

Mega Resort

Case Study



Location:
Singapore

Challenge:
Provide versatile kitchen fire
detection and suppression
for a mega resort

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

Application:
Kitchen hood, duct and cooking
appliances in each of
42 restaurants and outlets

This mega resort offers world-class hotels, a lavish casino and a large theme park serving millions of visitors each year. Due to the scale and magnitude of the resort, a comprehensive fire protection system was designed to safeguard 42 food and beverage (F&B) outlets.

Together with Authorized ANSUL Distributor, Linkgas Engineering Enterprise Pte Ltd., restaurant kitchens were equipped with 104 ANSUL R-102 Restaurant Fire Suppression Systems. The system features ANSULEX Low pH Liquid Agent to quickly knock down flames and cool hot surfaces, while generating a vapor-sealing blanket that helps prevent reflash. The agent is gentle on cooking equipment and cleans up easily with soap and water.

The selected appliance-specific design helps protect the kitchen ducts, plenums and all cooking equipment beneath the hoods. The system is UL and ULC listed, CE marked and carries approvals from other international agencies.

At the time of the initial installation of the R-102 system, a senior executive at the resort commented on the impressive technological superiority of the system and indicated that the vast industry experience made Johnson Controls an ideal partner for their fire suppression needs.

A comprehensive, special hazard brand of Johnson Controls – ANSUL products are supported by an extensive network of factory-trained distributors who service and maintain ANSUL R-102 systems for customers worldwide.