



KITCHEN KNIGHT II Fire Suppression System

Maximize kitchen hazard protection, reliability and installation efficiency

- Customized appliance-specific design
- Wet agent technology
- Rapid flame knock-down
- Helps prevent reflash
- Flexible piping configurations
- Automatic detection and actuation
- Gas shut off valve
- UL/ULC listed and CE marked

A mixture of flammable oils and greases with high efficiency heat sources creates an environment where restaurant and food service kitchen fires are continually a threat. With its wet agent technology, the PYRO-CHEM KITCHEN KNIGHT II Restaurant Fire Suppression System provides flexible, effective fire protection.

Time-Tested Kitchen Hazard Protection

The KITCHEN KNIGHT II Restaurant Fire Suppression System is a pre-engineered solution to appliance, ventilating hood and duct fires. The system employs a potassium carbonate-based wet agent that knocks down flames, cuts off air to the burning grease and cools the hazard area to help prevent reflash.

The system is designed to protect cooking appliances such as fryers, griddles, range tops, upright broilers, charbroilers and woks; and associated ventilating equipment including kitchen hoods, plenums, exhaust ducts and grease filters.

System Design Accommodates Kitchen Design

The KITCHEN KNIGHT II system is available in a variety of sizes suited to fit specific needs with flexibility to accommodate changes to appliance layout or the expansion of a cooking area. Flexible piping configurations offer a streamlined design that preserves valuable kitchen space.

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.

The system complies with NFPA Standard 17A and 96. Additional approvals and listings include UL, ULC, MEA 91-99-E VOL. II and CE.

