

# MARLOWE

## KITCHEN FIRE SUPPRESSION

## Simplify Your Kitchen Fire Protection With ANSUL® Restaurant Electric Detection (RED) Technology



In restaurants with large or multiple kitchens and shared ductwork in the same building, it may seem complicated to protect staff, customers, cooking equipment and nearby businesses – but it doesn't have to be.

ANSUL® RED provides confidence and safety by simplifying the protection of high-volume, commercial cooking environments.

### Smarter Detection for Complex Kitchens

A revolutionary advancement in commercial kitchen fire protection, ANSUL® Restaurant Electric Detection (RED) Technology provides intelligent and reliable multi-zone fire protection for complex, commercial kitchens that's also easy to manage.

ANSUL® RED technology delivers next-generation commercial kitchen fire protection with industry leading centralised monitoring and real-time status of up to 16 hazard zones.

Combining linear detection with electric actuation, ANSUL® RED technology simplifies fire protection for the food-service industry by monitoring individual hazard zones that discharge only when and where they are needed.

Up to eight controllers monitor two hazards each for up to 16 individual zones. ANSUL® RED technology targets and discharges an ANSUL® Suppression System only when – and where – it is needed. All zones connect to one convenient display module to provide busy customers with simplified, centralised management.

ANSUL® RED technology integrates with existing ANSUL® R-102 or PIRANHA Suppression Systems for complete, scalable protection from detection to suppression.

### Features

- ✓ Coverage for up to 16 different hazard zones
- ✓ Complete UL and ULC Listing with both ANSUL® R-102 and PIRANHA systems
- ✓ NFPA 96 and 17A compliance
- ✓ CE Marked
- ✓ Real-time monitoring of multiple zones
- ✓ Expandable for added hazard areas and reconfigurable renovations for changing cooking environments and added PCUs
- ✓ Hood-cleaning mode
- ✓ 4,000+ event history log
- ✓ Multiple temperature ratings in a single hazard area
- ✓ Password protection for Authorised ANSUL® Distributor access

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To find out how we can support you please contact us on

0330 045 7000

[www.marlowefireandsecurity.com](http://www.marlowefireandsecurity.com)

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MARLOWE Critical Services



Kitchensafe

## Simplified Detection

ANSUL® RED provides confidence and safety by simplifying the protection of high-volume, commercial cooking environments. Its thoughtfully designed functions keep kitchens running efficiently while providing 24/7 protection.

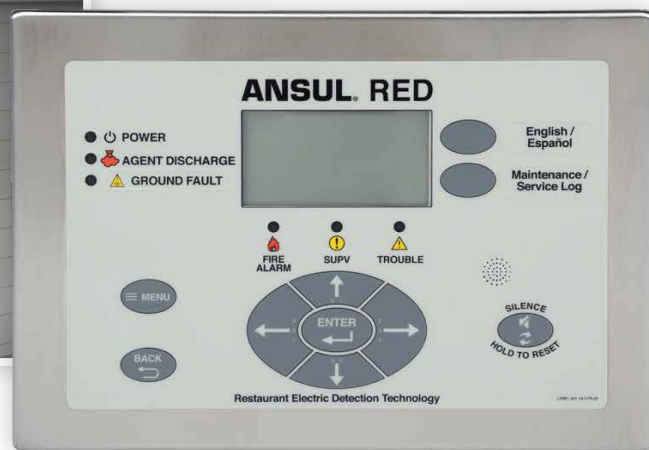
- ✓ **Streamlined maintenance:** ANSUL® RED technology helps minimise potential for grease buildup and simplifies maintenance.
- ✓ **Seamless protection:** ANSUL® RED technology has a cleaning mode that allows kitchen staff to disengage one hood while keeping other hoods in operation and a failsafe that automatically resets the system in case of an oversight.
- ✓ **Superior versatility:** Four temperature ratings – 68°C (155°F), 137°C (280°F), 180°C (356°F) and 260°C (500°F) – to customise based on the needs of each appliance.



## Smarter Protection

Featuring up to eight controllers, ANSUL® RED technology integrates with existing ANSUL® Fire Suppression Systems for complete, comprehensive protection. Each controller monitors two hazards, for up to 16 zones, and connects to one convenient display module. Combined with a more than 4,000-event history log, this centralised control gives restaurants the power to easily monitor their fast-paced kitchen in real time.

- ✓ **Future-proof technology:** Expandable and reconfigurable, RED technology easily adapts to IP-based protocols and changing environments.
- ✓ **Complete peace of mind:** Service and maintenance notifications allow kitchen staff to focus on customers rather than maintenance schedules.
- ✓ **Around-the-clock protection:** Cooking stations are continuously monitored and supervised to ensure system is always ready to protect kitchens.
- ✓ **Immediate assurance:** The easy-to-spot green light confirms system is ready.



## Applications



Catering  
Facilities



Cafes



Restaurants



Fast Food  
Chains



Hotels



Sports  
Stadiums

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