

Restaurant Systems

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Koorsen Fire & Security designs, installs, inspects and services all types of restaurant systems. We represent various quality lines featuring the ANSUL system, which we have worked with for over 30 years (and are an established Diamond Level Distributor). Because we are certified by and represent the most common manufacturers of restaurant systems (AMEREX, PYRO-CHEM, RANGEGUARD and KIDDE), we are unique in the industry.

And because we represent all the manufacturers of restaurant fire suppression systems, you can be assured our technicians have received the manufacturer certification and our exclusive "in-house" training.

Many companies offer to service any system, but we are one of the few to have the certifications to stand behind our service and maintain your warranty.



Koorsen Fire & Security's 20-Step Restaurant System Inspection Procedure

1. Check for visible signs that the system has fired, been tampered with or leaked.
2. Disconnect system for inspection.
3. Check cylinder condition and hydrostatic test and six-year maintenance dates on cylinder.
4. Check all piping and conduit for rigidity.
5. Check the regulator test date (if applicable).
6. Check and verify nozzles are free of blockage and properly aimed.
7. Replace all fusible links.
8. Check detectors and control panel (if system is electrical) .
9. Dry test the system for automatic actuation.
10. Dry test the system with manual release at cylinder and/or remote location.
11. Check operation of gas shutoff and/or electrical shutoff with manual reset relay.
12. Confirm the fuel shutoff is in the "on" position.
13. Weigh or replace fire system cartridges as required.
14. Check all nozzles for proper type of caps or covers.
15. Check chemical type and quantity (if applicable).
16. Verify the filter type in the hood.
17. Verify the proper decals are installed at the remote pull station and on the hood.
18. Reconnect system and remove system locking tools.
19. Complete restaurant inspection report and attach inspection tags.
20. Check for proper type of portable extinguishers in kitchen area (K Class) and verify they have been properly inspected.

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Koorsen Fire & Security's

20-Steps for Proper Maintenance of Kitchen Fire Extinguisher Systems

- 1. Check for visible signs that the system has been fired, tampered with or leaked.**

This includes a visual examination of the tank, automan, nozzle tips and piping.
- 2. Disconnect system for inspection.**

Our technicians will notify appropriate personnel, verify that the alarm center or fire department has been notified, install system locking tools to prevent a false discharge, and remove the firing cartridge or actuator.
- 3. Check cylinder condition and hydrostatic test and six-year maintenance dates on cylinder.**

The restaurant system cylinders typically require only a 12-year hydro test cycle. However, some system cylinders require a six-year maintenance as well. Our technician will remove the cylinder and verify the appropriate dates and hydrostatic pressures used. In addition, we will visually inspect each cylinder to ensure they are in good condition.
- 4. Check all piping and conduit for rigidity.**

Our technician will verify the piping and conduit are secure and properly mounted.
- 5. Check the regulator test date of the system, if applicable.**

Some systems have a regulator installed to reduce the cartridge pressure to the tank. This regulator is required to be tested every 12 years.
- 6. Check and verify nozzles are free of blockage and properly aimed.**

A Koorsen Fire & Security's certified technician will review the nozzles for blockage and verify the aiming point over your appliance(s).
- 7. Replace all fusible links.**

A Koorsen Fire & Security's trained technician will replace your fusible links on a semi-annual basis. These devices are designed to melt at a specific temperature to automatically activate your system.
- 8. Check detectors and control panel (if system is electrical)**

An electrical system utilizes heat detectors controlled electronically by a control panel. We will utilize a special tool designed to test these detectors and ensure they operate properly. We will also verify the control panel is in good operating condition and the battery back up is functional.
- 9. Dry test the system for automatic operation.**

A Koorsen Fire & Security's and manufacturer trained technician will install a test link in your system to simulate a fusible link melting. This link, when cut, will test the detection of your fire system and ensure it will operate automatically when needed.
- 10. Dry test the system with manual release at cylinder and/or remote location.**

Our inspectors will actuate the manual pull stations from the required remote pull station to ensure the mechanical system fires when tested.
- 11. Check operation of gas shutoff and/or electrical shutoff with manual reset relay.**

A fire system is required to shutdown all sources of fuel under the hood in the event of a fire system activation. Our technician will activate the gas or electrical shutoff in your system to ensure all these sources of fuel shut down. This may require a short interruption in the cooking operation, but is an important part of the inspection and is required by state and local fire codes.
- 12. Confirm the fuel shutoff is in the "on" position.**

Our technician will verify the gas or electrical shutoff is reset once we have completed our test. This will allow our customers to relight their pilot lights or reset their shunt trip breakers to resume cooking operations.
- 13. Weigh or replace fire system cartridges as required.**

Some manufacturers require a weight check of their cartridges every six months. Our technicians have special scales to verify the accuracy of the cartridge up to one-fourth ounce. Some cartridges require replacement every year and others every 12 years.
- 14. Check all nozzles for proper type of caps or covers.**

A nozzle will become less clogged and greasy if it is properly protected with a blow off cap or cover. Our technicians will ensure they are the proper type and replace them as required by the manufacturer.
- 15. Check the chemical type and quantity.**

Some systems require the cylinder agent be checked for proper type and quantity every six months. This involves removing the cylinder from the automan and checking inside of the cylinder.
- 16. Verify the filter type in the hood.**

Certain filters present a fire hazard. Our trained technician will advise if you have a mesh type filter that should be replaced.
- 17. Verify the proper decals are installed at the remote pull station and on the hood.**

Decals are required to identify remote pull stations. If you have multiple fire suppression systems, decals will be placed to identify which pull station is designed for each hood.
- 18. Reconnect system and remove system-locking tools.**
- 19. Complete restaurant inspection report and attach inspection tags.**
- 20. Check for proper type of portable fire extinguisher in kitchen area (K Class) and verify portable fire extinguishers have been properly inspected.**