

# Kitchen Fire Suppression Systems

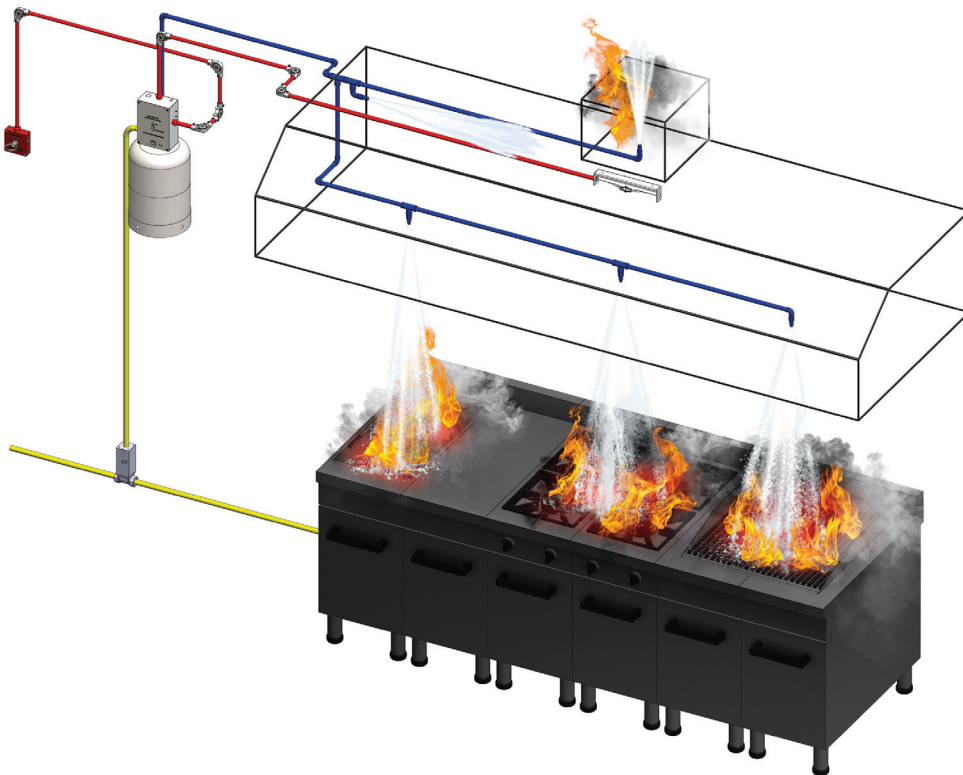


The risk of fire in industrial kitchen hoods or other activities is well-known, since there is a direct contact with the fire which they produce.

The kitchen suppression system completely covering all possible fire points: extractors, ducts, filters and different cooking appliances (fryers, grills, stoves, etc.).

The system consists of three main parts: Elements for mechanical detection, discharge nozzles, and extinguishing agent. The extinguishing agent is composed of low-PH potassium acetate that covers the heated or flammable surface with a soapy gel that cools down the greases.

AL-SANAD provides professional installation of all fire equipment's for your kitchen.



  
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