



Make ProTex II Part of Your Fire Protection Plan

Breakthrough Technology at an Affordable Price

The ProTex II RESTAURANT FIRE SUPPRESSION SYSTEM offers breakthrough technology in the industry: most kitchen and a powerful, long-lasting, broad-spectrum solution that meets the flame down, also set as so the burning grease and cook the hazard area to help ensure the fire stays out.

The ProTex II SYSTEM has been tested and approved in accordance with the UL listing standard for kitchen cooking areas. Not only does ProTex II utilize the latest in fire protection technology, but it is also designed for easy installation and maintenance.

ProTex II system components undergo continuous research and development, which result in continuous improvements to virtually every aspect of the system. Your ProTex II system will provide affordable, effective protection for your cooking area.

The ProTex II Restaurant Fire Suppression System Includes the Most Important Features

EFFICIENT COVERAGE

Each kitchen system is designed to provide 100% coverage of the cooking area. The fire safety system has a wide job coverage, protecting the entire cooking area, including the hood, the range, the broiler, and the fryer. The fire safety system also has a service range that is off to the side of the hood, so that the fire is not directly in front of the hood. The fire safety system also has a service range that is off to the side of the hood, so that the fire is not directly in front of the hood. The fire safety system also has a service range that is off to the side of the hood, so that the fire is not directly in front of the hood.

- Full cover pipe
- Individual nozzle design
- High and low mount ranges (3-90 inches) (100-120 mm)
- Chrome and rubber nozzle caps to block contamination
- **Cylinder**
- Inexpensive 5- to 8-gallon for quantum system coverage
- Inexpensive 5- to 8-gallon pipe
- Simple piping rules
- Back Street Protection

ProTex II Restaurant Fire Suppression Systems Offer a Complete Menu of Fire Protection Components.

Automatic detection and activation controls provide 24-hour protection.

DEDICATED MANUAL ACTIVATION SYSTEM allows immediate activation of the automatic detection system.

THE MOST EFFECTIVE FIRE EXTINGUISHING AGENT in the industry. The high pH formula provides rapid flame knockdown and helps prevent re-ignition.

Particulate-free active steel cylinders ready for release in the event of a fire.

Pressure exerted on the agent cylinder allows visual inspection of system status.

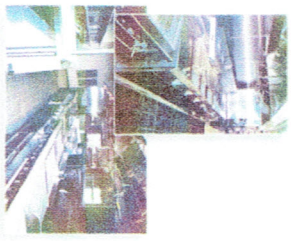
A **TRAY ASSISTANT** to also look turbo mechanical control head provides reliable operation of the input and output fans.

Flare-free pressure connections allow for a streamlined design that will not interfere with kitchen workflow. The system can be mounted in out-of-way areas to preserve valuable kitchen space.

Critical elements of the system such as the control head, nozzle, and nozzle caps are made of stainless steel, assembled and now inspected, meeting or exceeded criteria.

Protective cabinet nozzle covers help protect against contamination and leakage by grease or other cooking byproducts that can inhibit the proper discharge of extinguishing agent. The nozzle caps block fire of the nozzle ports to discharge and will not interfere with the discharge pattern.

The ProTex 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.



ProTex II Restaurant Fire Suppression Systems Meet the Toughest Standards

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