

Pre-Engineered Fire Fighting Modular Solutions

Type : **BAVARIA Kitchen Safety Guard**

Restaurant Cooking Area Fire Suppression System



Applications:

Kitchen Safety Guard System is a pre-engineered local application system that detect and automatically suppress fires in multiple types of cooking appliances used in commercial kitchens. Underwriters Laboratories, Inc. (Listed to the requirements of UL-300) UL-EX 27451

Typical Examples:

1. Restaurant hoods, plenums, filters, duct and associated cooking appliances
2. Deep fat fryers
3. Griddles
4. Range tops
5. Upright broilers
6. Rock char broilers
7. Gas radiant char broilers
8. Woks

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THEORY:

The BAVARIA Kitchen Safety Guard System utilizes a potassium based liquid fire extinguishing agent specifically designed for grease laden fires such as those associated with restaurant cooking areas. The BAVARIA Kitchen Safety Guard agent works to suppress commercial kitchen fires in three ways:

1. The agent interrupts the chemical chain reaction causing combustion, thus extinguishing the fire
2. The agent is discharged in a very fine mist, cooling the fire to below its auto-ignition temperature.
3. The agent reacts with grease to form a foam-like layer commonly called saponification that starves the fire of oxygen, stopping combustion and preventing re-ignition.

The system will automatically actuate upon detection of a fire or can be manually actuated by using a remote manual pull station positioned at the point(s) of egress from the hazard area. When the system is actuated, a predetermined amount of fire extinguishing agent is discharged through the piping network and fixed nozzles to the duct, plenum, and cooking appliances. The agent is discharged as a very fine mist that quickly acts to suppress grease laden fires.

Extinguishing Fires Quickly... IN SECOND



Time: 0 Sec.
FIRE STARTS



Time: 15 Sec.
SYSTEM ACTIVATED



Time: 20 Sec.
FIRE OUT

Listings and Approvals:

The BAVARIA Kitchen Safety Guard System is listed and approved by the following agencies:
Underwriters Laboratories, Inc. (Listed to the requirements of UL-300) UL-EX 27451

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Features:

Simplicity of Design

The constant changes and complicated requirements of most restaurant systems have made design and installation errors a concern of fire protection professionals globally.

The uncomplicated design of the Kitchen Safety Guard System all but eliminates design and installation errors by combining common sense features and eliminating confusing design requirements.

Faster Installations

By eliminating the labor-intensive task of installing conduit, corner pulleys, and detector brackets, the Kitchen Safety Guard System dramatically reduces installation time.

The Kitchen Safety Guard System is approved for use with Shielded Cable or traditional conduit and corner pulleys for all system inputs and outputs. This, combined with the elimination of conduit and fusible link brackets in the plenum area, makes installing the Kitchen Safety Guard System quick and easy.

Friendlier to Installers

1. Uncomplicated system design eliminates design and installation errors.
2. Installation time significantly reduced.
3. Innovative design eliminates conduit and corner pulleys.
4. Advanced detection system installs quickly and easily.
5. Color-coded nozzles for easy identification.
6. Flexible piping requirements allow for unlimited system configurations.
7. Best coverage in industry.

Specifications:

System Temperature Limitations

The operating temperature range of BAVARIA-Kitchen Safety Guard System is 0°C (32°F) minimum to 49°C (120°F) maximum.



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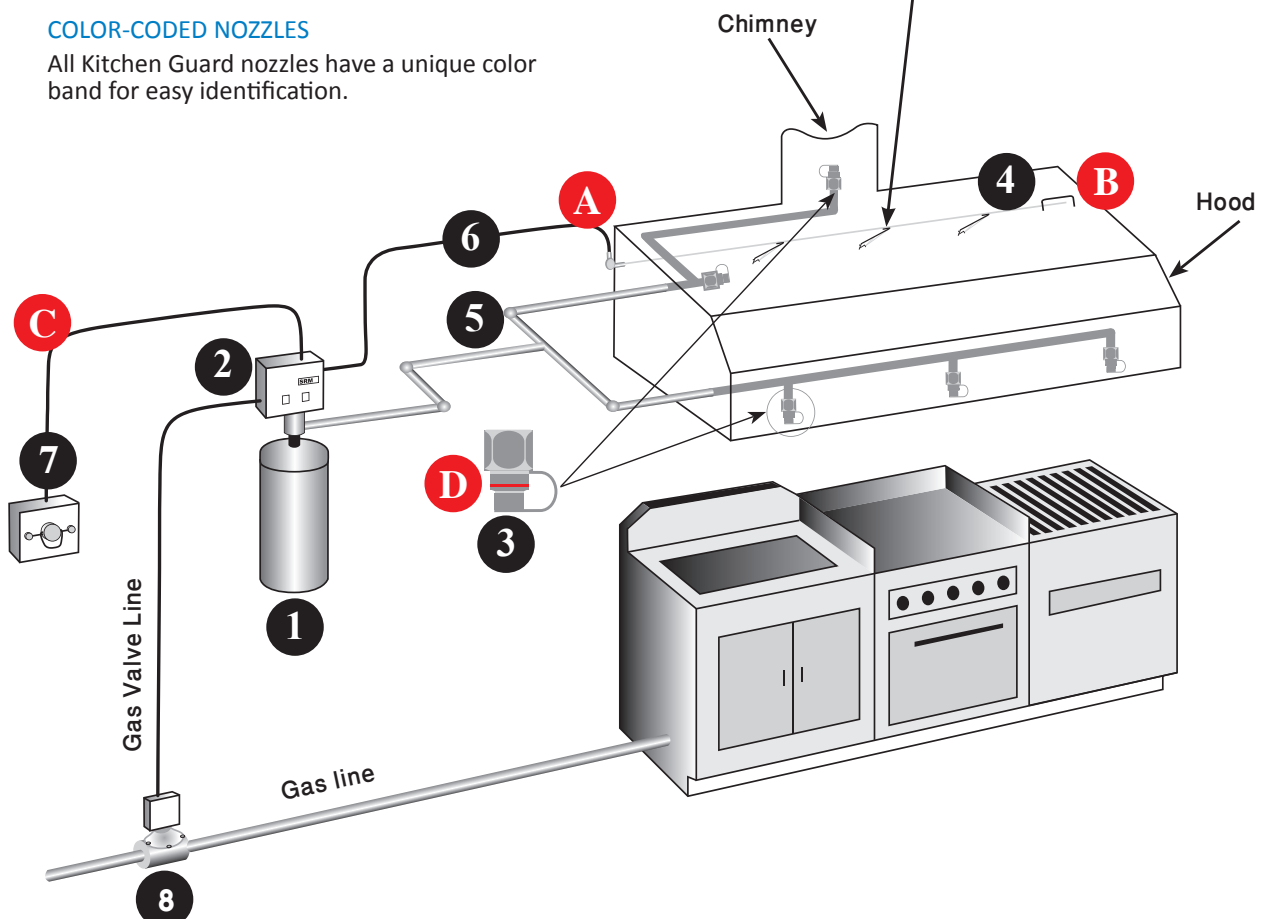
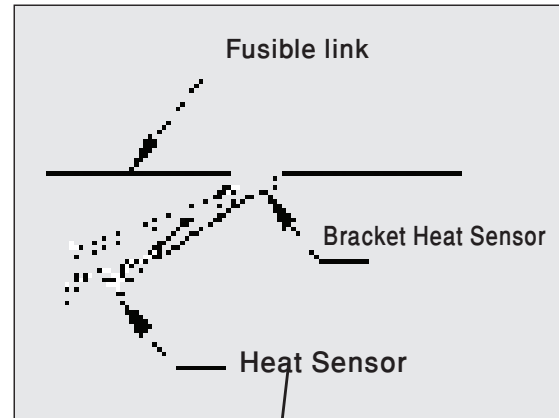
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Restaurant Cooking Area Fire Suppression System

- A** **NO CONDUIT REQUIRED**
By using Kitchen Guard Shielded Cable no conduit is required for system inputs/outputs. Kitchen Guard Shielded Cable is Listed for the gas valve, detection line, and pull station.
- B** **NO CONDUIT & ONLY ONE ANCHOR BRACKET IN HOOD**
The Kitchen Guard System eliminates the need for conduit in the plenum and requires only one anchor bracket in the exhaust hood.
- C** **NO CORNER PULLEYS REQUIRED**
Kitchen Guard Shielded Cable eliminates the need for corner pulleys, making installation easy and fast.
- D** **COLOR-CODED NOZZLES**
All Kitchen Guard nozzles have a unique color band for easy identification.

COLOR-CODED NOZZLES

All Kitchen Guard nozzles have a unique color band for easy identification.



System Components:

- | | |
|-----------------------------------|---|
| 1 System cylinder | 5 Piping flow network |
| 2 System releasing module | 6 Shielded cable line |
| 3 Discharge nozzles | 7 Operating manual handle (pull station) |
| 4 Terminal bracket in hood | 8 Gas valve |



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All Component is Underwriters Laboratories, Inc. (Listed to the requirements of UL-300) UL-EX 27451

Cylinder Valve Assembly

- The Bavaria Kitchen Safety Guard Fire Suppression System has available four (4) cylinder sizes. Cylinder sizes are based on the flow point capacity of the cylinder. All cylinders are manufactured, marked, and tested in accordance with DOT 4BW225. Each cylinder is shipped pre-filled with extinguishing agent and charged with dry nitrogen to a pressure of 195 psig @ 70° F. (21° C). All Bavaria Kitchen Safety Guard System cylinders utilize the same poppet style valve assembly.



System Releasing Module

- Systems Releasing Module is a fully mechanical control head that can be connected directly or remotely to the system valve and is required for system actuation. Two windows on the front cover of the Systems Releasing Module allow for visual verification of the actuation cartridge presence and the status of puncture pin mechanism.



Discharge Nozzles

- Misting type discharge nozzles have been specifically developed for appliance, duct, and plenum applications. Each nozzle has a predetermined flow point value and comes equipped with a blow-off cap to protect the end orifice from blockage. Each nozzle is identified by the model number stamped on the nozzle body and has a unique color band for easy visual identification.



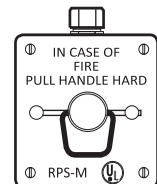
Fusible Links

- Fusible links are designed to separate at specific temperatures, releasing tension from the fusible link detection line and causing system actuation. They are selected based on maximum ambient temperature at the fusible link location.



Remote Mechanical Pull Station

- Remote Mechanical Pull Station provides remote mechanical actuation of the Systems Releasing Module.



Mechanical Gas Shut-Off Valves

- It provides a mechanical means of stopping gas flow. It is connected to system release module to shut-off gas simultaneously upon agent discharge. The valves are rated for natural or LP gas.



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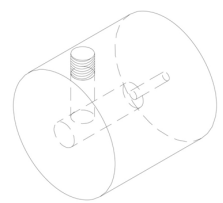
Bavaria Shielded Cable

- BAVARIA-Kitchen Safety Guard System utilizes Bavaria Shielded Cable to connect the fusible link system, gas valve, and/or remote pull station to the Systems Releasing Module. It consists of 1/16" stainless steel cable encased in a protective, flexible conduit.



Shielded Cable Interface

- Bavaria Shielded Cable Interface is required for connecting Bavaria Shielded Cable to any standard 1/2" EMT conduit connector, corner pulley, or hood sealing device.



Piping Network

- Pipe and fittings must be furnished by the installer. Pipe shall be Schedule 40 black, chrome plated, or stainless-steel pipe. Fittings shall be rated 150 lb.

Warranty:

Period of Warranty	1 Year
Coverage of the Warranty	Against material failure and production defects
Method of Warranty Coverage	Limited to the replacement of the defected part or product after verification that the failure is covered by the scope of the warranty
Warranty Exclusions	Failures due to misuse, mishandling, or inspection or repair by an unauthorized dealer or entity

* The illustrations may show optional extras only available at extra charge. BAVARIA retains the right to alter specifications and illustrations given herein without prior notice. Specifications will only be considered communicated at placing of order.