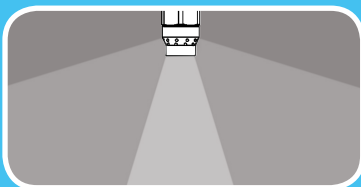


DETECTION AND EXTINGUISHING SYSTEMS FOR KITCHENS



WATER MIST FOR KITCHENS AND GREASE RISKS

The extinguishing agent used is Water Mist, able to create a cooling mist on the source of the fire.



The advanced technology of our water mist systems eliminates grease fires and damaged kitchen equipment.

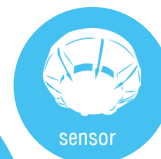
The micronozzles, of a flow calculated specifically for the protected hazard, disperses the agent in particles so small that they do not interact with the grease. It creates an extinguishing mist that absorbs the heat of the fire, generating vapour that dilutes the oxygen closest to the source and hinders combustion.

It is totally safe for the staff present and harmless to food and equipment. At the same time, it avoids the spread to other areas.

It does not require clean-up.
It does not contaminate food.

THE RG-SYSTEMS KITCHEN EXTINGUISHING SYSTEM WITH WATER MIST IS DESIGNED TO ENSURE PROTECTION AGAINST FIRES IN THE ENTIRE KITCHEN, INCLUDING IN EXTRACTION DUCTS, HOOD FILTERS AND KITCHEN APPLIANCES (ACCORDING TO NFPA 17A).

As an added advantage compared to other similar systems, and with the purpose of offering solutions to our clients, this equipment can be installed with **two different detection and activation mechanisms**.



ELECTRONIC DETECTION:

The consistent detection in thermic sensors or Fenwall detectors directly connected to an electronic fire panel. The activation is caused electrically using an electrovalve placed in the water mist cylinder or manually, with a manual trigger.



MECHANICAL DETECTION AND ACTIVATION:

It has thermic fuses, a mechanical control panel and a steel cable with pulleys. When the calibrated fuse blows from the increase in temperature, the steel cable releases, which activates the mechanical control panel and the bottle where the extinguishing agent is contained. Just like with the pneumatic activation option, this system is totally automatic and autonomous, including being effective during blackouts or explosions.

SIMPLEX: Is activated by a blown fuse in the line.

COMPLEX: Requires two activations in two different lines. Offers greater security against accidental triggers.

OPERATION

Each type of risk has a specific spray nozzle with a determined flow, which will determine the cylinder selected. The group also involves optional elements such as: a gas shut-off valve (electrical or mechanical), micro-switches for electrical commands, pressure switches, pressostats, remote actuators, stainless steel cabinets to house the cylinders, etc.

The system is adaptable with complete comfort for any type of kitchen, offering different solutions and supporting ease of installation and maintenance.

**PROTECT OUR KITCHEN WITH COMPLETE RELIABILITY,
24 HOURS A DAY, 365 DAYS A YEAR.**

GENERAL FEATURES

POSSIBILITY OF OPERATING WITHOUT ENERGY SUPPLY

DOES NOT REQUIRE CLEAN-UP AFTERWARD

SIMPLE AND QUICK SYSTEM INSTALLATION

A LOT OF EXPERIENCE BEING USED IN PROFESSIONAL KITCHENS

DOES NOT PRESENT A RISK TO THE USER.

NEW CONTROL OPTION AND PNEUMATIC ACTIVATION

VERSATILE WITH THE POSSIBILITY FOR DIFFERENT CONFIGURATIONS

