CITY OF PORTLAND, MAINE
REVIEWED
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 10/04/16

The modern commercial kitchen serves up a host of fire hazards.

Cooking appliances today allow for the dangerous mixture of high efficiency heat sources with flammable oil and grease. In this environment, fire is always a threat.

The fire safety system has a vital job. Ventilating systems deposit grease from cooking vapors throughout the hood, filters, and ducts. Electric power and gas service must shut off quickly if fire breaks out—before they fuel an already dangerous fire. Alarms and other electrical devices must be triggered—fast! Above all, you need the system to respond reliably and instantly.

The ProTex II system can do it all, and all at an affordable cost. We back it up with full training, so you can rely on a knowledgeable installer to make sure you have exactly the right system in place.

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's most flexible and effective suppression system. 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 ProTex II system has been tested and approved in accordance with the UL testing standard for kitchen cooking areas, Standard UL-300. ProTex II authorized distributors must be extensively trained in system design, 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 Resataurant Fire Suppression System Includes the Most Important Features

Extended Coverage

Enhanced Components

Nozzles

- Full cone spray
- Individual swivel adaptors
- High and low mount ranges: 13–50 inches (330–1270 mm)
- Chrome and rubber nozzle caps to block contamination

Cylinders

5, 10, 15 & 20 flow cylinders for optimum system coverage

Improved Piping Flexibility

- Incorporates ¼- to ¾-inch pipe
- Simple piping rules

Back Shelf Protection

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

Automatic detection and actuation controls provides 24-hour protection.

Dedicated manual actuation system allows immediate actuation at the first sign of fire and provides backup to 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.

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.

A fully assembled and 100% tested mechanical control head provides reliable operation of the input and output functions.

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.

Critical elements of the system such as the control head, cylinder valve assembly and gas shut-off valve are fully assembled and 100% inspected, meeting UL established criteria.

Protective chrome nozzle covers help protect against contamination and blockage by grease or other cooking byproducts that can inhibit the proper discharge of extinguishing agent. The nozzle caps blow free of the nozzle prior 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

UL standard: *Fire Extinguishing Systems for Protection of Restaurant Cooking Areas–* UL 300

NFPA standard 17A: *Wet Chemical Extinguishing Systems*

NFPA standard 96: *Ventilation Control and Fire Protection of Commercial Cooking Operations*

MEA: *249-03-E*

CE: *Compliant*