

Professional Chef's Academy

Case Study



Location:
Istanbul, Turkey

Challenge:
Provide an advanced fire suppression solution that aligns with customer focus on kitchen safety best practices, and flexible enough to manage multiple equipment changes

Product Solutions:
ANSUL® R-102 Restaurant Fire Suppression System

Application:
Extraction hoods and cooking equipment in chef training kitchens

When designing the kitchen areas for the next generation of top chefs at its pioneering academy in Istanbul, an internationally-renowned restaurant company needed an innovative fire suppression solution that could stand up to the demands of modern restaurant kitchen equipment.

Operating some of the most prestigious restaurants across Europe, the customer reviewed several potential solutions and opted for the ANSUL® R-102 Restaurant Fire Suppression System. The system incorporates a flexible design with an extremely effective ANSULEX Low pH Liquid Fire Suppressant that quickly knocks down flames and cools hot surfaces while generating a tough vapour-securing blanket to help prevent reflash.

Training kitchens at the academy use five R-102 systems in various sizes to protect the extraction hoods and equipment. Installation was completed by a local, factory-trained, Authorized ANSUL® Distributor. This was a key factor in the selection of the system, as well as contracting for maintenance and service. Another factor in specifying the R-102 system was its list of approvals and listings by UL, ULC, LPCB and other international approval agencies.

The customer aims to set best practice for kitchen safety across the industry to give trainees the opportunity to learn and develop using the very best equipment and to inspire the next generation of restaurant kitchen and front-of-house staff.