



Continuous Fryers | Deep Fryers | Industrial Kitchens

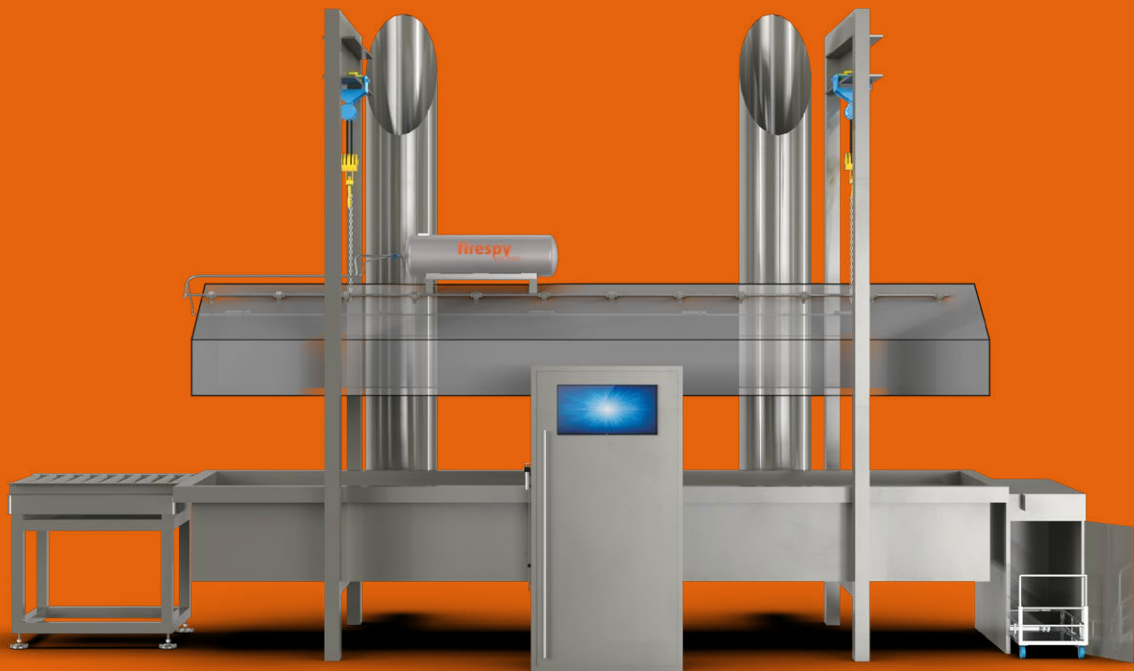
Revolutionary Fire Suppression Systems



Made in Germany

firespy
kitchen

VdS system approval S 613002



Specially Designed for Continuous Fryers

Low Maintenance

Fully Stainless Steel

Quick Installation

Automatic Fire Suppression Systems





Risk in Industrial Kitchens

During the cooking process, large amounts of hot fat and oil are constantly used. Even with the utmost care, these oils pose a considerable fire risk.

An unnoticed failure in overheating protection can easily cause a major fire.

Functionality and Operation of a Compact Fine Spray Extinguishing System

In case of fire, thermopneumatic detection elements are automatically activated when they reach the activation threshold temperature. The activation temperature can be selected and/or combined (93°C or 182°C). System activation triggers an increase in pressure in the pilot line, which serves as the activation signal for the extinguishing process.

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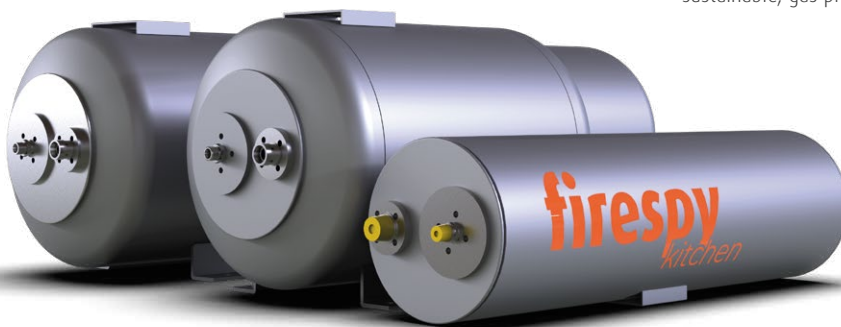


Managementsysteme
Errichteter Feuerlöschanlagen
Produkte



FIRE PROTECTION FOR:
Commercial kitchens
Restaurant kitchens

Our solution is based on the principle of a fine spray extinguishing system that atomizes the extinguishing agent into a fine mist with the help of our own highly innovative and patented diffusers. During the extinguishing process, the surface of the grease is completely wetted and impregnated. A protective film is formed over the flammable liquid grease, creating a sustainable, gas-proof surface "cap."



- ✓ **Non-pressurized when in standy**
- ✓ **No electricity - no nozzle caps required**
- ✓ **Ultra-fast fire detection, no cable pulleys**
- ✓ **Versatile mounting position of the agent container**
- ✓ **VdS system certification (S 613002)**
- ✓ **No component replacement for 10 years**





1

Hood Protection

Diffusers and Detectors Throughout the Entire Structure to Ensure Homogeneous Detection and Extinguishing.

Debris Protection

A Highly Problematic Area Also Protected to Ensure Detection and Extinguishing

2

3

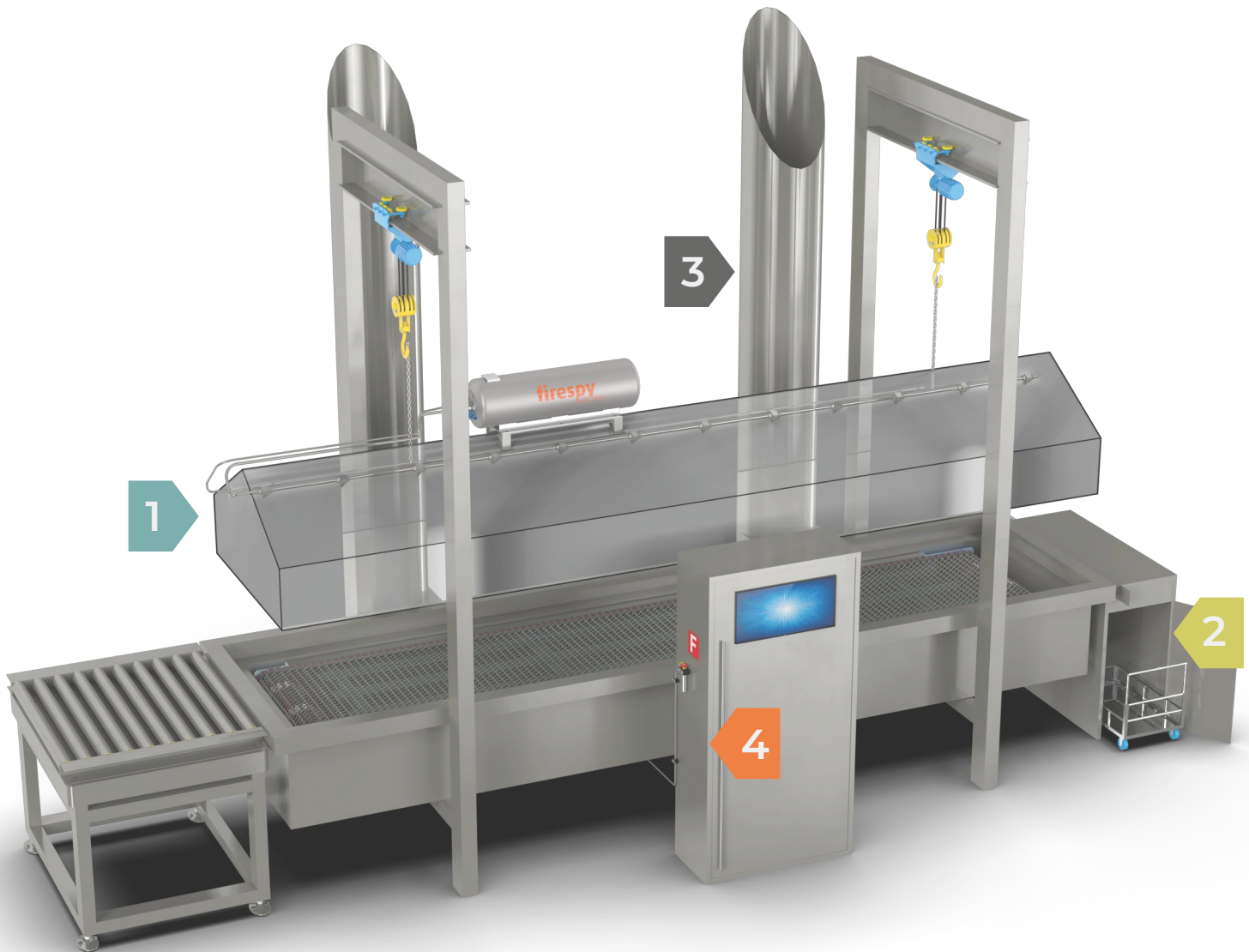
Exhaust Protection

Each exhaust outlet is protected. The patented detectors and diffusers ensure reliable operation in these adverse conditions.

Manual Activation

No electrical equipment required, manual activation is a simple and effective device that can be easily understood and triggered in the event of a fire.

4





Unique Advantages, a One-of-a-Kind System...

Extinguishing Agent Container

- Maintenance-Free and Easy to Clean
- No Control Cabinets Required
- No Electricity Needed
- Stainless Steel Construction
- Vertical or Horizontal Installation
- Mounted Above the Hood
- 10L | 20L | 50L



Emergency Manual Activator

- No Electricity Required
- Pneumatic
- Robust Design
- Easy Operation
- Safe Access





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Under the Hood



SPY
Thermo-pneumatic
detection

SPY . thermo pneumatic detector

- No external energy required
- Completely pneumatic
- Thermal detection
- Ultra-fast
- All stainless steel
- No false alarms or false triggering
- Different temperature ranges possible:
- (93° C | 182° C)



FM 11K NOZZLES

FOGMATIK . Fine-spray nozzle

- Fine-spray extinguishing
- Easy cleaning
- No nozzle caps
- Distance between nozzle and work surface can be up to 1.83 m
- One nozzle type for all kitchen appliances and applications
- All in stainless steel



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Diffusers / Nozzles

- Easy to Clean
- No Clogging from Grease
- No Caps Required
- High Temperature Resistant
- Can Be Integrated into the Hood Itself





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Durability

Fully Stainless Steel System with Minimal Maintenance; 10-Year Lifespan.

Employee Safety

Liquid Extinguishing Agent: Non-Harmful, Non-Toxic, and Biodegradable.



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Automatic Fire Suppression Systems for Industrial and Restaurant Kitchens

