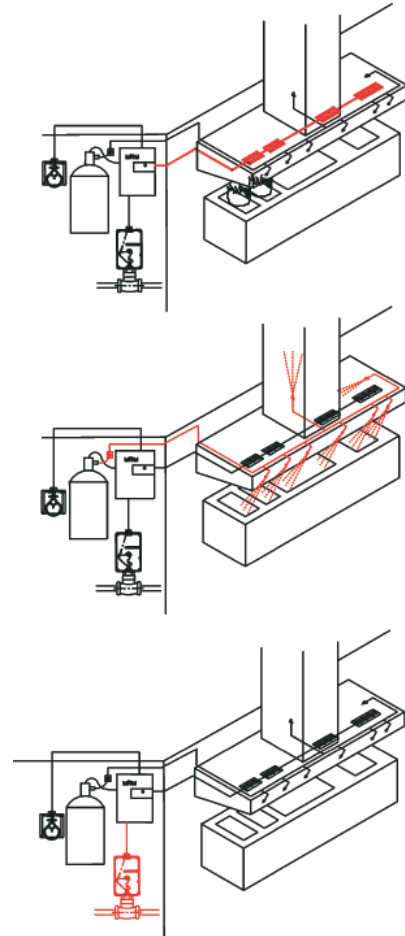


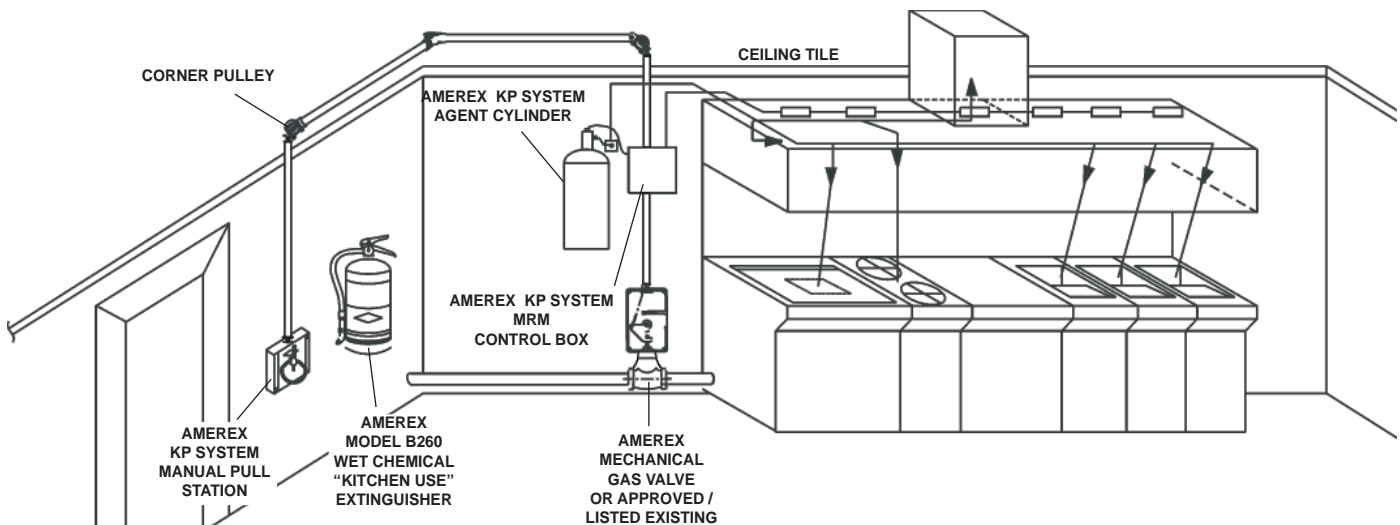
The Amerex KP automatic restaurant fire suppression system protects the hood, duct and appliances.

In either automatic or manual actuation the system works in this manner:

1. When a fire starts, the detection network, consisting of fusible links or pneumatic tubing, will automatically detect the fire or the manual pull station can be used, releasing a low pH agent throughout the hood, duct and onto the appliances.
2. Either method of actuation will interrupt gas or electrical power to the appliances preceding system discharge.
3. The Amerex KP agent quickly suppresses the fire and cools the fuel while securing the vapors with a smothering foam reaction.



The combination of the Amerex KP system and an Amerex Model B260 or B262 Wet Chemical extinguisher provides restaurants with a “ONE-TWO” attack against the threat of business loss due to cooking operation fires.



* Amerex warrants hardware for 3 years against manufacturing defects