

ProTex II

Restaurant Fire Suppression System

Protex is not only a great Restaurant Fire Suppression System, it's the right marketing plan to fit your business. It is designed for maximum versatility to suit any installation. Flexible placement of piping, nozzles, and cylinders enable creative, efficient kitchen design. Using a wet chemical system agent, Protex II is an ideal choice for meeting the stringent testing and approvals required today.

Course Outline

This course consists of comprehensive training in all aspects of the Protex II system including a review of components and an overview of the Design and Installation by way of the ProTex II Training Manual.

Please note that installation and service training is required to become a ProTex II Distributor.

ProTex II is a natural addition to your product line. As a smaller distributor, you don't need to tie up large amounts of working capital in stocking inventory. Protex doesn't require them! If you are a larger company, Protex can provide the independence of releasing you from multiple OEM's who have minimum annual purchase requirements. You can concentrate on developing your main systems line, possibly achieving greater discounts, while having a superior "second sale" product to back you up.



ProTex II will help you drive your business instead of your business driving you!

Flame Tamer





ProTex II

Course Registration Form

Please indicate the date and location you will be attending.

Date:

Friday November 14th, 2025

Time:

8:30am- 5:00pm E.S.T. ZOOM Meet

Locations:

The cost to attend this course is \$ 565.00 plus applicable taxes per person. One credit will be issued per company for \$ 170.00 upon your first complete system order Booking is on a "first come, first served" basis. Registration is not confirmed until payment is received. Payment is required prior to attending training class. A Protex digital Manual is included.

Please write the full name of your company and attendees as it will be shown on the certificate.

Name & Email address of attendee

Company Name

1.

Telephone No.

2.

E-mail Address

3.

4.

Visa Mastercard

Card Number:

Expiry Date:

Name On Card:

Billing Address:

Postal Code:

Signature:

CVV:

Please return completed form with payment (this page only) to

Fax: 905-791-2191, Toll Free Fax: 1-800-565-3526 or Email: patricia@flametamer.ca

Cancellations will be refunded up to 14 days prior to the seminar date with written request by fax or email. Fees cannot be refunded thereafter. Attendance can be rescheduled to another course day (must be completed within one (1) calendar year) with a \$50.00 administration fee. Booking is confirmed 1 month prior to the date, depending on attendance. Registration form and payment must be submitted to us 14 business days prior to course date. *Dates are subject to change.*

Within 48 hours you will receive confirmation of registration.

If you have not received notification within this time, please contact us at

(905) 791-3102 or Toll Free at (800) 268-0146