



**ROTAREX**  
FIRETEC



**FIREDETEC**  
COMPACT FIRE SUPPRESSION SYSTEMS

**OBJECT FIRE SUPPRESSION SYSTEMS**

JUNE 2018

# COMMERCIAL KITCHEN SYSTEMS

A complete pre-engineered system for commercial kitchens and other areas at risk for grease-based fires.

Protects cooking areas with 2 protection zones + extraction hood.



Everything you need together in one box



Piston block actuator now available (see p. 44)



Stainless steel protection cabinet (see p. 51)



Optional : Alarms p.50

Pressure switch p.50



Optional :

Pressure switch manifold p.40

## MINIMIZES RISK TO VITAL EQUIPMENT

- High incidence of fire in grill and fryer areas
- Extraction fan draws flames into hood where they can ignite other oily residues
- Helps prevent personnel injury
- Helps minimize damage to vital cooking equipment and surrounding areas
- Minimizes service stoppage during repairs/cleanup and loss of customer goodwill

## KEY FEATURES

- A complete, ready-to-install system - all in one box
- Available with liquid-based FireDETEC® F/K extinguishing agent
- Manual actuator included
- Supplied with robust grey FireDETEC® sensor tubing to withstand higher ambient temperatures
- Also available as a partial system without discharge tubes and fittings
- Choice of systems with manual actuator or with new piston block manual actuator (not LPCB approved)
- Kitchen systems cylinders are standardly delivered unfilled. Systems delivered with F/K extinguishing agent



\*Red tubing for visualization only. System is installed with grey tubing



LPS 1223: Issue 2.3  
Cert. No. 724b

LPCB Certified and Listed for Fixed Fire Extinguishing Systems for Catering Equipment. Tested for quality, Safety and Performance according to LPS 1223, Issue 2.3. Applies to B07503000 and B07503001.

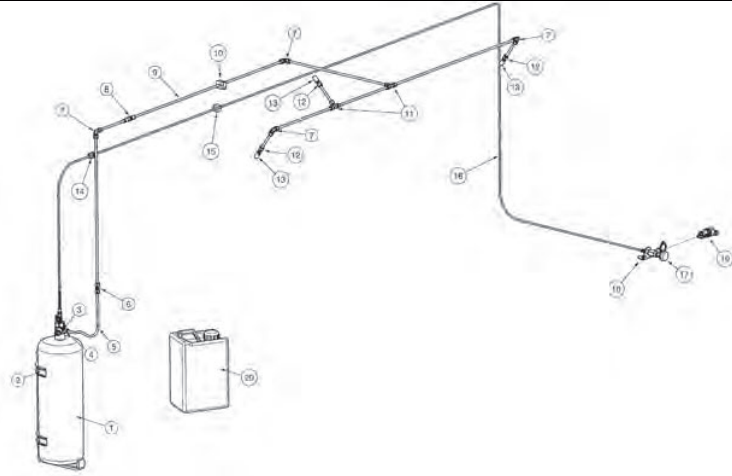
### Key risk-areas for Kitchen fires:

- Grill
- Deep fat fryer
- Extraction hood

SYSTEM CONTENTS



COMMERCIAL KITCHEN SYSTEM



COMPLETE KITCHEN SYSTEM

POS.	QTY.	CODE	DESCRIPTION
1	1	Varies	ILP cylinder/valve assembly (not filled)
2	1	024900401	Cylinder bracket
3	1	024100037	Steel joint
4	1	B07835039	Double ring fitting - straight R¼" - 8mm
5	1	022720040	Flexible stainless steel hose
6	1	B07835027	Double-ring fitting -straight 8mm
7	4	B07835028	Double ring fitting - elbow 8mm
8	1	B07835037	Double ring fitting - Cross-panel straight
9	6	022700599	8mm Stainless steel tubing (1 m)
10	10	B07860006	Pipe bracket 8mm
11	2	B07835029	Double ring fitting - tee - 8mm
12	3	B07835038	Double ring adapter - 8mm - R¼"
13	3	026200117	Nozzle
14	1	B07830005	Cross-panel fitting
15	20	B07860002	Screwed clips for sensor tube attachment
16	1	B07800303	FireDETEC® sensor tubing grey (10m)
17	1	varies	Manual actuator
18	1	024900414	Wall bracket (for LPCB system)
19	1	028255048	Pressure switch
20	1	020080157	9L canister of FireDETEC® F/K agent
21	1	028000279	Set of labels

PARTIAL KITCHEN SYSTEM (excluding discharge tubes and fittings)

POS.	QTY.	CODE	DESCRIPTION
1	1	Varies	ILP cylinder/valve assembly (not filled)
2	1	024900401	Cylinder bracket
3	1	024100037	Steel joint
4	1	B07835039	Double ring fitting - straight R¼" - 8mm
5	1	022720040	Flexible stainless steel hose
13	3	026200117	Nozzle
14	1	B07830005	Cross-panel fitting
15	20	B07860002	Screwed clips for sensor tube attachment
16	1	B07800303	FireDETEC® sensor tubing grey (10m)
17	1	varies	Manual actuator
18	1	024900414	Wall bracket (for LPCB system)
19	1	028255048	Pressure switch
20	1	020080157	9L canister of FireDETEC® F/K agent
21	1	028000279	Set of labels

SPECIFICATIONS

WITH MANUAL ACTUATOR

Complete kitchen system	Partial kitchen system (excluding discharge tubes and fittings)
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Product code unfilled	B07503000	B07503001
Agent capacity	9 Liters	9 Liters
Number of nozzles	3	3
Cylinder volume	12,5 L	12,5 L
System approval	LPCB	LPCB
Cylinder approval	CE (PED)	CE (PED)
Operating Temperature	5°C to 50°C	5°C to 50°C
Working pressure	16 bar at 20°C	16 bar at 20°C
Sensor tubing color	Grey	Grey
Sensor tube connection	Standard	Standard
Valve with safety device	No	No

WITH PISTON BLOCK ACTUATOR

Complete kitchen system	Partial kitchen system (excluding discharge tubes and fittings)
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Product code unfilled	B07503002	B07503003
Agent capacity	9 Liters	9 Liters
Number of nozzles	3	3
Cylinder volume	12,5 L	12,5 L
System approval	-	-
Cylinder approval	CE (PED)	CE (PED)
Operating Temperature	5°C to 50°C	5°C to 50°C
Working pressure	16 bar at 20°C	16 bar at 20°C
Sensor tubing color	Grey	Grey
Sensor tube connection	Quick-fit	Quick-fit
Valve with safety device	Yes	Yes