

ANSUL

Commercial Kitchen Fire Suppression

We can provide the ANSUL® R-102 Restaurant Fire Suppression System through our Specialist Partner KSS, who can provide both New Installs, Remedial Works to existing systems & Service Level Agreements to Aviva customers at preferential rates.

In today's high-temperature, high-efficiency commercial kitchens fire poses a significant risk so it's important that clear safeguards are put in place to ensure both people and the building remain safe, and business operations experience minimal disruption.

The R-102 Fire Suppression System incorporates a flexible design with an extremely effective ANSULEX Low pH Liquid Agent to quickly knock down flames & cool hot surfaces, while generating a tough vapor securing blanket that helps prevent re-flash.

The Ansul R-102 system is designed to protect areas associated with ventilating equipment, including hoods, ducts, plenums, and filters, as well as grease extraction equipment and cooking equipment such as various types of fryers, griddles, range tops, broilers, char-broilers and woks.

ANSUL systems are independently performance tested and verified by Third Party Approval Bodies; United Laboratories (UL300) and Loss Prevention Council Board (LPS1223) and are fully compliant with the technical standard BS EN 16282-7

- Benefits
- Can help to safeguard people, property and business.
- Ease of recharge and post-fire clean-up.
- Authorised ANSUL Global Distributor Network.
- Five year limited warranty.

Aviva Approved ANSUL R-102 Installers

- KSS Fire Suppression

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