



Restaurant Fire Suppression Systems

Stuart Dale Restaurant Fire Suppression Systems Ltd

Tel: 01423 226322 **Mobile:** 07720 312570 **Email:** stuart@sdrfss.com

Restaurant Kitchen Fire Suppression System KP Strike Specification

Fire Protection:

The fire suppression system shall be located within the hood extraction canopy, above cooking equipment with the potential to emit grease vapours. The system shall have manual and automatic actuation and a network of pipes and nozzles to deliver wet chemical (potassium acetate-based solution) agent to the fire hazard areas.

The fire suppression system shall comply with the following requirements.

The kitchen fire suppression system shall have the following/operation of the system shall occur by:

- The fire suppression system must be fully compliant with UL300 standards.
- The system should be activated using the KP Strike (ECS) Electronic control system or locally approved releasing panels.
- Automatic activation shall be by electric spot thermal detector or electric detection wire.
- Install SDM "smart digital monitoring" system connected to "fire" and "fault" conditions on the Strike panel enabling connection to the building fire alarm system, and/or to the internet by appointed alarm contractor.
- Manual pull station(s) shall be situated at point(s) of exit / egress or adjacent to kitchen exit(s).
- The agent distribution system shall be polished stainless steel threaded pipe fittings.
- Exposed stainless-steel pipe work shall be kept to a minimum using hood seal penetrations.
- Nozzles with metal blow off caps shall be used.
- Zoned Protection of fire hazard areas, as per DW172 / BS EN 16282-7 shall be the preferred coverage option, as this method provides the most flexibility for the end user.
- If required and in addition to protected zones, appliance specific protection of fire hazard areas with dedicated nozzles over each appliance.
- 'Class F or K' fire extinguishers shall be installed in addition to the fire system.

Other trades shall be responsible for linking this kitchen fire suppression system to other safety systems, depending on local regulations, namely:

- Gas shut off.
- Electrical shut off.
- Automatic shut-down of air supply fans.
- Interconnection to building's fire alarm system. Upon operation the system shall automatically shut off all sources of heat to cooking appliances.

Company Number 9488366



Stuart Dale Restaurant Fire Suppression Systems Ltd

Oak Tree Cottage, Carrside Road, Great Ouseburn, York. Y026 9RW