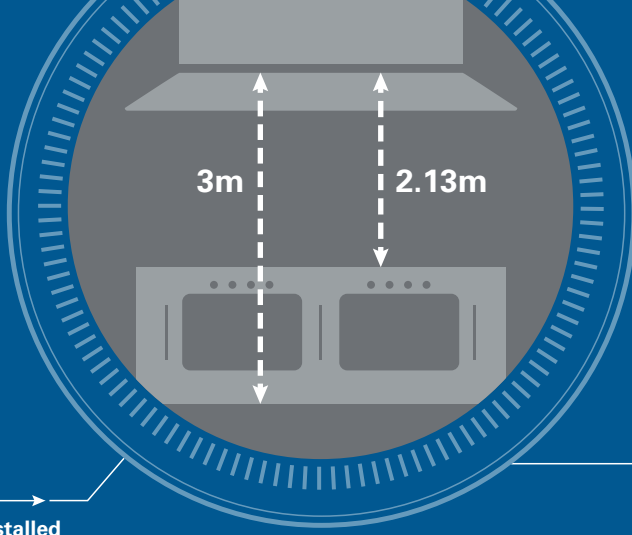




# PIRANHA KITCHEN FIRE SUPPRESSION SYSTEM



The system's high proximity nozzles can be installed out of view:

- Up to 2.13 metres above the hazard zone
- More than 3 metres above the kitchen floor
- This simplifies hood cleaning and system servicing whilst enhancing kitchen aesthetics.

Nine out of ten catering facility fires are caused by excessive grease deposits found in extraction ducting.<sup>1</sup>

**DID YOU KNOW?**

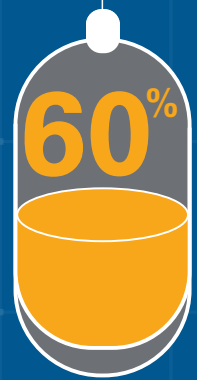
ANSUL can offer expert guidance on the most suitable systems as well as opportunities for customisable solutions for robust fire protection in commercial kitchens.



**15X**

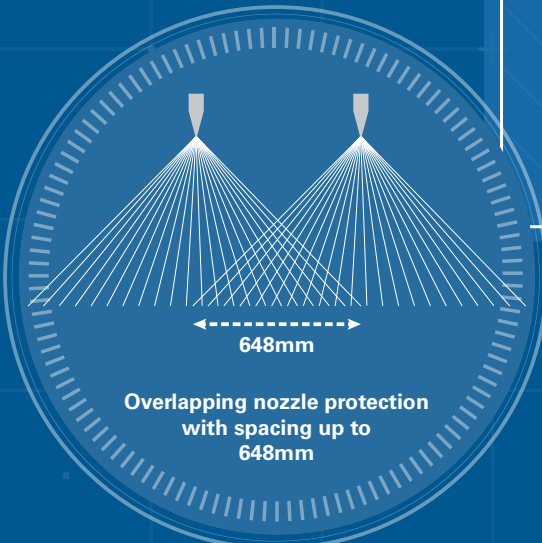
**FASTER AT COOLING  
COOKING OILS THAN  
CONVENTIONAL SINGLE  
AGENT SYSTEMS**

**LESS AGENT USED**



**DID YOU KNOW?**

Half the number of all fires attended by fire services involve cooking equipment.<sup>2</sup>



Overlapping nozzle protection with spacing up to 648mm

**\$356M**

The average value of property damage caused by fires in eating and drinking establishments in the US alone. 57% of these fires start in the cooking appliances.<sup>3</sup>



PIRANHA IS UL, ULC, LPCB APPROVED AND CE MARKED



[www.ansul.com/restaurants](http://www.ansul.com/restaurants)

<sup>1</sup> The greasy truth of kitchen fires, Cleaning Matters online, May 2014  
<sup>2</sup> Fire Statistics: Great Britain April 2013 to March 2014, Department for Communities and Local Government, January 2015  
<sup>3</sup> National Fire Protection Association



**tyco**  
Fire Protection Products