Catervent

Kidde Fire Protection

Wet Chemical
Fire Suppresion System for Commercial Cooking Areas

On duty - out of sight

Kidde fire protection systems blend seamlessly into any decor thanks to a flexible design concept that maximizes nozzle placement options and minimizes piping while offering a choice of black steel or stainless steel piping or stainless steel tubing.

Automatic or manual operation

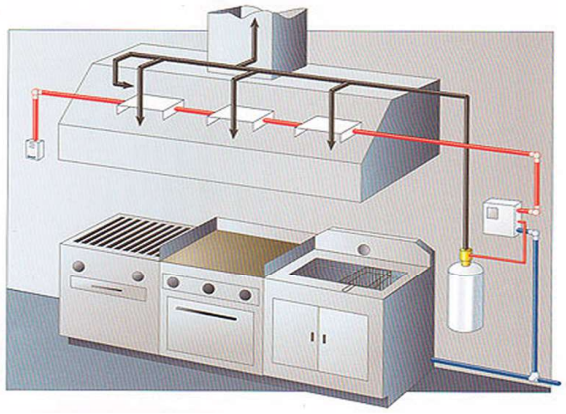
Choose from three types of actuators, the Kidde KRS-50 control box that pneumatically discharges up to five cylinders, the Kidde mechanical control head, a reliable spring loaded device that uses fusible link technology to trigger the Kidde system, or the electrical control head using any normally-open electric contact devise (i.e. electric heat detectors). An optional Kidde manual pull station is also available.

Worldwide Service

Every Kidde Wet Chemical system is backed by Kidde Fire Protection`s reputation for quality and a worldwide network of pre-engineered systems distributors who install and maintain your Kidde system, supported by direct access to factory assistance and genuine Kidde parts.


Fire in progress


After fire suppression



That`s why the engineers at Kidde Fire protection have introduced the next generation in commercial cooking fire suppression. The Kidde fire protection Wet Chemical system. Your insurance company and local fire authorities will like the Kidde system because it exceeds the tough U.L. 300 standard. Your managers will appreciate that the Kidde system installs out of sight, remains on duty around the clock and uses a fire suppression agent that minimizes after-fire cleanup operations.

But owners and operators of commercial cooking facilities will quickly come to realize the biggest benifit of the new Kidde system. It`s ability to rapidly detect and suppresses fire in any type of cooking appliance before there is extensive damage or a costly business interuption.

Exceeds UL 300

UL 300 is the stringent standard of performance nrought about by the evolution of new cooking trends and appliances that operate at higher temperatures. Kidde Fire Protection systems comply with NFPA 96 and 17A and other regulatory and insurance requirements.

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Hot cooking surfaces, round the clock operations, high-efficiency appliances. Today commercial cooking facilities have all the elements necessary for devastating fires, disasters that can shut down a food service establishment for a day, a month, or forever.

How the Kidde fire Protection Wet Chemical System Works:

Fire is detected by heat detectors which activate the control box (or the manual pull station is activated) causing the cylinder valve to open.

Pressure stored in the cylinder propels the Wet Chemical through the system piping and out of strategically-located nozzles onto the fire. The system automatically shuts off appliances to remove the heat source.

Wet Chemical knocks down flames quickly and forms a protective layer that suppresses fire and prevents fire reflash.

Codes/standards compliance

1.1 The system conforms to the following,

A: UL 300, underwriters laboratories standard for fire extinguishing systems for protection of restaurant cooking area.
B: NFPA 17A, standard on wet chemical system
C: NFPA 96, standard for vapor removal
D: NFPA 70-national electrical code (NED)
E: NFPA 72-national fire alarm code
F: the manufacturer meets ISO 9001:2000 requirments for the design and production and distribution of commercial kitchen fire suppression systems.

Superiour wet agent

The Kidde fire Protection wet chemical agent provides quicker flame knockdown and faster fire suppression, while blanketing the hazard area with a thicker saponification layer to prevent fire reflash.

Quicker after-fire cleanup

Simply use a damp cloth to wipe away the foamy Kidde wet chemical agent residue as soon as the appliancs are cool and you`re back in business.

Most effective coverages

The Kidde system offers unmatched coverage that uses fewer discharge nozzles and flow points to protect the hazard area, resulting in more efficient fire suppression with less hardware cost.

A precise fit for every application

Kidde Fire Protection`s flexible pre-engineered design concept, coupled with the widest array of cylinder sizes in the industry, enable our engineers to offer the most effective, efficient protection for every type of cooking appliance. Fryers range tops, griddles, broilers, woks as well as hood and dust systems.

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