



Automatic extinguishing in kitchens

Automatic fire extinguishing system for kitchens composed of

An automatic detection system based on 9l, 12l and 25l capacity extinguishers, which provide a stainless steel pipes system on

which diffusers are connected to the possible origins of the fire (stove, grill, fryer, etc.) and at least one above the filters and another in the smoke outlet 30 cm into the pipe.

FEATURES

The following material will be required in the diagram shown:

- 1 cylinder of 9L consisting of 19L cylinder, valve, manometer, hose and wall bracket
- 8m thermal tube Ø6x2mm (approx.)
- 1 manual call point with monitoring manometer
- 1end-of-line pressure switch with line monitoring manometer
- 1 diffuser for fryers
- 3 diffusers for hot points
- 3 diffusers for filter and pipe / plenum

Other gas extinguishers available:

- CO2
- NOVEC
- INERTS
- HFC 227

TECHNICAL FEATURES			
	EXACOC	EXACOC12L	EXACOC25L
Stainless steel cylinder	1 of 9 litres	1 of 12 litres	1 of 25 litres
Stainless steel discharge hose	1	1	1
Wall bracket	1	1	1
Low pressure discharge valve	1	1	1
End of line manometer	1	1	1
Ø6 x 2m detector tube	10m	12m	24m
Nozzles	6	8	15

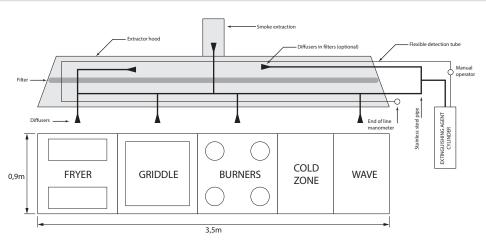


Diagram installation



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