



# Mini

## Residential Kitchen Fire Suppression Systems

### THE PROBLEM

Cooking food by deep-frying can be dangerous if something goes wrong. Around 16,000 domestic fires start every year when food is being deep fried, with around 3000 people a year being injured\*.

Multi-user kitchen environments, such as student accommodation, HMO's, blocks of flats or other multi-occupancy buildings can present a particular problem with regard to the risk of fire in their kitchens. Unattended or forgotten cooking activities can often be the most common way that these fires start.

### THE PAFSS SOLUTION

PAFSS KitchenGuard Mini is a fully automatic fire suppression system which uses much of the same technology and performance characteristics of our fully approved commercial kitchen suppression system that complies with LPCB standard LPS 1223.

Based on simple principles and reliable functionality, requiring no electrical power for activation, PAFSS KitchenGuard Mini is a clear and logical choice.

**On guard 24 hours a day, 365 days a year**

\* Source : ROSPA Statistics, ROSPA.com



\*UL Listing for PAFSS detection tubing

- > [JACTONE.COM/PAFSS](http://JACTONE.COM/PAFSS)
- > +44 (0)1902 357777
- > [pafss@jactone.com](mailto:pafss@jactone.com)

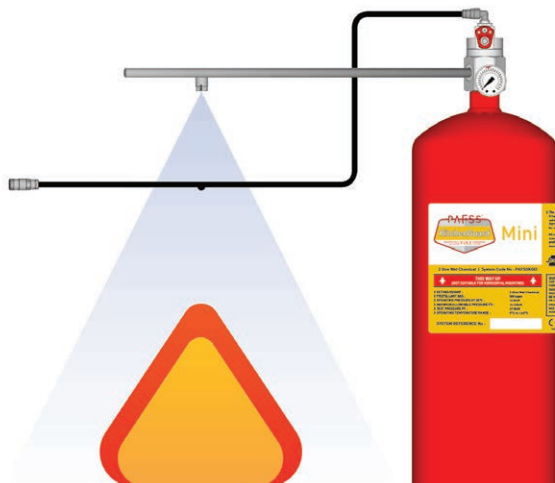


## Why choose PAFSS KitchenGuard® Mini

### › SYSTEM OPERATION

PAFSS KitchenGuard Mini is a 2 litre wet chemical indirect fire suppression system. It utilises a linear, pressurised detection tube which is positioned under or within the extract hood and which is connected to a cylinder containing the wet chemical extinguishing agent.

In a real fire situation the detection tubing melts, bursts and loses pressure which causes the valve connected to the fire extinguisher cylinder to open. The extinguishing agent, which is a specialist F Class (fat) wet chemical medium is then released via a run of stainless steel pipework and discharged through a nozzle over the cooking appliance.



### › PERFORMANCE

PAFSS KitchenGuard Mini has its heritage in our LPS1223\* certified commercial kitchen fire suppression system. This includes the specialised detection tube and wet chemical fire extinguishing agent. Fire testing of the certified system confirms that 2 litres of the wet chemical agent is capable of extinguishing a 45 litre cooking oil fire, far in excess of the size found in any domestic kitchen.

\*LPS1223: “Requirements and testing procedures for the LPCB certification and listing of fixed fire extinguishing systems for catering equipment”.

The system is CE marked (2797) and manufactured in our UK factory under our ISO9001 quality system.

### › FEATURES & BENEFITS

PAFSS KitchenGuard Mini has many advantages, including :

- › Simple, high quality system.
- › Quick and unobtrusive to install.
- › Easy for retrofit or new build projects.
- › Fast, automatic activation.
- › Does not require connection to mains power to function.
- › Highly reliable detection tube is unaffected by oil, dirt and kitchen grease.
- › Flexible detection tubing can be easily located adjacent to the risk area, providing fast effective detection.
- › 99% biodegradable wet chemical extinguishing agent. Excellent cleaning and fat-dissolving properties. Systems can be quickly returned to service with no need for a costly clean up operation.
- › The system includes a pressure gauge with switch contact which can be used to isolate power supply to the appliances or used to notify the fire alarm or BMS system that KitchenGuard Mini was discharged.
- › Cylinders can be mounted horizontally or vertically.

### › FIRE SUPPRESSION GUIDANCE

When specifying a fire suppression system of this type it is important to ensure your system has a nozzle, to ensure controlled and accurate delivery of the fire extinguishing agent and uses an **F Class** or **Wet Chemical** medium designed for use on cooking oil fires. These fires cannot be extinguished using powder or water based agents.

We also recommend choosing a system made by a company who manufacture other certified kitchen fire suppression systems.

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