Wet Chemical Fire Suppression System

BADGER

Product Overview

The badger wet chemical fire suppression system has been specifically designed for protecting cooking appliances and fume extracting canopies that are commonly used in commercial and industrial cooking facilities.

These systems are automatic, stand alone, do not require electrical power supply and provide total equipment protection with rapid extinguishment of easily combustible products used in these facilities. These systems are pre-engineered and are available in various sizes to suit small and large applications.

FEATURES & BENEFITS

- Quick detection and suppression of fires
- 24 hour continuous total fire protection
- Cools hot surfaces, prevents re-ignition
- Smothers fires
- Quick and easy clean up time
- Reduced and cost effective installation time
- Has worldwide recognised approval
- 5 different size wet chemical storage containers

APPLICATIONS

Restaurant Fryers  Hotels & Motels
Industrial Fryers  Cafes
Ovens  Ships Galleys
Food Processing Factories  School Canteens
Temporary Commercial Cooking Facilities  Mobile Cooking Facilities

APPROVALS

Listed and tested by Underwriters Laboratories Inc (UL)  Tested to UL 300
SPECIFICATIONS

General

| Container Sizes, (US GALLON) | 1.25, 2.5, 4.0, 4.0, 6.0 |
| Nozzle types, 7               | ADP, F, GRW, R, DM, LPF, LPR, |
| Discharge Control Head        | Cable Operated Mechanical or 24VDC Electrical |
| Fusible link range            | 74C, 100C, 182C, 260C |
| Thermal Bulb range            | 74C, 100C, 141C, 182C, 232C, 260C |

Electrical

| Electrical Head control solenoid | 24 VDC 1.5 amp |
| Micro switch (NO/NC/C) rating   | 250 VAC 15 amp |
| Thermal Stainless Steel detector contact rating | 24VDC 2.0 amp |

ACCESSORIES

Stainless Steel Cabinets

Optional: Stainless Steel heat detectors (Electrical)

Remote actuation stations

Optional: thermal fusible link or temperature sensitive bulb detectors

Discharge pressure flow switch