



## ANSUL R102 - Restaurant Fire Suppression System

UL/ULC Listed Pre - Engineered Automatic Fire Suppression System Designed to Protect Commercial Cooking Exhaust Hoods & Cooking Appliances.



### Overview:

The Ansul R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with cooking equipment and ventilating equipment in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities. Use of the R-102 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:

- **Low pH Wet Chemical Agent:** The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires.
- **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 system is capable of suppressing fire including hoods, ducts, plenums, and filters, fryers, griddles and range tops, upright, natural charcoal, or chain-type broilers, electric, lava rock, mesquite or gas-radiant char-broilers.
- **Automatic and Manual:** 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 N2 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 environments.

### System Components:



### Recommended Combinations:



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

### Factory Installation:

Integrating Ansul® R-102™ 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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