



FRONT-LINE FIRE PROTECTION

Restaurant Fire Suppression Systems

R-102™ and PIRANHA®

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 leading foodservice fire protection solution in the world.



011 869 2142



sales@advancedfst.co.za



[@advancedfiresuppressiontechnologies](https://www.facebook.com/advancedfiresuppressiontechnologies)



[linkedin.com/in/advanced-fire-suppression-technologies-928bb7146](https://www.linkedin.com/in/advanced-fire-suppression-technologies-928bb7146)



SERVING UP FIRE SUPPRESSION

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 ever before. The need to protect people and property from fire is more crucial than ever. That is why foodservice operations trust the R-102™ and PIRANHA® Fire Suppression Systems from ANSUL.

SAFEGUARDING INVESTMENTS AROUND THE WORLD

The heart of these ANSUL systems lies in their ability to quickly detect and suppress fires. The ANSUL R-102™ and PIRANHA® systems use advanced extinguishing agents to **ensure rapid flame knock-down and vapour securement**. Cooling these high-efficiency appliances after initial flame knockdown is critical to eliminating reflash and minimising restaurant downtime.

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 several 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.

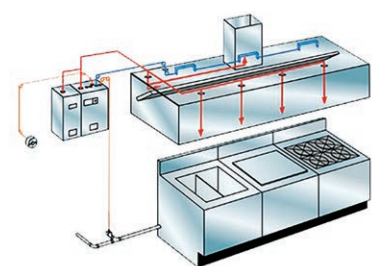
PIRANHA® SYSTEMS OFFER THE FOLLOWING:

- » PRX™ liquid fire suppressant
- » Overlapping protection
- » Two basic designs with 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
- » Optional self-contained water supply
- » ANSUL K-GUARD® extinguisher for manual backup

ANSUL R-102™ 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 vapour-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.

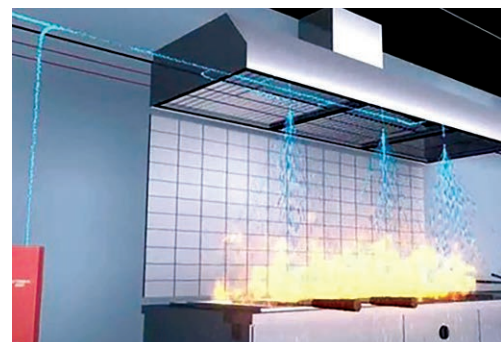


CUSTOMERS WHO BENEFIT FROM ANSUL R-102 SYSTEMS

Restaurants, fast-food chains, retail food courts, convenience stores, hotel kitchens, school, college and university cafeterias.

CUSTOMERS WHO BENEFIT FROM ANSUL PIRANHA SYSTEMS

Casual and fine dining establishments, fast-food restaurants, culinary schools, sport complexes and stadiums, and four- and five-star accommodation establishments.



For more information go to
www.advancedfst.co.za