

PIRANHA & R-102 KITCHEN FIRE SUPPRESSION SYSTEMS

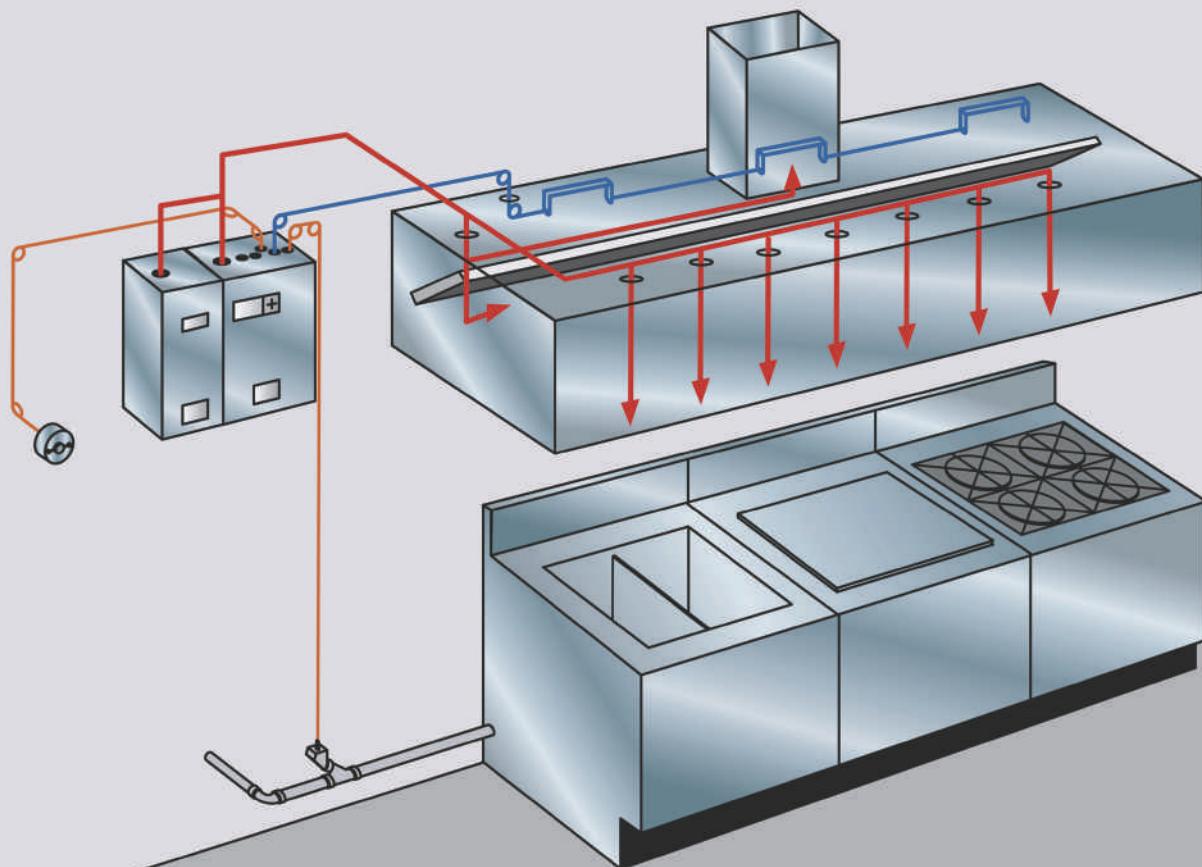


In today's commercial kitchens, higher temperature cooking oils and high efficiency, well insulated appliances such as deep fat fryers have combined to make fire suppression more challenging than in years past. But the fact remains: the need to protect people and property from fire is crucial. And the systems more food service operators trust to do this are the PIRANHA and R 102 Restaurant Systems from ANSUL, the leading brand in Kitchen Fire Suppression Systems.

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

ANSUL and ASTER's partnership offers a combination of world's best known fire suppression technology and India's leading designer, installer and after sales service provider for kitchen fire suppression systems. No wonder ASTER ANSUL combination have been trusted by most discerning clients in India including Hyatt, Marriot, Accor, Starwood, IHG, Carlson, Hilton, ITC and EIH.

ANSUL KITCHEN FIRE SUPPRESSION SYSTEMS



Manufactured by Tyco Fire Protection Products, World's Leading Fire Protection Provider

ANSUL PIRANHA 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 system, required 50% less chemical agent, covered hazard area better and provided a cost-effective means to protect the cooking equipment.

ANSUL R-102 Systems

ANSUL E-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.

The systems are capable of automatic detection and actuation and/or remote manual actuation. Additional equipment is available for mechanical or electrical gas line shut-off applications.

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