KITCHEN FIRE SUPPRESSION

Plan fire protection with the cooking line.

The supplied ANSUL R-102 overview describes a restaurant fire-suppression system for cooking appliances and associated extraction equipment. The actual hazards drive the design.

Protection is appliance-specific

The reference covers cooking appliances together with associated hoods, ducts and plenums. The system design must be checked against the equipment, layout and current manufacturer requirements by the appropriate qualified specialist.

Two configurations in the reference

The R-102 overview describes appliance-specific nozzle arrangements and overlapping protection arrangements. These are design options to assess, not permission to move or replace appliances without a specialist review.

Coordinate early

Share the equipment schedule, fuel types, canopy and duct drawings, and the intended kitchen layout. Confirm the specialist design, installation, commissioning and ongoing service responsibilities within the project scope.

For an existing system

Provide the system identification, available commissioning and service records, and details of any equipment or layout changes. Ask the responsible specialist to assess whether the installed protection remains appropriate.

Specialist review is essential

This introduction is not a fire-system design, operating procedure or statement of compliance. Confirm current product documentation and applicable project requirements before installation or alteration.

Start your project: www.airflowsystems.co.za

Source: ANSUL R-102 Restaurant Fire Suppression System Product Overview, Johnson Controls, 2018, Form F-2013152-06. No authorised-distributor status is asserted.