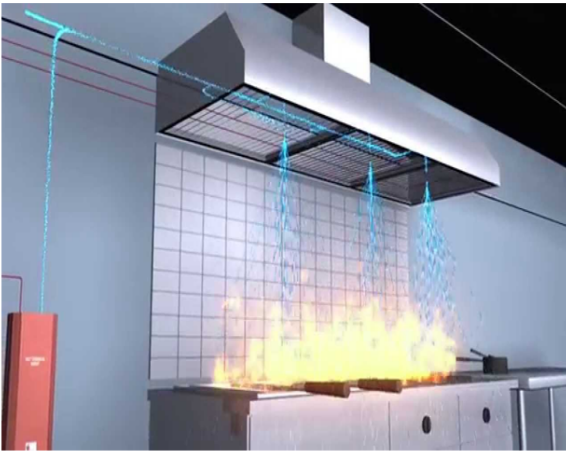


# Kitchen Suppression System



The Restaurant fire suppression system is a pre-engineered, wet-chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, INC (UL/ULC).

The system is capable of automatic detection and actuation and/or remote manual actuation. Additional equipment is available for mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific alloy rated fusible links, which, when the temperature exceeds the rating of the link, the link separates, allowing the regulated release to actuate.

## Features:-

|  |
|--|
| Low pH agent                           |
| Ease of recharge and post-fire cleanup |
| Non-corrosive                          |
| Reliable gas cartridge operation       |
| Aesthetically appealing                |
| No Post Fire Damage                    |
| Works Automatically & Manually         |
| Minimum Downtime                       |
| Easy to Install                        |
| Works on A, C and F Class of Fire      |
| Controls difficult to access fire      |



## For Inquiries

response@bsstech.asia  
9810510042



**BSS**

empowering  
networks