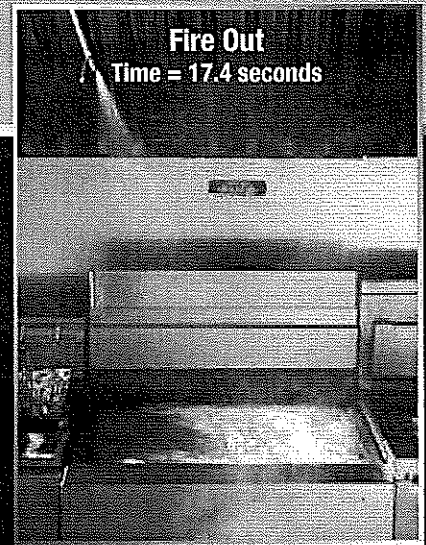
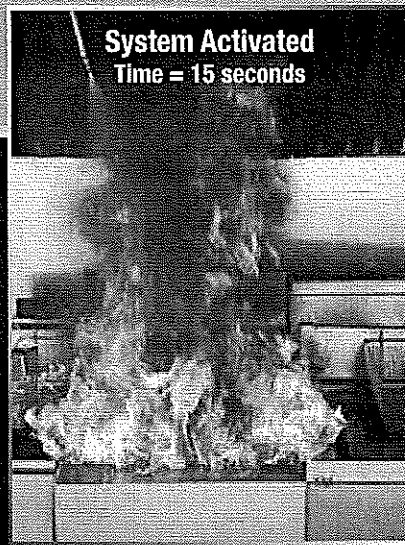
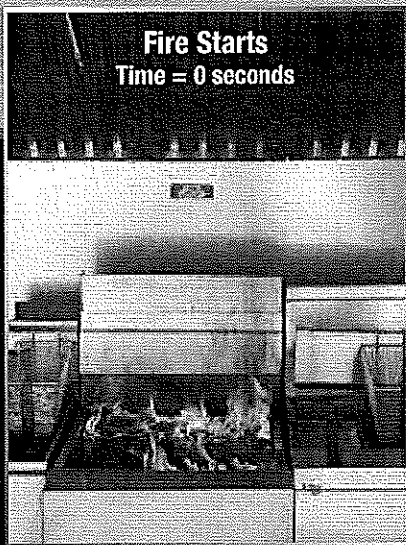




Kitchen Mister Fire Suppression Systems



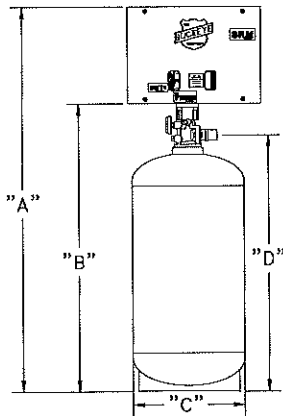
Protect with the best
and install for less



Manufacturer of the
World's finest fire
safety products.



Buckeye Fire Equipment Kitchen Mister™ Restaurant Fire Suppression System Data / Specification Sheet



Model No.	A	B	C	D	Max. Flow Points	Weight (Lbs.)	Mounting Bracket
BFR-5	24.8"	16.2"	10"	13.4"	5	42	MB-1
BFR-10	34.4"	25.8"	10"	23"	10	74	MB-2
BFR-15	44.8"	36.2"	10"	33.4"	15	107	MB-2
BFR-20	42.4"	33.8"	12"	31"	20	130	MB-2

Kitchen Mister™ Cylinders

Features

- Four (4) stored pressure agent cylinders designated by flow point capacity.
- Five (5) color-coded nozzles for easy identification.
- Systems Releasing Module with viewing windows that can be mounted either directly to the cylinder valve or remotely.
- Buckeye Shielded Cable (flexible conduit) eliminates the need for conduit and corner pulleys for all system inputs and outputs.
- Automatic detection system eliminates horizontal runs of conduit and detector brackets in the plenum area.
- Uncomplicated system design makes system configuration and installation fast and easy.
- Minimal piping limitations allow for the use of 3/8" or 1/2" pipe in almost any configuration.
- Industry best appliance, duct, and plenum coverages.

General Information

The Buckeye Fire Equipment *Kitchen Mister*™ Fire Suppression System is a pre-engineered wet chemical restaurant fire suppression system that complies with *NFPA-17A Standard for Wet Chemical Extinguishing Systems* and *NFPA-96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*. It is designed to protect commercial restaurant cooking appliances (such as gas or electric ranges, deep fat fryers, griddles, broilers, hoods, and ducts). The *Kitchen Mister*™ System is Listed and Approved by the following agencies:

- Underwriters Laboratories, Inc. (Listed to the requirements of UL-300 and UL-1254) UL-EX 6885.
- Underwriters Laboratories, Inc. of Canada ULC-EX 6885.
- ISO-9001 Registered.

The system automatically actuates upon detection of a fire or can be manually actuated by using a remote manual pull station positioned at the point(s) of egress from the hazard area. When the system is actuated, a pre-determined amount of fire extinguishing agent is discharged through the piping network and fixed nozzles to the duct, plenum, and cooking appliances. The agent is discharged as a very fine mist that quickly acts to suppress grease laden fires.

The operating temperature range of the system is 32° F. (0° C.) minimum to 120° F. (49° C.) maximum.

Specifications

- Manufactured by Buckeye Fire Equipment.
- The suppression system shall have available four (4) stored pressure agent cylinders.
- Stored pressure agent cylinders shall be designated by flow point capacity.
- The suppression system nozzles shall be plated both internally and externally to prevent corrosion.
- Discharge nozzles shall have color identification bands.
- The system control head shall utilize a nitrogen activation cartridge.
- The system control head shall have viewing windows to assure activation cartridge is installed properly and system is in the "set" position.
- Flexible conduit (Buckeye Shielded Cable) shall be allowed for all system inputs and outputs including the fusible link line, gas valve line, and remote pull station line.
- Piping shall be 3/8" and/or 1/2" Schedule 40 black, chrome plated, or stainless steel.
- Unlimited split and/or straight piping shall be allowed without altering system design parameters.
- Automatic and manual means of system activation shall be separate and independent of each other.
- No horizontal runs of conduit shall be permitted in the plenum area.
- A maximum of one fusible link bracket shall be allowed in the plenum area.



Protect with the best.

KITCHEN MISTER - RESTAURANT FIRE SUPPRESSION SYSTEM

Open flames, red-hot cooking surfaces, and a heavily grease-laden environment combine to make the modern commercial kitchen a potentially dangerous fire hazard. Kitchen fires spread quickly and have proven to be very difficult to extinguish, making them the leading cause of structural fire damage in the United States.

Protecting the modern commercial kitchen from the ever-present danger of cooking oil and grease fires is the reason we developed The Buckeye *Kitchen Mister*™ System. Utilizing state of the art misting technology, the *Kitchen Mister* System has proven to be **the most effective fixed kitchen fire extinguishing system ever developed**, extinguishing potentially deadly kitchen fires fast, before they can spread

That's why the *Kitchen Mister* System is **quickly becoming the preferred choice of fire protection professionals throughout the world.**

So before fire strikes...

**DON'T TAKE CHANCES -
DEMAND THE BEST!**

LISTINGS AND APPROVALS

- Listed to Underwriters Laboratories, Inc. Standard UL-300
- Listed to Underwriters Laboratories of Canada, Inc.
- Approved by the New York City Fire Department COA #5550
- Complies with NFPA-96 and NFPA-17A Standards



SYSTEM CYLINDERS

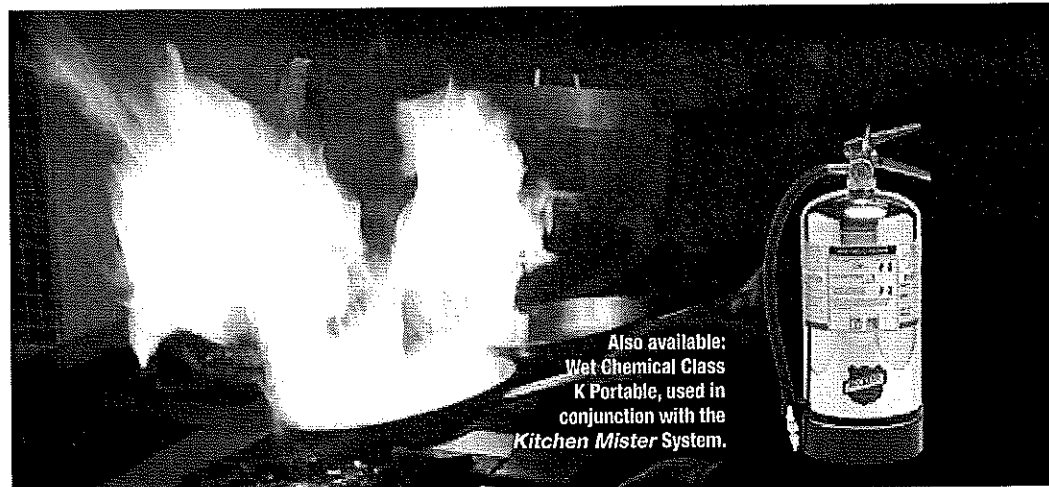
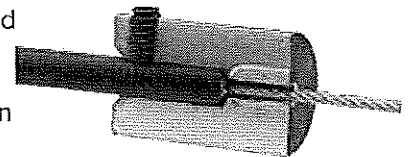
The models BFR-5, BFR-10, BFR-15 and BFR-20 cylinders are designated by flow point capacity (so the BFR-5 supports five (5) flow points) instead of the amount of agent they hold.

Recharge is available in 5 and 10 flow point containers so there's never a chance of error.



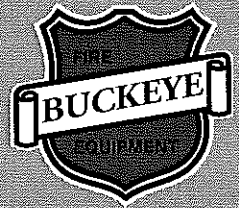
BUCKEYE SHIELDED CABLE

The *Kitchen Mister* Shielded Cable Interface is used to connect Buckeye Shielded Cable to any standard 1/2 inch conduit connection device. The use of Buckeye Shielded Cable instead of conduit and corner pulleys for connecting the gas valve, remote pull station, and fusible link line to the Systems Releasing Module reduces installation time by up to 50%.



Also available:
Wet Chemical Class
K Portable, used in
conjunction with the
Kitchen Mister System.

Install for less.

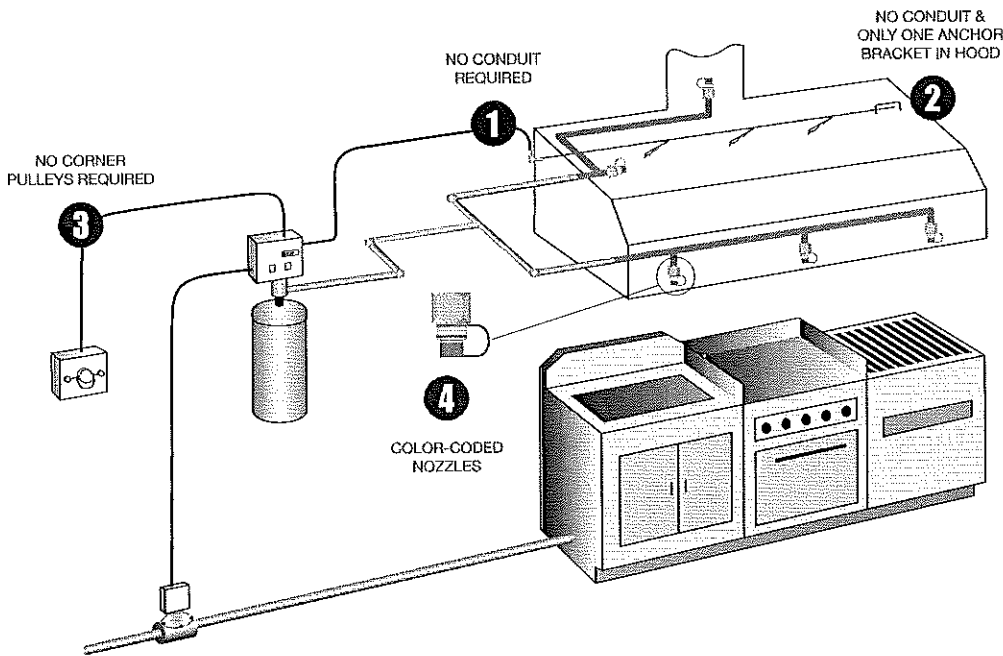


TESTED & LISTED TO UL-300



DISCHARGE NOZZLES

All five (5) *Kitchen Mister* nozzles come equipped with a color identification band, red, blue, green, white and yellow. This allows for easy identification of the nozzle even when it's installed in difficult locations such as a duct or plenum area. The nozzle is also stamped with its model number.



- 1 NO CONDUIT REQUIRED**
By using Buckeye Shielded Cable no conduit is required for system inputs/outputs. Buckeye Shielded Cable is Listed for the gas valve, detection line, and pull station.
- 2 NO CONDUIT & ONLY ONE ANCHOR BRACKET IN HOOD**
The *Kitchen Mister* System eliminates the need for conduit in the plenum and requires only one anchor bracket in the exhaust hood.
- 3 NO CORNER PULLEYS REQUIRED**
Buckeye Shielded Cable eliminates the need for corner pulleys, making installation easy and fast.
- 4 COLOR-CODED NOZZLES**
All *Kitchen Mister* nozzles have a unique color band for easy identification.

SIMPLICITY OF DESIGN

The constant changes and complicated requirements of most restaurant systems have made design and installation errors a concern of fire protection professionals globally.

The uncomplicated design of the *Kitchen Mister* System all but eliminates design and installation errors by combining common sense features and eliminating confusing design requirements.

FASTER INSTALLATIONS

By eliminating the labor-intensive task of installing conduit, corner pulleys, and detector brackets, the *Kitchen Mister* System dramatically reduces installation time.

The *Kitchen Mister* System is approved for use with Buckeye Shielded Cable or traditional conduit and corner pulleys for all system inputs and outputs. This, combined with the elimination of conduit and fusible link brackets in the plenum area, makes installing the *Kitchen Mister* System quick and easy.

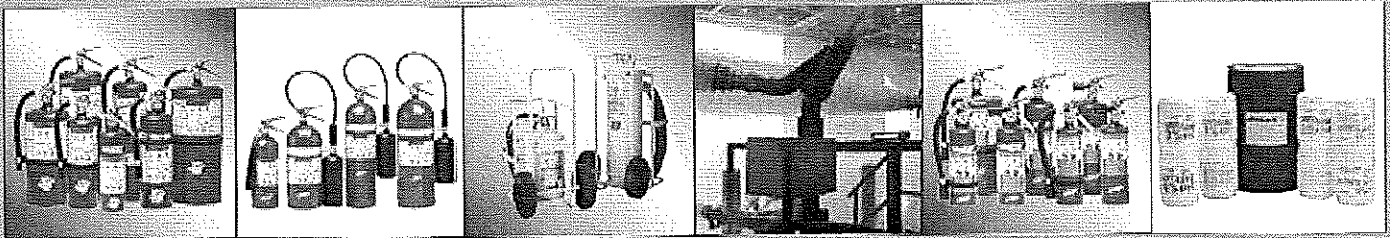
DEALER FRIENDLY FEATURES

- Uncomplicated system design eliminates design and installation errors.
- Installation time significantly reduced.
- Innovative design eliminates conduit and corner pulleys.
- Advanced detection system installs quickly and easily.
- Color-coded nozzles for easy identification.
- Flexible piping requirements allow for unlimited system configurations.
- Best coverage in industry.
- Online & face to face training.



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Buckeye Fire Equipment manufactures:
Restaurant Fire Suppression Systems,
Hand Held, Wheeled & Specialty Fire Extinguishers,
Foam Concentrates & Hardware.
Proudly Manufactured in the United States Since 1968

For more information please contact: