



System Brochure

A background photograph of a professional kitchen with several chefs in white uniforms and tall hats working at their stations.

**Automatic Fixed Fire
Extinguishing Systems
for catering equipment**

Issue 3

**> NEW UPGRADED
PROTECTION**

PAFSS[®] KitchenGuard

PNEUMATICALLY ACTUATED FIRE SUPPRESSION SYSTEMS

Why PAFSS KitchenGuard[®]

Catering equipment fires can arise in numerous ways. For example: defective / damaged heating controls, unattended devices, burners overheating and grease / dirt residues in the vicinity of hot surfaces.

With kitchen fires being difficult to control; (grease fires have very high auto ignition temperatures > 350°C), the Jactone PAFSS KitchenGuard range has been specifically designed to protect catering equipment in accordance with LPS 1223 (Loss Prevention Standard - 'Requirements and testing procedures for the LPCB certification and listing of fixed fire extinguishing systems for catering equipment').

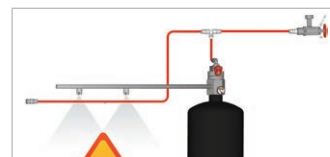
Unique Features

- ✓ Innovative technology
- ✓ Compact valves
- ✓ Integrated functions
 - Isolation valves
 - Reed switches for valve position monitoring
- ✓ System monitoring
 - Low pressure
 - Discharge confirmation
- ✓ Reduced possibility of damage and leakage

Advantageous Features

- ✓ Automatic and manual actuation.
- ✓ Simple to install and maintain.
- ✓ Superbly engineered specialist valves and pressure vessel(s) containing an appropriately selected extinguishing agent.
- ✓ Linear heat and flame detection allows for an unlimited number of detection points.
- ✓ Totally self-contained. No need for any external energy or power supply for detection or actuation and remaining operational during power interruption.
- ✓ Flexible detection tubing can be located adjacent to the identified fire risk areas, resulting in fast action.
- ✓ Detection tube remains unaffected by dirt, dust, debris and oil.
- ✓ All discharge pipework is stainless steel – vital in potentially corrosive environments.
- ✓ Reliable, vibration resistant push-fit detection tube fittings – for enhanced system leak tightness.

Principles of Operation



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

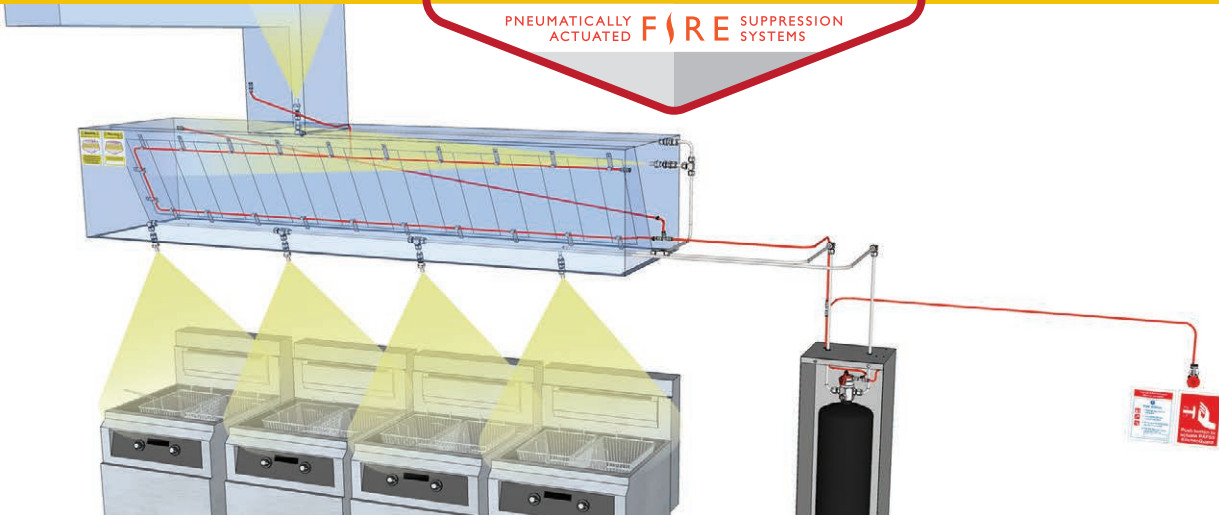
The extinguishing agent is then released through the discharge line onto the hazard areas. PAFSS KitchenGuard systems can also be operated manually or by optional solenoid actuator.

Extinguishant

PAFSS KitchenGuard utilizes a sophisticated wet chemical agent. This extinguishing medium is more than 99% biodegradable and is therefore not a hazardous waste. It can also be used as a cleaning agent, since it has excellent cleaning and fat-dissolving properties. This agent uses an extinguishing mechanism called saponification. Saponification helps to turn cooking fat into a soapy substance, smothering /cooling the fire and preventing re-ignition.

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› System Selection

Designing a PAFSS KitchenGuard system will depend on the catering equipment in question. PAFSS KitchenGuard is available in 2 pre-engineered system modules:

- › FSGA8L System module – 8L of Extinguishing Agent, 1 Cylinder, 4 Nozzles.
- › FSGA12L System module – 12L of Extinguishing Agent, 1 Cylinder, 6 Nozzles.

Complete systems consisting of up to 3 modules shall be designed in accordance with the system manual and the manufacturer's instructions. Each system requires nozzles for the relevant appliance(s), plenum(s) and duct(s).

› PAFSS Pneumatic Link

Please note it is not possible here to deal with all of the kitchen appliance configurations. Only standard system modules are detailed in this brochure. Larger systems can be created by linking system modules together with the PAFSS 'Pneumatic Link'. This enables detection in one system module to trigger actuation of adjoining modules. It is this simple modular approach that makes PAFSS KitchenGuard a unique solution.

If you wish to discuss protection for your specific requirements, we would again encourage you to contact us or an Approved Installer.

NOTE : Deep fat 'fryers' are predominantly the worst case hazard in a catering environment; PAFSS KitchenGuard systems have been designed and tested to extinguish oil fires in fryers within certain limits. Other cooking appliances to be protected instead of, or alongside fryers, can include: griddles, ranges, broilers, woks, etc.

› Approved Installers

PAFSS KitchenGuard is sold through a network of Approved Installers. They are trained and approved by us to design, install, service and maintain PAFSS KitchenGuard.

The Next Step

If you are interested in receiving a quote for PAFSS KitchenGuard and interested to understand better the simplicity of the system and its inherent benefits, please contact us and we will be pleased to pass on your enquiry to one of our partners.

› System Certification

PAFSS KitchenGuard systems are all LPCB Certified to LPS 1223. LPS 1223: Requirements and testing procedures for the LPCB certification and listing of fixed fire extinguishing systems for catering equipment.

PAFSS KitchenGuard complies with the requirements of the Pressure Equipment Directive (P.E.D. - 97/23/EC) and consequently carries the CE mark.



LPS1223
Cert No. 783C



0086



- › PAFSS KitchenGuard® is manufactured in the UK
- › Sold via carefully selected Approved Installers, both in the UK and worldwide

ON GUARD 24 HOURS A DAY, 365 DAYS A YEAR

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