

Roff Consultancy

AutoFireX

KITCHEN FIRE suPPREss10N sysTEMs



BS EN:17446-2021

wbsi

Certified Kitchen Fire Suppression System Cert; ficate No.KM 786033



P-SERIES SYSTEMS

IDEAL FOR PROTECTING

KITCHEN APPLIANCES ** RANGE COOKERS

- GAS/ ELECTRICAL HOBS
- **BROILERS**
- ** BBQ/ GRILLS
- **EXHAUST DUCTS**

- **DEEP FRYERS**
- **TILTING PANS**
- HOODS
- **GAS LINE**

FAST

RELIABLE

AUTOMATIC

INDUSTRIAL/COMMERCIAL & RESIDENTIAL KITCHENS

AUTOFIREX® AFX-P SERIES AUTOMATIC WET CHEMICAL KITCHEN FIRE SUPPRESSION SYSTEMS FOR

For more information please write to craig@roffconsultancy.co.za or visit our website https://roffconsultancy.co.za/home

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AutoFireX®AFX-PSeries

Fires in a working kitchen can arise in numerous ways including defective or damaged heating controls, unattended devices, burners overheating and grease/dirt residue build-up. With this specific, very problematic risk in mind, AutoFireX® Kitchen Fire Suppression systems utilizing Wet Chemical offer a certified suppression system to suit this particular risk requirement.

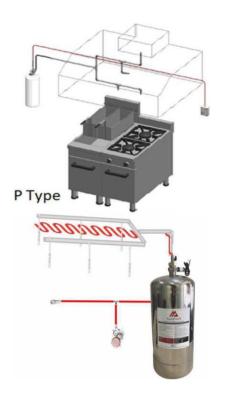
AutoFireX® P-Series (Pneumatic Series) Pre-Engineered system utilize unique Linear Pneumatic Heat detection tube that is routed above the kitchen applications, in the hoods and on detection of heat/ fire exceeding temperatures over 165° C, rupture at the hottest point of contact, activating the differential pressure valve on the cylinder, to discharge the pressurized wet chemical instantly over the fire to effectively extinguish it, while using the connected pressure switch, and gas isolation valve can be shut off and a fire alarm initiated. These systems can also be Manually activated using the strategically placed Manual Pull station.

Models:

AFX- KS-PS08 - Product Code - 3000201 - 8 Flow 10 Liter AFX-KS- PS016- Product Code - 3000202 - 16 Flow 20 Liter

Standards and Approvals

- BS EN:17446- 2021
- · System cylinders- Stainless steel and Mild Steel CE marked.
- All systems are manufactured in ISO-9001:2015 quality management certified facilities.
- System design meets the requirements of NFPA 17A and NFPA 96.



AutoFireX® P- Series Kitchen Fire Suppression Systems consist of a high-grade welded Stainless-steel cylinder & bracket, supplied complete with AutoFireX® Indirect type SS Valve assembly & all necessary fittings. All cylinder assemblies contain Agent in Premix form and is super pressurized with Nitrogen to ISbar@ 21°C. The systems are available in two sizes (IOL & 20L) and can be upscaled to higher capacity. containers subject to operating pressure & temperature conditions of the area/application being protected.

AutoFireX® Pneumatic Series Kitchen Fire Suppression System Unique Feature:

Fast and effective Automatic fire suppression in seconds, reducing equipment damage and downtime.

Reliable,24 x7 system that combines the rapid flame knockdown of K Foam/ SF6 Wet Chemical Agent

Pre-engineered, Stand Alone, Low weight, compact with easy installation, ideal for OEM and Retrofit

High quality, long-life, corrosion free stainless-steel components

No "False Alarm" or Discharges as system only operates in event of detection of fire.

Gas Shut off, Manual Operation, and fire annunciation options also available.

Low Maintenance & Cost-Effective Service-can be quickly and cost effectively serviced and recharged after a fire at site.

Linear Detection utilising UL listed Fire Detection Tube designed to withstand high greasy & harsh environments.

Globally the main standards for fire suppression systems in commercial kitchens are:

UL 300: Standard for Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment EN:17446 European Standard for Fire Extinguishing Systems in Commercial Kitchens

NFPA 17A: Standard for Wet Chemical Extinguishing Systems

NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations