

MARLOWE

KITCHEN FIRE SUPPRESSION

Approved ANSUL® R-102 Fire Suppression System Installers



Fire poses a significant risk to commercial kitchens, particularly in restaurant and hotel environments. As well as the potential health and safety threat to employees, fires can severely impact businesses.

It's widely reported that 80% of businesses that are affected by fire either never re-open or fail within 18 months. It is therefore integral that clear safeguards are put in place to ensure both people and the building remain safe, and business operations experience minimal disruption.

Knock Down Kitchen Fires Fast

The ANSUL® R-102 Restaurant Fire Suppression System incorporates a flexible design with an extremely effective ANSULEX Low pH Liquid Agent that quickly knocks down flames and cools hot surfaces while generating a tough vapour-securing blanket that helps prevent reflash.



The R-102 system, the top choice of food service kitchens worldwide, is designed to protect cooking equipment including various types of fryers, griddles, range tops, broilers, char-broilers and woks. It also detects and suppresses fire in ventilating equipment including hoods, ducts, plenums and auxiliary grease extraction devices.

Two Options for Flexible Protection

The appliance-specific design is one of the two protection options available with the R-102 Restaurant Fire Suppression System.

The most efficient fire protection is accomplished when nozzles are selected and aimed at specific hazard areas on each appliance. This method typically provides the most economical use of liquid agent, reducing the size or quantity of storage tanks and associated hardware.

Overlapping appliance protection is flexible and simple. Nozzles are arranged in a straight line, providing overlapping agent discharge patterns where appliances can be protected, even if they are replaced or rearranged under the hood.



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To find out how we can support you
please contact us on
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MARLOWE Critical Services

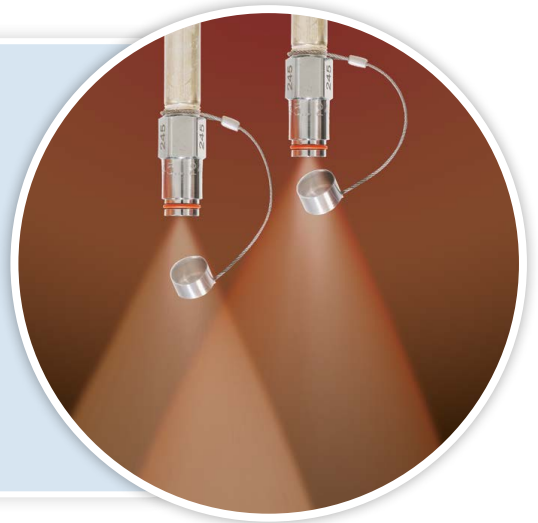


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Extensive Features and Approvals

The R-102 system features an aesthetic stainless steel enclosure to complement the kitchen design, ease of recharge and post fire cleanup, reliable gas cartridge operation and a five-year limited warranty. A flexible agent distribution hose allows appliances to be moved for cleaning purposes without disconnecting the fire suppression system piping. The system is UL/ULC listed; CE marked; COA, LPCB, TFRI, MED, DNV, ABS and Lloyd's Register approved and meets NFPA 96 and NFPA 17A requirements.



Top Choice for Commercial Cooking Fire Protection

- ✓ Cools grease and surrounding cooking surfaces
- ✓ Rapid flame knockdown
- ✓ Helps prevent reflash
- ✓ Colour-coded, fusible-link detectors
- ✓ Aesthetic design complements kitchen decor
- ✓ Five-year limited warranty
- ✓ Non-corrosive agent
- ✓ UL/ULC/LPCB listed and CE marked

Applications



Catering Facilities



Cafes



Restaurants



Convenience Stores



Delis



Fast Food Chains



Food Trailers



Hospitals



Hotels



Sports Stadiums

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