

Installer: _____
 Address: _____
 City: _____ State: _____ Zip: _____

In case of emergency, contact _____

To contact an Authorized Protex Series II distributor in your area for service, contact the company listed above, or Heiser Logistics at (800) 828-9638 or (585) 394-8692.

System information

L1600 _____ MCH2 _____ PAC100 _____
 L3000 _____ L4600 _____ L6000 _____

Duct Size (s) _____ Hood size(s) _____"

Appliances

Range _____" x _____"
 _____" x _____"
 _____" x _____"
 Griddle _____" x _____"
 _____" x _____"
 _____" x _____"
 Fryer _____" x _____"
 _____" x _____"
 _____" x _____"

Wok _____" dia. _____" dia. _____" dia.

Upright Broiler _____" x _____" Tilting Skillet _____" x _____"
 Radiant Charbroiler _____" x _____" Lava Rock Charbroiler _____" x _____"
 Class "A" Charbroiler _____" x _____" Chain Charbroiler _____" x _____"

Other appliances:

This system must be designed and installed by an Authorized Protex Distributor to ensure proper performance. Please consult the Authorized Distributor before moving, adding, or rearranging appliances; or when any modification to the cooking area is made.

Heiser Logistics will not be responsible for system installation, modification, or recharge performed by any non-certified person(s).



OWNER'S MANUAL

Pre-engineered restaurant kitchen fire extinguishing system:

- Model L1600**
- Model L3000**
- Model L4600**
- Model L6000**



2370 Firehall Road • Canandaigua, New York 14424 • 800-828-9638

CONGRATULATIONS:

You have purchased a fire suppression system designed and produced by the premier supplier of fire safety products over the past 30 years. However, to guarantee the maximum effectiveness of your new Protex Series II fire suppression system, you, as the owner/manager, must become familiar with your new equipment. For this purpose, we are pleased to provide you with this owner's manual which will contain the following information:

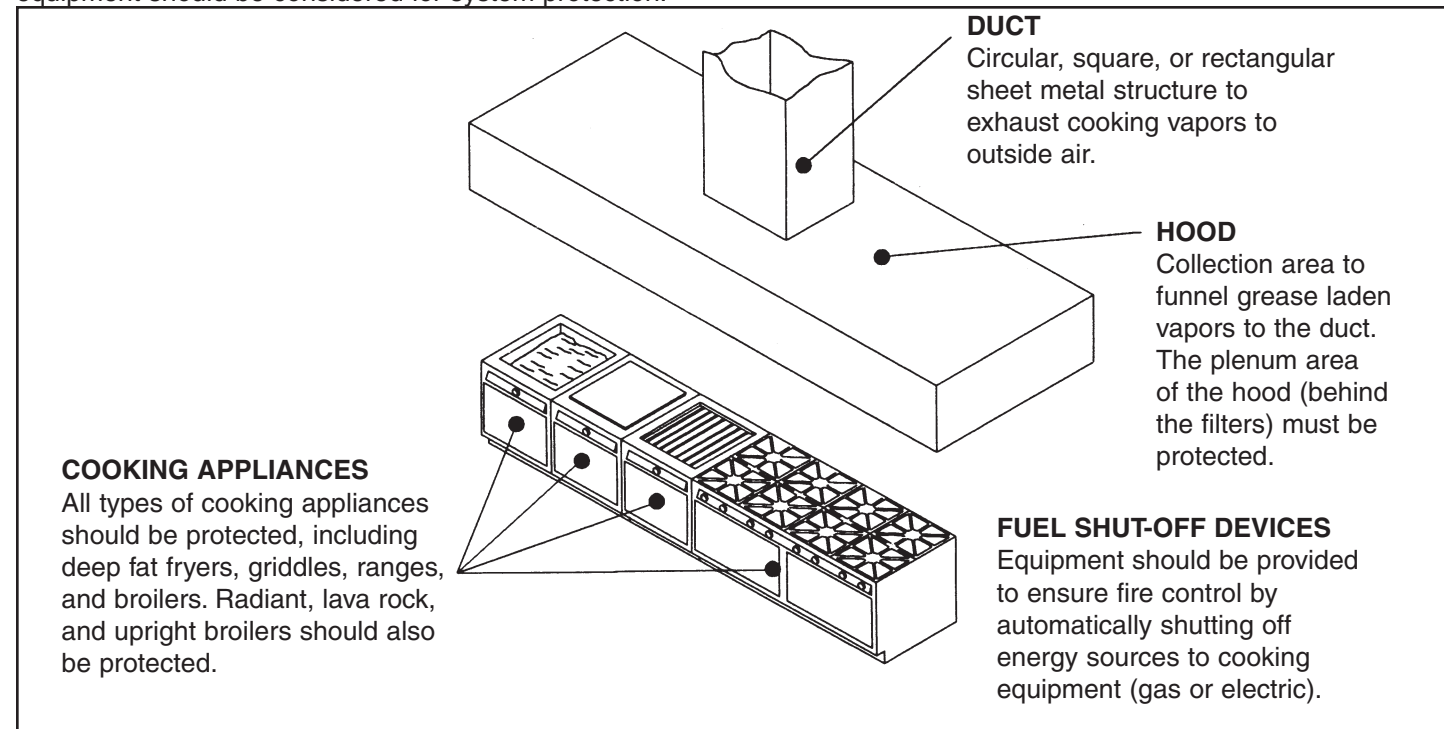
- **APPLICATION**
- **IN CASE OF FIRE**
- **MAINTENANCE**
- **MANAGEMENT RESPONSIBILITY**

Please note that this owner's manual is not a detailed installation, operation, and maintenance manual.

The detailed installation, operation, and maintenance manual, *PROTEX SERIES II RESTAURANT KITCHEN FIRE SUPPRESSION SYSTEM TECHNICAL MANUAL* (Part Number 10053), is available upon request from any authorized Protex distributor, or directly from Heiser Logistics. However, because it is difficult to completely understand every aspect of an intricate pre-engineered system simply by reading the Technical Manual, Heiser Logistics will not be responsible for system installation, modification, or recharge performed by any non-certified person(s).

APPLICATION

The Protex Series II is a pre-engineered restaurant fire suppression system, tested and listed by Underwriters Laboratories, Inc. under EX3470. It meets the stringent requirements of U.L. Standard 300. Your authorized Protex Series II installer will install your system within the UL Listed design parameters. The following hazard areas of your equipment should be considered for system protection:



IN CASE OF FIRE

Fires can start in a cooking appliance, the hood, or the duct. In case of fire, it is important that you understand the operation of your fire suppression system.

- FIRST:** Evacuate all personnel and customers from the fire area.
SECOND: Call the Fire Department.
THIRD: Operate Manual Pull (if needed) on way out of the building.

LAST: Personnel trained in the proper operation of hand portable extinguishers can stand by to watch for reignition if means of easy exit are available. Anyone who is not trained should exit the premises immediately.

When the fire has been extinguished, call your local authorized Protex Series II distributor to recharge the system, after determining the cause of fire.

Under no circumstances should cooking operations resume before qualified personnel reinstate the integrity of your fire suppression system.

MAINTENANCE

The Protex Series II is a sophisticated fire suppression system involving intricate mechanical components. To ensure the proper operation of the system, regular inspection and maintenance must be performed by an authorized, trained Protex Series II distributor on a semi-annual basis, or after every periodic hood and duct cleaning (whichever occurs more frequently).

This system is made up of parts listed by Underwriters Laboratories Inc. with limitations contained in the detailed installation manual. The authorized distributor must be consulted after the system is discharged or whenever changes are planned for the system and/or area of protection.

In addition to the regularly scheduled maintenance, as an owner, you are required each month, per NFPA-17A 5-2.1, to inspect and verify the following:

1. The extinguishing system is in its proper location.
2. The maintenance tag or certificate is in place.
3. The manual actuators are unobstructed.
4. The pressure gauge(s), if provided, is in operable range.
5. No obvious physical damage or condition exists that might prevent operation.
6. The tamper indicators and seals are intact.
7. The hood, duct, and protected cooking appliances have not been replaced, modified, or relocated.
8. The nozzle blowoff caps are intact and undamaged.

If you find any deficiencies, you must have them corrected immediately. You must keep records for any extinguishing system found to require corrective actions. The date of inspection and the initials of the person making the monthly inspection must be recorded. You must retain these records for the period between the semiannual maintenance.

MANAGEMENT RESPONSIBILITY

It makes good business sense for you to take an interest in the following areas of your business operation to ensure the best possible fire protection for your restaurant:

1. Arrange for proper inspection and maintenance of the fire control system as well as hand portable extinguishers.
2. Eliminate all potentially combustible materials or arrange for their proper storage.
3. Arrange for upgrading of the fire suppression system if cooking equipment is added or revised, and provide protection for changes made to the ventilation system.
4. Arrange for a continuing education program in the restaurant fire suppression system operation as new employees are added to the staff.

Remember, fire hazards within restaurant cooking and ventilation equipment are real. Many restaurants that have fires never re-open for business, and many suffer severe financial loss due to lack of business continuity. Your Protex Series II restaurant fire suppression system is a mechanical device and, as such, requires periodic service by your distributor's qualified and trained personnel.

This owner's manual is not intended to serve as instructions for installation or service of the Protex Series II system, but rather to inform purchasers of this equipment as to their responsibilities in the proper usage and maintenance of this system. A copy of the detailed manual outlining Underwriters Laboratories Listing of the Protex Series II system is available upon request from an authorized Protex Series II distributor or directly from Heiser Logistics. However, because it is difficult to completely understand every aspect of an intricate pre-engineered system simply by reading the Technical Manual, Heiser Logistics will not be responsible for system installation, modification, or recharge performed by any non-certified person(s).

This system is made up of units tested within limitations contained in the detailed installation manual. An Authorized System Designer must be consulted whenever changes are planned for the system or area of protection. An Authorized Installer or System Designer must be consulted after the system has discharged.