



R-102 Fire Suppression System

Top choice for commercial cooking fire protection

- Cools grease and surrounding cooking surfaces
- Rapid flame knockdown
- Helps prevent reflash
- Color-coded, fusible-link detectors
- Aesthetic design complements kitchen decor
- Five-year limited warranty
- Non-corrosive agent
- UL/ULC listed and CE marked

Two design options available

- Customized appliance-specific design
- Overlapping "suppression zone" coverage

Today's high-temperature, high-efficiency cooking appliances, plus the use of hotter burning vegetable oils, poses a greater fire suppression challenge than in the past. ANSUL® R-102 Restaurant Fire Suppression Systems meet the challenge and are the top choice of food service kitchens worldwide.

Knock Down Kitchen Fires Fast

The R-102 system incorporates a flexible design with an extremely effective ANSULEX *Low pH* Liquid Agent that quickly knocks down flames and cools hot surfaces while generating a tough vapor-sealing blanket that helps prevent reflash.

The R-102 system is designed to protect cooking equipment such as various types of fryers, griddles, range tops, broilers, char-broilers and woks. It also detects and suppresses fire in ventilating equipment including hoods, ducts, plenums and auxiliary grease extraction devices.

Two Options for Flexible Protection

The appliance-specific design is one of the two protection options available with the R-102 restaurant fire suppression system. The most efficient fire protection is accomplished when nozzles are selected and aimed at specific hazard areas on each appliance. This method typically provides the most economical use of liquid agent, reducing the size or quantity of storage tanks and associated hardware.

Overlapping appliance protection is flexible and simple. Nozzles are arranged in a straight line, providing overlapping agent discharge patterns where appliances can be protected, even if they are replaced or rearranged under the hood.

