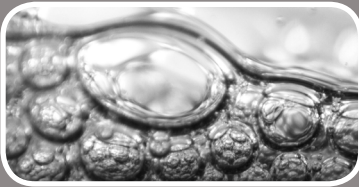


# POTASSIUM ACETATE FOR KITCHENS AND OIL HAZARDS

The extinguisher agent used is an aqueous solution contained in a cylinder and pressurised with dry nitrogen to 14 bars.

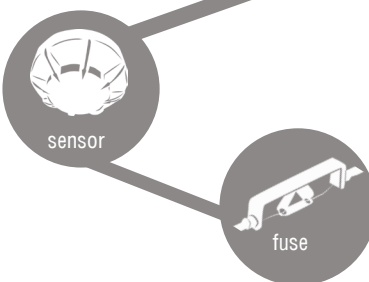


When the equipment is activated, the solution is discharged through the diffuser nozzles positioned over the different hazards, covering hot or flammable surfaces, forming a soapy gel that cools grease, separates the fuel from the oxidiser and prevents the escape of flammable fumes.

Once the fire is extinguished, cleaning the hood is very simple, with a dry cloth or wet cloth, what is left of the discharged extinguishing agent on the different elements would be removed. The aqueous mixture does not damage stainless steel or leave any residue.

THE RG TOTAL-K KITCHEN EXTINGUISHING SYSTEM IS DESIGNED TO ENSURE PROTECTION AGAINST FIRES IN THE WHOLE KITCHEN, INCLUDING EXHAUST DUCTS, HOOD FILTERS AND KITCHEN APPLIANCES (ACCORDING TO NFPA 17A).

As an added advantage compared to similar systems, and with a goal of offering our clients solutions, this versatile equipment can be installed in **three different detection and activation mechanisms: pneumatic, electronic and mechanical.**



## PNEUMATIC DETECTION AND ACTIVATION:

Detection and activation is performed using a detector tube connected to a control and pneumatic activation panel\*. With this option, a completely automatic and autonomous system is created, that does not depend on any external source of electricity. A manual trigger is located in the extinguishing agent container.

\* The fire burns the calibrated sensor tube and the depressurisation of the network initiates the discharge.

## ELECTRONIC DETECTION:

This type of detection consists of thermic sensors or Fenwall detectors, connected directly to an electrical fire panel. The activation is then electrical, using a solenoid located in the aqueous solution's cylinder or manually using its manual trigger.

## MECHANICAL DETECTION AND ACTIVATION:

Consists of thermic fuses, the mechanical control panel and steel cable with pulley elbows. When the calibrated fuse blows because of an increase in temperature, the steel cable loosens, which activates the mechanical control panel, and thus the container with the extinguishing agent. Just like with the option of pneumatic activation, this system is completely automatic and autonomous, effective even during blackouts and explosions.

**SIMPLEX:** Is activated by a blown line fuse.

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

# OPERATION

Depending on the type of hood or the hazards faced, cylinders for the aqueous solution come in 3 capacities: 6.5, 16.5 y 25 litres. Each type of hazard has a specific container with a specified volume, which will determine the cylinder needed. The assembly also includes optional elements, such as: gas shut-off valve (electrical or mechanical), micro switches for electrical controls, pressure switches, pressure controls, remote actuators, stainless steel cabinets to store the cylinders, etc.

The TOTAL-K system is convenient and adaptable to any type of kitchen, offering different solutions and supporting ease of installation and maintenance.

**PROTECT OUR KITCHEN RELIABLY, 24 HOURS A DAY, 365 DAYS A YEAR.**

## GENERAL CHARACTERISTICS

**ABLE TO OPERATE WITHOUT ENERGY SOURCE**

**EASY AGENT CLEAN-UP**

**QUICK AND SIMPLE EXTINGUISHER SYSTEM INSTALLATION**

**GREAT EXPERIENCE WHEN USED IN PROFESSIONAL KITCHENS**

**NO RISK TO THE USER**

**NOVEL OPTION FOR PNEUMATIC ACTIVATION AND CONTROL**

**VERSATILE WITH DIFFERENT CONFIGURATIONS POSSIBLE**

