

# MARLOWE

## KITCHEN FIRE SUPPRESSION

### Approved ANSUL® PIRANHA Fire Suppression System Installers



Fire safety continues to be a complex consideration in commercial kitchens, given the variety of appliances and cooking methods used in a confined space. As well as the potential health and safety threat to employees, fires can severely impact businesses.

This is ultimately a challenge for putting out fires and keeping them suppressed. As such, using a fire suppression system that complies with EN 16282-7 ensures that kitchens will be protected in the event of a fire.

#### Attack Fires with the Exclusive Fire Suppression Hybrid

The ANSUL® PIRANHA Dual Agent Restaurant Fire Suppression System is the only agent-plus-water fire suppression hybrid on the market today, outperforming all conventional single-agent systems.

The combination of high heat sources and cooking greases or oils makes restaurant kitchens especially prone to fire. With exclusive agent-plus-water fire suppression technology, the ANSUL® PIRANHA Restaurant Fire Suppression System outperforms any conventional single-agent system.



#### Two Agents, Unmatched Performance

The PIRANHA Restaurant Fire Suppression System employs the best firefighting attributes of two extinguishing agents. The system attacks fire using the knockdown and securing capabilities of PRX Liquid Fire Suppressant. Water follows, quickly cooling the cooking media and further helping to prevent reflash.

This automatic, pre-engineered, fixed fire suppression system is designed to help protect areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; and electric, lava rock, mesquite or gas-radiant char-broilers and woks. It also detects and suppresses fire in ventilating equipment including hoods, ducts, plenums and auxiliary grease extraction devices.

#### Premium Performance Out of Sight

The UL-listed nozzle design allows appliance protection nozzles to be installed up to 84 in. (2133 mm) above the cooking hazard, nearly flush with the top of hood, and out of view while providing the same reliable protection that PIRANHA systems have always offered.

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

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MARLOWE Critical Services



Kitchensafe



## Dramatically Increase Firefighting Performance

Tests have shown dramatically increased firefighting performance with agent-plus-water fire suppression technology. The PIRANHA system is up to 15 times faster than conventional single-agent systems in cooling down cooking oils; uses 60 percent less chemical agent; offers flexible overlapping nozzle coverage for most appliance arrangements and requires smaller and fewer agent storage tanks per system.

PIRANHA systems are available in various sizes that can be combined for multiple configurations to expand the fire suppression system coverage. High proximity nozzles allow agent discharge nozzles to be installed out of view while providing the same reliable protection. A flexible agent distribution hose allows appliances to be moved for cleaning purposes without disconnecting the fire suppression system piping. The system is UL/ULC listed; CE marked; and ASSE, LPCB, and IAMPO approved.



## Serve up Premium Fire Protection

- ✓ Rapid Flame Knockdown and Securement
- ✓ Helps Prevent Reflash
- ✓ Overlapping Coverage Creates 'Suppression Zone'
- ✓ Cools Up to 15 Times Faster Than Single-Agent Systems
- ✓ Aesthetic Design Complements Kitchen Decor
- ✓ Colour-Coded, Fusible-Link Detectors
- ✓ Five-Year Limited Warranty
- ✓ High Proximity Nozzles Up to 84 in. (2133 mm) Above Cooking Hazard
- ✓ UL/ULC/LPCB Listed and CE Marked

The PIRANHA system is up to **15 times faster** than conventional single-agent systems in cooling down cooking oils, and uses **60 percent less chemical agent**.

## Applications



Catering Facilities



Cafes



Restaurants



Fast Food Chains



Hotels



Sports Stadiums



Airports



Hospitals



Care Homes

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