



GILPRO

instaprotekt

Optima Series

*A smart way of protecting
kitchen from fire*

instaproteKt - Kitchen Hood Fire Suppression System (Optima Series)

Background - According to the statistical reports, over half of all restaurant fires reported are originated from food preparation equipment. With the widespread use of vegetable oils having lower auto ignition temperatures, kitchen environments are more at the risk of fire than ever before. It is becoming significantly more difficult to extinguish and control fire in these types of equipment. Concerned authorities shall ensure that kitchen hood fire suppression system is installed and maintained properly to protect restaurant and its occupants from fire hazards.

The instaproteKt Kitchen hood Fire Suppression System – Optima Series from Gunnebo India, is an ideal solution specifically designed to protect areas associated with kitchen ventilation equipment including hoods, ducts, plenums, and filters installed in industrial and commercial kitchens.

Linear Heat Sensing cable is the detection component of this fire suppression system, which sends signal to gas discharge panel when temperature rises to a pre-defined level (180° C). After receiving signal, panel triggers the actuation of solenoid valve for agent release.

The nozzles of the fire suppression system are installed in the exhaust hood, positioned at an angle covering food preparation equipment, plenum and duct. After system actuation, wet chemical discharged from the nozzles blankets the burning surface to cut off oxygen and cools down the combustible material i.e. cooking oil. The system extinguishes fire with precision at the hood level without impacting rest of the kitchen area, it means that other part of the kitchen can remain operational immediately after clean-up.

The system is capable of automatic detection and actuation as well as manual actuation. Additional integration accessories are available for electrical and gas line shut-off applications.

The system is suitable for installation in restaurants, hospitals, nursing homes, hotels, schools, airports and industrial kitchens.

SYSTEM FEATURES

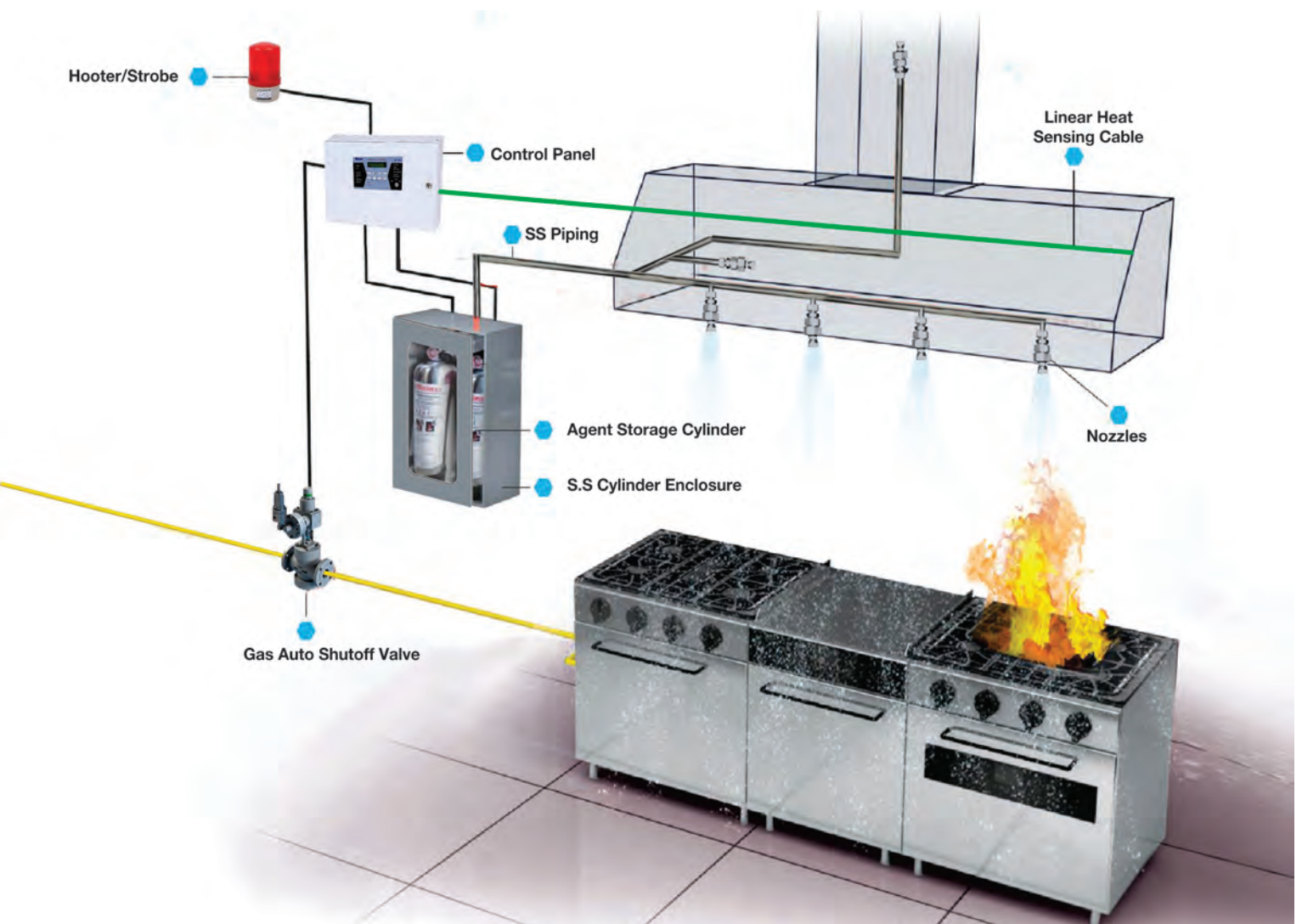
- Activation of solenoid and gas shutoff valve at 180° C
- Both manual and electrical actuation options
- SS 316 Piping, Fittings and Cylinder Enclosure
- Discharge of wet chemical through spray nozzles
- Saponification of wet chemical agent negates any reignition
- High pressure double compression ferrule fittings
- 24/7 Fire protection system
- Easy installation, maintenance and refilling
- PAN India Service Support



GSMART CONTROL PANEL

- 16 X 2 LCD Dot Matrix display for system monitoring
- Optional battery backup with built in charging
- Special logic circuitry to prevent accident release.
- Surge Protected.
- Provision for remote audio / visual indications.
- Option for PNG/LPG shut off output
- RS 485 output for repeater.
- Relay output for actuators.

System Schematic



QUICK FACTS



Comes with Pre-Programmed Gas Release Panel



Easy and quick installation due to LHS cable and flexible piping with ferrule fittings



Piping network design does not interfere with existing kitchen workflow



Most economical and reliable solutions for single as well as multiple hoods



Simple and Easy application to protect kitchen hoods 24X7



Pre-engineered system suitable for all commercial and industrial kitchens

A **GUNNEBO**[®] BRAND

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