

Kitchen Ventilation Systems

Type I Hood Fire Suppression Systems



BUILDING VALUE IN AIR.

 **GREENHECK**
Building Value in Air.

May
2020

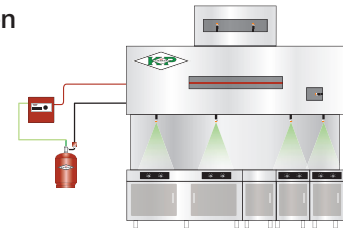
Restaurant fires can be devastating. A fire can begin on an appliance, in the hood or ductwork, and quickly spread throughout the building.

A pre-engineered fire suppression system installed in the exhaust hood is the first line of defense against a restaurant kitchen fire. Greenheck has two types of factory prepped fire protection systems, **Appliance Specific and Full Flood / Overlapping**, available from the two leading manufacturers, Amerex and Ansul.



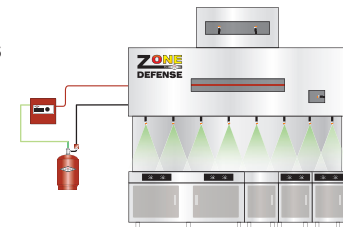
Application Specific

Appliance specific fire suppression is a wet chemical system to be used when the equipment placement is known and expect few, if any, changes. Nozzles are selected and aimed at specific hazards on each appliance. The chemical agent itself is a low pH that's non-corrosive to stainless steel, which can be safely cleaned up with water and a sponge.



Full Flood / Overlapping

The full flood/overlapping restaurant fire suppression systems were developed to solve the problem of protecting a kitchen where the appliances are moved around, rolled in and out for cleaning, or replaced with different appliances to accommodate changing menus. These systems are also cost-effective with medium and heavy duty cooking lines requiring greater protection.



Added value in choosing a Greenheck factory-installed fire suppression system:

- Convenience — Greenheck coordinates all of the fieldwork saving you valuable time
- Factory pre-piped systems require less jobsite installation time
- Includes application for permits and performing puff tests
- Factory-installed systems are much more aesthetically pleasing
- Allows for a streamlined setup that will not interfere with the kitchen workflow
- Factory systems look finished and professionally done
- No unsightly holes or pipes that create an eyesore

Learn more at Greenheck.com

Restaurant Fire Suppression Systems are constructed in compliance with the following:

- UL/cUL Listed per UL 300 fire test specifications
- New York City Department of Buildings (MEA)
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard for Wet Chemical Extinguishing Systems)
- ABS – American Bureau of Shipping (Ansul)
- UL Standard 2092 Listed (Ansul Piranha®)

Options and Accessories

- Stainless agent tank enclosures – provide a professional look
- Flexible agent distribution hose so appliances can be rolled out for cleaning
- Additional switches (two SPDT is standard) – for additional equipment shutdown as required
- Additional pull stations (one is standard) – for large rooms with multiple exits
- Metal blow off caps – for high heat applications
- Horn strobes – for visual and audible emergency notification
- K-Class handheld extinguishers – to meet NFPA 96 code requirements

Amerex Fire Suppression

Amerex has been in the fire protection industry since 1971 and has a reputation for excellence, customer service and innovation unsurpassed in the industry.



Quality is Behind the Diamond

Ansul Fire Suppression

Ansul has been protecting restaurants since 1962 and is one of the industry leaders in fire suppression systems. Ansul led the industry at a time when kitchen fires were a leading cause of restaurant loss, and their continued advancements in technology and design have made Ansul the number one foodservice fire protection solution in the world.



Ansul Piranha Fire Suppression System

Dual agent fire suppression systems combine water and chemical agent to suppress the fire. The agent is discharged first, suppressing the fire, and water follows to cool the hazard and prevent reflash. Dual agent systems can be either appliance specific or full flood.



Fire Suppression	Manufacturer Model		
System Type	Amerex	Ansul	
Appliance Specific	KP	R-102	Piranha
Full Flood / Overlapping	Zone Defense	R-102	Piranha

Design and Selection Support

Enjoy Greenheck's extraordinary service, before, during and after the sale.

Greenheck offers added value to our wide selection of top performing, energy-efficient products by providing several unique service programs.



Our Quick Delivery program ensures shipment of in-stock products within 24 hours of placing your order. Our Quick Build made-to-order products are manufactured in 1-3-5-10-15 or 25-day production cycles, depending upon its complexity.



Greenheck's free computer aided product selection program CAPS®, rated by many as the best in the industry, helps you conveniently and efficiently select the right products for the challenge at hand.



Our 3D service allows you to download, at no charge, easy-to-use AutoDesk® Revit® 3D drawings for many of our ventilation products.

Find out more about these special services at greenheck.com



Building Value in Air

Greenheck delivers value to mechanical engineers by helping them solve virtually any air quality challenges their clients face with a comprehensive selection of

top quality, innovative air-related equipment. We offer extra value to contractors by providing easy-to-install, competitively priced, reliable products that arrive on time.

And building owners and occupants value the energy efficiency, low maintenance and quiet dependable operation they experience long after the construction project ends.

Our Commitment

As a result of our commitment to continuous improvement, Greenheck reserves the right to change specifications without notice.

Specific Greenheck product warranties are located on greenheck.com within the product area tabs and in the Library under Warranties.

