Amerex Restaurant Systems Unique Advantages, Features and Benefits


- The Amerex pre-engineered wet chemical restaurant extinguishing systems are listed with UL per UL300 fire test specifications, UL of Canada per ULC/ORD 1254.6 – 1995 and LPCB (Loss Prevention Certification Board) – UK per LPS 1223 rev B.

- Amerex has over 600 distributors selling and installing our product in the US and abroad.

- Stored Pressure Agent Cylinders – does not require filling in the field, avoiding additional costs and labor charges from the distributor doing the final hook-up. The agent cylinders are available in 4 sizes (Model 2.75, 3.75, 4.75 and 6 gallon).

- Listings with all major manufacturers of gas valves – allows the mechanical contractor to use the existing valves or purchase the valve themselves, avoiding lost valves and accessories.

- Amerex offers multiple types of detection – fusible links, linear fusible link and pneumatic tubing.

- More flow points – The Amerex KP system can support up to 110 flow points without adding additional nitrogen cylinders or control equipment.

- Fewer nozzles – total of 7 different nozzles to inventory, less opportunity for mistakes in final installation, simplified system design.

- The Zone Defense restaurant system offers overlapping coverage with nozzles placed every 20 inches using fewer agent cylinders than the competition.

- Superior coverage – cover more appliances with fewer flow points, saves on agent cylinders, number of nozzles. Also, the largest fryer coverage on the market.

- Competitive pricing – some of the lowest costs in the industry for a total system installation.

- Remote MRM or PRM (control device) – agent cylinders can be located up to 100 feet away from the control head.

- Actuation line options – ¼” pipe, high-pressure hose or ¼” copper tubing can be used for the actuation line vs. ¼” pipe only.

- MRM or PRM (control device) mounting flexibility – Painted red enclosure, stainless steel enclosure, cabinet or OEM fabricated mounting.