



KITCHEN KNIGHT II

Cooking Area Fire Protection



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

Extended Coverage Back Shelf Protection Enhanced Components

- **DOT Rated Cylinders**
 - 5, 10, 15, and 20 flow cylinders offer more coverage
- **Nozzles**
 - Five nozzles - easy to identify
 - Individual swivel adaptor
 - High and low proximity ranges from 10 to 50 inches (254 to 1270 mm)
 - Chrome caps help protect against contamination and blockage
- **Flexible Conduit**
 - Replaces rigid conduit
 - Saves on installation time
 - UL Listed

Piping Flexibility

- **Incorporates 1/4 to 3/4 inch pipe**
- **Simple piping rules**
- **Flexible distribution hose**

Wet Agent Technology

The system employs a potassium carbonate-based wet agent that knocks the flame down, cuts off air to the burning grease and cools the hazard area to help ensure the fire stays out.

Trained Distributors

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. Power and gas 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.
- Pressurized DOT 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.
- 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**



- The flexible agent distribution hose provides the freedom to clean beneath and behind “castered” appliances without disconnecting fire suppression piping. The hose allows up to 3 ft. (0.9 m) of movement and is supplied with a restraining cable to help prevent over-extension.



- PYRO-CHEM KITCHEN ONE fire extinguishers use the same wet chemical agent as is used in the KITCHEN KNIGHT II Suppression System. Should fire occur in the kitchen, the fire suppression system must be activated first, and the KITCHEN ONE hand portable extinguisher used as a backup.



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

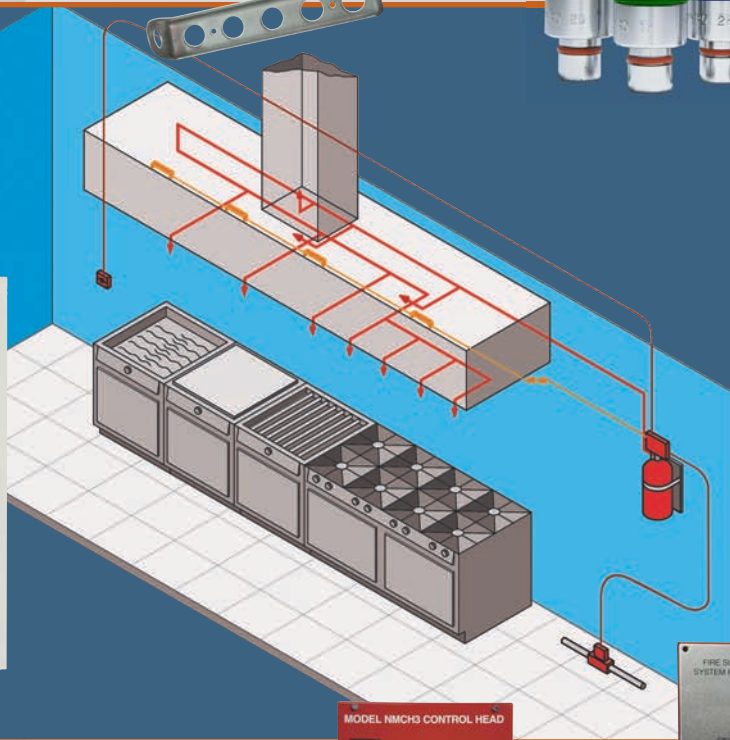
Pull Station --

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



+1-800-526-1079

(USA/Canada)

+1-715-732-3465

(International)

www.pyrochem.com

tyco
Fire Protection Products