

Buckeye Kitchen Mister Restaurant Cooking Area Fire Suppression System

Features and Benefits

System Overview

The Buckeye Kitchen Mister Restaurant System is the uncomplicated, cost effective, dealer friendly restaurant system that distributors have always wanted.

The Kitchen Mister incorporates every good idea from existing systems, adds common sense features distributors have wanted for years, and includes innovative technologies that eliminate conduit, corner pulleys, and multiple fusible link brackets. The result is a system that is easier to design and install, has the lowest installed cost, and offers end users the latest in fire fighting technology (specially designed misting nozzles produce the perfect agent droplet size, almost immediately extinguishing any kitchen fire and affording the Buckeye Kitchen Mister the best coverages of any system on the market).

If you use it once, you'll never go back to older more complicated systems!

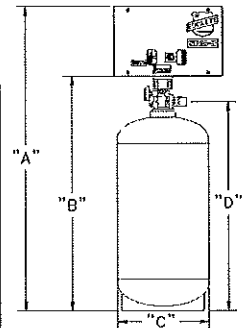
Summary Of Key Features

1. Easy Transition From Existing Systems

A. Familiar Technology

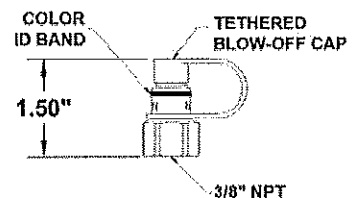
- **Cylinders:** Four (4) stored pressure cylinders designated by flow point capacity NOT agent volume:
 - BFR-5 5 Flow Points
 - BFR-15 15 Flow Points
 - BFR-10 10 Flow Points
 - BFR-20 20 Flow Points

Model Number	A Inches (cm)	B Inches (cm)	C Inches (cm)	D Inches (cm)	Max. Flow Points	Weight lbs. (kg)	Mounting Bracket
BFR-5	24.8" (63)	16.2" (41)	10" (25)	13.4" (34)	5	42 lbs. (19)	MB-1
BFR-10	34.4" (87)	25.8" (66)	10" (25)	23" (58)	10	74 lbs. (33)	MB-2
BFR-15	44.8" (114)	36.2" (92)	10" (25)	33.4" (85)	15	107 lbs. (48)	MB-2
BFR-20	42.4" (108)	33.8" (86)	12" (31)	31" (79)	20	130 lbs. (60)	MB-2



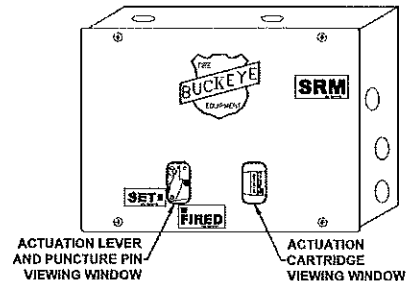
- **Nozzles:** The Buckeye Kitchen Mister only uses five nozzles. Each nozzle has a unique color band (in addition to an etched model number) for easy identification:

- | | | |
|---------|---------------------------------|----------------|
| ○ N-1LP | 1 Flow Point Low Proximity | w/ Red Band |
| ○ N-1HP | 1 Flow Point High Proximity | w/ Blue Band |
| ○ N-2LP | 2 Flow Point Low Proximity | w/ Yellow Band |
| ○ N-2HP | 2 Flow Point High Proximity | w/ Green Band |
| ○ N-2W | 2 Flow Point Very Low Proximity | w/ White Band |



- **Control Head:** The Buckeye *Kitchen Mister* uses one simple mechanical control head (Model SRM) for all cylinders:
 - Mounts directly to cylinder or can be remotely mounted if necessary.
 - Utilizes a small nitrogen cartridge for actuation that is visible through a viewing window in the control head cover. This allows distributors and end users the assurance that the cartridge is installed properly.
 - All control mechanisms use high quality ratchet wheels that can be turned with a standard 3/8" ratchet.
 - The gas valve ratchet wheel will allow the gas valve to be opened from the control head instead of at the valve itself.
 - The cartridge puncture pin mechanism will **not allow an unwanted discharge** when cartridge is installed or removed.
 - Available with one or two independent fusible link line mechanisms.
 - Uncluttered design allows for room to work in the control head.

- **Detection System:** Globe ML fusible links are used with the Buckeye *Kitchen Mister*, attached to the control head with standard stainless steel cable. However, the *Kitchen Mister* is approved with or without the use of multiple brackets and does not require conduit in the plenum (see below).



B. Simple Design and Documentation

- Easy to understand technical manual without addendums.
- Laminated one page cover summary sheet:
 - Makes key information easy to find during installation or for the AHJ.
- Uncomplicated piping requirements:
 - Allows 3/8" or 1/2" piping with same limitations.
 - Same limitations for split or straight line piping.
 - No need to determine flow demand or fitting equivalence when configuring piping, total discharge piping length and number of elbows are the only significant limitations.
- No confusing charts to determine nozzle heights or aim points.

C. State of the Art Buckeye Certified Training

- Buckeye Certified Training is available online at www.buckeyetraining.com or in CD format.
 - Lessens the burden of initial training or training new employees.
 - Six video segments covering all aspects of the *Kitchen Mister* System, each segment is followed by a quiz.
 - Buckeye is automatically notified upon successful completion of entire program.
 - A formal Training Certificate is issued within 5 business days.
- Regional training seminars will also be offered.

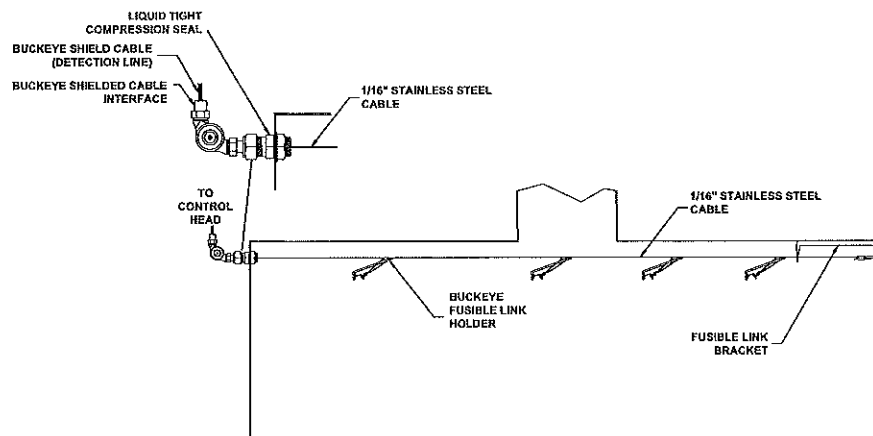
2. Excellent Coverages

- 150" Duct covered with a single 2 flow point nozzle.
- 12' Plenum covered with a single 1 flow point nozzle.
- 6-Burner Range covered with a single 2 flow point nozzle.
- 4-Burner Range covered with a single 1 flow point nozzle
- Back-shelf Range coverage for both 2 and 4 burner ranges.
- 60" Griddle covered with a single 2 flow point nozzle.
- 48" Griddle covered with a single 1 flow point nozzle.
- 30" Wok covered with a single 1 flow point nozzle.
- 30" Range / Griddle combination covered with a single 1 flow point nozzle.
- 485 in² fryer vat covered with a single 2 flow point nozzle.
- 36" Radiant Char-broiler covered with a single 1 flow point nozzle.

3. Installation Time Cut in Half

- **No conduit and only a terminal bracket required in plenum area** while still using time tested Globe ML fusible links for detection. By eliminating conduit and fusible link brackets, distributors can install the entire in-plenum fusible link line in a matter of minutes. Also, links can be easily repositioned when an appliance is moved, just relieve the tension on the cable and slide the link to the desired position. It's simple:
 - Make a standard hood penetration with an approved liquid tight seal.
 - Install a single termination bracket at the far end of the plenum. This bracket will only be used to attach the cable to the plenum.
 - Run the cable through the liquid tight seal and connect it to the terminal bracket.
 - Then hang the links using either Buckeye Fusible Link Holders (which allow for a continuous detection line and easier link re-positioning) or by cutting and crimping if desired.

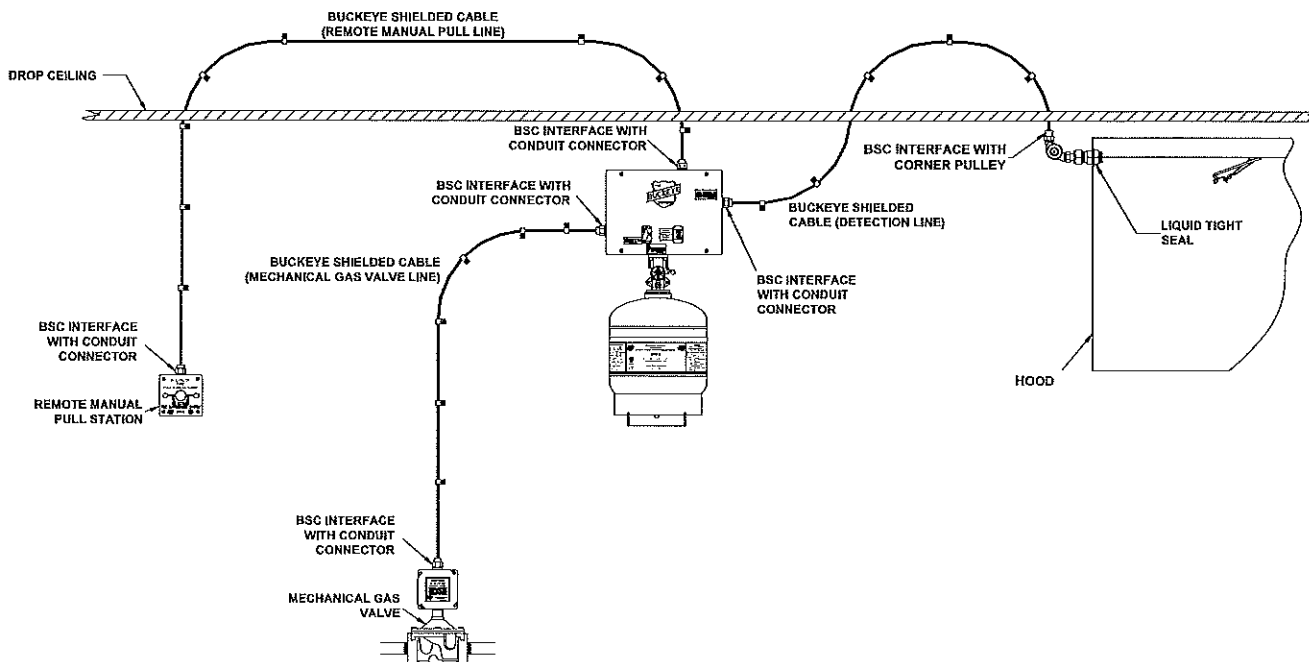
Note: By eliminating horizontal runs of conduit in the plenum area we've also eliminated the potential for grease buildup in the plenum area conduit that so often leads to system failure during a fire if not properly maintained.



**Quicker Installations
No Conduit or Multiple Brackets in Plenum**

- **Buckeye Shielded Cable:**

- Buckeye Shielded Cable (Patent Pending) is a flexible, reciprocating, push-pull type cable that can be used for all system inputs and outputs (fusible link line, gas valve line, and remote pull station line) instead of conduit and corner pulleys. The core of the cable is standard 1/16" stainless steel cable. Just attach one end to the control head, run it to its termination point (hood, gas valve, or pull station), and install a few fasteners to assure it stays in place.



Buckeye Shielded Cable Installation Replaces Conduit and Corner Pulleys

4. Dealer Friendly Features

- Simple Design
- Faster Installations
- Easy to Understand Manual without Addendums
- Online Training
- Five Color Coded Nozzles
- Viewing Window In Control Head
- Laminated Coverage Summary Sheet
- Four Cylinders Designated By Flow Point Capacity
- No Conduit, Corner Pulleys, or Multiple Brackets Required
- Reliable Control Head
- No Confusing Piping Requirements or Nozzle Aiming Charts
- Excellent Coverages

For more information contact Buckeye Fire Equipment at 704-739-7415.