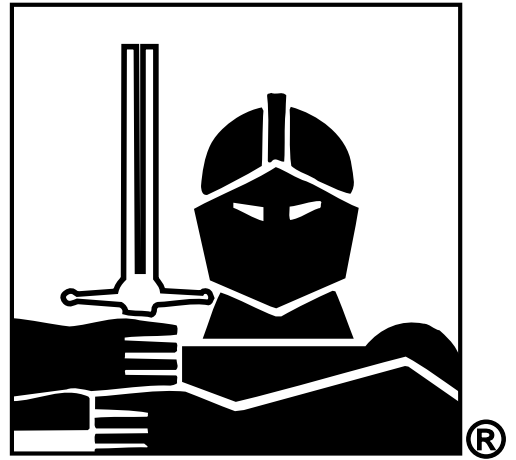
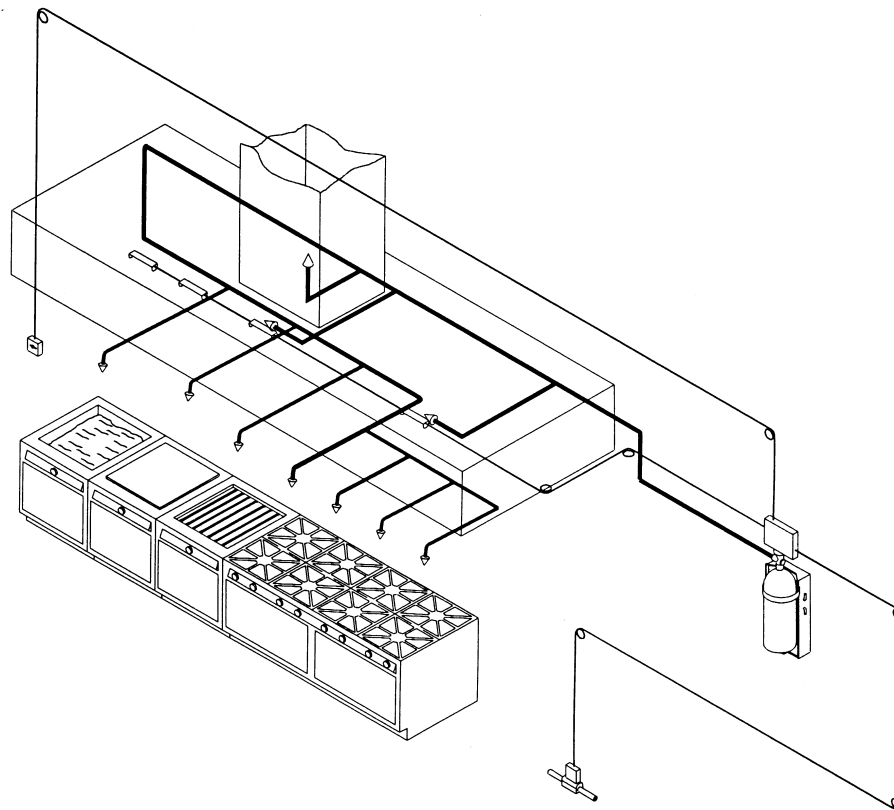


KITCHEN KNIGHT® II



Cooking Area Fire Suppression System
PCL-300/460/600

OWNER'S MANUAL



One Stanton Street
Marinette, WI 54143

UL EX3830
March 3, 2003
P/N551017(1)

CONGRATULATIONS:

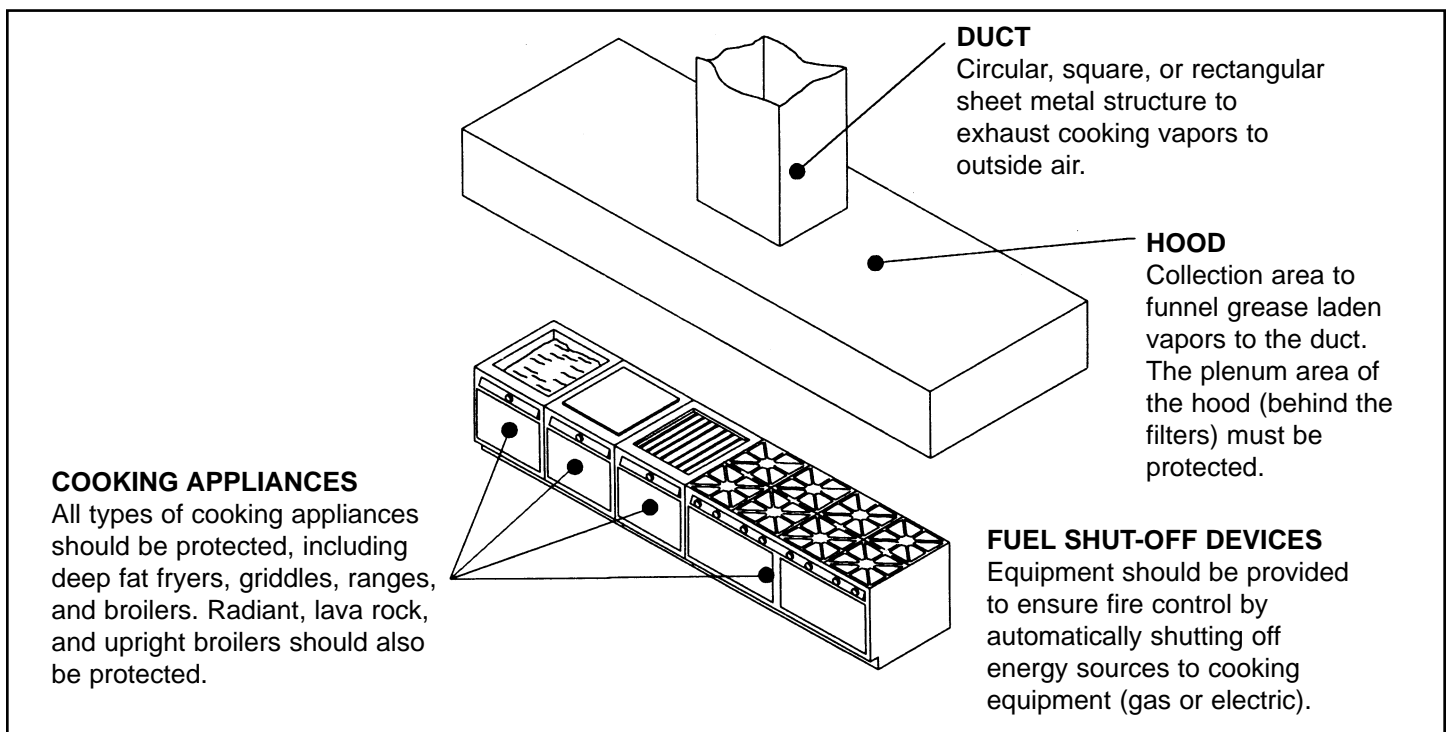
You have purchased a fire suppression system designed and produced by the premier manufacturer of extinguishants over the past 30 years. However, to guarantee the maximum effectiveness of your new Pyro-Chem PCL-300/460/600 fire suppression system, you, as the owner/manager, must become familiar with 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, PYRO-CHEM RESTAURANT KITCHEN FIRE SUPPRESSION SYSTEM TECHNICAL MANUAL, Part Number PC551274 is available upon request from any authorized Pyro-Chem distributor, or directly from Pyro-Chem.

APPLICATION

The Pyro-Chem PCL-300/460/600 is a pre-engineered restaurant fire suppression system, tested and listed by Underwriters Laboratories, Inc. under EX3830. It meets the stringent requirements of U.L. Standard 300. Your authorized Pyro-Chem 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 potentially start in a cooking appliance, the hood, or the duct. In case of fire, it is important that you fully understand the operation of your fire suppression system.

FIRST: Evacuate all personnel and customers from the fire area.

SECOND: If your fire control system has not already automatically activated, you may activate it manually by pulling the handle on the manual pull station, or by twisting the handle in the direction of the arrow on the head assembly located at the top of the system storage tank.

THIRD: Call the Fire Department.

LASTLY: Personnel trained in the proper operation of hand portable extinguishers may stand by if means of easy exit are available.

When the fire has been extinguished, call your local authorized Pyro-Chem distributor to recharge the system, after determining the cause of fire. Under no circumstances should cooking operations be attempted before qualified personnel re-instate the integrity of your fire suppression system.

MAINTENANCE

The Pyro-Chem PCL-300/460/600 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 Pyro-Chem distributor on a semi-annual basis, 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 may assist in assuring system integrity by:

1. Visually inspecting the head assembly pressure gauge to make sure the system pressure is within proper range.
2. Visually inspecting the system detection lines to make sure that the fusible links are operational.
3. Inspecting all nozzles, keeping them free from grease and assuring that all blow-off covers are in place.
4. Determining that easy access to the manual pull station or the system storage tank can be made for manual activation.
5. Assuring that good housekeeping practices have been maintained to eliminate potential fire hazards.

At this time, it is also good practice to visually inspect all hand portable fire extinguishers to verify good working condition.

MANAGEMENT RESPONSIBILITY

It makes good business sense for the owner/manager to take an interest in the following areas of his/her business operation to ensure the best possible fire protection for the restaurant:

1. Arrange for proper inspection and maintenance of the fire control system as well as hand portables.
2. Eliminate all potentially combustible materials and 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.
5. Assure that good housekeeping practices have been maintained to eliminate potential fire hazards.

Remember there truly exists a potential fire hazard within the cooking ventilation equipment in restaurants. Many restaurants that have fires never re-open for business and many suffer severe financial loss due to lack of business continuity. Your Pyro-Chem 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 Pyro-Chem PCL-300/460/600, 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 Pyro-Chem system is available upon request from an authorized Pyro-Chem distributor or directly from Pyro-Chem.

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.

Installer: _____
Address: _____
City: _____ State: _____ Zip: _____
In case of emergency, contact _____

To contact an Authorized Pyro-Chem distributor in your area for service, contact the company listed above, or Pyro-Chem at (800) 526-1079 or (715) 732-3465.

System information

PCL-300 _____ MCH _____ PAC-10 _____
PCL-460 _____ NMCH _____
PCL-600 _____ ECH-24 _____
ECH-120 _____

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

Appliances

Range _____ " x _____ "	Griddle _____ " x _____ "	Fryer _____ " x _____ "
_____ " x _____ "	_____ " x _____ "	_____ " x _____ "
_____ " 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 Pyro-Chem 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.