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Buckeye kitchen mister installation manual

Buckeye kitchen mister installation manual pdf.

Naked flames, hot cooking surfaces and a busy environment combine to make the modern commercial kitchen a potentially dangerous fire hazard. Fires in restaurant kitchens have expanded rapidly, and it has been shown that it is very difficult to determine the cause of damage caused by structural fires in the United States. Protecting the modern commercial kitchen from the ever-present threat of oil and grease fires is why we developed a restaurant diet for restaurants: Buckeye Kitchen Mister™. Using advanced mist technology, the Mister kitchen system has proven to be the most effective kitchen fire extinguishment system, capable of extinguishing dead kitchen fires before they spread. System rolls are referred to as BFR-5, BFR-10, BFR-15 and BFR-20 rolls according to their flow capacity as the amount of reagent they contain. Recharging is available in 5 and 10 stream containers to reduce errors. The interface is used to connect the Buckye dummy cable with any standard 1/2-in tube pipe. Using Buckey's armored cable instead of pipes and angles to connect gas valve, remote cartoon station and connect fuse to unlock system shortens installation time to 50%. Five noise number of the kitchen Mister Kitchen has a color ID for easy identification of nozzles even when installed in difficult places: red, blue, green, white or yellow. On the Subscriber List Laboratories, Inc. (Standard UL-300) Listed by Underwriters Laboratories of Canada, Inc. Approved by New York Co #5550 Fire Service in accordance with NFPA-96 and NFPA-17A standards. The Mister Kitchen system is approved for use with the Buckey armored cable instead of traditional pipes and corner pulleys for all inputs and system outputs. Buckeye armored cable is used for gas valve, detection control and sampling station. My kitchenAn open flame, red stains on kitchen surfaces and a greasy environment combine to make today's commercial kitchen a potential fire hazard. Restaurant kitchen fires spread quickly and are extremely difficult to extinguish, making them the leading cause of structural fire damage in the United States. To protect the modern commercial kitchen from the constant threat of cooking oil and grease fires, we developed a fire extinguishing system for restaurants: the Buckeye Kitchen Mister\œ2x84xa2 system. The Küchenmister system has proven to be the most effective stationary kitchen fire extinguishing system ever developed, extinguishing deadly kitchen fires before they spread. System Cylinders Model BFR-5, BFR-10, BFR-15 and BFR-20 cylinders are designated by their pour point, not the amount of active ingredient they contain. To reduce the number of errors, the filling is in 5 and 10 point containers. The interface is used to connect the Buckeye Shield cable to a device with a standard 1/2-inch connector. By using Buckeye cable instead of lines and angle washers to connect the gas valve, remote station, and fusible link line to the system shutdown module, installation time is reduced by up to 50%. All five Kitchen Mister model number accessories have a color identification strip that makes it easy to identify the accessory, even when installing in hard-to-reach places: red, blue, green, white or yellow. Underwriters Laboratories, Inc. is listed. (UL-300 standard) Listed Underwriters Laboratories of Canada, Inc. Approved New York City Fire Department CoA no. 5550, conforms to NFPA-96 and NFPA-17A. Use Buckeye shielded cable, instead of the usual cables and corner plates for all system inputs and outputs. Shielded Buckeye cable for gas valve, detection line and pull station.Fire protection company | 110 Kings Road, Kings Mountain, NC 28086 Postfach 428 | Telephone: 704-739-7415 | All rights reserved