



Virtual Training Kitchen Suppression Systems Segment 3 – Maintenance, Testing, & Recharging

1.0 Hours 0.10 CEUS ICC Course #25315

Kitchen Suppression Systems – Maintenance, Testing, & Recharging virtual training provides participants an overview of kitchen system maintenance requirements, an overview on recharging and hydrostatic testing, and a deep dive into a step-by-step guide to inspecting and maintaining Kitchen Suppression Systems. This is segment 3 of a 3-part series.

Content includes:

- Kitchen System Maintenance Requirements
- Kitchen System Hydrostatic Testing & Recharging
- Kitchen System Maintenance Checklist
- Non-Compliance Examples

In this virtual training the following Learning Objectives will be reviewed:

Objectives:

- An Inspection or Quick Check is a monthly visual inspection that can be completed by anyone, since no training is required.
- Maintenance [Performed by Trained Technician] - Minimum *Semi-annual* service work, including, but not limited to, repair, replacement, and service performed to ensure that equipment operates properly.
- Kitchen Suppression Systems need to be inspected at least semi-annually and after any system activation. Maintenance shall be conducted in accordance with the manufacturer's design, installation, and maintenance manual.
 - If any cylinder or hose assembly has aged 12-years since its manufacture date or previous hydrostatic test date, it must be hydrostatically tested to the factory marked pressure, per the requirements of NFPA-17A. (Refer to the label on the cylinder for hydrostatic pressure requirements.)
- The annual maintenance visit requires actions beyond the semi-annual maintenance.
- If it is the first technician maintenance visit for your company at a location, additional measures to ensure compliance must be taken.
- Sharpies are a great tool to use for writing the installation date on cylinders.
- A "red tag" means there's a deficiency on the suppression system.

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