
Protecting the **Heart** of Your Kitchen

Complete, Compliant, and Reliable
Fire Suppression for Commercial Kitchens



You Can Count On
Everest Fire Protection



Who We Are

Everest Fire Protection delivers dependable, code compliant kitchen fire suppression services built on industry experience and unmatched customer service. With decades of hands-on expertise, we install, inspect, and service kitchen systems for restaurant owners, contractors, and multi unit operators who need work done right the first time.



Why Kitchen Fire Protection Matters

Kitchens are high heat, high risk environments where suppression systems must perform instantly and correctly. Incorrect installations, poor maintenance, or missed inspections can delay openings, trigger shutdowns, or void manufacturer warranties.

Key Risks We Solve:

- Poor service response that disrupts kitchen operations
- Systems failing inspection due to improper installation
- AHJ compliance issues and missing documentation
- Delayed restaurant openings caused by no shows or late scheduling
- Hazardous deficiencies like misaligned nozzles or outdated components



Our Kitchen Fire Protection Capabilities

Design & Engineering

Pre-Engineered systems installed to exact manufacturer specifications, ensuring full NFPA compliance and smooth inspections. We work closely with owners, contractors, food service groups, and GCs to deliver on schedule.

Inspection, Testing, and Maintenance

Semiannual inspections following NFPA-17A and NFPA-96. Our technicians verify system performance, identify risks, and ensure compliance to keep kitchens safe and operational.

Deficiency Corrections

We fix improper installs from other providers, correcting nozzle placement, pipe routing, outdated components, and non compliant layouts. Our work reduces liability, speeds approvals, and restores full compliance.

Ongoing Service Programs

Warranty compliant maintenance, recurring inspections, and fast repair response that keeps restaurants open and protected. We coordinate around kitchen hours to avoid disruption.

Additional Life Safety Services

While onsite, we support extinguishers, emergency lighting, and common life safety items typical in commercial kitchens.

AHJ Reporting

Everest submits all required documentation, including city portal reporting, helping owners avoid citations, fines, or shutdowns.

Systems We Install and Service

We install and service pre-engineered systems for hoods, ducts, and cooking appliances. We deliver high quality new installs, and our technicians are trained to service all major manufacturers, even if we were not the original installer.

Most systems are mechanical, and our team handles both mechanical and limited electronic configurations. Every job follows NFPA-17A, NFPA-96, and the exact manufacturer manual to ensure inspection ready performance.



Why Everest Is the Kitchen Fire Partner Restaurants Trust.



Decades of Kitchen Suppression Expertise

Experienced technicians who understand the systems, the codes, and where competitors commonly cut corners.

Accurate, Manual Correct Work

No shortcuts. No guesswork. Every system is installed and serviced to the letter of the manufacturer manual for safer performance and fewer deficiencies.

Reliable Communication and Scheduling

We answer the phone, follow through, and show up when promised. Our dependability keeps projects moving and restaurants open.

Honest, Value Driven Pricing

We reuse compliant equipment when appropriate to save owners money. No unnecessary upselling, ever.

One Partner for Install and Service

From new installs to long term inspection programs, Everest protects your kitchen and your business.

**One Partner. One Source.
Complete Kitchen Fire Protection.**

Schedule an inspection:

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Everest Fire Protection
Smarter Fire Safety for Smarter Energy

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