



**FIREGUARD
GLOBAL LTD**



K12 KITCHEN HOOD

WET CHEMICAL FIRE SUPPRESSION SYSTEM



Introduction

PUTTING AN END TO KITCHEN FIRES WITH **FIREGUARD K12**

Even the most meticulously maintained and efficiently operated commercial and industrial kitchens can still experience unexpected mishaps. This is because fire is used as a medium of cooking, along with a whole host of cooking appliances and flammable materials present, the risk of fire in kitchens is always high.

Fireguard K12 Commercial Kitchen Suppression Systems are a cutting-edge, automated, engineered solution that are designed to address the unique fire risks that a commercial kitchen environment poses. These systems are certified to the UL 300 standard and adhere to the NFPA 96/17A guidelines.



KEY FEATURES



Choice of 2 Detection Modules:
Electrical and Mechanical.



Highly Potent and Eco-Friendly Agent:
10% concentrated wetting agent highly potent on kitchen fires and 100% biodegradable which meets the reach compliance and does not contain SVHC (Substance of Very High Concentration).



Ease of Shipping:
Supply of the agent in concentrated form allows for convenient shipping and portability.



Versatile Nozzle Design:
Only two nozzle types for all system configurations and applications for ease of design and installation.



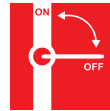
Stored Pressure Technology:
Keeps the system under constant pressure, ensuring prompt and effective deployment of the agent to enhance the system's reliability and responsiveness.



Quick Installation:
The piping network uses compression fittings with 10mm, 8mm, and 6mm branching that allows for quick and easy installation.



Integrated Gas Shut-Off Valve:
Gas Shut-off Valve automatically stops the supply of gas, ensuring the safety of the premise.



Electrical Cut-Off Valve:
The systems can be configured to cut off the power supply to an electrically powered appliance, in case an electrical appliance is being used for cooking.



Highly Versatile System:
One system design that protects an extensive range of cooking appliances and different fuel types.



Stainless Steel Agent Containers:
Stainless Steel cylinders ensure rust free and trouble-free operation.



UL Listed:
System Designs are tested and listed to Underwriters Laboratories (UL) Standard UL300 design to meet the requirements of the Underwriters Laboratory standard UL 1254 and as demanded by NFPA 17A, NFPA 96.



Saves Floor Space:
System allows the placement of the container at a convenient distance from the hood to accommodate all types of kitchen layouts or designs and saves the premium floor space of the kitchen.



Address:

Unit 11, Chancel Industrial Estate,
Newhall Street, Willenhall,
WV13 1NX, United Kingdom

Phone:

+44 8450751042

Mail:

info@fireguard-uk.com

www.fireguard-uk.com