

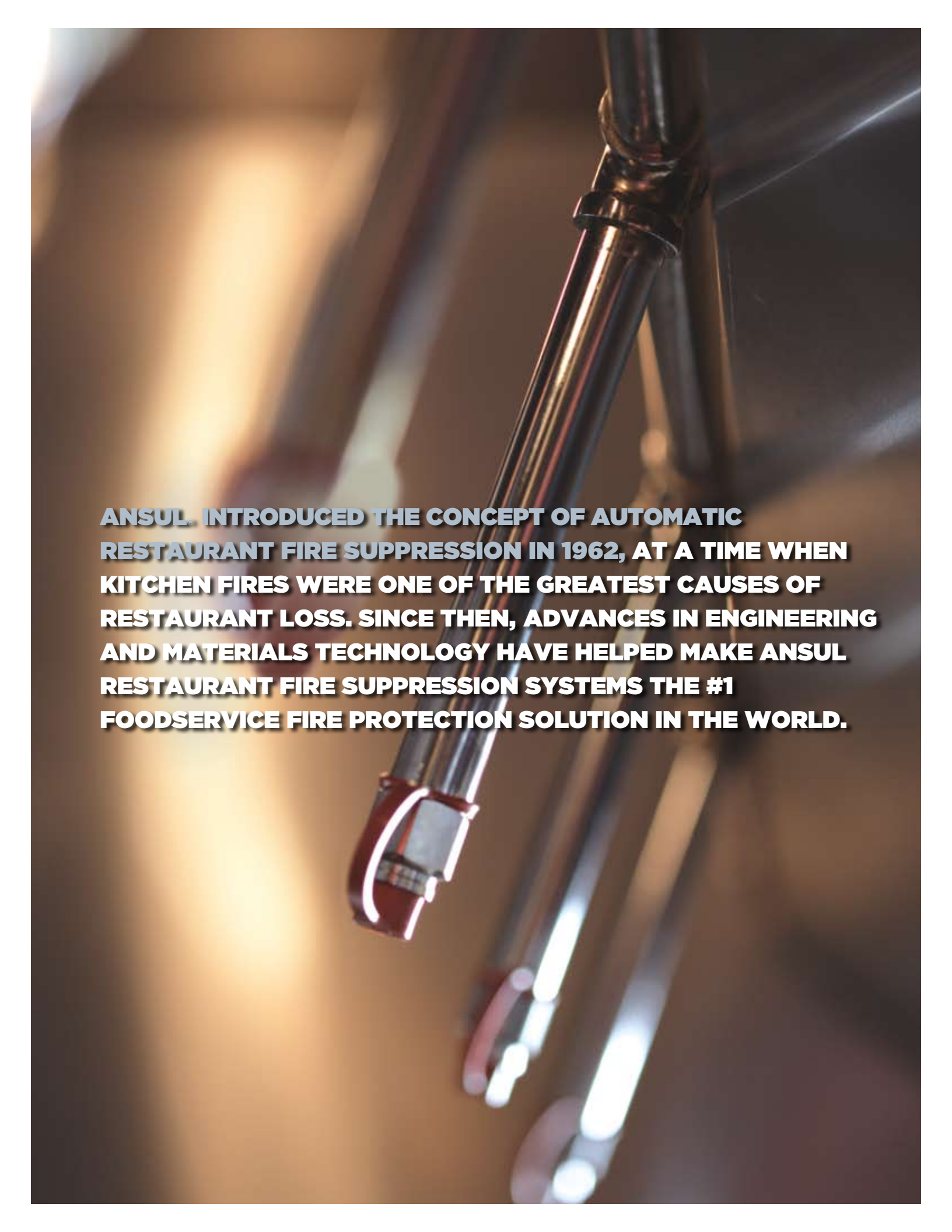


FRONT LINE FIRE PROTECTION

R-102™ and PIRANHA® Restaurant Fire Suppression Systems



by Tyco Fire Suppression & Building Products



ANSUL INTRODUCED THE CONCEPT OF AUTOMATIC RESTAURANT FIRE SUPPRESSION IN 1962, AT A TIME WHEN KITCHEN FIRES WERE ONE OF THE GREATEST CAUSES OF RESTAURANT LOSS. SINCE THEN, ADVANCES IN ENGINEERING AND MATERIALS TECHNOLOGY HAVE HELPED MAKE ANSUL RESTAURANT FIRE SUPPRESSION SYSTEMS THE #1 FOODSERVICE FIRE PROTECTION SOLUTION IN THE WORLD.

SERVING UP FIRE SUPPRESSION IS OUR FIRST ORDER

In today's commercial kitchens, higher temperature cooking oils and high-efficiency, slow-cooling appliances such as deep-fat fryers have combined to make fire suppression more challenging than in years past. But the fact remains: the need to protect people and property from fire is crucial. And the systems more foodservice operations trust to do this? ANSUL R-102™ and PIRANHA® Fire Suppression Systems.

SAFEGUARDING INVESTMENTS AROUND THE WORLD

The heart of an ANSUL Restaurant System is its ability to quickly detect and suppress fires. ANSUL R-102 and PIRANHA systems use advanced extinguishing agents to ensure rapid flame knock-down and vapor securement. Cooling these high efficiency appliances after initial flame knockdown is critical to eliminating reflash and minimizing restaurant downtime.



ONLY ONE NAME HAS BECOME SYNONYMOUS WITH FIRE SUPPRESSION THE WORLD OVER. ANSUL.

ANSUL® R-102™ FIRE SUPPRESSION SYSTEMS

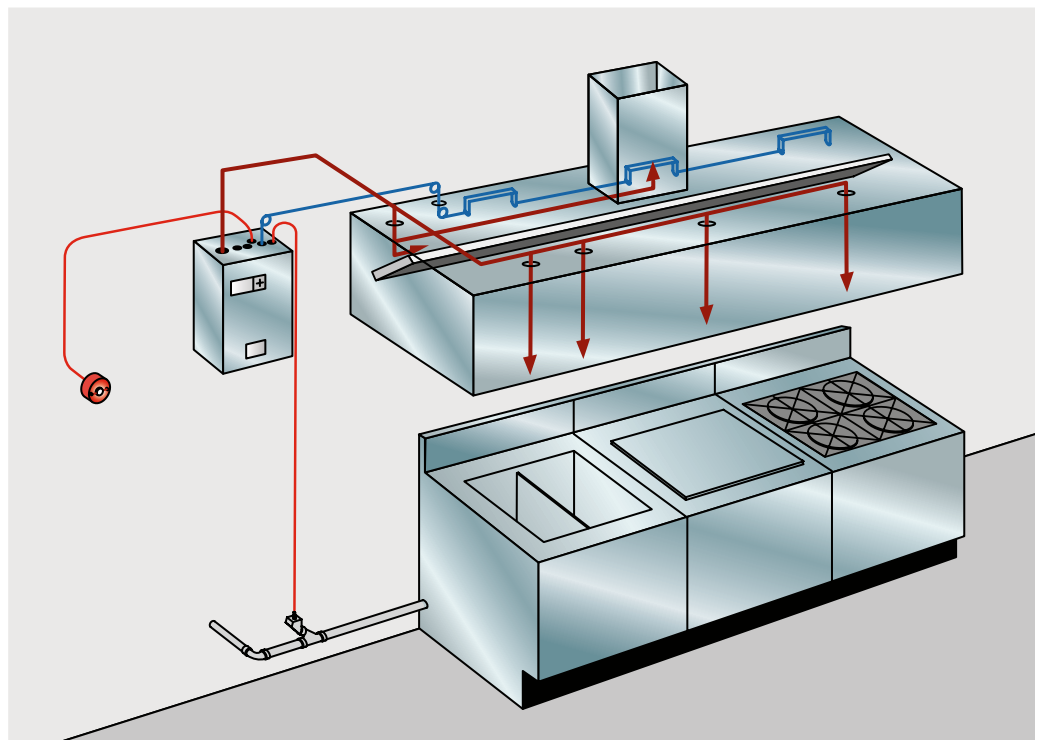
ANSUL R-102 Fire Suppression Systems discharge ANSULEX® Liquid Fire Suppressant, quickly knocking down flames and cooling hot surfaces, while generating a tough vapor securing blanket that helps prevent reflash. With a nearly neutral pH, ANSUL R-102 systems are exceptionally friendly to cooking equipment.

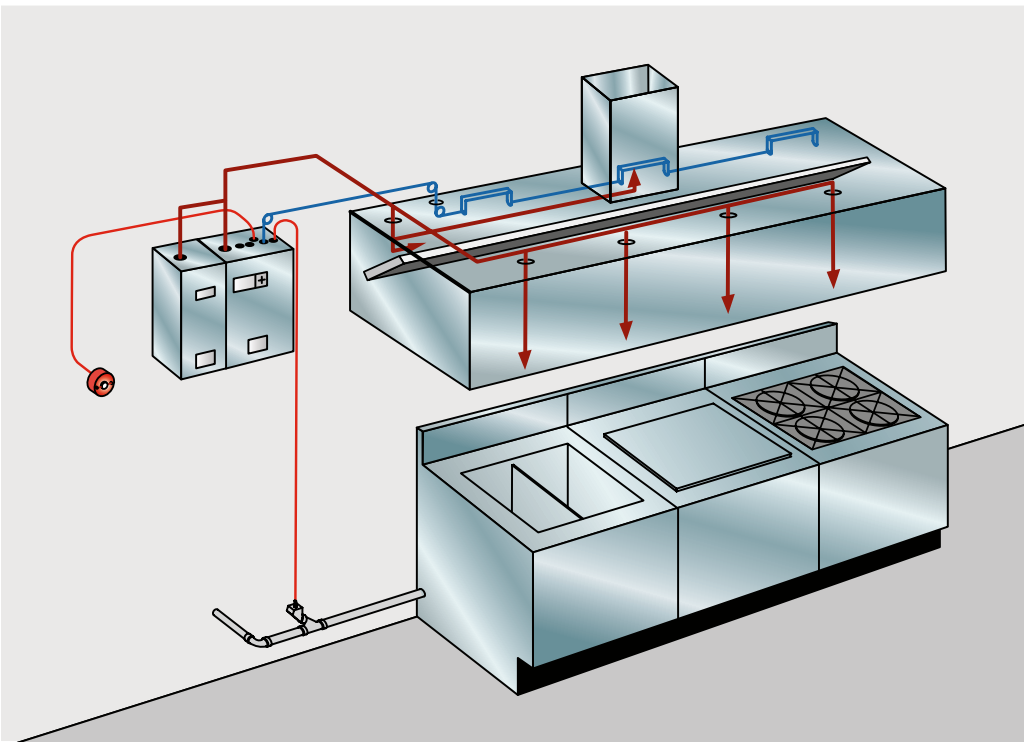
ANSUL R-102 systems are offered in two basic designs: appliance-specific, in which nozzles are aimed at specific hazard areas of each appliance; and overlapping, where nozzles are arranged to overlap and provide a “fire-free zone” throughout a group of appliances. Depending on the kitchen line-up, your trained ANSUL distributor can design, install and service a system that offers the ultimate protection for specific facilities.

CUSTOMERS WHO BENEFIT FROM ANSUL R-102 SYSTEMS

- DINERS
- FAST-FOOD CHAINS
- RETAIL FOOD COURTS
- CONVENIENCE STORES
- HOTEL KITCHENS
- SCHOOL, COLLEGE
AND UNIVERSITY
CAFETERIAS

R-102
APPLIANCE
SPECIFIC
DESIGN





R-102
OVERLAPPING
APPLIANCE
PROTECTION

**ANSULEX® LIQUID FIRE SUPPRESSANT ■ TWO BASIC DESIGNS WITH PROVEN FUSIBLE-LINK
DETECTION AND RELEASE SYSTEMS ■ STAINLESS STEEL ENCLOSURES
UL300, ULC, MEA, ABS AND CE APPROVED AND LISTED,
ALONG WITH OTHER INTERNATIONAL APPROVAL AGENCIES ■ FIVE-YEAR LIMITED WARRANTY
ANSUL K-GUARD® EXTINGUISHER FOR MANUAL BACKUP**

Exclusive to ANSUL restaurant fire suppression systems, the flexible agent distribution hose provides the freedom to clean beneath and behind “castered” appliances without needing to disconnect fire suppression piping. The hose allows up to 3 ft. (0.9 m) of movement and is supplied with a restraining cable to help prevent over-extension.



ANSUL® PIRANHA® FIRE SUPPRESSION SYSTEMS

The only agent-plus-water fire suppression hybrid on the market today, ANSUL PIRANHA systems outperform all conventional single-agent systems on a number of fronts. ANSUL PIRANHA systems attack fire using the rapid flame knockdown and securing capabilities of PRX™ Liquid Fire Suppressant. Then, the superior cooling effects of water follow, quickly cooling the cooking media and further helping to prevent reflash.

In UL300 testing, the ANSUL PIRANHA system cooled hot grease **15 times faster** than single-agent wet systems, required 60% less chemical agent, covered hazard areas better and provided a cost-effective means to protect the cooking equipment.

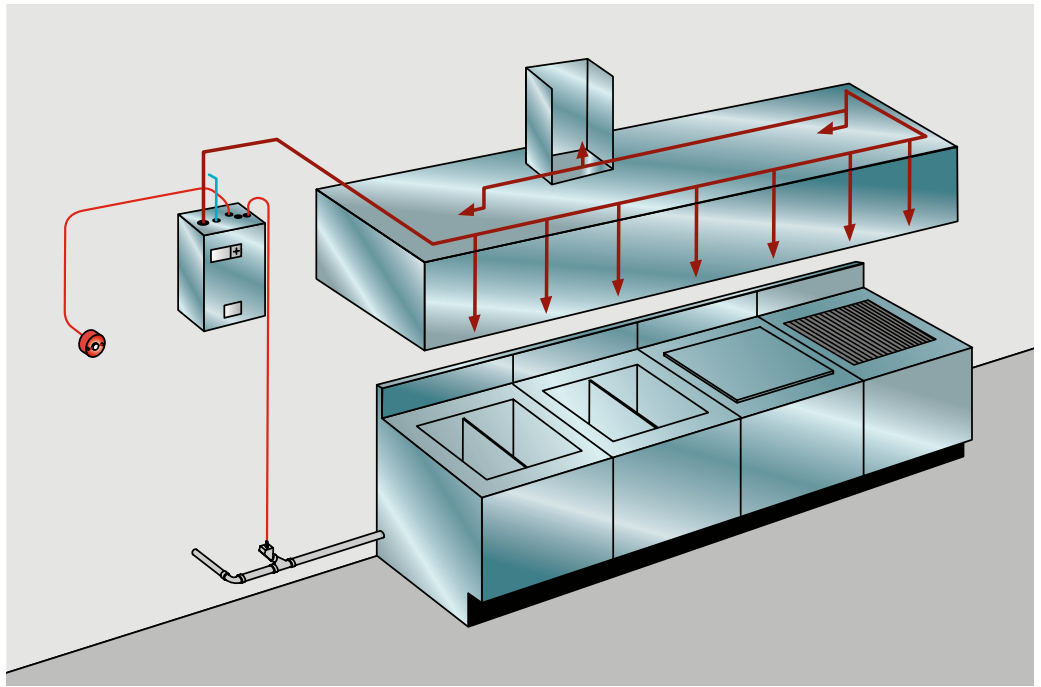
ANSUL PIRANHA systems are available in various sizes that can be combined for multiple configurations to expand the suppression system coverage. Depending on your type of facility, your ANSUL PIRANHA distributor will design a system that offers you the ultimate in fire protection.

CUSTOMERS WHO BENEFIT FROM ANSUL PIRANHA SYSTEMS

- CASUAL & FINE DINING
- FAST-FOOD CHAINS
- CULINARY SCHOOLS
- SPORTS COMPLEXES & STADIUMS
- FOUR- AND FIVE-STAR LODGING FACILITIES



PIRANHA SYSTEMS



PRX™ LIQUID FIRE SUPPRESSANT ■ OVERLAPPING PROTECTION

PROVEN FUSIBLE-LINK DETECTION AND RELEASE SYSTEMS ■ HYBRID DUAL-AGENT CONCEPT

STAINLESS STEEL ENCLOSURES ■ APPROVED AND LISTED UL300 AND 2092;

ULC C1254.6; ASSE 1001; AND IAPMO PS108-98 ■ FIVE-YEAR LIMITED WARRANTY

ANSUL K-GUARD® EXTINGUISHER FOR MANUAL BACKUP

ANSUL K-GUARD fire extinguishers use the same wet chemical agent as is used in the R-102 Fire Suppression System. This agent is designed for use on fires that involve vegetable oil or animal fats in commercial cooking equipment. Should fire occur in the kitchen, the fire suppression system must be activated first, and the K-GUARD hand portable extinguisher used as a backup.





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