

# **Pre-Engineered NAFFCO Kitchen Suppression System**



## **TYPES OF SYSTEM ACTIVATION:**

- Α. By Heat Sensor tube
- Β. By Fusible Link

State of the State					
Number of Cylinder and	Number of Nozzles				
Capacity	3	5	6	9	10
9.5x1	* *			* *	
9.5x2			*		
9.5x3	*		*	*	
15x1	*	* *			
22.5x1					* *
* SENSOR TUBE					
★ FU\$IBLE LINK					

### **Description:**

The Kitchen Fire Suppression System Kit for Kitchen is a pre-engineered, we chemical, indirect low-pressure system with a fixed nozzle agent distribution network. It extinguishes croking fires caused by grease or grease-laden vapors (class F or class K fire). It does not require electrical power or connection to either domestic water supply or fire sprinkler supply lines or case of fire, the system actuates automatically or by manual release. The Kitchen Fire Suppression System Kitchen is designed for the fire protection during cooking operations. Cooking operations are defined as fitchens that have Cooking appliances that produce grease and grease-laden vapors. Cooking appliances include flat grills, char profilers, woks, cooking plates and deep fat fryers. Three (3), vapors. Cooking appliances include flat grills, char brotlers, woks, cooking plates and deep fat fryers. Three (3) Five (5) and Ten (10) nozzles are included in the Kitchen Fire Suppression System Kit for Kitchen. One nozzle protects an area of approximately m2 and extinguishes for example a fire caused by a burning 45 liter deep fat fryer. We recommend installing one (1) nozzle for the protection of the hood, one nozzle for the protection of plenum and other nozzles for the protection of cooking appliances that produce grease and grease-laden vapors as applicable depending on size of the kitchen equipment's.

The system design complies with LPC 1223 Standards. The various cylinder sizes 9L, 15L & 22.5L with different flow capacity are available

### Heat Sensor tube Automatic activation:

Fire is detected by the flexible, heat-sensitive, nitrogen pressurized Kitchen Fire Suppression System sensor tubing, which must be routed throughout the hazard area.

### Fusible Link Automatic activation:

Fire is detected by the Fusible Link which must be routed throughout the hazard area. In case of fire, the Fusible Link in Kitchen fire Suppression System breaks & tension reduces suddenly and activates the system automatically.