Kitchen Protection Systems
“High pressure water mist and wet chemical fire suppression systems are effective and efficient suppression systems used for extinguishing fires in all kitchen fryer, hot plate and extraction equipment.”

**KITCHEN PROTECTION SYSTEMS**

Contemporary commercial cooking environments are more at risk of fire than ever before. This is due to the widespread use of vegetable oils with much lower auto ignition temperatures which not only makes fire in this type of equipment more prevalent, but also making extinguishment and control of these fires significantly more difficult.

Fire Protection Technologies have Wet Chemical and Water Mist Fire Suppression Systems specifically designed to protect commercial cooking equipment from the ravages of fire. These systems are automatic and pre-engineered, and are designed to protect areas associated with ventilation equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers and woks.

These systems are ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

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**OUR COMMITMENT**

“To provide our customers with the best possible service, the...
HIGH PRESSURE WATER MIST

The Hydramist® high pressure water mist kitchen fire suppression system has been specifically approved by the UK Loss Prevention Certification Board,(LPCB) for the protection of commercial cooking equipment. The system is unique in that it is based around a high pressure pump unit (15AMPU), which delivers 15 litres of water per minute at a pressure of 100 bar. This high pressure water is then distributed through specifically designed water mist nozzles to extinguish the fire.

The water mist nozzles incorporate fast response glass bulb detection devices which burst at the designed temperature to open the spray nozzle. A unique advantage of these nozzles is that only one detection device is required to operate; all other nozzles operate simultaneously, automatically. This results in a single piping system for both fire detection and extinguishing agent distribution.

The 15AMPU is housed in a stainless steel wall mounted cabinet and includes manual operation as well as a self-monitoring flow sensor for interface into other fire protection system control panels. The unit offers a stand-alone solution only requiring connection to standard single phase electrical power and potable water.

WET CHEMICAL FIRE SUPPRESSION

The Badger wet chemical restaurant fire suppression system is a pre-engineered, stored pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc.

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications. The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated fusible bulbs, which burst when the temperature exceeds the rating of the link, allowing the system release to actuate.

highest quality products and the right solution for your needs"
PRODUCTS:

**Gaseous Suppression**
- ProInert™ (IG-01, IG-55, IG-100, IG-541)
- Novac 1230™ Fluid (FK-5-1-12)
- FM-200® (HFC-227ea.)
- Carbon Dioxide (CO₂)
- Hybrid Systems (N₂ / Water)
- Pressure Relief Vents
- Enclosure Integrity Testing Equipment
- Pipe & Fittings

**Fire Detection**
- Linear Heat Detection - Digital
- Linear Heat Detection - Fibre Optic
- Linear Heat Detection - Micro Chip
- Flame Detection
- Video Imaging Detection
- Spark Detection
- Control & Indicating Equipment
- Thermal Imaging Detection

**Water Suppression**
- Water Mist - High Pressure
- Water Mist - Intermediate Pressure
- Water Mist - Low Pressure
- Hybrid Systems (Water / N₂)
- Monitors & Delivery Systems
- High Speed Deluge

**Foam Suppression**
- Foam Concentrates
- Foam Proportioning
- Foam Delivery Systems
- Foam Concentrate Testing

**Explosion Protection**
- Explosion Suppression
- Explosion Isolation
- Explosion Vents & Pressure Relief
- Spark Suppression
- Explosibility Testing

**Military & Defence**
- Military Vehicles
- Naval Vessels

**Special Applications**
- Micro Environment
- Oxygen Reduction
- Kitchen Protection Systems
- Dry Chemical
- Vehicle Systems
- Compressed Air Foam
- Marine & Offshore
- Vapour Mitigation

**Support Services**

**Design / Engineering:**
- Design Services
- Project Documentation
- Project Management
- Cost Analysis
- System Hydraulics

**Technical Support:**
- Design Verification
- Commissioning
- Hazard / Risk Analysis
- Product After Sales Service
- Field Support

**Services & Testing:**
- Hydrostatic Pressure Testing
- System Recharging / Reinstatement
- Enclosure Integrity Testing
- Integrity Testing Equipment Calibration
- Foam Concentrate Testing
- Explosibility Testing
- Maintenance Services
- Training
- De-Commissioning
- Pipe & Fittings

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