

# ***FryerTrace AUTOMATIC FIRE SUPPRESSION SYSTEMS FOR DOMESTIC & SMALL INDUSTRIAL KITCHENS***

## Application:

**The FryerTrace system** is an automatic pre-engineered fire suppression system designed to suppress fires in residential type kitchen applications.

The system is installed over the cooking appliances, hidden inside the exhaust hood.

The system can only be used in kitchen applications in e.g nursing homes, air-bases, student accommodation, refugee camps, apartments etc.



**FryerTrace** is a compact, automatic detection and suppression system that will protect your kitchen 24 hours per day.

## Systems Description:

The kitchen fire suppression system is designed and installed in accordance with pre-determined design criteria. The 'wet chemical' agent is a completely safe and non-toxic mixture of potassium acetate and water.

Issue 3 100610

The system is a stored pressure type system and is actuated by Firetrace automatic detection tubing.

The system uses steel discharge tubing to a fixed nozzle, mounted in the exhaust hood and aimed at the cooking surface, to ensure smooth and equal distribution of the extinguishing agent.

The system automatically detects and reacts to a fire and a pressure switch turns off the energy supply to the cooking appliance and exhaust hood and/or generate a remote alarm.

The pressurized detection tube bursts and releases pressure once sufficient heat is detected, which in turn opens the discharge valve to release the extinguishing agent.

The basic system consists of a 1kg cylinder with extinguishing agent, a bracket, Indirect Low Pressure Valve, Trace detection tubing, end of line adapter with pressure gauge, steel tubing and diffuser head with blow-off cap and pressure switch to be connected to isolate energy. The cylinder is CE marked to comply with the appropriate European standard for safety.

## Extinguishing Agent:

The agent is a potassium solution in water, is pH neutral, non toxic, not corrosive or hazardous but very effective for rapidly extinguishing, cooling, smothering and sealing a fire in oil or grease.

The agent, in combination with hot oil/grease will start a chemical reaction known as saponification.

This creates a thick 'foam' like a blanket which separates the oxygen from the fuel, smothers the fire and cools the surface.



The working pressure is 10 bar. The system comes complete with all the necessary connections for detection tubing, pressure switch and steel tubing.

## Nozzles:

The FryerTrace system uses a specific stainless steel nozzle designed to protect the cooking appliance surface.



## Fryertrace approvals:

CE marked to comply with:-

- Pressure Equipment Directive
- Transportable Pressure Vessel Directive
- Machine Directive
- EMC Directive

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UK. Patent application

Number: - 0609142.