



FSH DIRECT | INOX KITCHEN FIRE SUPPRESSION SYSTEMS

The activity in an industrial kitchen is frenetic; the temperature is very high while a large number of people work in close proximity to flammable cooking ingredients such as fats and oils.

Spreading flames can set an entire kitchen on fire in a short time. In addition, larger quantities of cooking liquid or cooking oil are often stored near the kitchen. This poses an additional security risk.

The kitchen owner is responsible for evaluating risks and taking the necessary steps to protect kitchen personnel and equipment from fire. You can reduce the risks by having an automatic fire extinguisher installed in your kitchen. INOX, the kitchen extinguishing system from BLUS DIRECT, protects the exhaust duct, the extractor hood and the cooking appliances.

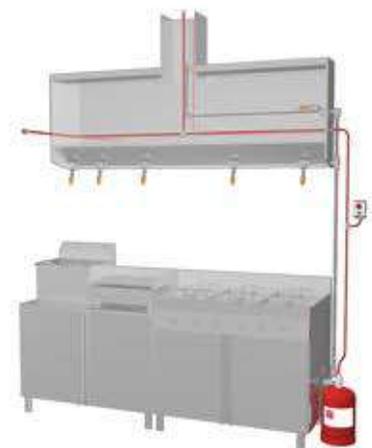
The INOX system is an investment of less than 5% of all the kitchen equipment. In the event of a fire, an INOX system will minimize losses and limit kitchen down time.

An effective fire detection system is essential to minimize the damage from a fire. Detection can have single or multiple points of detection. INOX detects throughout the hood and ducts as well as in the zones around kitchen appliances.

The INOX detection system offers two types of detection: electric and pneumatic. Based on the type of kitchen and kitchen equipment, FSH DIRECT can determine which detection is most suitable for you.

The **pneumatic** detection system uses a pressurized polymeric detection tube. The tube is distributed through the hood and duct. The pneumatic detection tubing is temperature sensitive, and acts as a continuous linear thermal detector that ruptures at either 120°C, or 180°C depending on the hazard area being protected.

The **electric** option is composed of a control panel and thermal detector cables. The thermal lines will detect a range of temperatures 105°C or 180°C depending on the hazard type. An electric solenoid on the top of the valve will discharge the system. Control panel features allow options such as cellular calling or communication to the building fire alarm panel.



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The cylinder valve assembly is pressurized with dry nitrogen to 18 bar (260 psi). The valve is opened by the pneumatic or electric detection system, then the agent is discharged.

Following **INOX** design indications we ensure the discharge of all the nozzles at the same time, with the appropriate agent quantity preventing reignition.

GEM Protect wet chemical fire extinguishing agent utilizes potassium salt. It is a water miscible product, liquid in ambient pressure and temperature and has a low viscosity.

INOX extinguishes by separating oxygen and fuel, and is an efficient extinguishing agent for Class F or K fires. The agent reacts with grease to form a foam-like layer commonly called saponification which starves the fire of oxygen, halting combustion and preventing reignition.

Using the same kind of nozzle for all types of appliances means a loss in system effectiveness and efficiency, and more agent must be utilized in order to compensate for the differences.

The **INOX** system is composed of different nozzles, designed and adapted to every risk in the kitchen. **INOX** has a set of nozzles to customize the system according to the requirements for each appliance: discharge angle, agent flow and position are perfectly tested to get maximum systems benefits.

INSTALLATION

An **INOX** system can fit inside any industrial kitchen.

Each of the 5 different cylinder sizes (9, 12.7, 18.7, 25 and 35L volume) allows protection of both small and large industrial kitchens with just a single cylinder. Improved technology reduces the amount of equipment required, which makes installation simpler and keeps costs lower.



INOX is less than 2% of the total cost of an industrial kitchen equipment.

In case of fire, **INOX** allows you to return to work immediately, without having to stop the activity of your kitchen.

INOX protects simultaneously all your kitchen equipment, including duct and hood.

INOX has different cylinder sizes to adapt the system to the needs of each installation.

INOX pneumatic system is fully autonomous, it doesn't require any power supply.

INOX electrical system prevents shock from false alarms using cross detection in all the points of the kitchen.

INOX is compatible with the piping system "quick fitting", which reduces installation time and costs.



SOURCE: National Fire Incident Reporting System NFIRS - 2007-2009



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