

Case Study

AMEREX Kitchen Fire Suppression (KP™)

Premium commercial kitchen fire suppression for hospitality and elite sports venues.



System Overview

The Amerex Kitchen Fire Protection System is engineered to safeguard commercial kitchen exhaust ducts, plenums, and cooking appliances that present elevated fire risk, including hot surfaces and deep-fat frying equipment. The system is installed and maintained exclusively by authorised Amerex distributors using trained and certified personnel, ensuring long-term reliability, regulatory compliance, and optimal performance throughout the system lifecycle.

Where practical, the kitchen fire suppression system is designed to future-proof the cookline, delivering cost-effective protection and flexibility as operational requirements change over time. The Amerex Zone of Defense concept provides overlapping coverage to support either full-system or split-zone protection, ensuring all exposed cooking appliances are effectively protected.

Areas where appliance hazards are obstructed such as beneath shelving or salamander-style grills may require additional protection measures to ensure complete coverage.

Reference Case Studies

The Peninsula London – 5-Star Luxury Hotel

Amerex Kitchen Protection was specified by the appointed foodservice consultant as part of an integrated fire and ventilation strategy for this flagship luxury development. The system was designed using Amerex Zone of Defense overlapping coverage, providing full protection while allowing future flexibility should the cookline layout change.

To future-proof the installation, an AMEREX STRIKE™ electronic control panel was selected, incorporating 100% linear heat detection for enhanced reliability and continuous system monitoring. Downloadable alarm and condition history delivers full traceability for facilities management teams, supporting long-term compliance and accountability.

The system was engineered in coordination with DW172 ventilation standards, ensuring confidence that fire protection remains fully operational at all times.

Tottenham Hotspur Football Club – New Stadium

Amerex Kitchen Protection was designed and specified by a specialist stadium kitchen design and contracting partner to support the requirements of a major multi-kitchen venue. With budgets tightly controlled across the project, the AMEREX MRM mechanical release system was selected and installed across 50+ kitchens, delivering dependable performance at scale.

Mechanical spot detection enables quick visual confirmation of system readiness via cylinder pressure and actuation cartridge status, supporting daily HACCP checks and providing operational reassurance for catering and facilities teams.

KFC – Quick Service Restaurant (QSR)

Following a comparative evaluation against alternative fire suppression solutions, Amerex was selected to support the operational demands of a high-volume QSR environment. The Amerex system delivered a more cost-effective solution, achieved through reduced agent usage while maintaining full hazard coverage.

With continuous detection and the AMEREX STRIKE™ electronic control system, two canopies can be monitored from a single panel offering a practical and efficient solution for fast-paced restaurant operations where uptime and compliance are critical.

Glasgow Airport Mobile Front-of-House Cooking

ACS Varithek (BGL Rieber)

BGL Rieber selected the AMEREX Kitchen Protection (KP) system with STRIKE™ electronic control to provide reliable, code-ready fire suppression for Varithek ACS self-ventilating mobile cooking stations used in front of house service, temporary venues, and event catering environments.

The Amerex solution was chosen as a robust alternative to traditional mechanical systems, which can be vulnerable to grease build-up, physical impact, vibration, or repeated transportation. STRIKE™ electronic control delivers continuous system supervision with fault monitoring and event logging, recording alarms, troubles, and activations with date and time to support improved accountability, simplified diagnostics, and confidence that fire protection remains fully operational throughout the service life of each Varithek unit.

The system supports automatic detection and actuation, manual activation capability, and interfaces for appliance shutdown and alarm signalling which can be made wireless when connected to Equilink® wireless FM Approved signalling helping protect staff, guests, and property by providing rapid notification and coordinated hazard shutdown during a fire event in high-visibility mobile cooking operations.

This configuration is ideal for mobile and temporary cooking applications such as live-action culinary stations, hospitality and banquet service, convention and exhibition venues, stadiums and arenas, theme parks, airports, universities, and corporate dining, benefiting chefs and operators facility managers, service technicians, and risk/compliance teams alike through enhanced readiness, traceable system performance, and reliable protection across a fleet of transportable cooking platforms.



AMEREX Control Options – Comparison



Feature
Release Type

AMEREX MRM
Mechanical
Mechanical spot detection

AMEREX STRIKE™
Electronic
100% linear heat detection

Detection Method
System Status

Visual tank & cartridge check

Digital monitoring & fault indication

HACCP Checks

Manual visual confirmation

Continuous monitored status

Event History

Not recorded

Downloadable alarm & condition history

Canopy Coverage
Best Application

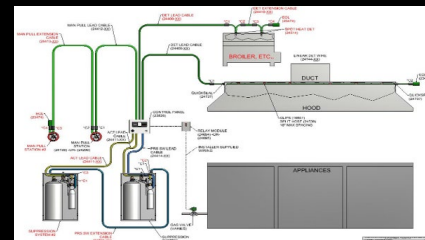
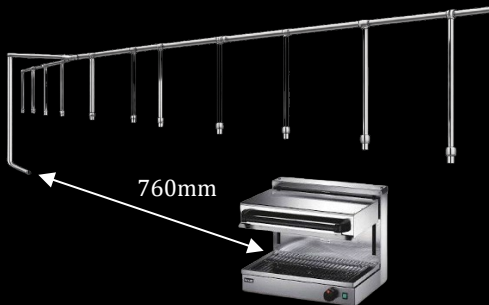
Single canopy
Cost-sensitive, multi-kitchen sites

Two canopies per control panel

Hazard Protection Options

Dedicated or zone defense overlapping hazard protection

Dedicated or zone defense overlapping hazard protection



Compliance & Accreditation

The Amerex Kitchen Fire Protection System is independently tested and certified to UL 300 **and** LPCB (LPS 1223) standards. Equipro is accredited to BAFA SP206 and works in line with relevant regulatory requirements and insurer guidance, supporting best practice in the design, installation, commissioning, and maintenance of commercial kitchen fire suppression.

Delivery & Support

Equipro Fire Safety Products & Solutions provides full project and lifecycle support for Amerex Kitchen Protection systems, including specification, design assistance, installation, commissioning, and planned maintenance, ensuring ongoing compliance, reliability, and operational readiness throughout the system's service life.

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