

## Kitchen Fire Suppression System

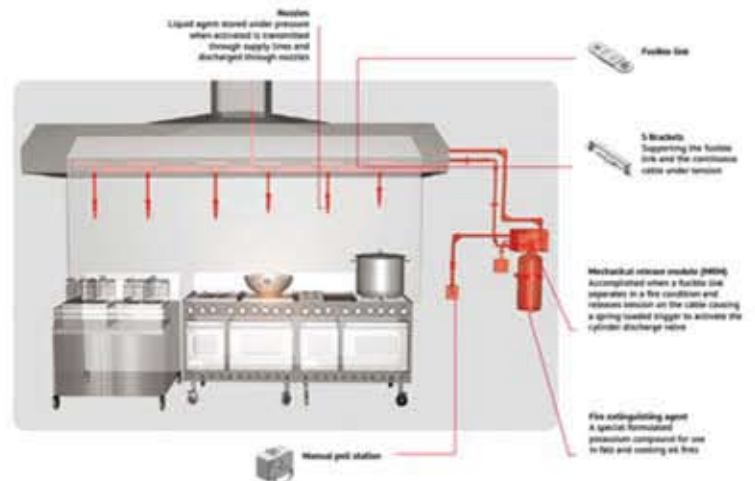
The NKS Fire Suppression System is an automatic pre-engineered system; designed to protect the kitchen area including the duct, fume hood and plenums, as well as all cooking appliances which use gas or electricity such as deep fat fryers, woks, griddles, salamanders, chain broilers and more.

This system caters to the needs of both small and large kitchens such as those in hotels, restaurants, hospitals and public institutions safeguarding guests, staff and property.

1. Nozzles are arranged to offer maximum coverage of all installations.
2. Heat detectors installed within the plenum and will be triggered only during fire
3. The system distributes the extinguishing agents over all protected areas and interrupts the supply of gas or electricity

### Features and Benefits

- Fast fire detection
- Automatic and manual operation
- Dual suppression action for appliances and energy supply (Gas and EC)
- Maximum extinguishing coverage
- Cost effective
- Easy kitchen clean up following discharge
- Stainless steel friendly fire suppressant agent
- Water-based environmentally friendly agents



### Components

#### Fusible link

The fusible links are installed within the plenum and will be triggered only during fire.

#### Detector bracket

Supporting the fusible link and the continuous cable under tension.

#### Mechanical release module (MRM)

Accomplished when a fusible link separates in a fire condition and releases tension on the cable causing a spring-loaded trigger to activate the cylinder discharge valve.

#### Nozzles

Liquid agent stored under pressure when activated is transmitted through supply lines and discharged through nozzles. The Nozzles are arranged to offer maximum coverage of all installations.

#### Manual Pull Station

Each Lehavot WCK system is equipped with at least one manual pull station providing a means of activating the system manually if required.

#### Extinguishing agent

The Lehavot extinguishing agent is based on a potassium compound that extinguishes cooking oil fires by means of cooling and saponification