

RESGUARDO[®]

UL[®] LISTED
EX28540

RESGUARDO KITCHEN FIRE SUPPRESSION SYSTEM



Resguardo Kitchen Fire Suppression System



All over the world, several documented Disaster Management Reports have stated that kitchen fire in food service industry can wreck quite a havoc, if there are no quick and reliable Kitchen Fire Suppression Systems in place. In order to avoid such an accident and irreparable damage, it is recommended that commercial kitchens install pre-engineered, automatic, fire suppression systems especially designed to protect areas associated with ventilating (including cooker hoods, extraction ducting, plenums and filters) and cooking equipment (such as deep fat fryers, griddles, range tops; upright, natural charcoal or chain-type broilers, electric, lava rock, mesquite or gas-radiant char-broilers and woks).



Resguardo ensures that fire safety is always on - 24/7

Resguardo - The answer to all kitchen fire safety

Let us take this opportunity to introduce you to Resguardo kitchen fire suppression system. A compact and robust unit. The Resguardo fire suppression system is comprised of pressurized extinguishing agent, storage container with a discharge valve and actuated using a solenoid valve, which can be operated manually or automatically.

- Includes battery back-up in case there is a power shortage
- Steel tubing with a spray nozzle that comes with a provision for manual system activation

The salient features of Resguardo Kitchen Fire Suppression System : In a nutshell

- Linear heat sensing cable (110°C - 185°C) with automatic actuation valve.
- Quick activation of the system ensures electrical/gas supply is shutoff immediately.
- Suppresses fire by spraying wet chemicals on cooking appliances, plenum, filters and exhaust duct.
- Quickly extinguishes fire by saponification, where the nozzle sprays wet chemicals on burning grease, which forms a soapy layer.
- Acts as a formidable barrier between the hot surface and the atmosphere, by cutting off the oxygen supply.
- Stainless steel container with wet chemical agent that cools the surrounding areas and prevent re-ignition or re-flash.



When it comes to designing our systems, we are fully aware of the fact that kitchen fires can range across various levels of danger and destruction. Our systems come in different capacities depending on the scale of the commercial kitchens. Additionally, our systems are also equipped with provisions of water assistance which can be activated a little after 5 minutes of actuation of the wet chemical cylinder from the same discharge pipeline.

THE AVAILABLE CAPACITIES OF RESGUARDO KITCHEN FIRE SUPPRESSION SYSTEM



7.5 litres with
3 flow points



12.5 litres with
5 flow points



17.5 litres with
7 flow points

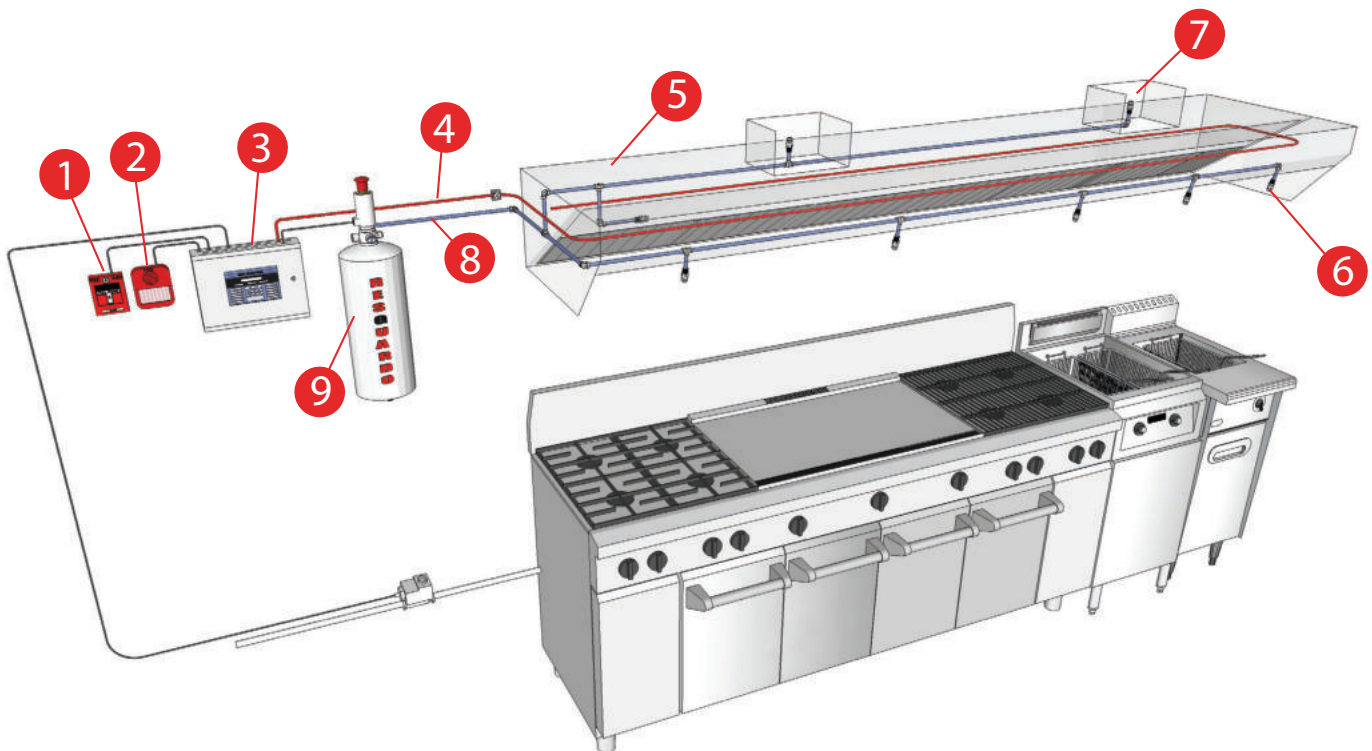


22.5 litres with
9 flow points



27.5 litres with
11 flow points

Resguardo - The answer to all kitchen fire safety

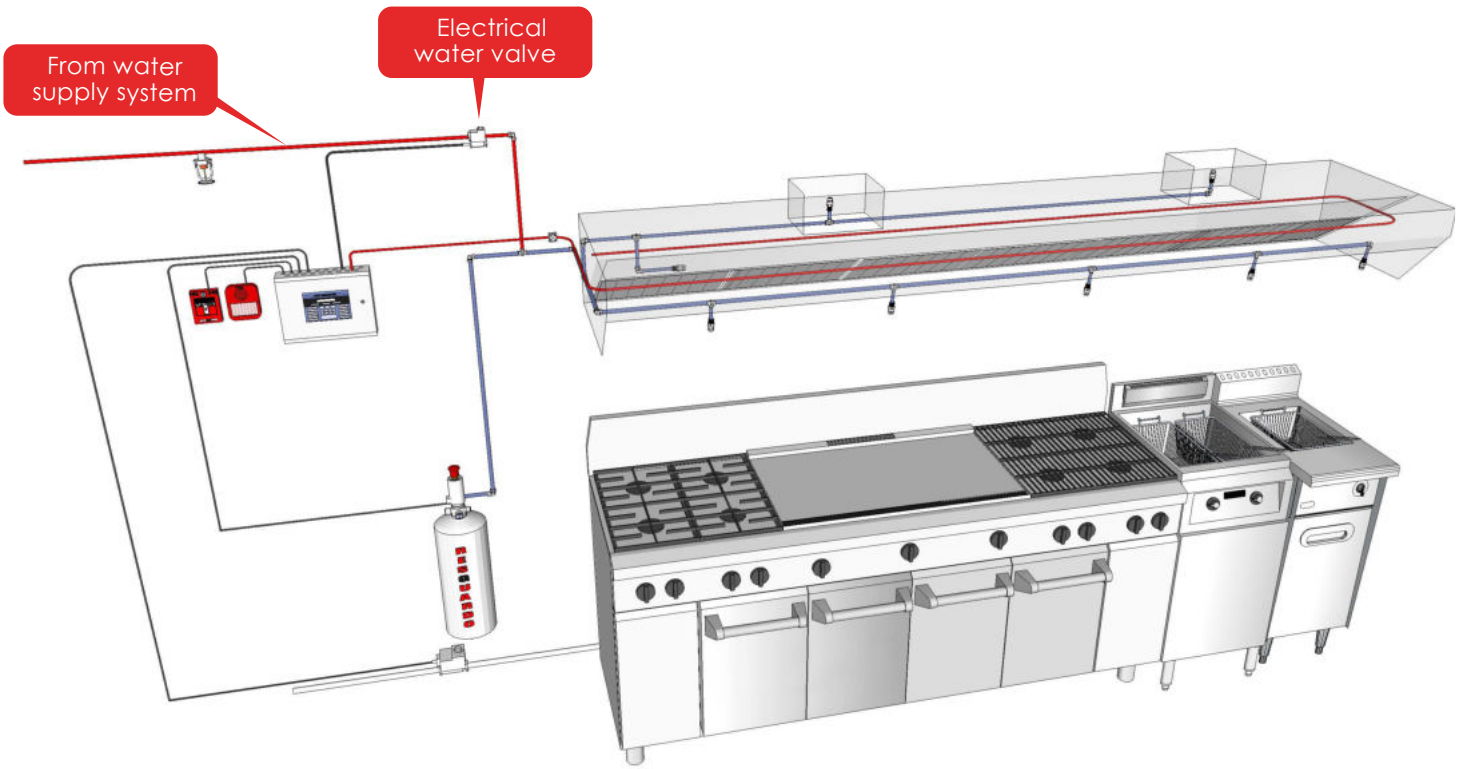


1. MANUAL PULL STATION
2. HOOTER
3. FIRE INDICATION PANEL
4. HEAT SENSING CABLE
5. EXHAUST HOOD

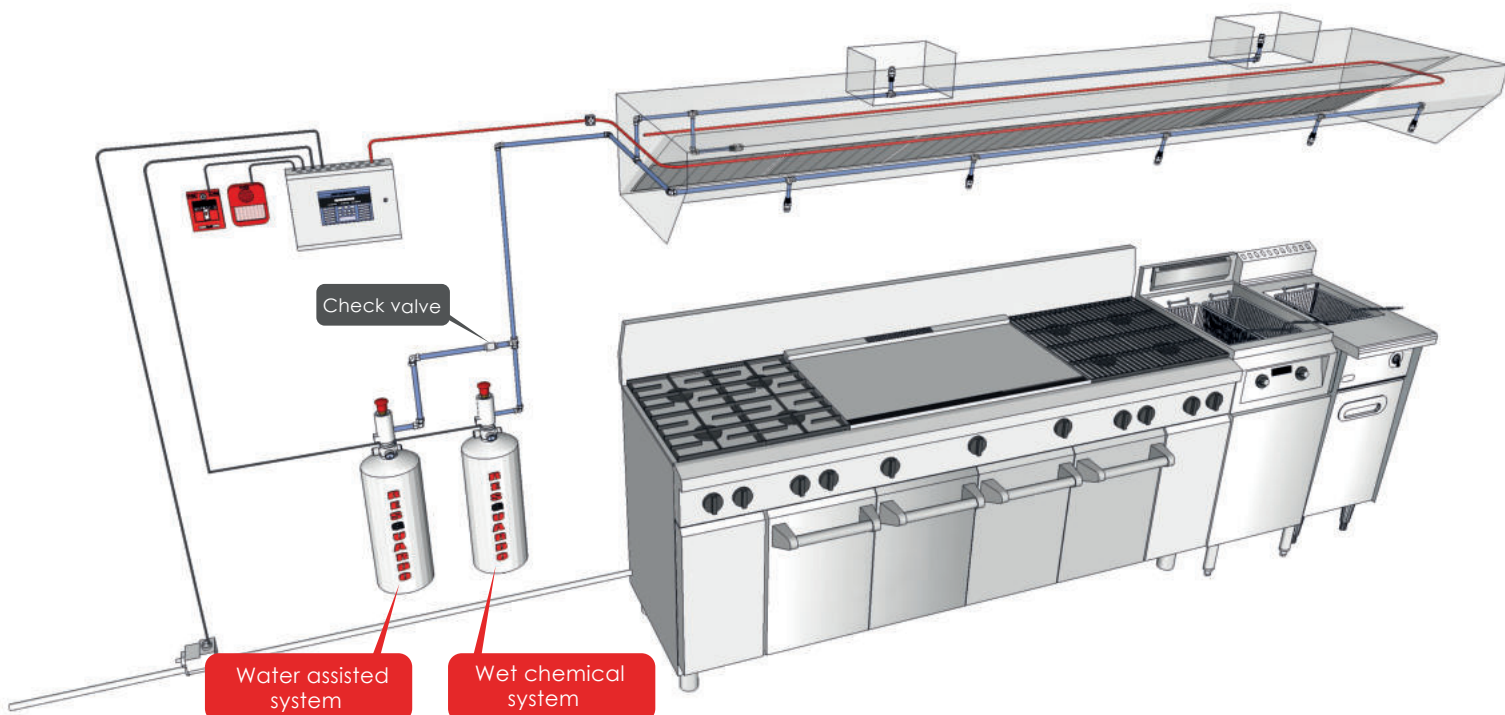
6. DISCHARGE NOZZLE
7. DUCT
8. DISCHARGE PIPE
9. CONTAINER

After actuation & discharge of wet chemical, if water is supplied through the same nozzles, it will aid the generated foam blanket to stay for a long time without burning. Water cools down the surrounding hot surface temperature. It also cools down hot oil by bringing its temperature below auto ignition point. This will reduce the risk of re-ignition. Water supply can be provided in the following two ways.

Water assisted system through water sprinkler line



Water assisted wet chemical system through separate water storage system



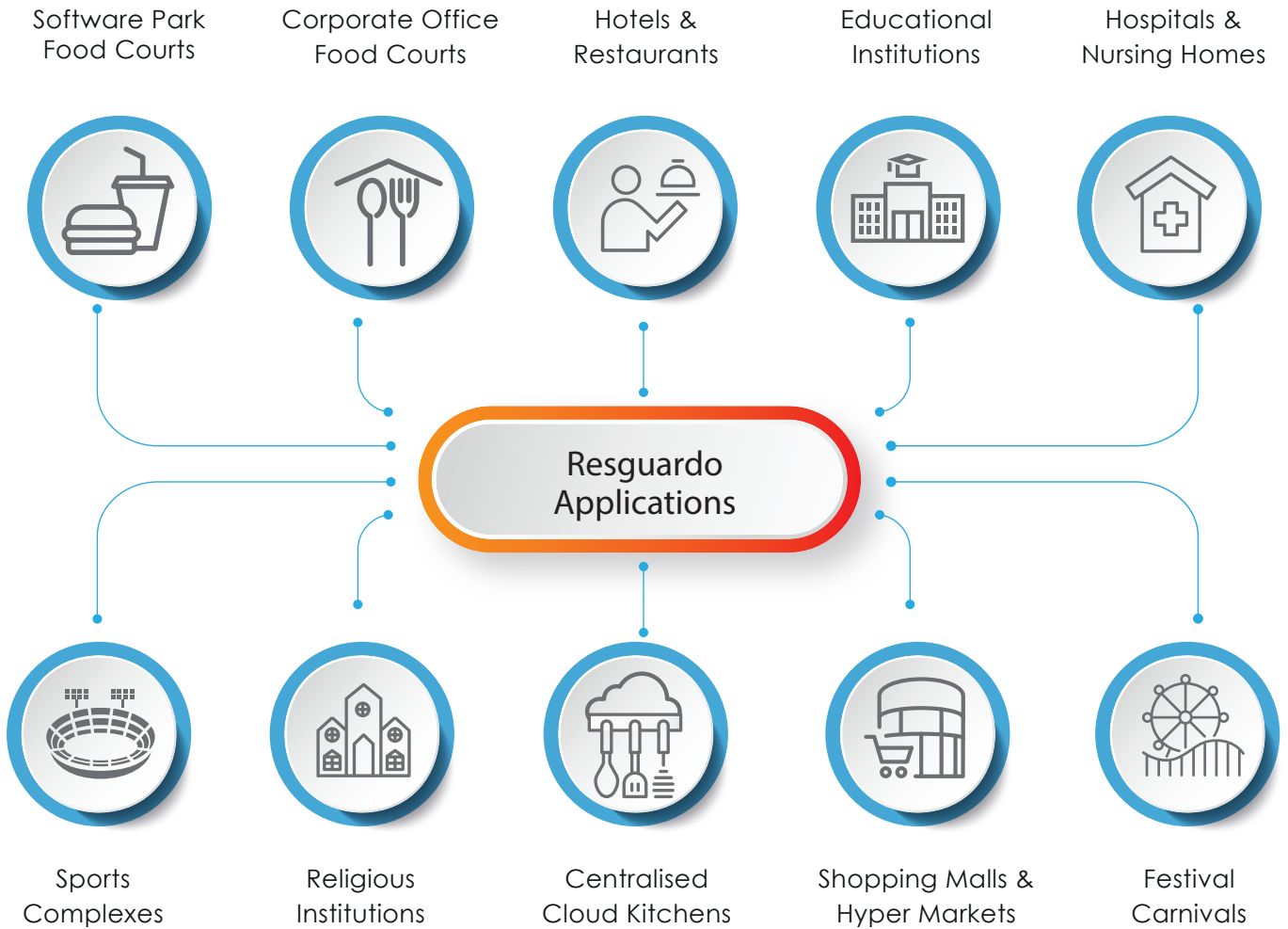


Resguardo - The answer to all kitchen fire safety

-  **Fully Engineered System**
Specially designed for commercial kitchens with compact fire extinguishing unit.
-  **Easy Installation**
Super easy to install with immediate activation on the go.
-  **Fully Automated**
Fully automated system that detects fire quickly and triggers rapid response.
-  **Saves Time & Money**
Minimises personal or property loss and reduces clean-up time through quick actuation.
-  **Expert Vetted**
Endorsed by international safety bodies and industry experts to ensure consumer safety.
-  **Totally Reliable**
Designed to withstand grease, dirt and oil and stays in full operation upon exposure till extinguishment.
-  **Environment Friendly**
The system is designed to not release any toxic vapours into the environment.
-  **User Favourable**
Easy to use system that comes with a handy user manual with clear instructions.
-  **Safeguarding Business**
State-of-the-art detection system for all industries that safeguards businesses by saving on repairmen costs.



Resguardo fire suppressor for any kind of industry or organisation



Resguardo - The answer to all kitchen fire safety

Every Resguardo system installed in any commercial kitchen has undergone internationally standardised, stringent tests as stipulated by UL300 and UL1254. Including, hood and duct test (480°C - 871°C), plenum test, appliances hazard-based test, appliances overlapping test, appliances nozzle offset testing, extinguishment test at maximum distance and height, extinguishment splash test at minimum distance and height, to name a few.

Till date, Resguardo has undergone over 100+ gruelling tests on a variety of cooking appliances, such as deep fat fryer, split VAT fryer, range top burner, griddle, woks, vertical char broiler, gas/electric char broiler, charcoal char broiler, lava rock broiler, mesquite wood broiler, exhaust hood, duct, filters and plenum, besides a host of other appliances.

RESGUARDO - INTERNATIONALLY COMPLIANT FIRE SUPPRESSION SYSTEM



MARKETED BY:

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