



# Event™ 35E

## FIRE SUPPRESSION SYSTEM



Designed & Built In the USA

# Event™ 35E

The Evo Event™ 35E is equipped with the latest in technology and safety and includes a Buckeye Model BFR-5, Kitchen Mister™ Automatic Fire Suppression System for commercial cooking applications. The Model BFR-5 Fire Suppression System must be inspected and maintained by an Authorized, Factory Trained, Buckeye distributor. Inspection and maintenance procedures must adhere to the design, installation, and maintenance manual part# BFR-TM, NFPA 17A, Sections of NFPA 96 where applicable, Local, State, and National Codes as well as the UL listing.



## ACTIVATION & COMMISSIONING:

Evo, Inc. coordinates activation of the fire suppression system with Buckeye Fire Equipment as well as commissioning the equipment with a local fire contractor. This initial service is included with purchase.



## IN CASE OF FIRE:

Fires can potentially start in a cooking appliance or the duct. In case of fire, it is important that you fully understand the operation of your fire suppression system:

1. Evacuate all personnel and customers from the fire area.
2. Call the fire department.
3. If your fire control system has not already automatically activated, you may activate it manually by pulling the handle on the manual pull station.



When the fire has been extinguished, and the fire department has deemed it safe to re-enter and has determined the cause of the fire, contact Evo to reset and recharge the system. Once the equipment has cooled and it is safe to touch, clean up the discharge area using sponges with hot soapy water and detergents. **CAUTION: DO NOT USE ANY FLAMMABLE CLEANING SOLVENTS.**

NOTE: It is critical to determine the cause of the fire and to correct the conditions which caused the fire prior to re-starting your operation. Under no circumstances should cooking operations be attempted before a factory trained and authorized Buckeye Fire Equipment distributor re-instate the integrity of your fire suppression system.

## MAINTENANCE:

To ensure the best possible fire protection for the restaurant:

1. Arrange for proper inspection and maintenance of the fire control system as well as hand portables.
2. Eliminate all potentially combustible materials and arrange for their proper storage.
3. Arrange for upgrading of the fire suppression system if cooking equipment is added or revised and provide protection for changes made to the ventilation system.
4. Arrange for a continuing education program in the restaurant fire suppression system operation as new employees are added to the staff.
5. Assure that good housekeeping practices have been maintained to eliminate potential fire hazards.

Complete fire suppression information  
can be found in the Event 35E User Manual.

## REGULARLY SCHEDULED INSPECTION:

The Buckeye Fire Equipment Kitchen Mister Restaurant Cooking Area Fire Suppression System is a sophisticated fire suppression system, involving intricate mechanical components. To ensure the proper operation of the system, regular inspection and maintenance must be performed by an authorized trained Buckeye Fire Equipment distributor on a semi-annual basis, and after every periodic hood and duct cleaning (whichever occurs more frequently). This system is made up of individual components that are listed by Underwriters Laboratories Inc, with limitations contained in the detailed installation manual. The authorized distributor must be consulted after the system is discharged or whenever changes are planned for the system and/or area of protection.

**NFPA 17A and Buckeye Fire Equipment require that regularly scheduled (at a minimum of once a month) inspections of the system be conducted by the owner (or his representative). These monthly inspections are necessary to assure that the system is in proper working order and is ready when required.**

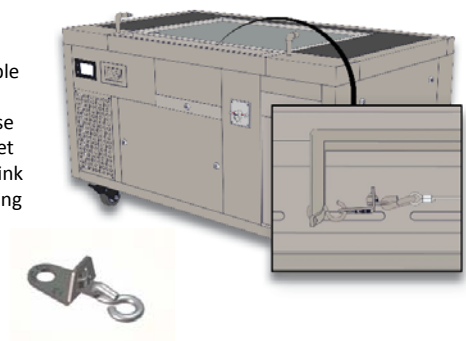
The following “quick review” of the Kitchen Mister System must include, but not limited to the following:

1. Determine that the cylinder, control head, gas valve, and all other components of the system are in place and has not been tampered with.
2. Determine that all appliances are still in their original position, as when the system was installed.
3. Check that the manual pull station is unobstructed and in clear view with all labeling and instructions visible.
4. Visually inspect the pressure gauge on the cylinder valve assembly to make sure the system pressure is within proper range. The yellow pointer should be in the middle of the green operable range.
5. Visually inspect the system detection lines to make sure that the cable and fusible links are not damaged, obstructed or have been moved.
6. Inspect all nozzles, making sure they are clean and free from any grease or carbon build-up. Assure that all blow-off covers are in place.
7. Check that all inspection tags or certificates are in place and up to date. A record of monthly inspections shall be maintained showing the date of the inspection, who conducted the inspection and what actions were taken if required.
8. If any deficiencies are found, call your authorized trained Buckeye Fire Equipment distributor so that the appropriate corrective action can be taken.

**NOTE:** The best method of fire prevention is good “housekeeping practices” which eliminate potential fire hazards. Inspect the overall cleanliness and operation of the appliance, plenum and filters. If any problems or deficiencies are found, appropriate corrective action must be taken immediately, by notifying the appropriate parties.

## FUSIBLE LINK CAUTION:

The fusible link is installed under tension to a wire cable that engages the fire suppression system. The link is designed to break at a temperature of 135°F. Never use steam cleaning equipment to clean the ventilation inlet duct. Doing so will cause the fire suppression fusible link to break discharging the fire suppression system causing damage and voiding the warranty.





# When Performance Matters



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