

# BUCKEYE KITCHEN MISTER RESTAURANT FIRE SYSTEM



Time: 0 Sec.  
FIRE STARTS



Time: 15 Sec.  
SYSTEM ACTIVATED

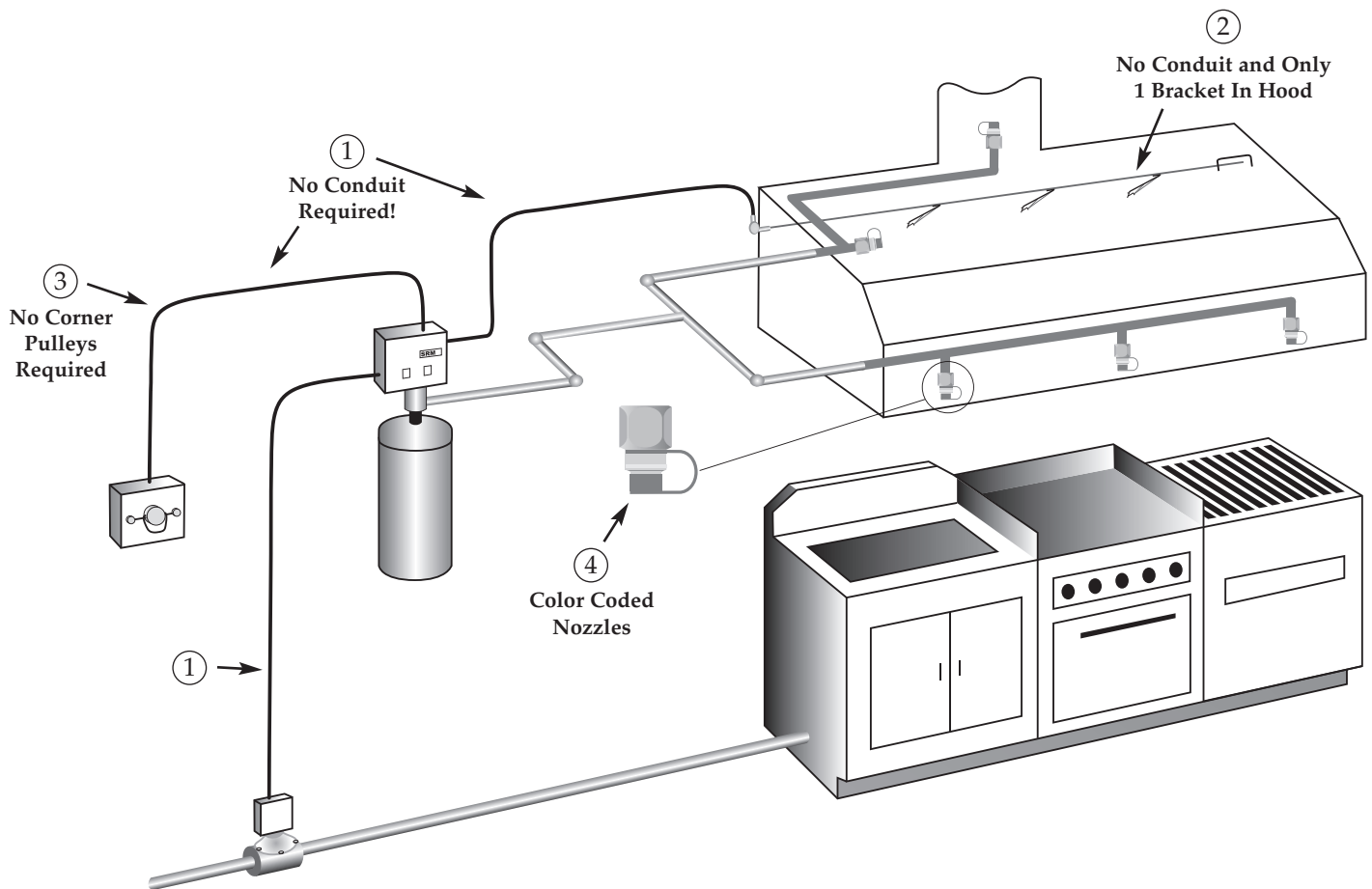


Time: 17.4 Sec.  
FIRE OUT!



WHEN EVERY  
SECOND COUNTS,  
DEMAND THE BEST!

# Restaurant Fire Protection Just Got Easier!



**1. No Conduit Required:** By using Buckeye Shielded Cable (Patent Pending), no conduit is required for all system inputs / outputs (gas valve, detection line, and pull station).

**2. No Conduit and Only 1 Bracket In Hood:** The Kitchen Mister System does not require the use of conduit in the plenum and only one terminal bracket.

**3. No Corner Pulleys Required:** When Buckeye Shielded Cable is used, corner pulleys are no longer required.

**4. Color Coded Nozzles:** All Kitchen Mister nozzles have a unique color band for easy identification.

# Buckeye *Kitchen Mister*

## UL 300 Restaurant Fire Suppression System

### Protect Your Business With The Best!



Protecting the modern commercial kitchen from the ever present danger of fire is the reason Buckeye Fire Equipment designed the *Kitchen Mister* Fire System. Utilizing state of the art misting technology, the *Kitchen Mister* System extinguishes potentially deadly kitchen fires quicker and more effectively than any other kitchen system ever developed, period.

The modern commercial kitchen, with its open flames, hot surfaces, and grease laden environment combine all the elements necessary for a fire. Extinguishing fires quickly, before they can spread, is the best way to limit fire damage and get your operation back in business.

**Don't Take Chances, Demand The Best!**

### Simple is Better

The constant changes and complicated requirements of most restaurant cooking systems have made design and installation errors a concern for Fire Equipment Distributors everywhere. Obviously, a simple system design reduces the possibility of design and installation errors. At Buckeye we've listened to these concerns and understand that simple is better. One look at the *Kitchen Mister* and you can see what a difference common sense makes:

### 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 and so on) 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.

### 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.



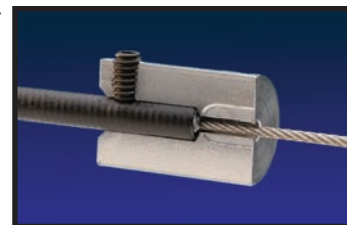
### System Releasing Module



The System Releasing Module has been designed with a viewing window to assure that the actuation cartridge has been properly installed and to see the date written on the cartridge. It also includes high quality ratchets that allow the gas valve to be opened and tested from the SRM. The unit can be mounted directly on a cylinder or can be mounted remotely. It can actuate up to five (5) agent cylinders and does not require a bracket for wall mounting.

### Buckeye Shielded Cable

The *Kitchen Mister* Shielded Cable Interface is used to connect Buckeye Shielded Cable to any standard 1/2" conduit connection device. The use of Buckeye Shielded Cable (Patent Pending) 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%.



### Listings and Approvals

- Listed to Underwriters Laboratories, Inc. Standard UL-300
- Complies with NFPA-17A and NFPA-96 Standards
- ISO-9001-2000 Registered

# Don't Leave Your Kitchen Unprotected!

If you're relying on a traditional dry chemical portable extinguisher to protect your kitchen from a grease fire, then your making a costly mistake.

With the advent of high efficiency cooking appliances and the ever increasing use of vegetable oils for cooking and frying, the modern commercial kitchen presents a unique and challenging fire hazard.

A grease fire is the single most difficult fire to extinguish in any kitchen and, because of this unique hazard, the National Fire Protection Association (NFPA) and Underwriters Laboratories (UL) have changed the type of portable extinguisher required to protect it.

As of July 1, 1998, any new installation of a fire extinguisher for the protection of a kitchen hazard requires a new Class "K" portable extinguisher. These extinguishers utilize a wet chemical agent that is specifically designed to extinguish kitchen grease fires and **KEEP THEM OUT.**



Buckeye WC-6 Liter  
Wet Chemical Class K Extinguisher

**Don't wait, tell your *Fire Equipment Distributor* not to leave your kitchen unprotected, upgrade to a Class "K" extinguisher today!**



## AMERICAN MADE SINCE 1968

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