN KNIGHT® II system offers breakthrough technology enhancing the industry's most flexible and effective suppression system.

- ▶ **Extended Coverage**
- ▶ **Enhanced Components**
 - ▶ **Flexible Conduit**
 - ▶ Replaces rigid conduit between the control head and the gas valve and between the control head and manual pull station
 - ▶ Saves on installation time
 - ▶ UL Listed
 - ▶ No unsightly conduit
 - ▶ **Nozzles**
 - ▶ Only five nozzles to inventory
 - ▶ Individual swivel adaptors
 - ▶ High and low proximity ranges from 10 to 50 inches (254 to 1270 mm)
 - ▶ Chrome caps help protect against contamination and blockage
 - ▶ **Cylinders**
 - ▶ 5, 10, 15, and 20 flow cylinders offer more coverage
- ▶ **Piping Flexibility**
 - ▶ Incorporates 1/4 to 3/4 inch pipe
 - ▶ Simple piping rules
- ▶ **Back Shelf Protection**

The fire extinguishing 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 KNIGHT II system has been tested and approved in accordance with the UL testing standard for kitchen cooking areas, Standard UL-300.

Extensive research and development on KITCHEN KNIGHT II system components. Continuous improvements to virtually every aspect of the system provide affordable, effective protection for your cooking area.

PYRO-CHEM® distributors have been extensively trained in system design, installation and maintenance.

Make the KITCHEN KNIGHT II system part of your fire protection plan.



The modern commercial cooking area serves up a smorgasbord 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 vapors 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 KNIGHT II system can protect all these diverse hazard areas and perform all the necessary auxiliary functions.



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

- ▶ *Automatic detection and actuation controls provide 24-hour protection.*
- ▶ *Dedicated manual pull station allows immediate actuation at the first sign of fire and provides backup to the automatic detection system.*
- ▶ *Premium extinguishing agent provides rapid flame knockdown and helps prevent reignition.*
- ▶ *Pressurized D.O.T. rated steel cylinders ready for release in the event of a fire.*
- ▶ *Pressure gauge on the agent cylinder allows visual inspection of system status.*
- ▶ *Fully assembled and 100% tested mechanical control head, cylinder valve, and gas shut-off valve provide reliable operation.*
- ▶ *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.*
- ▶ *Flexible conduit allows for ease of installation. The conduit is easily hidden behind existing pipes or behind the wall.*
- ▶ *Protective chrome nozzle caps help protect against contamination and blockage by grease or other cooking byproducts that can inhibit the proper discharge of extinguishing agent.*
- ▶ *The KITCHEN KNIGHT II 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.*



Tested and approved by the most particular connoisseurs

- ▶ **UL Listed: Fire Extinguishing Systems for Protection of Restaurant Cooking Areas – UL 300**
- ▶ **ULC Listed**
- ▶ **NFPA Standard 17A: Wet Chemical Extinguishing Systems**
- ▶ **NFPA Standard 96: Ventilation Control and Fire Protection of Commercial Cooking Operations**
- ▶ **MEA 91-99-E, VOL. II**
- ▶ **CE Compliant**

*Detection Brackets and Fusible Links --
A variety of temperature ratings allow for
customized detection options*

*Chrome Nozzles and Caps --
Less to choose from means less inventory
to manage and greater flexibility – also
compliments your kitchen design*

*Pull Station --
Allows manual actuation at a
safe distance from the hazard*

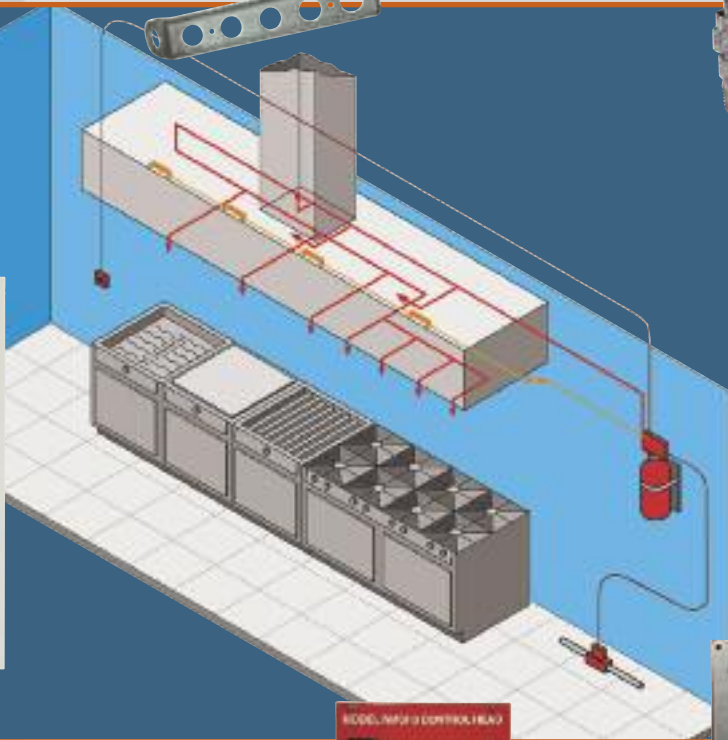


*Flexible Conduit --
Easy installation.
Replaces rigid conduit
between the control
head and pull station
and/or control head
and gas valve*



*PCL 160, 300, 460 and 600 Cylinders --
Increased Agent Capacity
– more volume and flow points*

*Optional 304-grade
stainless steel enclosure --
Encases the agent cylinder and
discourages tampering*



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



*Gas Shut Off Valves --
Electrical or mechanical designs
automatically cut off fuel supply
to hazard area*

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