

RPE Kitchen Ansul

Fire Safety for Industrial Kitchens



Description

The RPE Kitchen Ansul extinguishing system was especially developed for the protection of kitchen facilities like grills and fryers. The fast and reliable extinguishing effect is based on the reaction of the extinguishing agent with the burning fat and is hygienically harmless.

Fryers are used in all areas of gastronomy. Boiling fat and oil in open appliances are easily flammable (e.g. when the overheat control device fails) and present a hazard for people and assets. The reliable and quickly reacting extinguishing system minimizes interruption of operation and consequential financial losses.

Benefits

- No interruption of kitchen operations when system is activated
- Hygienically harmless extinguishing agent
- Application of extinguishing agent directly on the fire source
- Residue-free removal of the extinguishing agent with a wet towel
- Workplace ready for use immediately after activation
- Simple and fast installation or retrofitting
- Suitable for all kitchens, extraction hoods, and ventilating ceilings of notable manufacturers
- Stainless steel - fits well into every kitchen

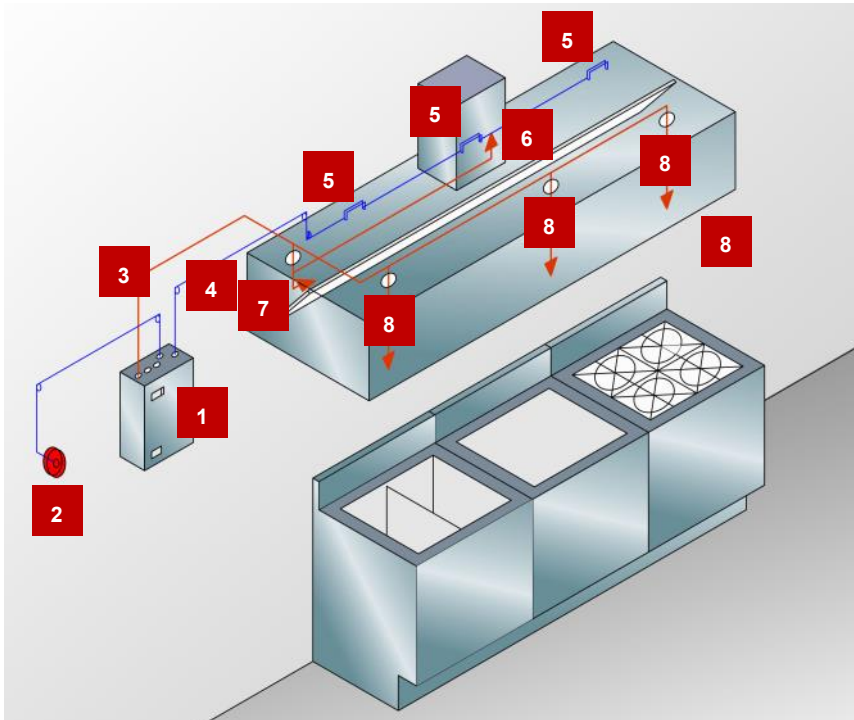
Standards & Guidelines

The RPE Kitchen Ansul extinguishing system corresponds with the following standards and regulations:

- NFPA 17A and NFPA 96
- UL 300 and UL 2092
- DIN EN 16282
- ÖNORM EN 16282-7

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- (1) Mechanical activator with extinguishing agent bottle
- (2) Manual actuator
- (3) Extinguishing agent pipes
- (4) Detector line
- (5) Detector with soldered strut
- (6) Nozzles for the air vent
- (7) Nozzles for the filters
- (8) Nozzles for the appliances

Mode of operation

The system can be activated manually or automatically:

- Shut-down of all associated kitchen appliances; energy supply is interrupted
- Via special nozzles extinguishing agent is sprayed on the source of the fire as well as on the adjacent exhaust hoods and ducts.
- Once the chemical meets a burning fat surface, a reaction is triggered, leading to the formation of foam thus preventing the oxygen supply.
- The development of flammable vapors, which could spread uncontrollably through the air, is also prevented.

To prevent grease vapors to settle as combustible residues in the hoods and ducts, the fans may remain switched on in order to transport the sputtered extinguishing agent to possible fire sources.

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