KITCHEN KNIGHT II Fire Suppression System

Maximize kitchen hazard protection, reliability and installation efficiency

- Customized appliance-specific design
- Wet agent technology
- Rapid flame knock-down
- Helps prevent reflash
- Flexible piping configurations
- Automatic detection and actuation
- Gas shut off valve
- UL/ULC listed

A mixture of flammable oils and greases with high efficiency heat sources creates an environment where restaurant and food service kitchen fires are continually a threat. With its wet agent technology, the PYRO-CHEM KITCHEN KNIGHT II Restaurant Fire Suppression System provides flexible, effective fire protection.

Time-Tested Kitchen Hazard Protection

The KITCHEN KNIGHT II Restaurant Fire Suppression System is a pre-engineered solution to appliance, ventilating hood and duct fires. The system employs a potassium carbonate-based wet agent that knocks down flames, cuts off air to the burning grease and cools the hazard area to help prevent reflash.

The system is designed to protect cooking appliances such as fryers, griddles, range tops, upright broilers, charbroilers and woks; and associated ventilating equipment including kitchen hoods, plenums, exhaust ducts and grease filters.

System Design Accommodates Kitchen Design

The KITCHEN KNIGHT II system is available in a variety of sizes suited to fit specific needs with flexibility to accommodate changes to appliance layout or the expansion of a cooking area. Flexible piping configurations offer a streamlined design that preserves valuable kitchen space.

The flexible agent distribution hose provides the freedom to clean beneath and behind castered appliances without disconnecting fire suppression piping. The hose allows up to 3 ft. (0.9 m) of movement and is supplied with a restraining cable to help prevent over-extension.

The system complies with NFPA Standard 17A and 96. Additional approvals and listings include UL, ULC, and NYC COA.

APPLICATIONS FOR THE KITCHEN KNIGHT II FIRE SUPPRESSION SYSTEM

- Diners
- Cafes
- Casual and fine dining
- Convenience stores
- Delis
- Fast food
- Food courts
- Food trailers and trucks

Guarding Hazard Areas 24/7

The KITCHEN KNIGHT II system provides efficient, reliable protection the moment a fire is detected via a versatile wet chemical distribution network, combined with dual, independent actuation capability. Automatic or manual system actuation releases a discharge of agent on the protected area in the form of fine droplets to suppress fire and help prevent reflash. The dedicated manual pull station allows immediate actuation and provides backup to the automatic detection system.

For added protection, KITCHEN ONE K-Class hand portable fire extinguishers, which utilize the same wet chemical agent, may be used as a backup to the system.

Superior Fire Protection for Countless Applications

Restaurant kitchens, gas stations, paint spray booths and countless other commercial and industrial applications are protected by PYRO-CHEM automatic suppression systems and fire extinguishers. Ask your Authorized PYRO-CHEM Distributor to provide the right solution for your fire protection challenges.

A Passion for Protection

Dedicated customer support. Extensive product portfolio. Engineering excellence. Trusted, proven brands. Johnson Controls offers all of these attributes, plus a passion for protection. It's what drives us to create solutions to help safeguard what matters most – your valued people, property and business.

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