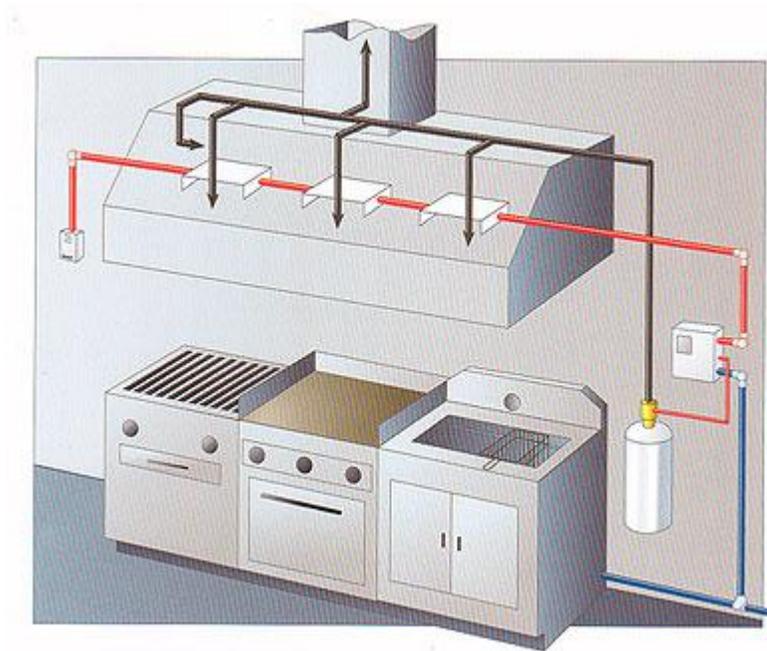


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[FIRE SUPPRESSION SYSTEMS]

By: Restaurant Equipment Sales & Services

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Fire Suppression System Overview

In restaurant's today, kitchen safety is more important than ever. Cooking appliances sometimes allow for the potentially dangerous mixture of flammable oils and greases with high efficiency heat sources, creating an environment in which **fire is always a constant and hazardous threat**. Ventilating systems deposit grease from exhausted vapors throughout the hood system, filters and ducts.

A Wet Chemical agent is specially formulated, aqueous solution of an inorganic salt. The agent is pre-mixed, eliminating the need for dilution before system charging. When used as an extinguishing agent, it will produce no toxic by-products.

When used in Restaurant Fire Suppression System, Wet Chemical is extremely effective on fires in restaurant ventilating equipment (hoods and ductwork), as well as in a variety of cooking appliances (deep-fat fryers, griddles, range tops, and several types of broilers and char-broilers). Suitable operating temperature is 32 °F to 120 °F (0 °C to 49 °C). As the agent is sprayed in fine droplets (atomized) onto an appliance grease fire, it provides excellent flame knock-down, surface-cooling, and fire-securing capabilities. When the agent reacts with the hot grease, it forms a layer of foam on the surface of the fat. This soaplike blanket of foam acts as an insulator between the hot grease and the atmosphere, helping to prevent flammable vapors from escaping and reducing the chance for flame reigniting. Post-fire cleanup can be readily accomplished by flushing the area with water or steam.

Two Extinguishing Agents: The most efficient fire protection is accomplished when nozzles are selected and aimed at specific hazard areas on each appliance. A Pre-Piped Fire Suppression Systems employ the best firefighting attributes of two extinguishing agents:

- The fast flame knockdown and securing power of wet chemical.
- The fast cool-down capability of water.

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