

# **DOMESTIC & RESIDENTIAL KITCHEN FIRE SUPPRESSION**

COST EFFECTIVE • UK DESIGNED & MANUFACTURED • LABC & UL300A APPROVED

The KitchenProtect fire suppression system has been developed to meet the requirements for domestic & residential kitchens and is Third party tested and approved to UL300A. The system is the ideal solution to protect cook top areas for assisted living, student accommodation and domestic properties where the cook top is a major risk for either occupants or insurance companies.

The KitchenProtect fire suppression system is quick and easy to install and compatible with all two, four and six burner ranges. It can be installed next to the appliance or inside a kitchen cupboard out of sight. This unique system consists of an easy to clean stainless steel wall mounted cabinet which houses the agent tank and electronics. The system is supplied with a manifold which houses the nozzle(s), and stainless steel hoses which connect to the cabinet.



### **KEY FEATURES OF THE KITCHENPROTECT SYSTEM**

### **Fast Knock Down Time**

The system has a typical fire knock down time within 5 seconds of discharge, allowing the remaining discharge time to cool and render the affected area completely safe.

### **Automatic Shut Off (Gas / Elec)**

The fuel supply (gas or electric) will automatically be isolated thus reducing the risk of re-ignition of the fire. The standard 240VAC control interface is provided for use with either a gas solenoid or suitably rated relay

### **BMS / Fire Alarm Interface**

A Building Management System output is fitted as standard to the control panel for connection by others. KitchenProtect can be connected to activate a third party warning system such as a BMS, Warden call or fire alarm system for control or monitoring from a remote area.

### 2 Stage Temperature Detection

The system has a low and high alarm level. A first stage alarm sounds to make the user aware that high temperatures have been detected, should the temperature fall back below this level the system will automatically reset.

Should the temperature continue to rise the system will automatically discharge the wet chemical suppression agent, cut off fuel supply and provide signal to third party connection (if fitted).

### **Gas Detection**

For use with gas appliances, gas detectors can be wired to the system, these can be either Natural Gas, LPG, or Carbon Monoxide.



### SIMPLE RETRO FIT INSTALL

Available in 3 models to accommodate a varied installation range of up to 1.2m max. The system is quickly and easily fitted by trained fitters or approved distributors either directly to a wall or inside kitchen cupboards up to a distance of 4.5m from the canopy and only requires a qualified service agent to connect the system fuel cut off (Electric or Gas).

### **AUTOMATIC RESPONSE**

KitchenProtect operates automatically in the event of a fire which removes the risk of a person attempting to fight the fire via conventional extinguishers or fire blankets.



### **UNIQUE SYSTEM**

KitchenProtect consists of an easy to clean stainless steel wall mounted cabinet which contains the extinguishing agent cylinder and electronics. Supplied with a manifold that houses the nozzles, and a flexible stainless steel hose that connects the nozzles to the cabinet.

## LABC & UL300A Approved

The KitchenProtect Fire Suppression System has been developed to meet the requirements of domestic residential kitchens and is tested and approved to UL300A and LABC.

### Fast & Easy Clean-up

Following system activation, the cooking area is easily cleaned in minutes and ready for use, unlike conventional extinguisher types such as dry powder.

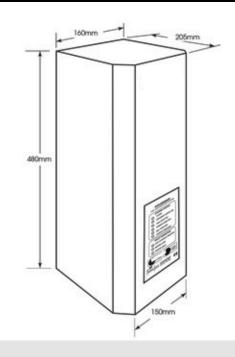
### **Intuitive System**

#### **Service Reminder:**

The system will remind the user every 12 months that a service is required. This is in the form of an audible intermittent tone and visual indicator

#### **Fault indicator:**

The fault indicator system includes continuous Low Cylinder Pressure and Sensor Fault monitoring



### **MODELS AVAILABLE:**

### KSC 001 - Single Nozzle System

This model has the stainless steel cabinet, containing the extinguishing cylinder, firing actuator, and control panel. A single nozzle manifold is included, which is installed underneath the extraction hood for new or retrofit installations. This single nozzle model is sufficient to cover a range up to 800mm maximum width. The sensor to monitor temperature is installed to the underside of the extraction hood.

### KSC 002 - Twin Nozzle System

This model has the stainless steel cabinet, containing the extinguishing cylinder, firing actuator, and control panel. A Twin nozzle manifold is included that is installed underneath the extraction hood for new or retrofit installations. This twin nozzle model is sufficient to cover a range up to 1200mm maximum width. The sensor to monitor temperature is installed to the underside of the extraction hood.

# KSC 003 - Single or Twin Nozzles System

(for integration into Extraction Hood)

This model has the stainless steel cabinet, containing the extinguishing cylinder, firing actuator, and control panel. The numbers of nozzles are dependent on the size of range up to 1200mm max width. The supplied nozzles can then be integrated in to the extraction hood subject to space available to install nozzle adaptor. The sensor to monitor temperature is installed to the underside of the extraction hood.

The system requires a 240volt AC 3amp power supply. The cabinet containing the cylinder and control panel can be installed adjacent to the canopy or up to 4.5m from the manifold or extraction hood where the nozzle(s) are installed. The manifold, nozzle(s) and temperature sensor are installed in the canopy area as per the KitchenProtect installation guidelines.

