



ANSUL PIRANHA - Restaurant Fire Suppression System

UL/ULC Listed Dual Agent, Pre - Engineered Automatic
Fire Suppression System Designed to Protect Cooking equipment



Overview:

The Ansul PIRANHA Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect extreme cooking equipment and ventilating systems in restaurants, hotels and other similar facilities. Use of the PIRANHA system is limited to interior applications only. The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge and Maintenance Manual.

Features:

- **Dual Agent System:** When actuated, the system discharges a fixed amount of proprietary wet chemical agent followed by water through the same nozzle. This allows the system to have more robust and faster suppression of hostile fire over greater hazard area.
- **New Proprietary:** Wet chemical agent is capable of rapid flame knockdown and cooling of hot appliances below re-flash point fifteen times faster than existing agents.
- **Proven Design:** Complies and meets with UL Standard 1254, UL Standard 300, ULC/ORD-C 1254.6, NFPA 96 and NFPA 17A.
- **Appliance Protection:** The Piranha system can suppress fires in hood & duct plenums over charcoal, wood and gas fired chargrills, cooktops, rotisseries and chain-type broilers.
- **Overlapping Appliance Protection:** 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.
- **Reliable Cartridge Operated:** The Regulated Release Mechanism utilises gas cartridges capable of providing the expellant gas supply to one or two agent tanks. It is also compatible with mechanical and electric gas shut-off devices.
- **Aesthetically Appealing:** Manufactured in Stainless Steel to ensure blend to typical kitchen environment.

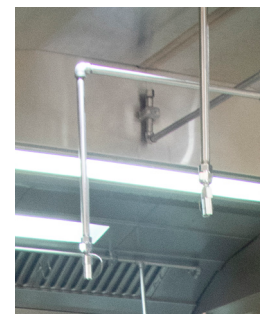
System Components:



Recommended Combinations:



Built-in Fire Suppression
Engineered
& pre-installed
from factory



Factory Installation:

Integrating Piranha into the Halton kitchen exhaust hood during manufacture at the factory provides a cost effective solution. The workmanship is neat, risk of damage to the hood is reduced and on-site work activities are reduced along with the associated project coordination time and associated risk management. When you specify Halton Kitchen Exhaust Hoods factory fitted with Ansul Fire Suppression, you can be confident the systems are correctly matched for each application.

Due to continuous product research and development,
the information contained herein is subject to change without notice.

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