

Hydramist® 15AMPU Compact Fire Suppression Unit

Hydramist Product Factsheet Issue 1



Commercial Kitchen Systems

Description

The Hydramist® 15AMPU featuring automatic and manual operation comprises of one 15 litres/min high pressure, high specification pump with electrically driven single phase motor. A self monitoring flow sensor arrangement provides automatic operation – a power healthy lamp is also contained within the stainless steel cabinet.

The unit offers a stand alone solution only requiring connection to standard single phase electrical power and potable water. The unit is designed to be wall mounted.

The Hydramist® 15AMPU has been designed to provide fast and effective automatic response to fires in a wide range of applications. The system was initially designed to provide fire suppression to catering sized deep fat fryers and associated ducting. It has also been successfully tested for use as an automatic fire suppression unit in custodial cells.

Until now restaurant fryer fire protection systems have traditionally used dry powder or wet chemical fire suppression systems as a fire suppression medium. However these traditional systems can leave a large amount of potentially hazardous residues from the fire suppression agent on the catering equipment which must be cleaned up before cooking can re-commence. This leaves a restaurant without a kitchen during this period.

Using atomised normal drinking water the Hydramist® 15AMPU high pressure Watermist fire extinguishing systems act quickly to extinguish the fire and prevent re-ignition by cooling the oil and hot metal surfaces. The Hydramist® systems very fine droplets of water turn to steam upon contact with the flames. The steam created then smothers the fire by displacing oxygen at the flame front to extinguish the fire. After extinguishment the mist evaporates latent heat away to prevent re-ignition. As the droplets are very fine no water can come into contact with the oil until the oil temperature is below 100c removing any risk of splashing. After activation next to no clean-up is necessary as the extinguishing agent is clean water allowing the kitchen to be back in operation extremely quickly.

Automatic fire suppression unit



Applications

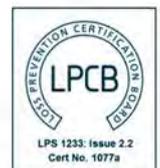
- Restaurant Fryers
- Industrial Fryers
- Ovens
- Food Processing Factories
- Prisons
- Hotels
- Guest Houses
- Accommodation Blocks
- Schools
- Colleges
- Universities
- Residential accommodation



hydramist®



LPS1223 approved



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Technical Description and Services

Hydramist® 15AMPU consists of the following core components:

- 1 x Stainless steel cabinet
- 1 x Flow monitoring sensor
- 1 x Low pressure water inlet connection
- 1 x High pressure pump and motor
- 1 x High pressure manifold
- 4 x Set of volt free contacts N/O-N/C for shutdown, alarm or BMS connections if required
- 1 x Set of mounting brackets
- 1 x Operator's manual



UNIT CAPACITY LITRES/MIN	PUMP PRESSURE BAR	MOTOR KW	MOTOR PHASE Ø	MOTOR VOLTS VAC	MAINS CURRENT RATING A/Ø	SUPPLY FREQUENCY HZ	BREAKER TYPE REQUIRED
15	100-120	3	Single	220 - 240	20	50	Motor Rated

MOTOR START	WATER SUPPLY (POTABLE) LITRES/MIN	WATER INLET CONNECTION	HEIGHT MM	WIDTH MM	DEPTH MM	WEIGHT (DRY) KG
Direct on-line	15	3/4" female B.S.P.	640	310	340	50

hydramist®



Fire Protection Technologies

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