

Restaurant System Service Technician Responsibilities

Service technicians keep restaurant suppression systems operational and reliable. Here are some tips to help you do your job according to code.

Owner's Manual

The system owner is required to keep a copy of the system owner's manual in the restaurant and make it available if requested by the authority having jurisdiction. Make sure to carry extra copies and provide them to customers as needed.

Flush and Blowout Piping

After a system has discharged, the system piping must be flushed with clean water and then blown out with dry air or nitrogen. Nozzles must be dry, free of agent, and installed in proper locations with caps or foils.

System Recharge

System recharging is performed after any system discharge and when insufficient pressure is indicated on the system pressure gauge. System recharging is also performed after the 12-year hydrostatic test. Old wet chemical is removed and replaced with new extinguishing agent. Only the agent marked on the system agent container is permitted to be used for recharging. No substitutes are permitted. Wet chemical is kept in the original shipping container until recharging is performed.



Service Manual

Maintenance is performed every 6 months in accordance with the system manufacturer's design, installation, and maintenance manual. The manual should be available for every service call.

Service Collar

Maintenance service collars are installed on stored pressure cylinders indicating the month and year of service using a hand punch. Service collars are not installed on cartridge-operated containers. Service collars should be inspected monthly.

Maintenance Report

After completion of the semi annual maintenance, the owner must be provided a maintenance report including any corrective actions taken and recommendations. Maintenance reports must be kept by the owner for one year.

These tips will help you do your work according to code. Remember to keep these things in mind for your next service call. Click [here](#) for a Restaurant Systems Monthly Inspection check off list.