





FIREDETEC

KITCHEN SYSTEM



FIREDETEC KITCHEN SYSTEM APPLICATION



Multiple causes of fire:

- Grease
- Flammable oils
- Open flames/heat

Available extinguishing agent:

• F/K extinguishing agent

Certifications:

• LPCB











FIREDETEC KITCHEN SYSTEM ADVANTAGES



Efficiency

- •Excellent value/price ratio
- •Continuous linear detection
- Quick reaction time
- •Works 24/7



High-quality & Reliability

- •LPCB certification
- No accidental discharge
- •Ability to detect leakage
- Shock and vibration resistant



Flexibility

- •Installation on almost every type of applications
- •Installation even in hard to access spaces
- •No external power source needed



Easy installation & maintenance

- Quick installation
- •Simple maintenance steps



Environment:

•Low environmental impact









FIREDETEC KITCHEN SYSTEM OUR ACTUAL OFFER





Small commercial kitchens or Fast food kitchens

- 9L cylinder
- Protection of 2 or 3 cooking units (maximum) per cylinder
- Modular system

SYSTEM CHARACTERSTICS	
Cylinder kit size	9 Liters
Number of nozzles	3
Cylinder volume	12,0 Liters
System approval	LPCB
Cylinder approval	CE (PED)
Operating temperature	5°C to 50°C
Working pressure	16 bar at 20°C
Sensor tubing color	Grey
Sensor tube connection	Standard or Quick fittings

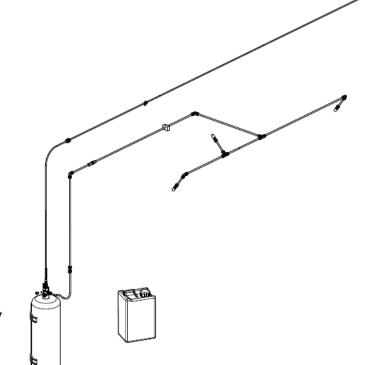


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...A MODULAR SYSTEM

Possibility to connect several cylinders together

Protection of more cooking appliances







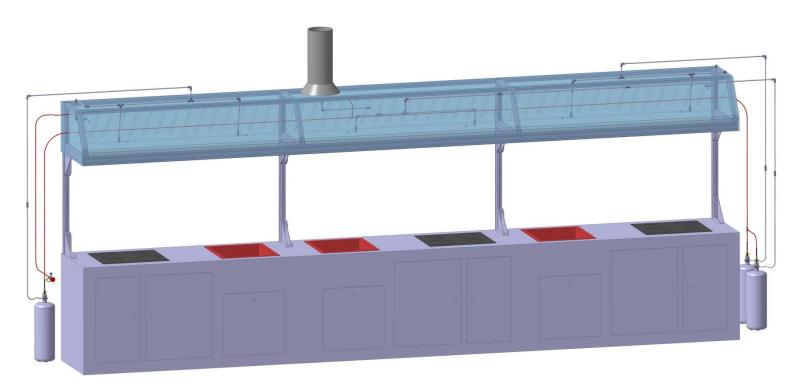
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...A MODULAR SYSTEM

Possibility to connect several cylinders together

Protection of larger kitchens





THANK YOU FOR YOUR ATTENTION

Vestteknikk

