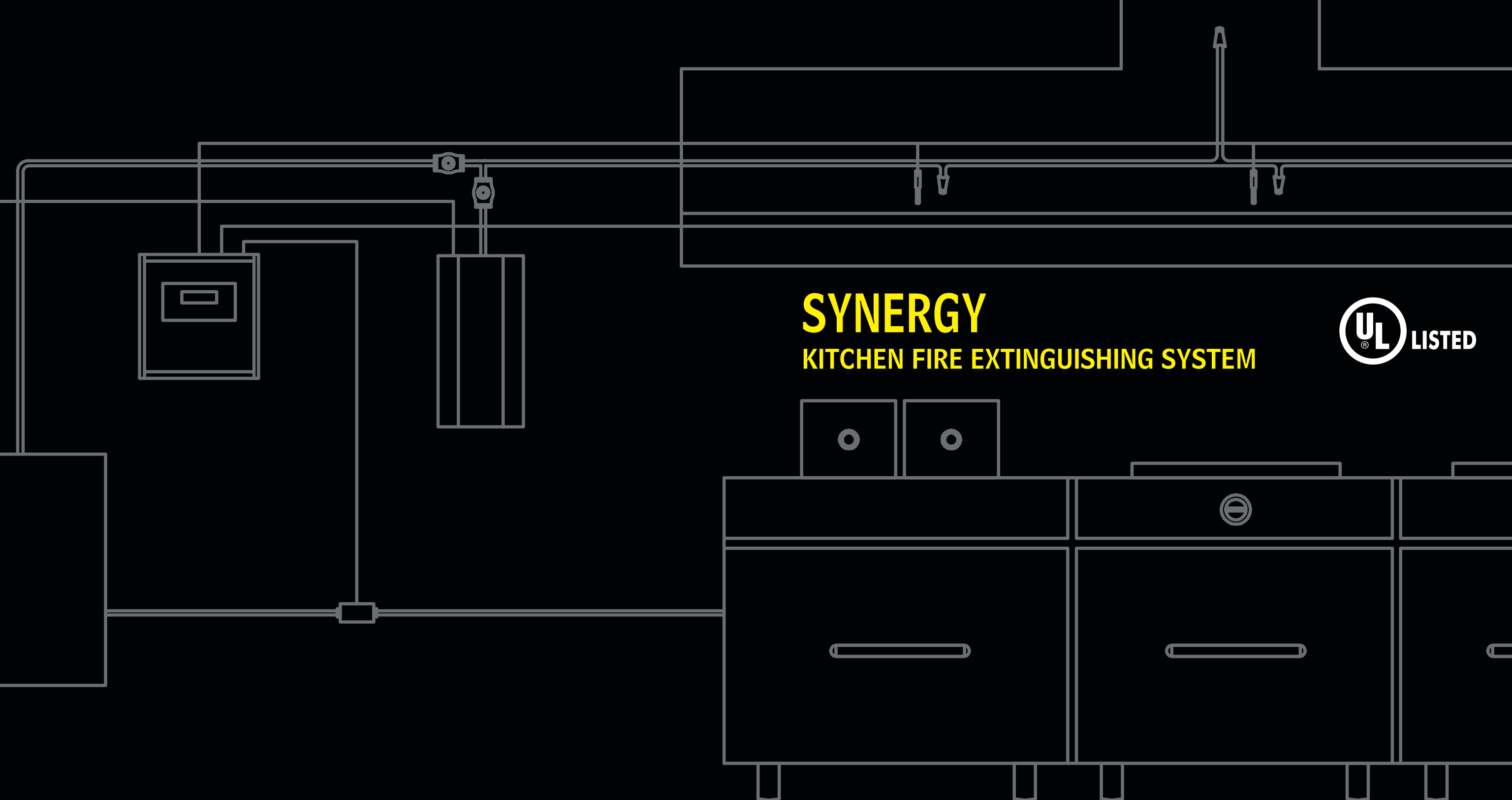




SYNERGY KITCHEN FIRE EXTINGUISHING SYSTEM



SWASTIK SYNERGY ENGINEERING PVT. LTD.

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SWASTIK SYNERGY ENGINEERING PVT. LTD.

www.swastiksynergy.com | www.kitchenfire.in



COMPANY PROFILE

SWASTIK SYNERGY ENGINEERING PVT. LTD. (SSEPL) is one of the leading Manufacturer and supplier of Fire Fighting Appliances, Equipment & Systems.

SSEPL's manufacturing and warehousing facility is located at Khopoli near Mumbai and it consists of all the necessary and sophisticated plant & machinery to manufacture of KFSS. Its Head Office is Located at Santacruz.

SWASTIK SYNERGY ENGINEERING PVT. LTD. is the first Asian Company to get UL listing for CO2 total flooding system and Kitchen Fire Extinguishing System.

SYNERGY KITCHEN FIRE PROTECTION

Risk of fire hazard proves to be very dangerous in the modern commercial kitchen. Fire in kitchen is generally due to burning of oil. However oil & fats burn at relatively high temperature and hence once they catch fire, extinguishing them is very difficult. Open flames, red hot cooking surfaces and a heavily grease- laden environment help the kitchen fire to spread quickly and have proven to be very difficult to extinguish. With the aim to protect modern kitchens from such risks we have developed SYNERGY KITCHEN FIRE EXTINGUISHING SYSTEM. The system is developed according to the NFPA 17A & UL300 Standards. It can be widely used in the Kitchens of the Hotels, Institutes, Restaurants and Hospitals etc.

CLIENTELE



K CLASS CYLINDER

- Stainless steel body
- Available in following Sizes
9 ltrs., 12 ltrs., 15 ltrs., 18 ltrs.,
21 ltrs., 24 ltrs., 27 ltrs., 30 ltrs.

AGENT PROPERTIES

- Appearance : Light Brown
- Specific Gravity : 1.02 – 1.05 g/cm³
- Freeze Point : -7,0°C

FUSIBLE LINK

The fusible Links are fixed temperature releasing devices that are thermally actuated, and are installed over the cooking appliance range and the duct of the kitchen hoods. When the Fusible Link metal is exposed to heat, it melts; compressing the fusible assembly and allowing the assembly to release from between the two halves of the fusible link. These two halves are then separated by the tension force exerted by the continuous duty load.



OPTIONAL: K CLASS FIRE EXTINGUISHER

- Stainless steel body
- Available in 2 ltrs., 4 ltrs., 6 ltrs., 9 ltrs.



FEATURES



24 Hour Protection - An automatic detection and actuation controls ensures protection is always on



Minimal Downtime - Very easy to wipe of chemical, clean the equipment and restart your kitchen.



Unobtrusive Design - Flexible piping configurations allows for a streamlined design and convenient installation that will not interfere with kitchen workflow.



Overlapping Design - gives the convenience of shuffling cooking range order.



Manual Activation - the manual release allows an activation of the system at the first sign of fire, even before it is automatically released.



Non Toxic - it does not release toxic vapours during discharge. It is ideal for the protection of normally occupied premises.

AUTOMATIC MECHANICAL ACTIVATION PANEL

This is a mechanism consisting CO2 propellant gas cartridge, Piercing needle and steel wire tension apparatus. Micro switch can be placed for turning off the ventilation fan and cutting off gas or energy (Electrical), When the tension of the steel wire rope is released, either by Fusible link separation or by manually pulling the separation or by manually pulling the pin of manual activation pull station. The needle pierces the CO2 propeller gas cartridge and releases CO2 gas to activation valve through hose.



SYSTEM DESIGN & OPERATION

- The system consists of Wet chemical agent, Cylinder enclosure, Fusible Link, Nozzles and Piping.
- The system consist of automatic as well as manual actuation.
- On actuation system starts spraying Synergy low PH – liquid fine suppressant on plenum area, cooking surface, exhaust duct system with predetermined flow rate.
- On contact with hot grease, it forms a layer of soap like foam on the surface, acting an insulation between hot grease and atmosphere; thus cutting down Oxygen Supply.
- The system is capable of shutting down other appliances on system actuation, if required.
- Additional equipments such as gas shutoff valves, audio visual alarm etc. can be integrated with the system.

APPLICATIONS

- Fast Food Chains
- Hotels & Lodging
- Healthcare Facilities
- Sports Stadiums and Complexes
- Educational Facilities
- Corporate Cafeterias
- Shopping Mall Food Courts
- Marine Galleys

CERTIFICATION / APPROVALS



UL Listed



UAE Civil
Defence Approval

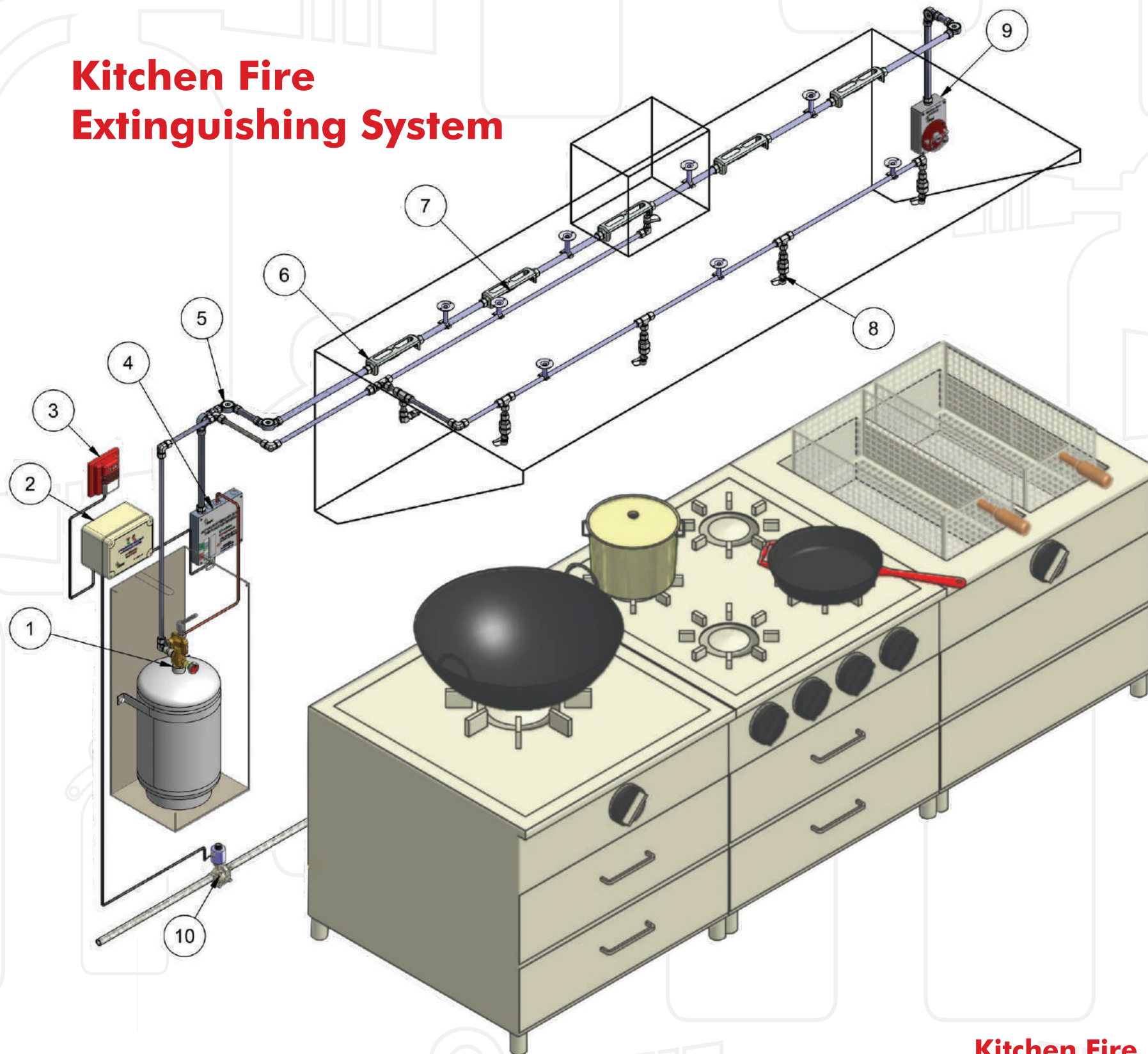


Malaysian Fire
Department Approval



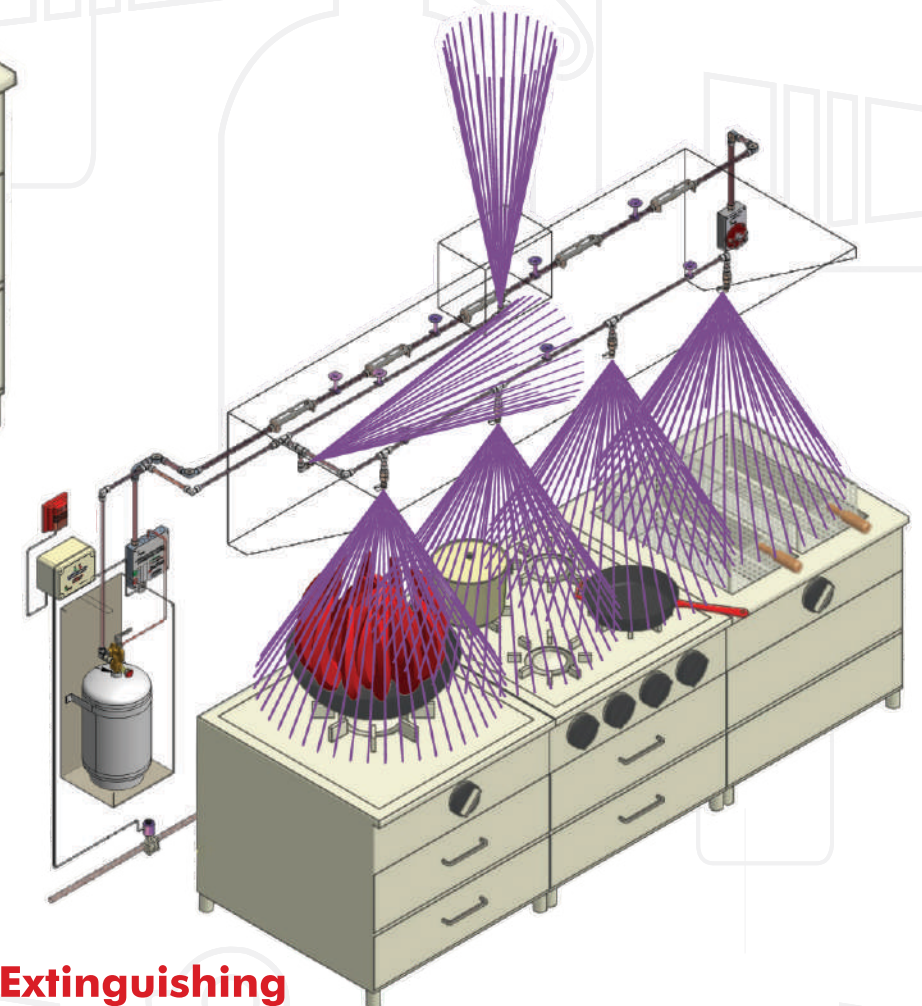
Singapore-based
testing and
inspection company.

Kitchen Fire Extinguishing System



Components of Kitchen Fire Extinguishing System

Sr. No.	Description
1.	Cylinder with Valve and Pressure Gauge
2.	Activation Relay Unit
3.	Audio Visual Alarm
4.	Automatic Mechanical Activation Panel
5.	Corner Pulley
6.	Fusible Link Bracket
7.	Fusible Link
8.	Nozzle
9.	Manual Activation Pull Station
10.	Gas Shut-Off Valve



Kitchen Fire Extinguishing System- Activated