

K2 Fire Suppression System Features

- LPCB approved to LPS 1223 Kitchen Fire Suppression Systems by BRE
- Unique K2 Linear detection more hygienic no pulleys or corners or metal plates to collect build up grease and drop into food.
- The only system that there are no parts to pay for at servicing and all parts are guaranteed for 5 years
- On a typical 4mtr canopy K2 system has over 4,000 millimetre points of detection as opposed to a fusible link detection which would have only around 100 millimetre points of detection.
- System design to blend in with design of cooking area.
- Clean up after fire is fast can be an only hour only requires water and ordinary kitchen cleaning materials.
- All pipe work and nozzles stainless steel.
- Stainless steel cabinets contain fire systems again hygienic to clean.
- The entire fire detection and suppression system will operate with no electric or water supply.
- Will adapt to existing kitchen as well as new build.
- Easy to change system once installed.
- Connections for cutting off power to cooking equipment and extraction.
- The KP2 system has only one moving part to operate the system
- Remote Monitoring - Unlike other systems on the market today the Fireguard system comes complete with full remote monitoring as an optional which can be monitored online from any part of the world. We can control all the devices wireless and can be integrated with BMS system.

CABINET	WIDTH (mm)	HEIGHT (mm)	DEPTH (mm)	Liter (Gallons)
SINGLE	350	750	250	14.3 (3.77)
DOUBLE	550	750	250	28.6 (7.56)
TRIPLE	750	750	250	42.9 (11.34)



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K2 Kitchen Hood System



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K2 Kitchen Hood System LPCB Approved**Benefits**

Fireguard provide the most advanced automatic kitchen fire detection, fire suppression and monitoring system in the world. It comes with optional wireless monitoring which can remotely shut off the power to the cooking equipment.

Fireguard provides a complete Fire Suppression system that can be used from small mobile cooking units up to the largest catering kitchens, factories with cooking/frying process's and domestic cooker hoods .

The Fireguard K2 fire fighting agent has been developed with support from our sophisticated R&D partners over years of extensive research, ensuring the rapid and total extinguishing of flames and cooling of the oil and surrounding area to help prevent re-ignition. The K2 Fire fighting agent has a low pH value of 8 and will not harm the stainless steel surfaces. After discharge the system can be quickly cleaned, reset and the kitchen is operational again within a few hours.

The fireguard kitchen hood system offers total flexibility of installation, and can be incorporated into any existing kitchen with a minimum amount of disruption and delay. New equipment can be pre-engineered during manufacturing to incorporate the fire protection system which can be professionally fitted with any kitchen hood.

The agent cylinders are stainless steel which meets EN3 specification, tested to 391 PSI. The discharge valve assembly is fully factory charged with air/nitrogen and pressurized to 1,740 PSI.

Agent Cylinders

Agent Cylinders are made of Stainless steel and comes in 7.1 and 14.3 liter capacity which can be combined to a maximum capacity of 211 ltrs.

Discharge Nozzles

Discharge Nozzles are of stainless steel swivel type easy to install.

Accidental discharge to the system

Routine maintenance of a fire suppression system can be costly in terms of time and money and is greatly reduced through the absence of pulleys, cables or any moving parts. Hence no expensive callout fees are necessary to re-commission the system.

Features

- Fast response and extinguishing of flames.
- More coverage compared to other systems available.
- Cools down cooking oils and seals surface.
- Flexible nozzle coverage for most appliance arrangements.
- More flexible with agent tanks and coverage of cooking equipment.
- Less number of moving parts hence easy installation.
- No water or electric supply needed works independently

Linear Detection

The Linear detection offers a superior detection system consists of thermal responsive tubing which is pressurized and routed throughout the hazard area. When exposed to fire condition the tubing ruptures, releasing the equal pressure in the tubing and thus firing the system using a air / nitrogen cylinder.

**Installation****1. Cabinet**

- Fix cabinet to wall
- Fit agent cylinders

2. Pipe work

- Route from cabinet to canopy no elbows just bend pipe to fit.
- No threading of pipes just cut clean and push together and tighten nut.
- Fit manifolds where nozzles are to be fitted no threading.
- Cut and fit nozzle pipe and nozzle union no threading.
- Once system is finished test fit nozzles and laser align.

3. Detection

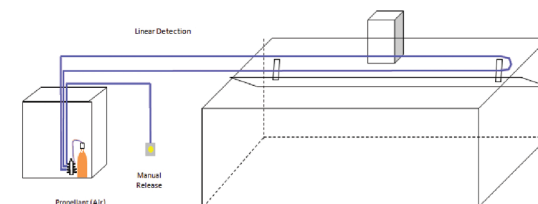
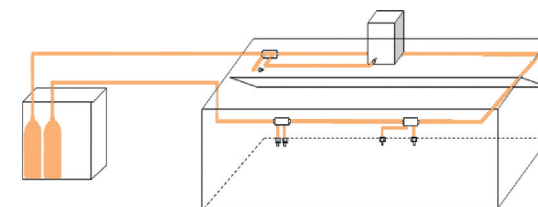
- Connect K2 sensing tubing into cabinet
- Route K2 to canopy run entire length behind baffles
- Just clipping into place fit end line. Fix manual release
- Route K2 from cabinet fit end line.

4. Connect energy cut off valve or contactors wire to cabinet

along with any fire alarm / extraction connections.
Pressurize K2 System now operational.

The K2 Automatic Restaurant Fire Suppression System

protects the hood, duct and appliances.



K2 System has only 1 MOVING PART for the whole system

One of the most straight forward and fast systems to install.

