

Your Owner's Guide To...



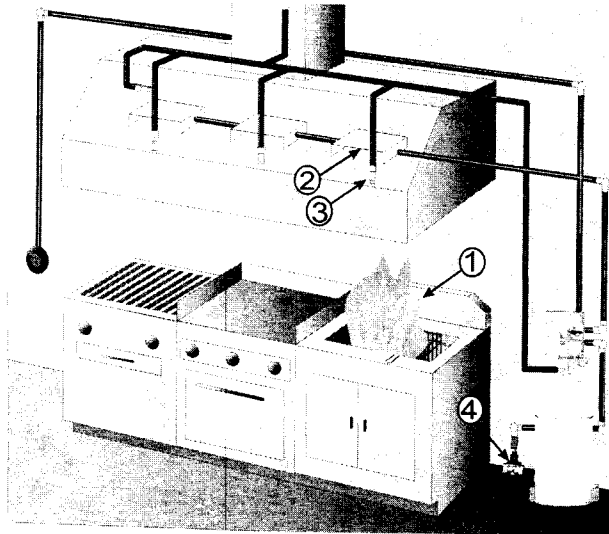
FIRST...WITH THE BEST

This guide helps you understand your responsibilities in fire protection. It covers system operation, maintenance precautions, and emergency procedures.

This guide is not a Design, Installation, Operation, and Maintenance Manual. Only factory trained and certified companies and individuals are permitted to install and maintain the Range Guard system. For all maintenance, recharge, service, or repair, contact your authorized distributor.

Request that the installer provide you with a statement which specifies the equipment provided and the appliances protected.

How Your Automatic Fire Protection System Works



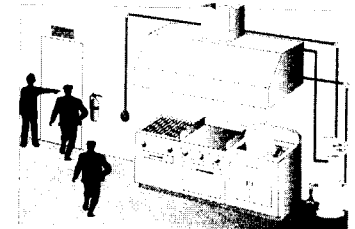
As illustrated above:

- ① A fire starts...
- ② A fusible link melts, or an electric probe detects fire temperatures...
- ③ An actuating device automatically opens the cylinder valve, allowing Karbaloy®, a liquid chemical solution, to discharge through pipe and nozzles, suppressing fire through a patented process.
- ④ Gas valves and electrical switches, where installed, will operate to shut off your sources of fuel.

UL EX 2458

What You Should Do In The Event Of A Fire

1. Quickly and carefully, evacuate others from the premises.

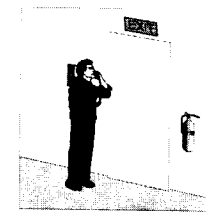


2. If the system has not operated automatically...

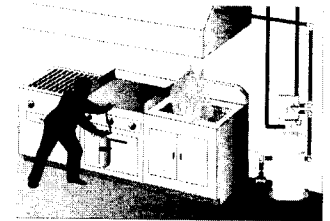


...Manually activate the system. (Which type of manual operation do you have?)

3. Call the Fire Department.
Number: _____



4. Stand by with a fire extinguisher if it is safe to do so.



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Before Resuming Operations

1. Call a factory-trained and approved Range Guard Distributor to restore your system.
2. Have a fire department and your Range Guard Distributor determine the cause of system operation. The fire may have originated in an area where it was not visible (plenum/duct).
3. Promptly clean up the discharge area with damp rags and sponges. (Never use flammable cleaning fluids.)
4. Correct the conditions which caused the fire.
5. Start exhaust fans. (Always ensure fans are running before turning appliances on. Failure to do so could result in unwanted discharge.)
6. Bring all your employees together. Analyze what just happened and why. Review everyone's actions. (There's no better time than now.)

NAME OF AUTHORIZED DISTRIBUTOR

PHONE NUMBER

BADGER FIRE PROTECTION

Charlottesville, VA 22911
Telephone: (434) 964-3200
Fax: (434) 964-3203

Your Role In Fire Protection

1. Keep hoods, ducts, filters, appliances, and fans clean. Approximately 90% of major restaurant fires occur in these areas.
2. Have your Range Guard Distributor completely service the system at minimum 6-month intervals. (Required by NFPA 17A.)
3. Never tamper with any of the parts or mechanisms of the system.
4. In between complete service calls, periodically check the gauge(s) for full pressure in the cylinder(s).
5. Advise your Range Guard Distributor of any alterations or changes in your appliances or hood and duct system. Such changes could severely affect the system's ability to extinguish fire.
6. Inform your employees on fire emergency procedure.

For all maintenance, recharge, service, or repair, contact your authorized distributor.

This system is made up of units tested within limitations contained in the detailed installation manual. *(The 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 been discharged.

You have invested a significant sum of money in your fire protection system. We thank you for selecting Badger Fire Protection. We know that fires can occur, but by exercising your individual responsibilities, you can strive for a fire-safe operation of your business.

Monthly Inspection

MONTHLY INSPECTIONS SHALL BE CONDUCTED BY THE OWNER OF THE SYSTEM PER NFPA 17A, AND ARE REQUIRED BY BADGER.

The owner is to conduct the following "quick check" inspection of the Range Guard system to verify the following:

1. Inspect all system components, agent distribution pipe, and conduit runs for physical damage and/or displacement.
2. Inspect all nozzles to see if foil seal caps (if applicable) are in place. Check for possible obstructions to the discharge of the wet chemical.
3. Inspect all detectors (Fusible-links and Thermo-bulbs) for contamination. If contamination is found, contact an authorized Badger Distributor for service.
4. Inspect each Cylinder and Valve Assembly. The pointer on the pressure gauge should be in the "green" range. The cylinder should not show evidence of corrosion or damage.
5. Inspect manual pull stations are unobstructed and in clear view and labeled for intended use.
6. Inspect all tamper seals are intact and the system is in a ready condition.
7. Verify the inspection tag or certificate is in place and current.
8. A record of the monthly inspection is to be kept reflecting the date inspected, initials of the person performing the inspection, and any corrections required.
9. If wall mounted, the UCH Control System must be tightly secured to the wall. If cylinder mounted, the UCH Control System must be tightly bolted to the SVA. The Cam/Flag on the UCH Control System indicator should point to the 'Set' position. The safety pin and seal wire on the local manual release handle should be in place. If no Remote Manual Release is installed, the path to the local manual release on the cylinder should be clear and unobstructed and within reach.
10. If any discrepancies are noted while making this inspection, DO NOT CONTINUE OPERATING HAZARDOUS PROCESSES OR TURN ON PROTECTED EQUIPMENT. Immediately contact an authorized Badger Distributor for service and/or repair.
11. The hood, duct, and protected cooking appliances have not been replaced, modified, or relocated.