



Keeping your kitchen safe

Whether you're a hotelier, restaurateur or operate a fast food outlet, it's crucial to have a fire protection system in place that can respond within seconds should a fire break out.

The Ansul R-102 kitchen suppression system gives your commercial kitchen this protection, 24 hours a day, 7 days a week, even when your premises aren't in operation.



Industry approved Abbot Fire Group supply, service and install fire safety equipment across the UK.

www.abbotfiregroup.co.uk

How the R-102 system works



When a fire breaks out, one of the fusible links in the kitchen suppression system separates, which triggers the operation of the compressed gas cylinder to dispense the Ansulex liquid. The system can also be operated manually via the manual pull station. The system simultaneously reacts by closing the shut off valve; this shuts off the fuel to the cooking appliances.

The Ansulex liquid is dispensed via targeted nozzles onto the appliance, it works by suppressing the fire, cooling hot surfaces and smothering the flames to prevent flashback.

For nearly 50 years Ansul R-102 kitchen suppression systems have been keeping commercial kitchens safe from the major damage fire can cause. Often this type of kitchen suppression system can be an insurance company requirement. The Ansul system is also approved to Loss Prevention Standard 1223 (LPS 1223).



Appliance protection



The system can protect a range of appliances such as deep fat fryers, bratt pans, and grills.

There are various mono rail and dual lid-lift pressure fryers such as Henny Penny which require very specialised installation with the nozzles plumbed directly into the appliance, such as the Henny Penny 582. Call 01280 824111 for full details of the model numbers we can protect.

Tailored to your kitchen

There are two installation options for an Ansul R-102 kitchen suppression system:

- **Appliance specific** – tailored to the specific appliances within your kitchen, the Ansul system nozzles are only directed to where coverage is required
- **Overlapping protection** – as the name suggests, this involves placing the Ansul nozzles with overlapping protection; appliances can be changed or moved, and will still be protected, providing they remain within the fire free area

Appliance specific design



Peace of mind

The system can improve safety within your kitchen by protecting your employees and minimizing damage. In the event of a fire the system will discharge automatically, or can be activated manually, and the clean-up from this is effortless. The suppressant is also equipment friendly which helps ensure you can start operating again quickly, avoiding prolonged periods of closure.



Installed and serviced by Abbot Fire Group's qualified and experienced technicians, the Ansul system can be relied upon when you need it most, giving you 100% peace of mind.

Visit www.abbotfiregroup.co.uk to see a video of how the Ansul system works, or call 01280 824111 today for a quote.



Call today to discuss your Ansul R-102 kitchen suppression system requirements.

Abbot Fire Group also specialise in supply, installation and servicing: Fire extinguishers, fire alarms and dry risers. We can also provide fire risk assessments, and fire safety training for your staff.

Call today on 01280 824111 or visit www.abbotfiregroup.co.uk.

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Kitchen suppression systems

