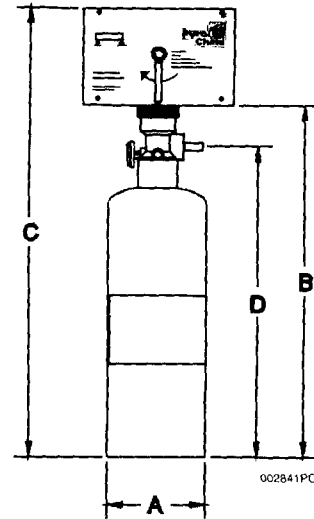
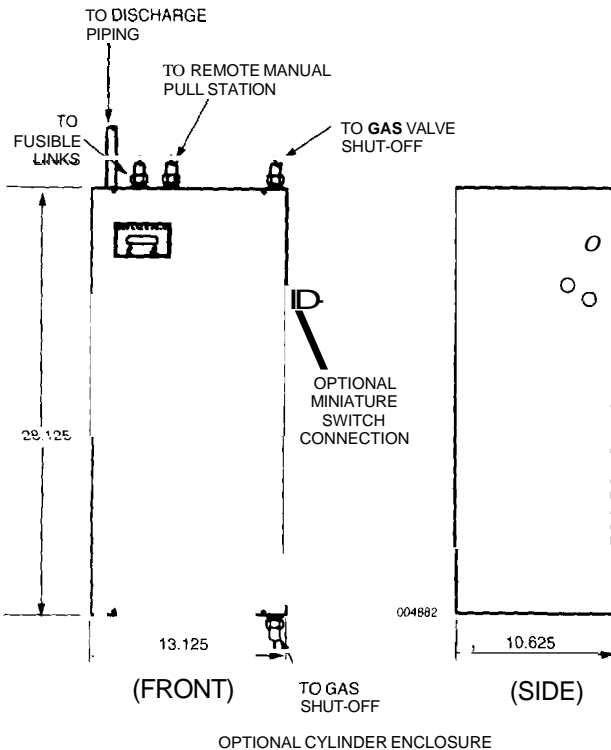
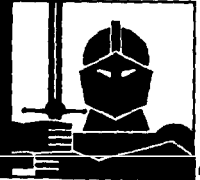


Data/ Specification Sheet

Kitchen Knight II Wet Chemical Restaurant Kitchen Fire Suppression System



Model No.	A	B	C	D	Flow Point Capacity	Weight	Mounting Bracket Used
PCL-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

General

The Kitchen Knights 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).

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 D.O.T.-rated 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.



One Stanton Street
Marinette, WI 54143

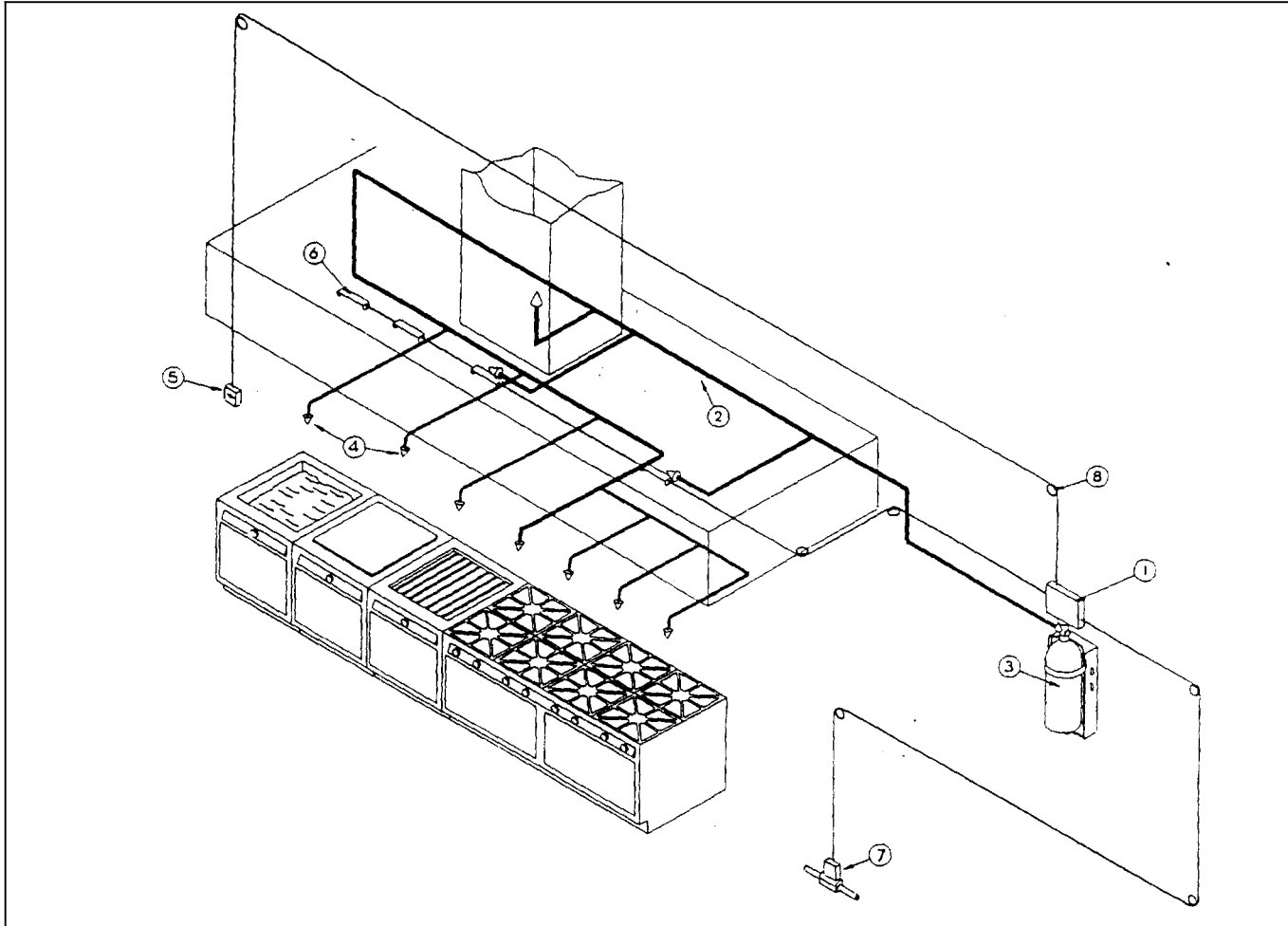
September 7, 2004

The system shall have been *tested to the UL Standard for Fire Extinguishing Systems for Protection of Restaurant Cooking Area, UL 300*, 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.

Features

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

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 (DOT 4BW225 Rated) – Contain Pyro-Chem Potassium Carbonate wet chemical solution stored at 225 psig. Includes pressure gauge for visual maintenance checks. 3.0, 4.6, and 6.0-gallon sizes provide 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 R. 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 R. 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



Thomas Zielinski

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.

April 13, 2009

Expires

Theryl Lemme
Trained By

Richard Schmitt
Manager of Training



Fire & Security

SimplexGrinnell

SimplexGrinnell LP

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

PROPOSAL AND CONTRACT

Table with contract details: SimplexGrinnell Contract # Quote #P05-146A, Salesperson: Tim Hinman, Date: February 22, 2006, Invoice To: Mike Harris, The Stadium, Congress St, Portland, ME, Job Location: (same), Customer PO#

Four horizontal lines for additional information or notes.



- A. The price for work to be performed under this agreement...
B. SimplexGrinnell does not undertake an obligation to inspect for Code compliance...
C. Unless otherwise agreed in writing between the parties...
D. Additional work performed for the Customer by SimplexGrinnell...
E. CUSTOMER AGREES THAT SIMPLEXGRINNELL'S LIABILITY FOR PERSONAL INJURY...
F. THIS AGREEMENT CONSISTS OF THIS AGREEMENT PAGE AND THE TERMS AND CONDITIONS ON THE REVERSE SIDE...

The Stadium [Customer name]
By: [Signature]
Name://
Title:

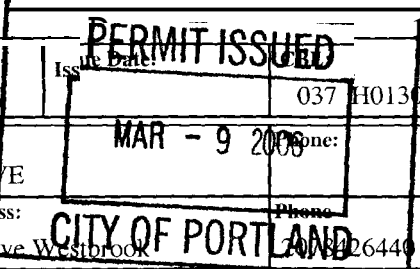
SIMPLEXGRINNELL LP
By: [Signature]
Name: Tim Hinman
Title: Suppression Sales Rep

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 06-029	Issue Date: MAR - 9 2006	037 H013001
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Location of Construction: 504 CONGRESS ST	Owner Name: KAPLAN 504 LLC	Owner Address: 49 OCEAN AVE
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical



Past Use: Commercial/ The Stadium	Proposed Use: Commercial/ The Stadium/ Replace existing Kitchen Hood fire suppression system to include new larger cylinder	Permit Fee:	Cost of Work: \$2,550.00	CEO District: 1
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Proposed Project Description:
Replace existing Kitchen Hood fire suppression system to include new larger cylinder

FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied TO NHPA 96	INSPECTION: Use Group: N/A Type: A 3/8/06
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Signature: Greg Cass
Signature: [Handwritten Signature]

PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action. Approved Approved w/Conditions Denied

Signature: _____ Date: _____

Permit Taken By: ldobson	Date Applied For: 03/02/2006
------------------------------------	--

Zoning Approval

<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building permits do not include plumbing, septic or electrical work.</p> <p>3. 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..</p>	<p>Special Zone or Reviews</p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetland</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p>Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/></p> <p>Date: _____</p>	<p>Zoning Appeal</p> <p><input type="checkbox"/> Variance</p> <p><input type="checkbox"/> Miscellaneous</p> <p><input type="checkbox"/> Conditional Use</p> <p><input type="checkbox"/> Interpretation</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Denied</p> <p>Date: _____</p>	<p>Historic Preservation</p> <p><input type="checkbox"/> Not in District or Landmark</p> <p><input type="checkbox"/> Does Not Require Review</p> <p><input type="checkbox"/> Requires Review</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: _____</p>
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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



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>504 Congress St.</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>37 H 13</u>	Owner: <u>Kaplan 504 LLC</u> <u>49 Ocean Ave</u> <u>Portland, ME 04103</u>	Telephone:
Lessee/Buyer's Name (If Applicable) <u>The Stadium</u> <u>504 Congress St.</u> <u>Portland, ME 04101</u>	Applicant name, address & telephone: <u>Simplex Grinnell</u> <u>20 Thomas Drive</u> <u>Westbrook, ME 04092</u> <u>207-842-6440</u>	Cost Of Work: \$ <u>2,550</u> Fee: \$ <u>48.00</u> C of O Fee: \$ _____
Current Specific use: <u>Sports bar + restaurant</u>		
If vacant, what was the previous use? _____		
Proposed Specific use: <u>(Same)</u>		
Project description: <u>Replace existing kitchen hood fire suppression system to include new larger cylinder with proper capacity and new nozzles</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>3-1-06</u>
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This is not a permit; you may not commence ANY work until the permit is issued.

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

CERTIFICATE OF INSTALLATION

Customer Address	The Stadium 504 Congress St. Portland, ME 04101
Property inspected	(same)
Hazard location	18' long kitchen hood (2 sections, 9' each)
System location	Cylinder and controls mounted on top of the right side of the hood above the ceiling.
System Type	Pyro-Chem model PCL600, UL300 wet chemical per NFPA 17A & 96
System size	6-gallon (1 cylinder)
Remarks	A. System includes: (1) 6-gallon cylinder, (14) discharge nozzles, (5) fusible link detectors, (1) pull station and (1) electrical gas shutoff valve with a manual reset relay (in the basement). B. System nozzles include: (2) 1H nozzles; 1 for each plenum, (2) 2D nozzles; 1 for each for duct, (3) 2H nozzles; 1 for each fryer, (2) 1H nozzles for the char-broiler and (5) 1L nozzles for the 10-burner range. C. A single micro-switch is connected to the solenoid gas valve and a 2 nd micro-switch would need to be installed to facilitate an alarm system connection.
Installation date	March, 2006
Next inspection due	Semi-annual: Sept. 2006, March. 2007 etc.
Installed by	Installation/inspection by Bryan Ross