



Fire Protection Solutions for Restaurants

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Protecting People & Property

WORMALD



Would your restaurant survive a fire?

A restaurant fire can be a dangerous and frightening experience. Although a fire may begin on a small appliance or in narrow ductwork, it can quickly spread throughout an entire kitchen.

The biggest fire hazard in a restaurant is its kitchen. Whether a restaurant, hotel, club, fast-food outlet, school or hospital – all present the potential to be at risk of an unexpected kitchen fire.

Intense cooking heat, flammable oils, and built-up grease lining inaccessible ducts, all pose potential fire hazards to your restaurant or business. These days, higher temperature cooking oils and high-efficiency slow-cooking appliances have also combined to make fire suppression more challenging than ever before.

Restaurant fire protection is our speciality

Protecting people and property from fire is crucial and the fire suppression systems that Wormald trusts to distribute, install and maintain for most commercial kitchens are the Ansul® R-102™ system and the Ansul® Piranha® system.

Ansul (a Tyco-owned company) developed and manufactured the concept of automatic restaurant fire suppression to combat the most common cause of restaurant loss - kitchen fires. Some 50 years later, Ansul systems now protect more restaurants, kitchens and food service facilities than any other brand, globally.

Saving your business... and your money

An effective restaurant fire suppression system is also vital in risk assessment management, and facilities have benefited in many ways by installing a fire suppression system, including receiving reduced insurance premiums. Ansul systems are endorsed by the major American insurance company Underwriters Laboratories Inc (UL) and are recognised by most insurance underwriters throughout Australasia.

*Tip: It is recommended that larger cooking and food preparation facilities are protected by automatic systems**

Serving the latest fire protection technology

Fact: The biggest fire hazard in a restaurant is its kitchen. Over 1,000 commercial kitchen fires have been reported in Australia over a 5 year period.*

Our systems stop fire before they really start

The key to Ansul Restaurant Fire Suppression Systems lies in their ability to detect and suppress fire before it can take hold. Designed for use in commercial kitchen ventilation hoods, ducts, ranges, deep fat fryers, hot plates, steamers, ovens and grills, both the R-102 and Piranha systems use advanced extinguishing agents to ensure immediate flame knock-down and vapour securement.

These systems also ensure rapid cooling of appliances after initial flame knockdown – critical to eliminating re-flash and minimizing restaurant downtime.

Ansul R-102

The R-102 is a self-contained system that can be installed directly into the hood and ductwork of your cooking appliances – completely out of sight where it will not interfere with the appearance or operation of your kitchen.

This system can be operated manually or will automatically detect and suppress fire in seconds. When the temperature in the hood reaches a predetermined level, Ansulex liquid fire suppressant is released through strategically positioned nozzles, reacting with the burning oil to form a blanket of foam. This rapidly cools the fuel, reducing combustible gases and the possibility

of fire reflash. With an almost neutral pH, Ansulex is also exceptionally friendly to your cooking equipment with minimal clean-up required.

Ansul Piranha

The only agent-plus-water fire suppression system on the market today, Piranha attacks fire using rapid flame knockdown with our patented PRX™ Liquid Fire Suppressant. Water then follows, quickly cooling the cooking media and preventing re-flash.

The Piranha system cools hot grease 15 times faster than single-agent wet systems, requires 60% less chemical agent, covers high hazard areas and provides a cost-effective means to protect valuable cooking equipment.

Customised for your kitchen

Both of these pre-engineered systems can be customised in single or multiple configurations to suit your specific kitchen design and requirements. Depending on your facility and requirements, our engineers can quickly tailor and install a system that offers you the ultimate in restaurant fire protection.

Product Listing

Both the Ansul R-102 and Ansul Piranha Restaurant Fire Suppression Systems are ActivFire™ Listed by the CSIRO under their Active Fire Protection - Equipment Listing Scheme.



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Experts in fire protection

Benefits of our system in your kitchen

- > Fast installation and service
- > Customised to fit your specific kitchen design
- > Easy clean-up of the Ansulex and PRX liquid fire suppressants
- > 24 hour protection with automatic fire detection and activation plus full back-up service
- > Automatic gas supply shutdown upon system release
- > Immediate suppression in appliances and ducts before serious damage occurs
- > Manual activation, when required, by push button or remote pull station.

Service and maintenance

All restaurant fire protection systems require regular servicing to run at optimum performance in the unfortunate event of a fire. Our service teams will regularly test your system to ensure it adheres rigorously to the required standards and our technicians - on call day and night throughout the year - can deal with most problems on the spot in response to your call.

Australasia's leader in fire protection

Wormald can manage all phases of a fire protection project from concept to completion covering risk assessment, design, installation and service. In addition to state-of-the-art systems and equipment, Wormald offers a wide range of specialized services from fire safety audits and alarm monitoring through to all aspects of fire safety training including evacuation procedures, and confined space training for your staff.

As part of the Tyco group, the world's largest fire and security organisation operating in over 80 countries, Wormald has access to a remarkable depth of resources, providing global strength to reinforce our local expertise.

We are proud of our reputation as Australasia's leader in fire protection, and are confident that we play a vital role in preventing or minimising fire damage to your restaurant or business.

*Quotes and statistics provided by NSW Fire Brigade.

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