

KITCHEN FIRE SUPPRESSION SYSTEM



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Kitchen Fire Suppression System – CE Certified



A **Kitchen Fire Suppression System** is an automatic fire protection system specially designed for commercial kitchens to detect, control, and extinguish fires caused by cooking oils, grease, fats, and high-temperature cooking equipment. These systems are commonly installed inside kitchen hoods, ducts, plenums, and above cooking appliances such as fryers, grills, ovens, and ranges.

Most modern systems use a **wet chemical extinguishing agent** that rapidly suppresses flames, cools hot surfaces, and prevents re-ignition. CE-certified systems comply with European safety and quality standards, while many premium systems are also UL Listed and NFPA compliant.

FEATURES

1. Automatic Fire Detection & Suppression
2. Wet Chemical Technology
3. Protection for Complete Cooking Area
4. CE Certified Safety Standard
5. Automatic Equipment Shutdown
6. Fast Response Time
7. Compact & Aesthetic Design
8. Easy Maintenance
9. Non-Corrosive Agent

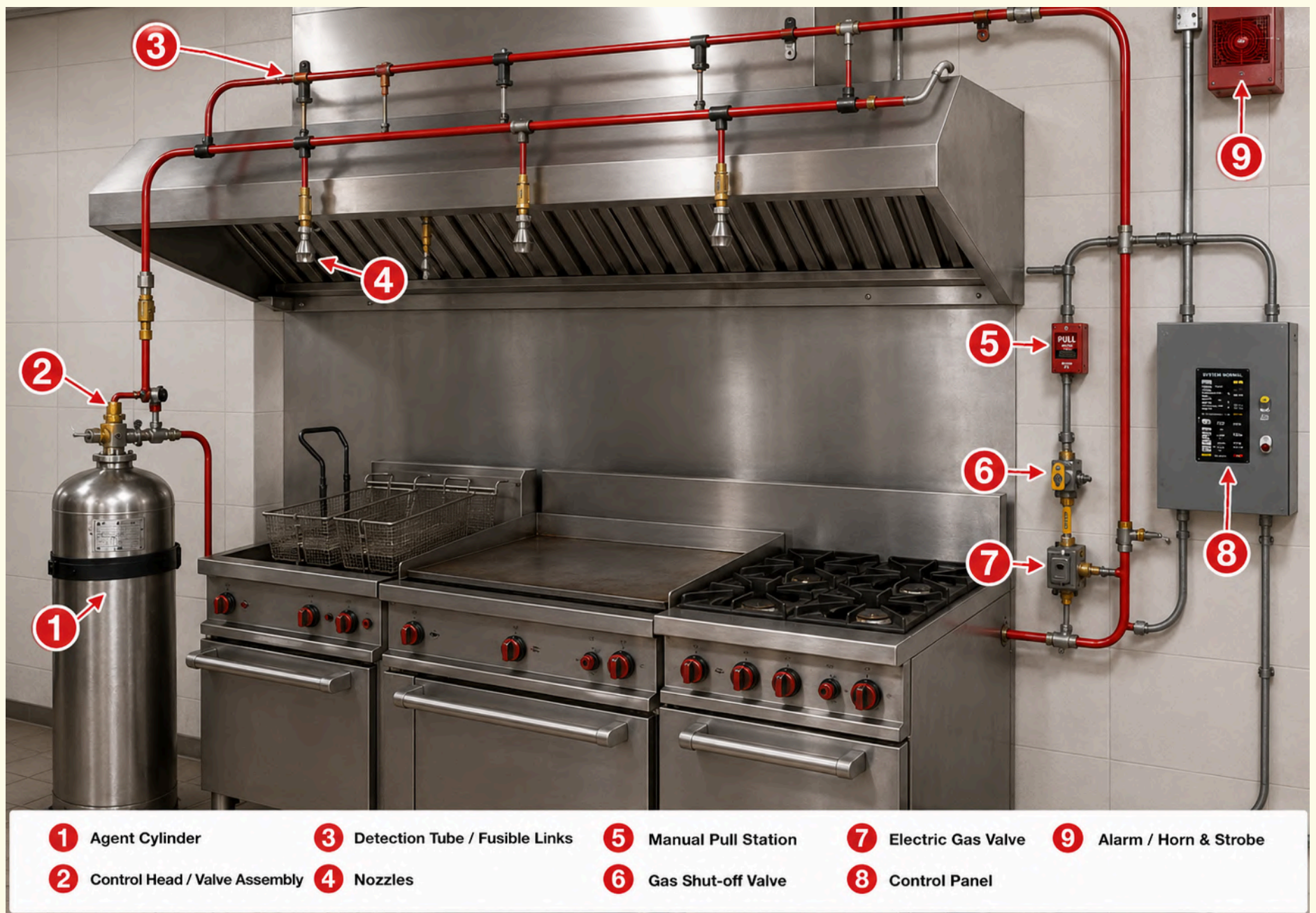
APPLICATION

- Commercial Kitchens
- Industrial Kitchens
- Institutional Kitchens
- Hospitality Sector

ADVANTAGES OF KITCHEN FIRE SUPPRESSION SYSTEM – CE CERTIFIED

- **Rapid Fire Suppression** : Controls fire within seconds
- **Prevents Re-Ignition** : Cools oil below ignition temperature
- **Protects Human Life** : Reduces risk to staff and customers
- **Minimizes Property Damage** : Stops fire before spreading
- **Automatic Operation** : No manual response required initially
- **Insurance Compliance** : Meets many insurance safety requirements
- **Regulatory Compliance** : Supports NFPA, UL, and CE standards
- **Business Continuity** : Reduces operational downtime

Kitchen Fire Suppression System – UL Listed



A **UL Listed Kitchen Fire Suppression System** is an automatic fire protection system specifically designed for commercial cooking environments to detect and suppress fires caused by grease, cooking oils, fats, and high-temperature cooking appliances. These systems are tested and certified by UL Solutions to meet strict fire safety and performance standards, especially **UL 300**, which is the globally recognized standard for commercial kitchen fire suppression systems. These systems are widely installed in restaurants, hotels, industrial kitchens, food courts, cafeterias, and commercial cooking facilities to provide fast and reliable fire protection.

UL 300 Standard

UL 300 is the standard for:

- Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment
- High-efficiency cooking appliances
- Modern vegetable oil and grease fire protection

UL 300 systems are designed to handle:

- Deep fryer fires
- Grease fires
- High-temperature cooking oils
- Re-ignition prevention

MAIN COMPONENTS OF UL LISTED KITCHEN FIRE SUPPRESSION SYSTEM

1. **Detection System** : Detects abnormal heat or fire conditions.
2. **Agent Storage Cylinder** : Stores wet chemical extinguishing agent under pressure.
3. **Discharge Nozzles** : Precisely distribute suppression agent over cooking appliances.
4. **Control Mechanism** : Activates the suppression system automatically or manually.
5. **Manual Pull Station** : Allows manual activation during emergency situations.
6. **Gas & Electrical Shutoff**

TYPES OF UL LISTED KITCHEN FIRE SUPPRESSION SYSTEMS

- **Wet Chemical Systems** :
Most widely used for grease fire protection.
- **Pre-Engineered Systems** :
Factory-designed systems for standard kitchen applications.
- **Electrical Detection Systems** :
Electronic heat detection and control systems.
- **Mechanical Detection Systems** :
Fusible-link-operated systems.



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