



Quality is Behind the Diamond

THE NEXT GENERATION OF COMMERCIAL KITCHEN FIRE SUPPRESSION

Things are heating up like never before in today's commercial kitchens. Appliances heat up faster and cool down slower. And vegetable-based cooking oils burn much hotter, much faster. The need for fire protection that can respond to these unique challenges is undeniable. The *NEW COBRA™* Commercial Kitchen Fire

Suppression System from Amerex rises to these unique challenges with exceptional performance, adaptability, and style. Contemporary stainless steel design throughout the system complements sleek kitchen appliances. 60" nozzle heights don't interfere with cooking. *COBRA™* is the first commercial kitchen fire

suppression system with fully electronic actuation—the *NEW STRIKE™* Electronic Control System.

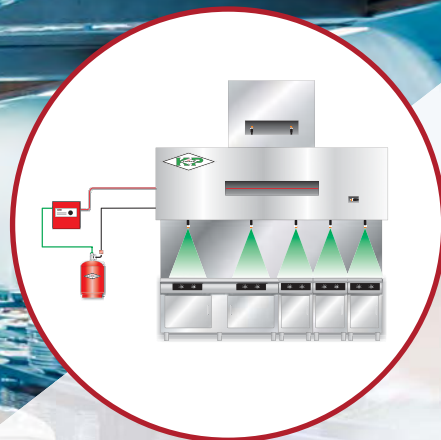
AMEREX
STRIKE™
ELECTRONIC CONTROL SYSTEM

QUALITY WITHOUT COMPROMISE

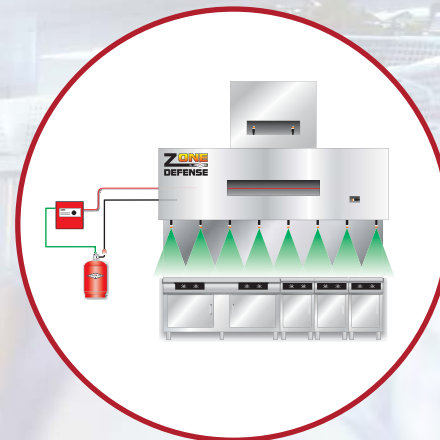
The best commercial kitchens are uncompromising when it comes to the quality and reliability of their appliances. At Amerex, we believe the same should be true when it comes to protecting these investments from one of the greatest threats in commercial kitchens—fire. The *NEW COBRA™* Commercial Kitchen Fire Suppression System is proof that we do not compromise. There's no other system like it. No other company has it. No commercial kitchen should be without it.

SERVING COMMERCIAL KITCHENS EVERYWHERE

- Cafeterias
- Cruise Ships
- Culinary Schools
- Delis
- Fast Food Chains
- Food Courts
- Hospitals
- Hotels
- Military Facilities
- Restaurants
- School Cafeterias
- Sports Complexes/Stadiums



KP - Appliance Specific



ZD - Overlapping

TWO PROVEN SYSTEMS... TOGETHER IN ONE POWERHOUSE OF PROTECTION

The *NEW* COBRA™ Commercial Kitchen Fire Suppression System combines two proven Amerex protection schemes—ZD “Zone Defense” Overlapping and KP Appliance Specific—into one uniquely engineered system backed by years of real-environment research. Not only does COBRA™ offer appliance-specific coverage for fixed appliance situations,

total flooding zone of protection makes it easily adaptable to kitchen and appliance reconfiguration. So even when your kitchen footprint changes, your system can be adapted for maximum protection. No restaurant system ever has had such flexibility, making the COBRA™ system, not only the most effective, but the most cost-effective choice over its lifetime.



Stainless steel enclosure blends seamlessly with commercial kitchen appliances

New cartridge pressure gauge allows easy visibility of system readiness and can be electrically monitored with the STRIKE™ ECS

NEW COBRA™ Commercial Kitchen Fire Suppression System

- Contemporary stainless steel design throughout complements sleek kitchen appliances. 60" nozzle heights don't interfere with cooking.
- Easily adapts to kitchen and appliance reconfiguration.
- Push-to-Lock Fittings—an Amerex exclusive—no threading, or wrenching. Push, click, done!
- Uses less liquid agent, is non-corrosive to appliances in event of discharge, and will not freeze or crystallize in cold temperatures.

Push-to-Lock Fittings are easy to fit, aim, mount and clean



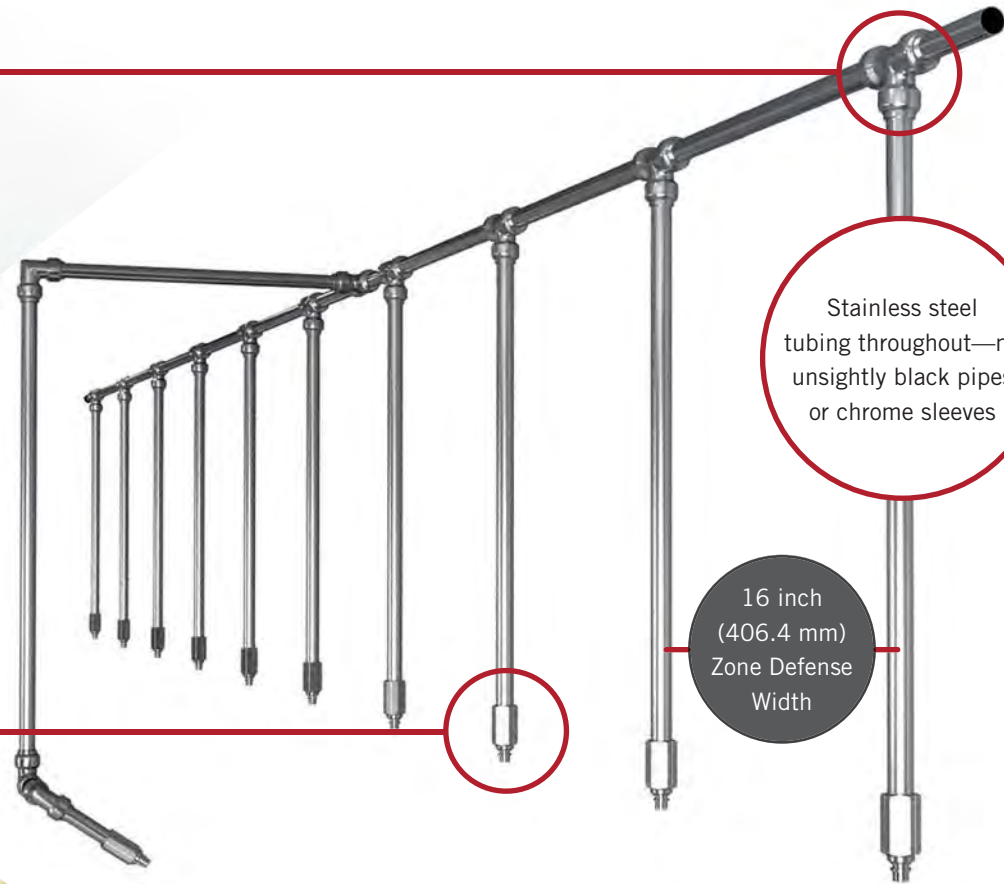
Anti-Rotating Device keeps tubing firmly in place

Stainless steel nozzles—no red rubber caps that deteriorate



Stainless steel tubing throughout—no unsightly black pipes or chrome sleeves

16 inch (406.4 mm) Zone Defense Width



- 60" NOZZLE HEIGHT—no cooking interference.
- Total flooding zone of protection combined with appliance-specific coverage provides optimal coverage and offers the flexibility to move or add appliances.



COBRA™ COMES WITH A POWERFUL STRIKE™

When fire threatens, one of the best weapons this COBRA™ has is its STRIKE™. An exclusive feature of The *NEW* COBRA™ Commercial Kitchen Fire Suppression System is the *NEW* STRIKE™ Electronic Control System (ECS). It can be tied into auxiliary controls such as a building's alarm system, has a stainless steel enclosure and can be placed anywhere within 100 feet of the agent tank for maximum flexibility.



NEW STRIKE™ ELECTRONIC CONTROL SYSTEM (ECS) FEATURES:

- Small footprint – 9 ½"x7 ½"x2 ½"
- Two detection circuits
- Two suppression zone release circuits
- Easy to mount, clean and maintain the detection
- Remote pull station constantly supervised—no cables or pulleys
- No fuse links, brackets, conduit or pulley elbows
- Spot detection for high temperature appliances or for detection at PCUs
- Linear wire detection, one line for the length of the hood, fast installation, fully supervised, low maintenance—no splicing
- Fail-safe gas shut off capability
- Electrical supervisory contacts for use by building fire alarm system
- Electrical contacts provided for shutdown of electric appliances
- Designed to fit in all major OEM end cabinets

HAZARD DETECTION OPTIONS



Thermal Spot Detection

Accurately senses surrounding air temperature to initiate system actuation.



Linear Heat Detection

Wires install quickly—no splicing, is fully supervised, and is very low maintenance.

***Pneumatic Detection** also available.



One STRIKE™ ECS can monitor two completely separate hood systems. No need for extra control systems, saving money and the time it takes to ensure both hoods are monitored.

Protective stainless steel, lockable enclosure and small footprint:
9½"x7½"x2½"

- Event Data Recording with time and date stamp.
- No external power requirements. Primary and secondary batteries provide continuous uninterrupted fire detection and fire suppression system actuation.

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ELECTRONIC CONTROL SYSTEM



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