



Pneumatically Actuated Fire Suppression System

> System components manufactured in EU 

> System installed by fully insured engineers



Southern Fire Safety
Jerpoint Enterprises
Ballyvaloo
Blackwater
Co. Wexford
Ireland

 Call us: +353 (0) 53 91 37482

 Email: jerpointsafe@eircom.net

 Visit us: www.southernfiresafety.com



Fire suppression systems also available for machinery and electrical cabinets.



WHY VALLE UNION KITCHEN SAFE

Catering equipment fires can arise in a number of different ways.

For example: Defective heating controls/unattended devices / burners overheating and grease.

The KitchenSafe system is installed in accordance with the LPCB LPS 1223 standard.

- ✓ Automatic and manual activation
- ✓ Easy install and maintain.
- ✓ Linear heat and flame detection
- ✓ Flexible detection tubing located adjacent to the identified risk areas
- ✓ Tubing unaffected by dirt, dust and oil
- ✓ No need for energy totally self-contained
- ✓ Failsafe by design principles and simplicity.

SYSTEM SELECTION

Our design team will decide upon the number of diffusers and cylinder capacity on inspection of facility.

EXTINGUISHANT

Kitchen safe systems are filled with FATSEAL 75F rated wet chemical agent.

This agent when released uses a process called saponification which helps to cool the oil while also forming a coating on the oil to prevent reignition.



FEATURES

- ✓ Innovative technology
- ✓ Compact valves
- ✓ Easy maintenance.
- ✓ Reduced possibility of leakage and damage

PRINCIPLES OF OPERATION

Upon flame impingement or heat the pressurised detection tube will burst and by depressurisation will activate the cylinder valve to open.

The extinguishant agent is then release through the discharge line onto the hazard areas.

