

❏❏ Cooker Hood Fire Suppression Systems

Fire Systems

Prevent Fire | Detect Fire | Contain Fire | Escape Fire

❏❏ Product

Cooker Hood Fire Suppression Systems – State-of-the-art in Restaurant and Kitchen Fire Protection.



❏❏ System Benefits

A Cooker Hood Fire Suppression system is an automatic, pre-engineered, fire suppression system designed to protect the following areas associated with cooking equipment; ventilating equipment including hoods, ducts, plenums, and filters; fryers, griddles and range tops; upright, natural charcoal, or chain type broilers; electric, lava rock, mesquite or gas radiant char-broilers and woks. There is no safer way or better way protecting your restaurant, and staff against restaurant fires.

The system is ideally suited for use in restaurants, fast food outlets, football clubs, mobile kitchens, hospitals, nursing homes, hotels, schools, airports and other similar facilities.

The stainless steel enclosure is completely self contained – so blends in without affecting the kitchen's operation.

If there is a fire, it cleans up fast so that if you do have a

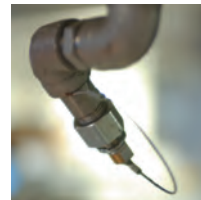
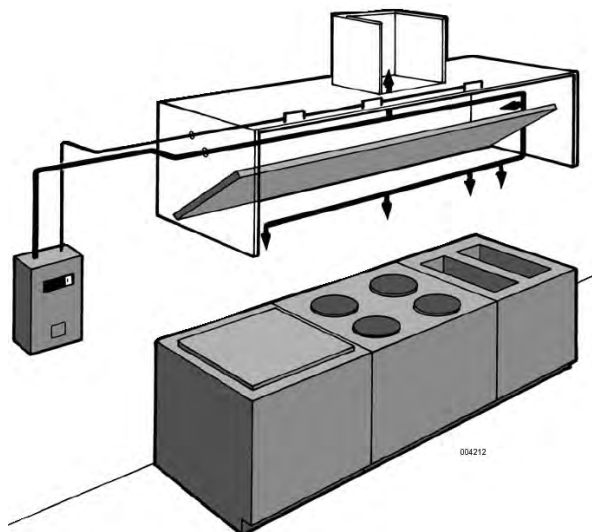
fire, you will be back in business faster with less damage and clean-up cost.

The system is capable of automatic detection and actuation and/or remote manual actuation. Additional equipment is available for mechanical and electrical gas line shut off. The detection proportion of the fire suppression system allows for automatic detection by means of specific alloy rated fusible links, which, when temperature exceeds the rating of the link, the link separates, allowing the regulated release to actuate.

The extinguishing agent is applied directly onto the fire in specific spray patterns, suppressing the fire in seconds. As it smothers the hot cooking greases, a foam blanket is formed, temporarily sealing off combustible vapours to help prevent fire reflashes.

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■ Technical Data



Wet Chemical Agent - The extinguishing agent is a potassium carbonate, potassium acetate-based formulation designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank - The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is stainless steel. Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 100 psi (6.9 bar), a test pressure of 300 psi (20.7 bar), and a minimum burst pressure of 600 psi (41.4 bar). The tank includes an adaptor/tube assembly. The adaptor is chrome-plated steel with a 1/4 in. NPT female gas inlet and a 3/8 in. NPT female agent outlet. The adaptor also contains a bursting disc seal which prevents the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism - The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks, depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 100 psi (6.9 bar) with an internal relief of approximately 145 psi (10.0 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station. The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator. It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly - When more than two agent tanks are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulated actuator deadset at 100 psi (6.9 bar) with an internal relief of approximately 145 psi (10.0 bar). The regulated actuator assembly contains a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles - Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, and 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Chubb Fire, helping you to:

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call 0870 606 0929 or visit www.chubb.co.uk

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