

tyco

*Fire & Building
Products*

Ansul R-102 Restaurant Fire Suppression Systems



3 SECONDS



10 SECONDS



15 SECONDS



30 SECONDS



a vital part of your world

ENGLISH

The State-of-the-art in restaurant fire protection



Ansulox Low pH Liquid Fire Suppressant (1.5 gallon - Part No. SL079694 or 3.0 gallon - Part No. SL079372) is a specially formulated aqueous solution of organic salts designed for fast knock-down and suppression of grease related fires. Agent storage life expectancy is twelve years.



An Ansul shutoff valve. It's important to shut off fuel supply using mechanical or electrical shutoff valves which isolate the power source upon detection of fire.

Total capability and absolute reliability. That's why the Ansul R-102 System is the preferred choice of architects, restaurateurs and fire inspectors.

A restaurant fire can be dangerous. It may start unobserved in a pan, on a grill, or in a cooker hood and within seconds it can spread and turn a kitchen or even an entire restaurant into a frightening conflagration. Besides the risk to life and property, it's a sobering thought to realize that many businesses never reopen after a major fire. It can not only destroy a kitchen, but a thriving business. In 1962 Ansul developed the first effective fire suppression systems for restaurants. In the years since, succeeding innovations have meant that Ansul have set the

standard for the industry. There is no better known name in state-of-the-art restaurant fire protection than the R-102 System.

- The Ansul R-102 automatically detects and suppresses fires every minute of the day, 365 days a year.
- As a wet system which uses a unique low pH liquid fire suppressant, it is equipment friendly and cleans up fast.
- Simple and stylish design allows quick and easy installation in single or multiple systems configurations.
- The Ansul R-102 is the preferred choice of architects, kitchen designers, restaurateurs, fire inspectors and insurance underwriters.



Ansul R-102 restaurant fire suppression system provides you with leading choice

in restaurant and kitchen protection.

Ansul R-102 protects your kitchen

24 hours-a-day and suppresses fires in seconds

This is why the Ansul R102 is a better system

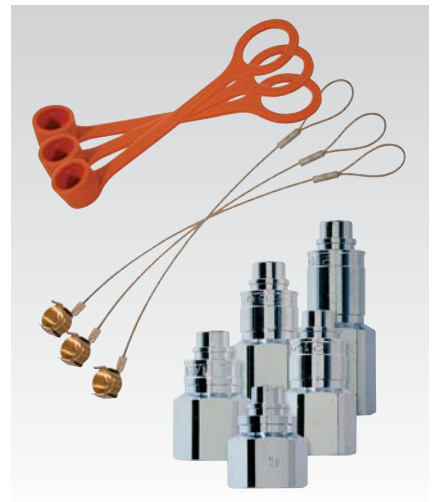
- No-one knows more about restaurant fire protection. This knowledge is designed and built into the R-102 System. The System's exclusive stainless steel enclosure is completely self contained - so blending in beautifully without affecting the kitchen's operation.
- Like all good designs, the R-102 is simple to install and easy to service. Designed to protect the wide variety of appliances found in modern kitchens, (everything from grills to wood burning appliances), the system comes in 1.5 and 3 gallon sizes that can be configured together to increase capacity. As a cartridge operated system, the R-102 is extremely reliable and can be recharged faster on site than stored pressure systems.
- The system's fire suppressant is ANSULEX® Low pH liquid, an equipment friendly, near neutral pH agent designed

to combat grease related fires. It rapidly suppresses fires, cools hot surfaces and smothers hot grease so preventing fire reflash. It also cleans up fast so that if fire does strike, you will be back in business faster with less damage and clean-up cost.

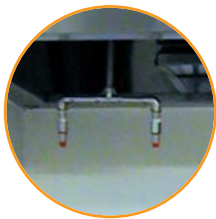
- Designed and built by Ansul, the R-102 System is rugged, reliable, built to last, UL listed and LPS-1223 approved. It's economical to service too - requiring a service every 6-months with the first major system service not due until 12 years after installation.
- A first class system needs first class installation and maintenance. That's why the Ansul R-102 System is available only from the best in the business. A worldwide network of factory trained distributors are on hand to give you expert advice, fast and efficient installation, service and maintenance that is second to none.



The main unit is housed within a custom built stainless steel cabinet which blends in with any kitchen environment and prevents tampering or damage.



Designed to provide complete coverage, the ANSUL nozzle has specially designed blow off caps to reduce the risk of contamination by grease vapour.



A typical ANSUL R-102 installation showing the discharge nozzles fitted in a canopy



Ansul's manual pull station can be activated by anyone, regardless of fire control experience.

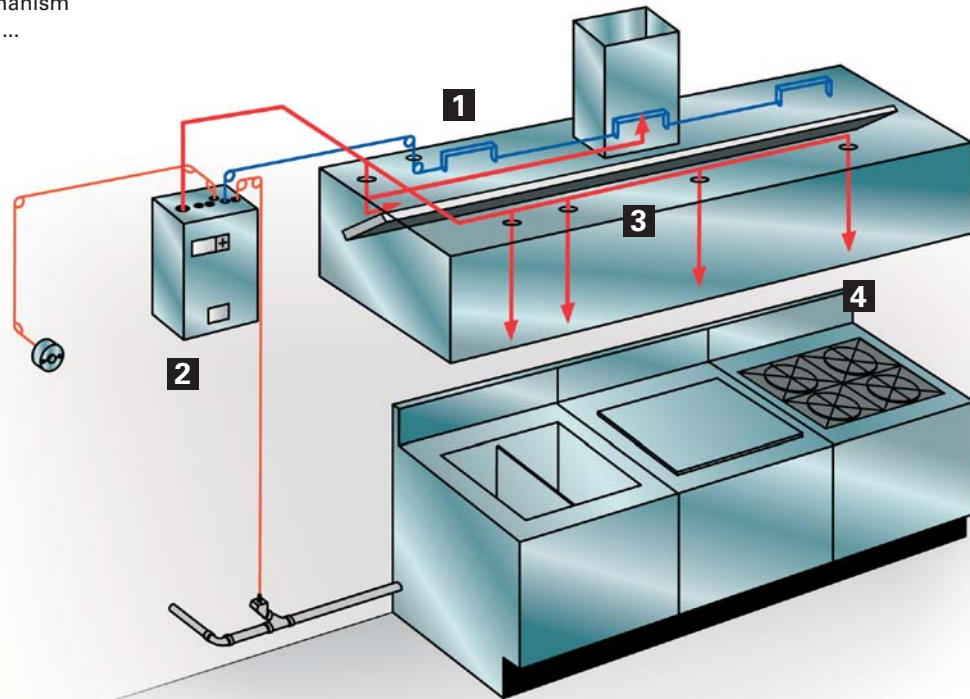
The Ansul R-102 System from Tyco, there is no better way of protecting your restaurant against fire.

- 1** When a fire occurs in a protected area, it is quickly sensed by the detectors located within the ductwork or cooking appliance hood.
- 2** The detectors trigger the ANSUL AUTOMAN releasing mechanism which actuates the system...

pressuring the agent storage tank and automatically shutting off the appliance energy sources in the event of a fire.

- 3** ANSULEX low pH liquid fire suppressant flows through the piping and is discharged into the plenum, duct areas and onto the cooking appliances.

- 4** The ANSULEX agent is applied directly onto the fire in specific spray patterns, suppressing the fire in seconds. As it smothers the hot cooking greases, a foam blanket is formed, temporarily sealing off combustible vapours to help prevent fire reflash.



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