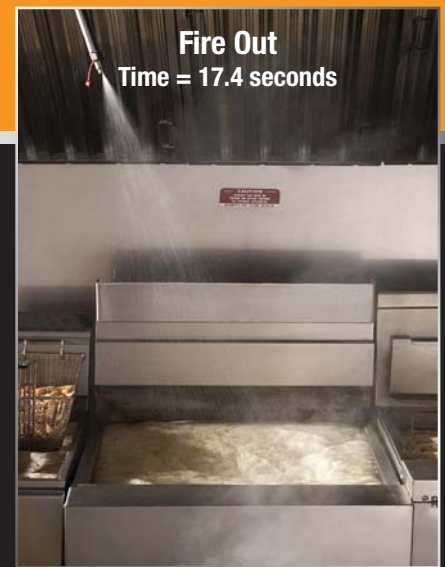




Kitchen Mister Fire Suppression Systems



Protect with the best
and install for less

IMPERIAL
FIRE ENGINEERING
The Expert in Fire Protection System



Manufacturer of the
World's finest fire
safety products.



Protect with the best.

KITCHEN MISTER - RESTAURANT FIRE SUPPRESSION SYSTEM

Open flames, red-hot cooking surfaces, and a heavily grease-laden environment combine to make the modern commercial kitchen a potentially dangerous fire hazard. Kitchen fires spread quickly and have proven to be very difficult to extinguish, making them the leading cause of structural fire damage in the United States.

Protecting the modern commercial kitchen from the ever-present danger of cooking oil and grease fires is the reason we developed The Buckeye Kitchen Mister™ System. Utilizing state of the art misting technology, the Kitchen Mister System has proven to be **the most effective fixed kitchen fire extinguishing system ever developed**, extinguishing potentially deadly kitchen fires fast, before they can spread

That's why the *Kitchen Mister* System is **quickly becoming the preferred choice of fire protection professionals throughout the world.**

So before fire strikes...

DON'T TAKE CHANCES - DEMAND THE BEST!

LISTINGS AND APPROVALS

- Listed to Underwriters Laboratories, Inc. Standard UL-300
- Listed to Underwriters Laboratories of Canada, Inc.
- Approved by the New York City Fire Department COA #5550
- Complies with NFPA-96 and NFPA-17A Standards



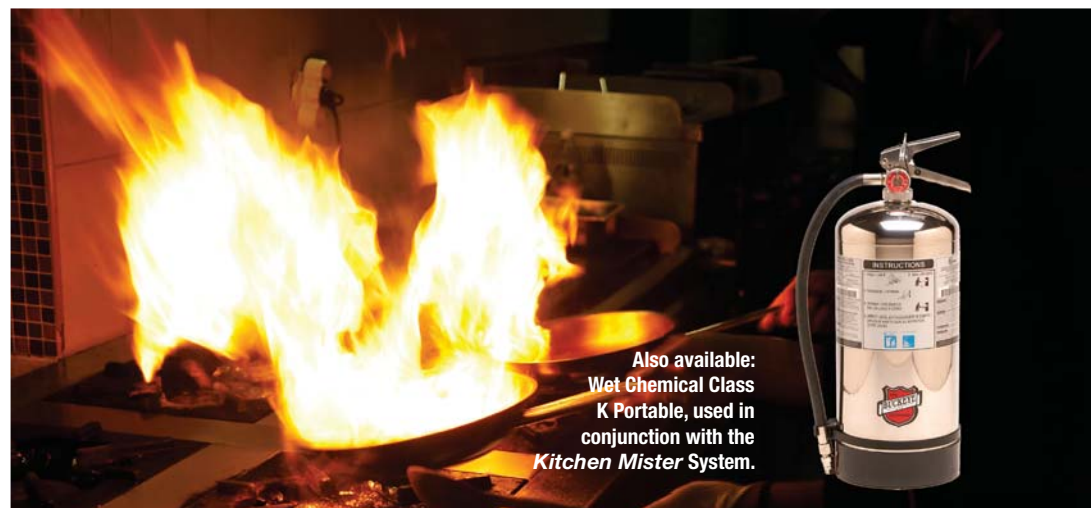
SYSTEM CYLINDERS

The models BFR-5, BFR-10, BFR-15 and BFR-20 cylinders are designated by flow point capacity (so the BFR-5 supports five (5) flow points) instead of the amount of agent they hold. Recharge is available in 5 and 10 flow point containers so there's never a chance of error.



BUCKEYE SHIELDED CABLE

The *Kitchen Mister* Shielded Cable Interface is used to connect Buckeye Shielded Cable to any standard ½ inch conduit connection device. The use of Buckeye Shielded Cable instead of conduit and corner pulleys for connecting the gas valve, remote pull station, and fusible link line to the Systems Releasing Module reduces installation time by up to 50%.



Also available:
Wet Chemical Class
K Portable, used in
conjunction with the
Kitchen Mister System.

Install for less.

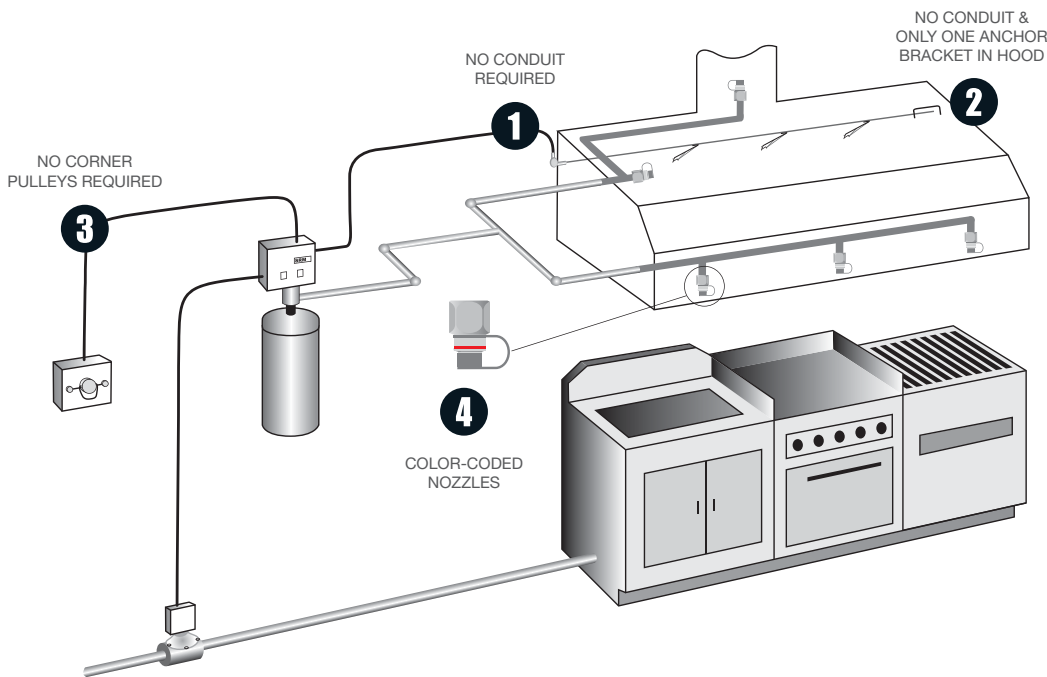


TESTED & LISTED TO UL-300



DISCHARGE NOZZLES

All five (5) *Kitchen Mister* nozzles come equipped with a color identification band, red, blue, green, white and yellow. This allows for easy identification of the nozzle even when it's installed in difficult locations such as a duct or plenum area. The nozzle is also stamped with its model number.



1 NO CONDUIT REQUIRED
By using Buckeye Shielded Cable no conduit is required for system inputs/outputs. Buckeye Shielded Cable is Listed for the gas valve, detection line, and pull station.

2 NO CONDUIT & ONLY ONE ANCHOR BRACKET IN HOOD
The *Kitchen Mister* System eliminates the need for conduit in the plenum and requires only one anchor bracket in the exhaust hood.

3 NO CORNER PULLEYS REQUIRED
Buckeye Shielded Cable eliminates the need for corner pulleys, making installation easy and fast.

4 COLOR-CODED NOZZLES
All *Kitchen Mister* nozzles have a unique color band for easy identification.

SIMPLICITY OF DESIGN

The constant changes and complicated requirements of most restaurant systems have made design and installation errors a concern of fire protection professionals globally.

The uncomplicated design of the *Kitchen Mister* System all but eliminates design and installation errors by combining common sense features and eliminating confusing design requirements.

FASTER INSTALLATIONS

By eliminating the labor-intensive task of installing conduit, corner pulleys, and detector brackets, the *Kitchen Mister* System dramatically reduces installation time.

The *Kitchen Mister* System is approved for use with Buckeye Shielded Cable or traditional conduit and corner pulleys for all system inputs and outputs. This, combined with the elimination of conduit and fusible link brackets in the plenum area, makes installing the *Kitchen Mister* System quick and easy.

DEALER FRIENDLY FEATURES

- Uncomplicated system design eliminates design and installation errors.
- Installation time significantly reduced.
- Innovative design eliminates conduit and corner pulleys.
- Advanced detection system installs quickly and easily.
- Color-coded nozzles for easy identification.
- Flexible piping requirements allow for unlimited system configurations.
- Best coverage in industry.
- Online & face to face training.



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**Buckeye Fire Equipment manufactures:
Restaurant Fire Suppression Systems.
Hand Held, Wheeled & Specialty Fire Extinguishers.
Foam Concentrates & Hardware.**

Proudly Manufactured in the United States Since 1968

For more information please contact:

IMPERIAL

FIRE ENGINEERING

The Expert in Fire Protection System

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