

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

Please Read Application And Notes, If Any, Attached

PERMIT ISSUED

Permit Number: 1060596

CITY OF PORTLAND

This is to certify that Perriello Robert I & /Simple Grinnell

has permission to Replacement of existing kitchen hood fire suppression system

AT 330 Fore St 029 C005001

provided that the person or persons firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of buildings and structures, and of the application on file in this department.

Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and when permission is procured before this building or part thereof is opened or services closed-in. 4
YOUR NOTICE IS REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. Creag Class 5-9-06

Health Dept. _____

Appeal Board _____

Other _____
Department Name

[Signature]
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD



CITY OF PORTLAND, MAINE
Department of Building Inspections

April 24 2006

Received from Simone Grinnell

Location of Work 330 Fore St.

Cost of Construction \$ 1,769

Permit Fee \$ 39

Building (I1) Plumbing (I5) Electrical (I2) Site Plan (U2)

Other

CBL: 29 0 005

Check #: CC

Total Collected \$ 39

THIS IS NOT A PERMIT

No work is to be started until PERMIT CARD is actually posted upon the premises. Acceptance of fee is no guarantee that permit will be granted. PRESERVE THIS RECEIPT. In case permit cannot be granted the amount of the fee will be refunded upon return of the receipt less \$10.00 or 10% whichever is greater.

[Signature]
WHITE - Applicant's Copy
YELLOW - Office Copy
PINK - Permit Copy

City of Portland, Maine - Building or Use Permit Application

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 06-0596	Issue Date: MAY 16 2006	CBL: 029 C005001
-----------------------	----------------------------	---------------------

Location of Construction: 330 Fore St	Owner Name: Perriello Robert J &	Owner Address: 3 Orchard Hill Rd	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone: 2078426440
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	Zone: B-3

Past Use: Restaurant/Grill-Rosie's	Proposed Use: Restaurant/Grill-Rosie's	Permit Fee: \$39.00	Cost of Work: \$1,769.00	CEO District: 1
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: N/A Type: SUPPRESSION @ 5/16/06 Signature: [Signature]	

Proposed Project Description:
Replacement of existing kitchen hood fire suppression system.

Signature: [Signature]

PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action: Approved Approved w/Conditions Denied

Signature: _____ Date: _____

Permit Taken By: gad	Date Applied For: 04/24/2006	Zoning Approval
-------------------------	---------------------------------	------------------------

<ol style="list-style-type: none"> This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. Building permits do not include plumbing, septic or electrical work. Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work.. 	Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date: 5/5/06	Zoning Appeal <input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input type="checkbox"/> Conditional Use <input type="checkbox"/> Interpretation <input type="checkbox"/> Approved <input type="checkbox"/> Denied Date:	Historic Preservation <input type="checkbox"/> Not in District or Landmark <input type="checkbox"/> Does Not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date: Any exterior work requires a separate review & approval
---	--	---	---

CERTIFICATION

I hereby certify that I am the owner of record of the named property, or that the proposed work is authorized by the owner of record and that I have been authorized by the owner to make this application as his authorized agent and I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in the application is issued, I certify that the code official's authorized representative shall have the authority to enter all areas covered by such permit at any reasonable hour to enforce the provision of the code(s) applicable to such permit.

SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE

City of Portland, Maine - Building or Use Permit

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 06-0596	Date Applied For: 04/24/2006	CBL: 029 C005001
------------------------------	--	----------------------------

Location of Construction: 330 Fore St	Owner Name: Perriello Robert J &	Owner Address: 3 Orchard Hill Rd	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone (207) 842-6440
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	

Proposed Use: Restaurant/Grill-Rosie's	Proposed Project Description: Replacement of existing kitchen hood fire suppression system.
--	---

Dept: Zoning	Status: Approved	Reviewer: Marge Schmuckal	Approval Date: 05/05/2006
Note:			Ok to Issue: <input checked="" type="checkbox"/>
Dept: Building	Status: Approved	Reviewer: Mike Nugent	Approval Date: 05/10/2006
Note:			Ok to Issue: <input checked="" type="checkbox"/>
Dept: Fire	Status: Approved	Reviewer: Cptn Greg Cass	Approval Date: 05/09/2006
Note:			Ok to Issue: <input checked="" type="checkbox"/>

06-0596



General Building Permit Application

If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

Location/Address of Construction: <u>330 Fore St. Portland</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>009 - C - 005</u>	Owner:	Telephone:
Lessee/Buyer's Name (If Applicable) <u>Rosie's</u> <u>Steve Harris</u> <u>Tel: 772-5656</u>	Applicant name, address & telephone: <u>Simplex Grinnell</u> <u>20 Thomas Dr.</u> <u>Westbrook, ME 04092</u> <u>482-2335</u>	Cost Of Work: \$ <u>1,769</u> Fee: \$ <u>39.</u> C of O Fee: \$ _____
Current Specific use: <u>Restaurant/bar</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>(same)</u>		
Project description: <u>Replacement of existing kitchen hood Fire suppression system with a new UL300 wet chemical system per NFPA 17A + NFPA 96.</u>		
Contractor's name, address & telephone: <u>(Same as "applicant")</u>		
Who should we contact when the permit is ready: <u>Tim Hinman</u> Mailing address: _____ Phone: <u>482-2335</u>		

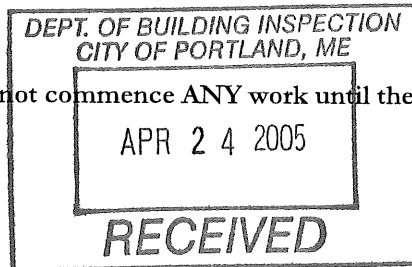
Please submit all of the information outlined in the Commercial Application Checklist. Failure to do so will result in the automatic denial of your permit.

In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information visit us on-line at www.portlandmaine.gov, stop by the Building Inspections office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature of applicant: <u>[Signature]</u>	Date: <u>4-24-06</u>
--	----------------------

This is not a permit; you may not commence ANY work until the permit is issued.



[Handwritten initials]

SimplexGrinnell
20 Thomas Dr.
Westbrook, ME 04092
Tel: 207-842-6440

CERTIFICATE OF INSTALLATION

Customer Address	Rosie's 330 Fore st. Portland, ME 04101
Property inspected	(same)
Hazard location	10' long kitchen hood
System location	Cylinder and controls mounted on the right side of the hood.
System Type	Pyro-Chem model PCL460, UL300 wet chemical per NFPA 17A & 96
System size	4.6-gallon (1 cylinder)
Remarks	A. System includes: (1) 4.6-gallon cylinder, (12) discharge nozzles, (4) fusible link detectors, (1) pull station and (1) mechanical gas shutoff valve. B. System nozzles include: (1) 1H nozzle for the plenum, (1) 2D nozzle for the duct, (2) 2H nozzles, 1 for each for the fryer, (1) 1H nozzle for the char-broiler and (3) 1L nozzles for the 6-burner range.
Installation date	April, 2006
Next inspection due	Semi-annual: Oct. 2006, April 2007 etc.
Installed by	Installation/inspection by Bryan Ross

I W CAN



Fire & Security

SimplexGrinnell LP
20 Thomas Dr.
Westbrook, ME 04092- U.S.A.
Tel. (207)842-6440
Fax (207)842-6439

SimplexGrinnell

PROPOSAL AND CONTRACT

SimplexGrinnell Contract # Quote #P06-43	Salesperson: Tim Hinman	Date: April 7, 2006
Invoice To: Rosie's 330 Fore St. Portland, ME 04011	Job Location: same	Customer PO #

SimplexGrinnell, for and in consideration of the prices herein named, proposes to furnish the work, and/or materials hereinafter described, subject to the conditions outlined below:


SCOPE OF WORK:

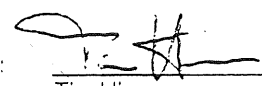
Furnish & install a 4.6-gallon Pyro-Chem wet chemical kitchen hood fire suppression system per NFPA 17A, NFPA 96 & UL300 to protect: a 10' hood and exhaust duct, a 6-burner range, a charbroiler and 2 fryers. Scope of work includes removal of existing system except for some 1/2" piping as suitable and re-using the existing mechanical gas shutoff valve. Price includes a City of Portland permit (\$39) and use tax paid by SimplexGrinnell. Price for a weekday installation from 6am to 10am as described = \$1,769. (Installation of a 4-gallon Range Guard cylinder, control head and 7 nozzles would be \$2,153.)

TERMS OF THIS AGREEMENT ARE			NET 10 <input type="checkbox"/>	NET 30 <input checked="" type="checkbox"/>	C.O.D. <input type="checkbox"/>
<input type="checkbox"/> Time and Material	<input type="checkbox"/> Price Not to Exceed \$ _____	<input checked="" type="checkbox"/> Fixed Price of \$1,769			
DEPOSIT: \$ _____	BALANCE DUE: \$ _____	AMEX <input type="checkbox"/>	MC/Visa <input type="checkbox"/>	Discover <input type="checkbox"/>	
CREDIT CARD # _____	Expiration Date: _____	Name on Credit Card: _____			

IMPORTANT NOTICE TO CUSTOMER

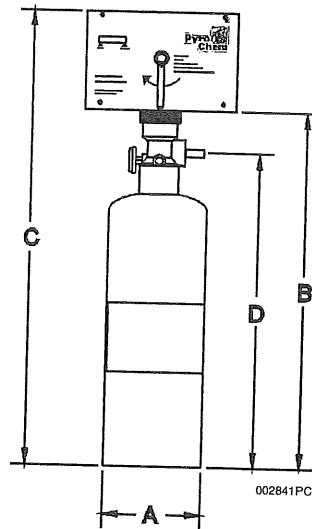
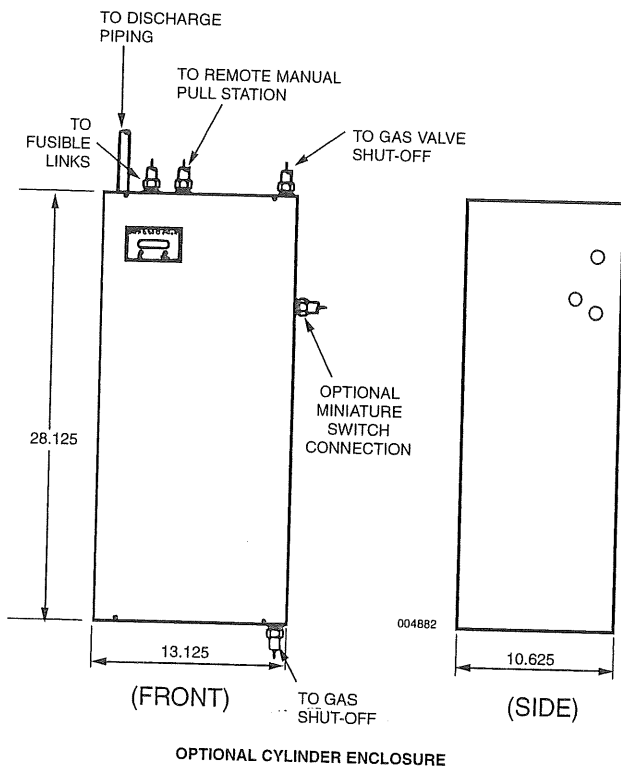
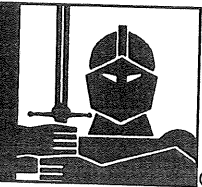
- A. The price for work to be performed under this agreement on a time and material basis shall be based upon the prevailing SimplexGrinnell prices for material, labor, and related items, in effect at the time supplied under this agreement. Further, in the event that this agreement is executed on a "price not to exceed" basis, the price to the customer shall be lesser of: 1. The limit price quoted, OR 2. The actual cumulative billing based on the aforementioned prevailing prices.
- B. SimplexGrinnell does not undertake an obligation to inspect for Code compliance unless stated in the above Scope of Work.
- C. Unless otherwise agreed in writing between the parties, the Customer shall pay SimplexGrinnell within thirty (30) days of the date of this Agreement. If SimplexGrinnell is subsequently requested by the Customer to perform additional work beyond the work set out in the above scope of work, the Customer shall pay SimplexGrinnell within net 10 or net 30 days (as selected above) from the date of the invoice or the date of completion of the work, whichever is earlier. The Customer agrees to pay all taxes, permits, and other charges, including but not limited to state and local sales and excise taxes, however designated, levied or based on the service charges pursuant to this Agreement. Where the Agreement is not executed, payment shall constitute acceptance of the terms and conditions of this Agreement.
- D. Additional work performed for the Customer by SimplexGrinnell (beyond the work set out in the above scope of work section) will be included in subsequent invoices and shall be governed by and subject to all of the terms and conditions of this Agreement.
- E. CUSTOMER AGREES THAT SIMPLEXGRINNELL'S LIABILITY FOR PERSONAL INJURY, DEATH OR PROPERTY DAMAGE, WHETHER ARISING IN CONTRACT, TORT, STRICT LIABILITY OR OTHERWISE, SHALL NOT EXCEED THE AGREEMENT PRICE SET OUT ABOVE (AS INCREASED BY THE PRICE FOR ANY ADDITIONAL WORK) OR, WHERE THE TIME AND MATERIAL TERM IS SELECTED ABOVE, CUSTOMER'S TIME AND MATERIALS PAYMENTS TO SIMPLEXGRINNELL. CUSTOMER FURTHER AGREES THAT SIMPLEXGRINNELL SHALL NOT BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR ANY ECONOMIC LOSS DAMAGES OF ANY KIND AND THAT THE CUSTOMER SHALL HOLD SIMPLEXGRINNELL HARMLESS FROM ANY AND ALL THIRD PARTY CLAIMS RELATING TO THE CUSTOMER'S FAILURE TO MAINTAIN THE SYSTEMS OR TO KEEP THEM IN OPERATIVE CONDITION OR RELATING TO SIMPLEXGRINNELL'S PERFORMANCE OR FAILURE TO PERFORM UNDER THIS AGREEMENT.
- F. THIS AGREEMENT CONSISTS OF THIS AGREEMENT PAGE AND THE TERMS AND CONDITIONS ON THE REVERSE SIDE HEREOF OR ATTACHED HERETO, and is the complete agreement between the parties. Customer acknowledges that he has read this agreement, understands it, and agrees to be bound by its terms and conditions. Neither party shall be bound by any statements or representation not contained in this agreement.

Rosie's
[Customer name] 
By: _____
Name: HANS PEDERSEN
Title: _____
MBL.

SIMPLEXGRINNELL LP

By: _____
Name: Tim Hinman
Title: Fire Suppression Sales Rep

Data/ Specification Sheet

Kitchen Knight II Wet Chemical Restaurant Kitchen Fire Suppression System



Model No.	A	B	C	D	Flow Point Capacity	Weight	Mounting Bracket Used
PCL-160	7.00	19.62	25.37	17.31	5	33 lbs.	MB-15
PCL-300	8.00	25.06	30.81	22.75	10	53 lbs.	MB-15
PCL-460	10.00	25.06	30.81	22.75	15	83 lbs.	MB-15
PCL-600	10.00	35.81	41.56	33.50	20	108 lbs.	MB-1

ALL DIMENSIONS IN INCHES

FEATURES

- UL and ULC Approved
- Complies with NFPA Standard 17A and 96
- Meets the requirements of the Building Officials and Code Administrators (BOCA)
- ▶ Approved by the City of New York Material and Equipment Acceptance Division (MEA)

GENERAL

The KITCHEN KNIGHT® II Restaurant Kitchen Fire Suppression System is a pre-engineered solution to appliance and ventilating hood and duct grease fires. The system is designed to maximize hazard protection, reliability, and installation efficiency. Automatic or manual system activation releases a throttle discharge of potassium carbonate solution on the protected area in the form of fine droplets to suppress the fire and help prevent reignition after the discharge is complete.

SYSTEM OPERATION

The KITCHEN KNIGHT II Restaurant Kitchen Fire Suppression System has been designed for protecting kitchen hood, plenum, exhaust duct, grease filters, and cooking appliances (such as fryers, griddles, rangetops, upright broilers, charbroilers and woks) from grease fires. The versatile state-of-the-art wet chemical distribution technique, combined with dual, independent activation capability – automatic fusible link or manual release – provides efficient, reliable protection the moment a fire is detected. Once initiated, the pressurized wet chemical extinguishing agent cylinder discharges a potassium carbonate solution through a pre-engineered piping network and out the discharge nozzles. The wet chemical discharge pattern is maintained for a duration of time to ensure suppression and inhibit reignition. Expanded capability provides remote manual actuation, gas equipment shutdown, and electrical system shutdown. This optional equipment will enhance the basic system functions and be applicable when designing custom configurations to suit a particular customer's needs and/or comply with local codes.

The operating temperature range of the Pyro-Chem KITCHEN KNIGHT II System is 32 °F to 120 °F (0 °C to 49 °C).



Tyco Safety Products
One Stanton Street
Marinette, WI 54143

PYRO-CHEM is a trademark of Tyco International Services AG or its affiliates.

THIS IS TO CERTIFY THAT



Bryan W. Ross

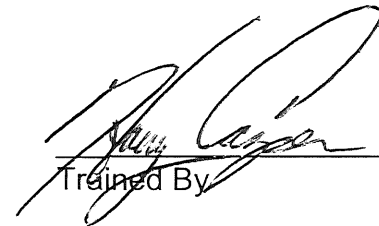
while a current employee of the Authorized Pyro-chem Distributor:

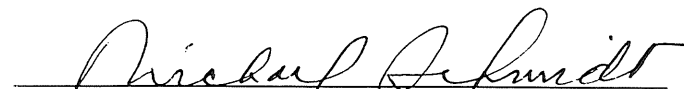
SimplexGrinnell

has attended a requisite training class to install, maintain, test, inspect, and service Kitchen Knight II Restaurant Systems as outlined in the Installation, Maintenance, and Service Technical Manual.

November 16, 2006

Expires


Trained By


Manager of Training

SimplexGrinnell
20 Thomas Dr.
Westbrook, ME 04092
Tel: 207-842-6440

CERTIFICATE OF INSTALLATION

Customer Address	Rosie's 330 Fore st. Portland, ME 04101
Property inspected	(same)
Hazard location	10' long kitchen hood
System location	Cylinder and controls mounted on the right side of the hood.
System Type	Pyro-Chem model PCL460, UL300 wet chemical per NFPA 17A & 96
System size	4.6-gallon (1 cylinder)
Remarks	A. System includes: (1) 4.6-gallon cylinder, (12) discharge nozzles, (4) fusible link detectors, (1) pull station and (1) mechanical gas shutoff valve. B. System nozzles include: (1) 1H nozzle for the plenum, (1) 2D nozzle for the duct, (2) 2H nozzles, 1 for each for the fryer, (1) 1H nozzle for the char-broiler and (3) 1L nozzles for the 6-burner range.
Installation date	April, 2006
Next inspection due	Semi-annual: Oct. 2006, April 2007 etc.
Installed by	Installation/inspection by Bryan Ross



1. W. W. W.

SimplexGrinnell LP
20 Thomas Dr.
Westbrook, ME 04092- U.S.A.
Tel. (207)842-6440
Fax (207)842-6439

SimplexGrinnell

PROPOSAL AND CONTRACT

SimplexGrinnell Contract # Quote #P06-43	Salesperson: Tim Hinman	Date: April 7, 2006
Invoice To: Rosie's 330 Fore St. Portland, ME 04011	Job Location: same	Customer PO #

SimplexGrinnell, for and in consideration of the prices herein named, proposes to furnish the work, and/or materials hereinafter described, subject to the conditions outlined below:


SCOPE OF WORK:

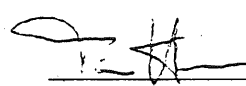
Furnish & install a 4.6-gallon Pyro-Chem wet chemical kitchen hood fire suppression system per NFPA 17A, NFPA 96 & UL300 to protect: a 10' hood and exhaust duct, a 6-burner range, a charbroiler and 2 fryers. Scope of work includes removal of existing system except for some 1/2" piping as suitable and re-using the existing mechanical gas shutoff valve. Price includes a City of Portland permit (\$39) and use tax paid by SimplexGrinnell. Price for a weekday installation from 6am to 10am as described = \$1,769. (Installation of a 4-gallon Range Guard cylinder, control head and 7 nozzles would be \$2,153.)

TERMS OF THIS AGREEMENT ARE			NET 10 <input type="checkbox"/>	NET 30 <input checked="" type="checkbox"/>	C.O.D. <input type="checkbox"/>
<input type="checkbox"/> Time and Material	<input type="checkbox"/> Price Not to Exceed \$ _____	<input checked="" type="checkbox"/> Fixed Price of \$1,769			
DEPOSIT: \$ _____	BALANCE DUE: \$ _____	AMEX <input type="checkbox"/>	MC/Visa <input type="checkbox"/>	Discover <input type="checkbox"/>	
CREDIT CARD # _____	Expiration Date: _____	Name on Credit Card: _____			

IMPORTANT NOTICE TO CUSTOMER

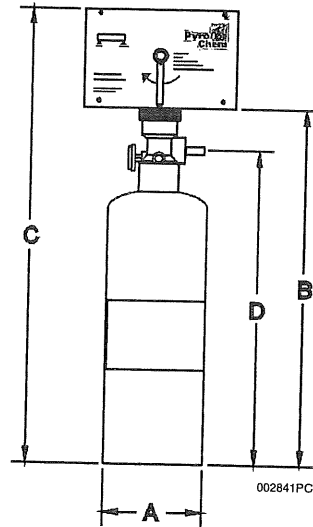
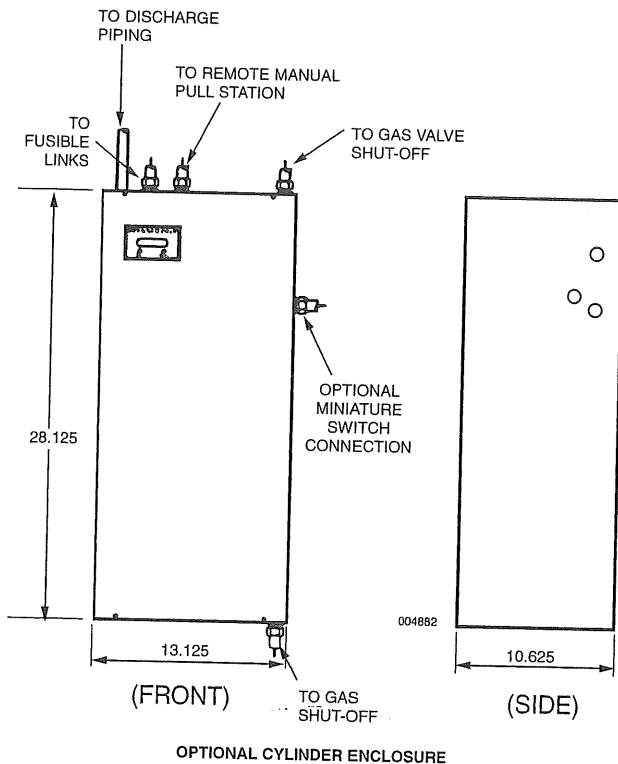
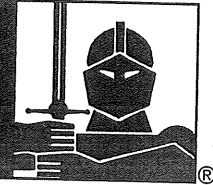
- A. The price for work to be performed under this agreement on a time and material basis shall be based upon the prevailing SimplexGrinnell prices for material, labor, and related items, in effect at the time supplied under this agreement. Further, in the event that this agreement is executed on a "price not to exceed" basis, the price to the customer shall be lesser of: 1. The limit price quoted, OR 2. The actual cumulative billing based on the aforementioned prevailing prices.
- B. SimplexGrinnell does not undertake an obligation to inspect for Code compliance unless stated in the above Scope of Work.
- C. Unless otherwise agreed in writing between the parties, the Customer shall pay SimplexGrinnell within thirty (30) days of the date of this Agreement. If SimplexGrinnell is subsequently requested by the Customer to perform additional work beyond the work set out in the above scope of work, the Customer shall pay SimplexGrinnell within net 10 or net 30 days (as selected above) from the date of the invoice or the date of completion of the work, whichever is earlier. The Customer agrees to pay all taxes, permits, and other charges, including but not limited to state and local sales and excise taxes, however designated, levied or based on the service charges pursuant to this Agreement. Where the Agreement is not executed, payment shall constitute acceptance of the terms and conditions of this Agreement.
- D. Additional work performed for the Customer by SimplexGrinnell (beyond the work set out in the above scope of work section) will be included in subsequent invoices and shall be governed by and subject to all of the terms and conditions of this Agreement.
- E. CUSTOMER AGREES THAT SIMPLEXGRINNELL'S LIABILITY FOR PERSONAL INJURY, DEATH OR PROPERTY DAMAGE, WHETHER ARISING IN CONTRACT, TORT, STRICT LIABILITY OR OTHERWISE, SHALL NOT EXCEED THE AGREEMENT PRICE SET OUT ABOVE (AS INCREASED BY THE PRICE FOR ANY ADDITIONAL WORK) OR, WHERE THE TIME AND MATERIAL TERM IS SELECTED ABOVE, CUSTOMER'S TIME AND MATERIALS PAYMENTS TO SIMPLEXGRINNELL. CUSTOMER FURTHER AGREES THAT SIMPLEXGRINNELL SHALL NOT BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR ANY ECONOMIC LOSS DAMAGES OF ANY KIND AND THAT THE CUSTOMER SHALL HOLD SIMPLEXGRINNELL HARMLESS FROM ANY AND ALL THIRD PARTY CLAIMS RELATING TO THE CUSTOMER'S FAILURE TO MAINTAIN THE SYSTEMS OR TO KEEP THEM IN OPERATIVE CONDITION OR RELATING TO SIMPLEXGRINNELL'S PERFORMANCE OR FAILURE TO PERFORM UNDER THIS AGREEMENT.
- F. THIS AGREEMENT CONSISTS OF THIS AGREEMENT PAGE AND THE TERMS AND CONDITIONS ON THE REVERSE SIDE HEREOF OR ATTACHED HERETO, and is the complete agreement between the parties. Customer acknowledges that he has read this agreement, understands it, and agrees to be bound by its terms and conditions. Neither party shall be bound by any statements or representation not contained in this agreement.

Rosie's
[Customer name] 
By: _____
Name: _____
Title: _____
M.B.L.

SIMPLEXGRINNELL LP

By: _____
Name: Tim Hinman
Title: Fire Suppression Sales Rep

Data/ Specification Sheet

Kitchen Knight II Wet Chemical Restaurant Kitchen Fire Suppression System



Model No.	A	B	C	D	Flow Point Capacity	Weight	Mounting Bracket Used
PCL-160	7.00	19.62	25.37	17.31	5	33 lbs.	MB-15
PCL-300	8.00	25.06	30.81	22.75	10	53 lbs.	MB-15
PCL-460	10.00	25.06	30.81	22.75	15	83 lbs.	MB-15
PCL-600	10.00	35.81	41.56	33.50	20	108 lbs.	MB-1

ALL DIMENSIONS IN INCHES

FEATURES

- UL and ULC Approved
- Complies with NFPA Standard 17A and 96
- Meets the requirements of the Building Officials and Code Administrators (BOCA)
- Approved by the City of New York Material and Equipment Acceptance Division (MEA)

GENERAL

The KITCHEN KNIGHT® II Restaurant Kitchen Fire Suppression System is a pre-engineered solution to appliance and ventilating hood and duct grease fires. The system is designed to maximize hazard protection, reliability, and installation efficiency. Automatic or manual system activation releases a throttle discharge of potassium carbonate solution on the protected area in the form of fine droplets to suppress the fire and help prevent reignition after the discharge is complete.

SYSTEM OPERATION

The KITCHEN KNIGHT II Restaurant Kitchen Fire Suppression System has been designed for protecting kitchen hood, plenum, exhaust duct, grease filters, and cooking appliances (such as fryers, griddles, rangetops, upright broilers, charbroilers and woks) from grease fires. The versatile state-of-the-art wet chemical distribution technique, combined with dual, independent activation capability – automatic fusible link or manual release – provides efficient, reliable protection the moment a fire is detected. Once initiated, the pressurized wet chemical extinguishing agent cylinder discharges a potassium carbonate solution through a pre-engineered piping network and out the discharge nozzles. The wet chemical discharge pattern is maintained for a duration of time to ensure suppression and inhibit reignition. Expanded capability provides remote manual actuation, gas equipment shutdown, and electrical system shutdown. This optional equipment will enhance the basic system functions and be applicable when designing custom configurations to suit a particular customer's needs and/or comply with local codes.

The operating temperature range of the Pyro-Chem KITCHEN KNIGHT II System is 32 °F to 120 °F (0 °C to 49 °C).



Tyco Safety Products
One Stanton Street
Marinette, WI 54143

PYRO-CHEM is a trademark of Tyco International Services AG or its affiliates.

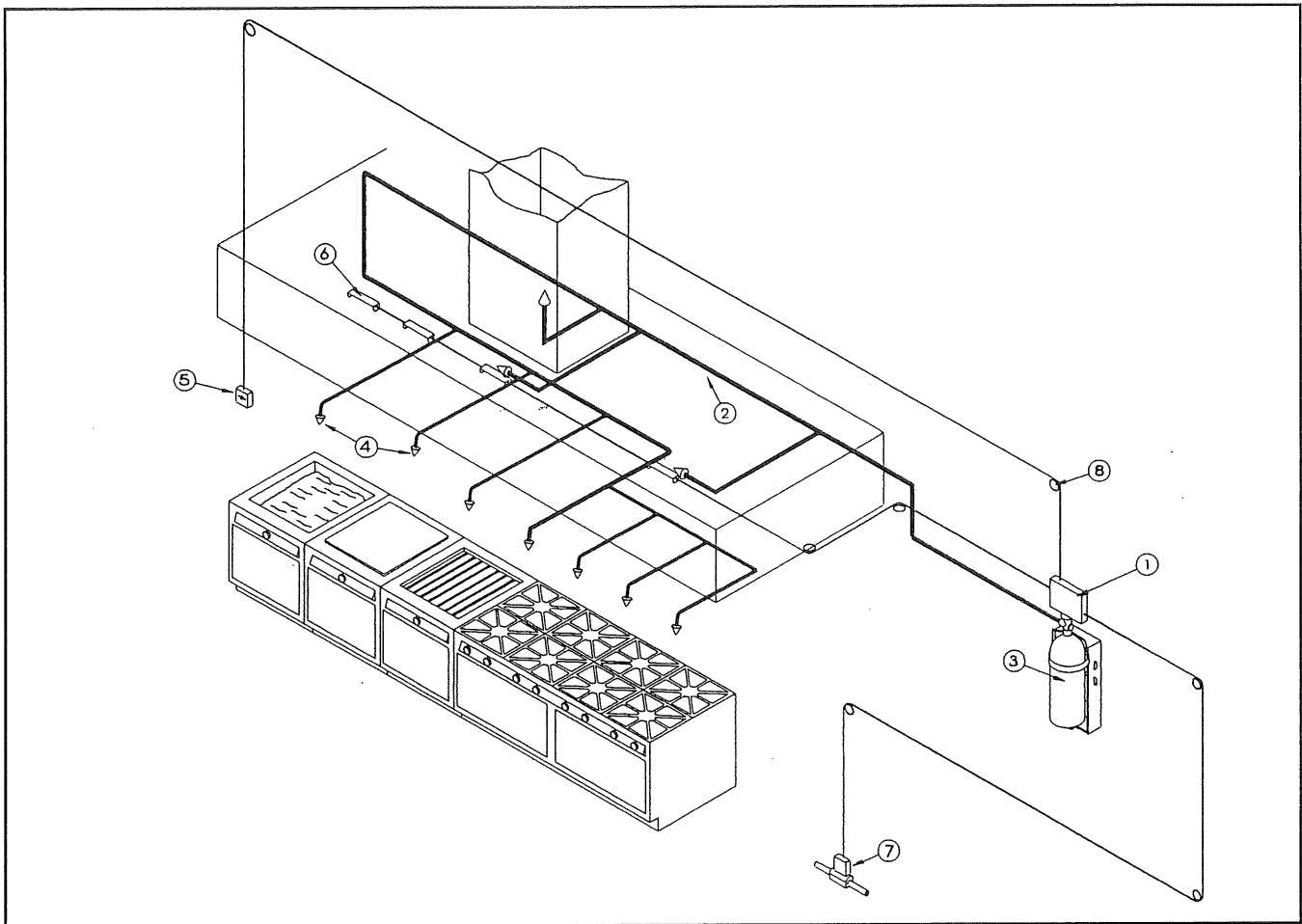
SUGGESTED ARCHITECT'S SPECIFICATIONS

The fire suppression system should be of the stored pressure, wet chemical pre-engineered fixed nozzle type manufactured by Pyro-Chem. A carbon dioxide cartridge is designed in compliance with Military Specification "MIL-C-601G" and shall be used as the pneumatic releasing device for the system. The cartridge shall be an integral part of the control head assembly. The wet chemical storage cylinder shall be a D.O.T.-rated cylinder for stored pressure of 225 psig, and a pressure gauge shall be provided on the cylinder valve for visual inspection. The system shall be capable of automatic and manual actuation. Automatic actuation shall be provided by an appropriate number of fusible link detectors mounted in series on a stainless steel wire input line to the control head. Manual actuation shall be provided by turning a handle on the primary head and/or by

an optional remote pull station with a dedicated stainless steel input line to the control head.

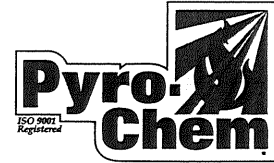
The system shall have been tested to the UL Standard for Fire Extinguishing Systems for Protection of Restaurant Cooking Area, UL300, and Listed by Underwriters Laboratories, Inc. It shall be installed in accordance with the National Fire Protection Association Standard No. 17A Wet Chemical Extinguisher Systems, and No. 96 Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment, and comply with all local and/or state codes and standards. Refer to Pyro-Chem KITCHEN KNIGHT II Restaurant Fire Suppression System Manual, Part No. 551274, for detailed installation and maintenance instructions.

TYPICAL INSTALLATION



1. **CYLINDER CONTROL HEAD** – Integral design requires no separate release pressure cylinder. Separate wire cable activation lines for automatic fusible links and optional remote pull station provide an added measure of safety. An easily accessible manual release mechanism provides an option for the automatic fusible link and, depending on local codes, can be used in place of a remote manual pull station. Unique foolproof technique for achieving necessary input wire cable tension.
2. **PIPING** – Unbalanced piping network simplifies application design and installation. Requires no separate piping to connect system pressure cylinders to extinguishing agent container. Schedule 40 black iron, chrome-plated, or stainless steel pipe can be used.
3. **CYLINDERS** – Contain Pyro-Chem Potassium Carbonate wet chemical solution stored at 225 psig. Includes pressure gauge for visual maintenance checks. 1.6, 3.0, 4.6, and 6.0-gallon sizes provide 5, 10, 15, and 20 flow point coverage respectively, offering a broad range of application coverage.
4. **NOZZLES** – Can be fixed or fitted with a swivel adaptor allowing the nozzle to be rotated approximately 30° in all directions.
5. **REMOTE MANUAL PULL STATION** – Simple operating instructions with double action release avoids careless system discharge. Maximum limitations of 150 ft. cable run with 1/16 in. cable and 40 corner pulleys apply. A dedicated wire cable input line to the cylinder control head provides a true back up in the event the fusible links are fouled.
6. **FUSIBLE LINK DETECTION EQUIPMENT** – Accommodates both series and terminal placement to minimize inventory and simplify ordering. All necessary components are included for efficient assembly and installation. Fusible links rated for maximum ambient temperature must be ordered separately. Maximum limitations of 20 fusible links on a 150 ft. cable run with 40 corner pulleys provide substantial hazard coverage.
7. **AUTOMATIC GAS SHUT-OFF VALVE** – Complies with requirements pertaining to the shut off of fuel as described by NFPA 17A. Can be reset at control head after regular maintenance/service check for convenience to service technician. Maximum limitations of 100 ft. cable run with 30 corner pulleys provide mounting flexibility.
8. **CORNER PULLEYS AND ACCESSORIES** – Designed to ensure reliable system function as tested by Underwriters Laboratories.

THIS IS TO CERTIFY THAT



Bryan W. Ross

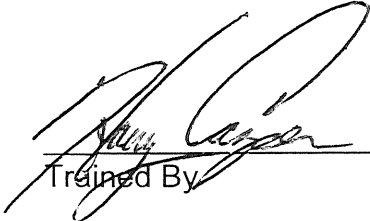
while a current employee of the Authorized Pyro-chem Distributor:


SimplexGrinnell

has attended a requisite training class to install, maintain, test, inspect, and service Kitchen Knight II Restaurant Systems as outlined in the Installation, Maintenance, and Service Technical Manual.

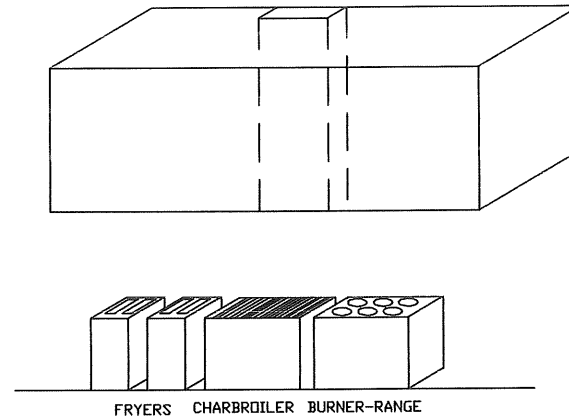
November 16, 2006

Expires

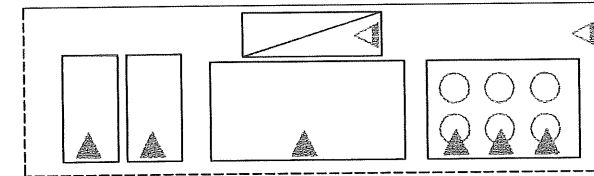

Trained By


Manager of Training

SCOPE OF WORK:
 FURNISH & INSTALL A 4.6 GALLON
 PYRO-CHEM WET CHEMICAL KITCHEN HOOD
 FIRE SUPPRESSION SYSTEM PER NFPA 17A,
 NFPA 96 AND UL 300 TO PROTECT: (1)
 10'-0" HOOD, (1) PLENUM, (1) DUCT, (1) 6
 BURNER RANGE, (1) CHARBROILER AND (2)
 FRYERS AT ROSIE'S IN PORTLAND, ME.

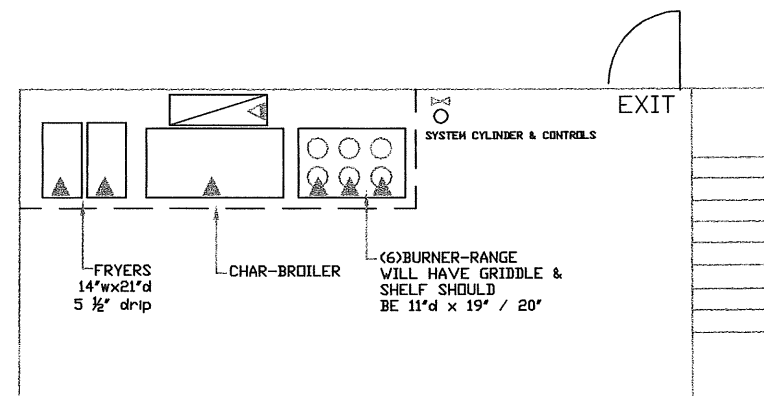


ISO-METRIC VIEW
 SCALE: 1/8"=1'-0"



PIPING / NOZZLE DETAIL
 SCALE: NTS

- ◀▲ NOZZLE COVERAGES:
- (1)- 1H NOZZLES, PLENUM
 - (1)- 2D NOZZLES, FOR EXHAUST DUCT
 - (2)- 2H NOZZLES, 1 FOR EACH FRYER
 - (1)- 1H NOZZLES AT CHARBROILER
 - (3)- 1L NOZZLES AT 6-RANGE

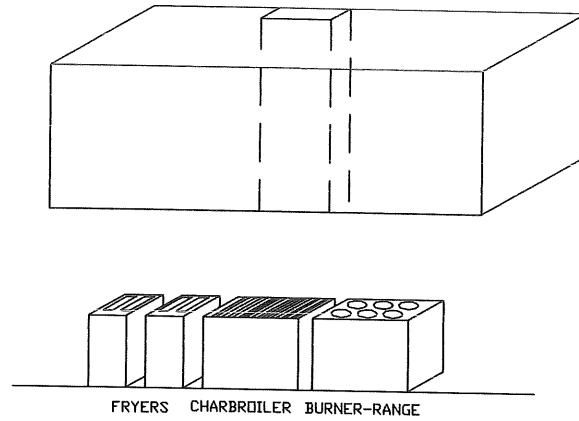


PLAN VIEW
 SCALE: 1/8"=1'-0"

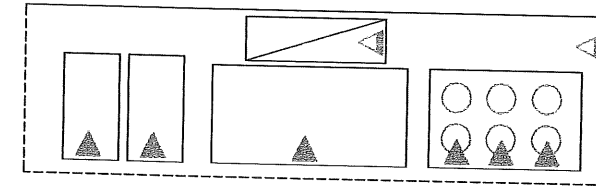
GAS VA.
 SOLENOID GAS SHUTOFF
 VALVE AND RESET
 RELAY IN BASEMENT ON
 FREE STREET SIDE OF
 BLDG.

tyco Fire & Security	SimplexGrinnell EXECUTIVE OFFICES - HOUSTON, TEXAS, USA LOCAL OFFICE: WESTBROOK, ME.		SYSTEM INFO SYSTEM NAME/NO. SYSTEM TYPE VALVE SIZE SYSTEM AREA		CONTRACT NAME: ROSIE'S 330 FORE ST. PORTLAND, ME. 04101		SCALE: 1/8"=1'-0"																																																							
	APPROVALS <input type="checkbox"/> OUT _____ IN _____ <input type="checkbox"/> OUT _____ IN _____ <input type="checkbox"/> OUT _____ IN _____			CONTRACT WITH: THE STADIUM DESCRIPTION: PYRO-CHEM		THESE PLANS PREPARED BY: WESTBROOK, ME.																																																								
REVISIONS <table border="1"> <thead> <tr> <th>NO.</th> <th>DATE</th> <th>BY</th> <th>REVISION DESCRIPTION</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> </tbody> </table>			NO.	DATE	BY	REVISION DESCRIPTION																	HYDRAULIC DESIGN DATA <table border="1"> <thead> <tr> <th>REL. AREA NAME/NO.</th> <th>HAZARD CLASSIFICATION</th> <th>DENSITY GPM/SQ.F.</th> <th>AREA OF APPLIC.</th> <th>HOSE ALLOW.</th> <th>SQ. FT. /FD.</th> <th>TOTAL SYSTEM REQUIREMENTS GPM</th> <th>PS</th> <th>AT</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> </tbody> </table>		REL. AREA NAME/NO.	HAZARD CLASSIFICATION	DENSITY GPM/SQ.F.	AREA OF APPLIC.	HOSE ALLOW.	SQ. FT. /FD.	TOTAL SYSTEM REQUIREMENTS GPM	PS	AT																												ENGINEERING DEPARTMENT: CONTRACT NO.: DATE: APRIL 2006 DRAWING NO. 1 OF 1	
NO.	DATE	BY	REVISION DESCRIPTION																																																											
REL. AREA NAME/NO.	HAZARD CLASSIFICATION	DENSITY GPM/SQ.F.	AREA OF APPLIC.	HOSE ALLOW.	SQ. FT. /FD.	TOTAL SYSTEM REQUIREMENTS GPM	PS	AT																																																						
TEST LOCATION: _____ BY: _____ TEST DATE: _____																																																														

SCOPE OF WORK:
 FURNISH & INSTALL A 4.6 GALLON
 PYRO-CHEM WET CHEMICAL KITCHEN HOOD
 FIRE SUPPRESSION SYSTEM PER NFPA 17A,
 NFPA 96 AND UL 300 TO PROTECT: (1)
 10'-0" HOOD, (1) PLENUM, (1) DUCT, (1) 6
 BURNER RANGE, (1) CHARBROILER AND (2)
 FRYERS AT ROSIE'S IN PORTLAND, ME.

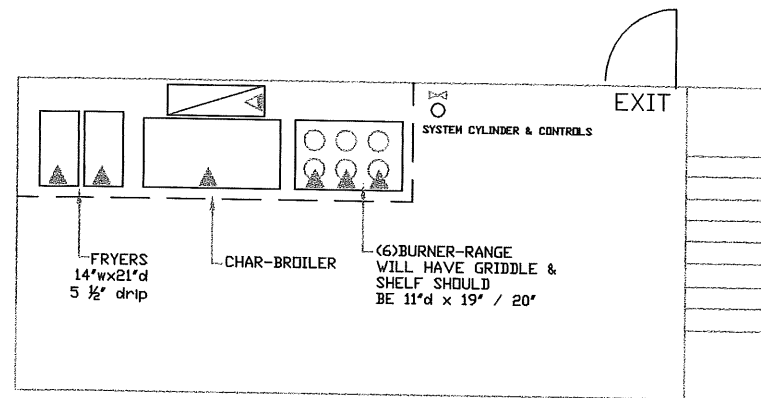


ISO-METRIC VIEW
 SCALE: 1/8"=1'-0"



PIPING / NOZZLE DETAIL
 SCALE: NTS

- NOZZLE COVERAGES:**
- (1)- 1H NOZZLES, PLENUM
 - (1)- 2D NOZZLES, FOR EXHAUST DUCT
 - (2)- 2H NOZZLES, 1 FOR EACH FRYER
 - (1)- 1H NOZZLES AT CHARBROILER
 - (3)- 1L NOZZLES AT 6-RANGE



PLAN VIEW
 SCALE: 1/8"=1'-0"

GAS V.A.
 SOLENOID GAS SHUTOFF
 VALVE AND RESET
 RELAY IN BASEMENT ON
 FREE STREET SIDE OF
 BLDG.

tyco Fire & Security	SimplexGrinnell EXECUTIVE OFFICES - HOUSTON, TEXAS, USA LOCAL OFFICE: WESTBROOK, ME.	SYSTEM INFO SYSTEM NAME/NO. SYSTEM TYPE VALVE SIZE SYSTEM AREA		CONTRACT NAME: ROSIE'S 330 FORE ST. PORTLAND, ME. 04101		SCALE: 1/8"=1'-0"	
	APPROVALS <input type="checkbox"/> OUT _____ IN _____ <input type="checkbox"/> OUT _____ IN _____ <input type="checkbox"/> OUT _____ IN _____		CONTRACT WITH: THE STADIUM DESCRIPTION: PYRO-CHEM		CHECKED BY: T.H.	DRAWN BY: B.H.	
REVISIONS NO. DATE BY REVISION DESCRIPTION		HYDRAULIC DESIGN DATA REAL AREA NAME/NO. HAZARD CLASSIFICATION DENSITY GPM/SQ.FT. AREA OF APPLIC. HOSE ALLOW. SQ. FT. /LD. TOTAL SYSTEM REQUIREMENTS GPM PSI AT		THESE PLANS PREPARED AT: WESTBROOK, ME. ENGINEERING DEPARTMENT		CONTRACT NO: DATE: APRIL 2006	DRAWING NO. 1 OF 1
TEST LOCATION:		BY:		TEST DATE:		CONTRACT NO:	