

R-102 Restaurant Fire Suppression System

Meet Today's Fire Suppression Challenge

Today's high-temperature, high-efficiency cooking appliances, plus the use of hotter burning vegetable oils, poses a greater fire suppression challenge than in the past. ANSUL® R-102 Restaurant Fire Suppression Systems meet the challenge.

Product Overview



Top choice for commercial cooking fire protection

- Cools Grease and Surrounding Cooking Surfaces
- Rapid Flame Knockdown
- Helps Prevent Reflash
- Color-Coded, Fusible-Link Detectors
- Aesthetic Design Complements Kitchen Decor
- Five-Year Limited Warranty
- Non-Corrosive Agent
- UL/ULC/LPCB Listed and CE Marked

Two design options available

- Customized Appliance-Specific Design
- Overlapping "Suppression Zone" Coverage

Knock Down Kitchen Fires Fast

The R-102 system incorporates a flexible design with an extremely effective ANSULEX Low pH Liquid Agent that quickly knocks down flames and cools hot surfaces while generating a tough vapor-securing blanket that helps prevent reflash.

The R-102 system, the top choice of food service kitchens worldwide, is designed to protect cooking equipment including various types of fryers, griddles, range tops, broilers, char-broilers and woks. It also detects and suppresses fire in ventilating equipment including hoods, ducts, plenums and auxiliary grease extraction devices.

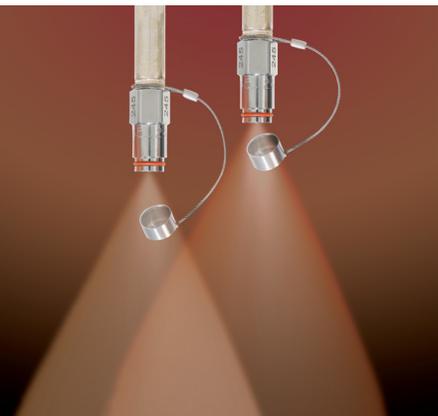
Two Options for Flexible Protection

The appliance-specific design is one of the two protection options available with the R-102 restaurant fire suppression system. The most efficient fire protection is accomplished when nozzles are selected and aimed at specific hazard areas on each appliance. This method typically provides the most economical use of liquid agent, reducing the size or quantity of storage tanks and associated hardware.

Overlapping appliance protection is flexible and simple. Nozzles are arranged in a straight line, providing overlapping agent discharge patterns where appliances can be protected, even if they are replaced or rearranged under the hood.



Serving up fire suppression is our first order



Extensive Features and Approvals

The R-102 system features an aesthetic stainless steel enclosure to complement the kitchen design, ease of recharge and post-fire cleanup, reliable gas cartridge operation and a five-year limited warranty. A flexible agent distribution hose allows appliances to be moved for cleaning purposes without disconnecting the fire suppression system piping. The system is UL/ULC listed; CE marked; COA, LPCB, TFRI, MED, DNV, ABS and Lloyd's Register approved and meets NFPA 96 and NFPA 17A requirements.



Applications for the R-102 Fire Suppression System

- Catering Facilities
- Cafes
- Cafeterias
- Casual and Fine Dining Restaurants
- Convenience Stores
- Delis
- Diners
- Fast Food Chains
- Food Courts
- Food Trailers and Trucks
- Hospitals
- Hotels and Casinos
- Sports Complexes and Stadiums



The Ultimate Fire Suppression Solution

The ANSUL brand promises a full range of quality fire protection solutions – from automatic detection and suppression systems to a complete line of wheeled and hand portable fire extinguishers and more. Plus, our extensive network of Authorized ANSUL Distributors provides factory-trained professionals to serve our customers virtually anywhere in the world.

A Passion for Protection

Dedicated customer support. Extensive product portfolio. Engineering excellence. Trusted, proven brands. Johnson Controls offers all of these attributes, plus a passion for protection. It's what drives us to create solutions to help safeguard what matters most – your valued people, property and business.

For additional information, please visit www.ansul.com or follow us @ansulfire on Twitter.