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ANSUL® Introduces Advanced Fire Detection and Suppression Technology for the Restaurant Industry

Flexible Distribution Hose, Flexible Conduit and New Mechanical Pull Station Provide Improvements in Installation, Safety and Cost Savings

ANSUL® a premium brand of Tyco Fire Suppression & Building Products, recently introduced three new products for restaurant kitchen fire suppression systems. These products include a new Flexible Agent Distribution Hose for use with a wide variety of restaurant catered cooking appliances, as well as a new Flexible Conduit to be used in conjunction with the new ANSUL Mechanical Pull Station and current Mechanical Gas Valves.

The Underwriters Laboratories (UL) approved Flexible Agent Distribution Hose provides restaurant owners with increased flexibility and convenience when cleaning their kitchens. Traditionally, fire suppression systems protecting catered appliances are hard piped, which does not allow for easy movement of the cooking appliance during the cleaning process. Safety and convenience during cleaning vastly improves with the Flexible Agent Distribution Hose connecting the suppression system agent distribution line directly to the nozzle piping mounted on the cooking appliance.

The distribution hose is five feet (1.52 meters) long with two swivel ends that greatly eases the installation process and can be used with any type of catered appliance within the system including upright broilers, chain broilers, pizza ovens, ranges with back shelves and salamanders. One suppression system can have up to six Flexible Hoses.

The Flexible Conduit, in conjunction with the new ANSUL Mechanical Pull Station, simplifies installation of the fire suppression system by eliminating the need for rigid EMT Conduit in the pull station and gas valve lines. The new red composite pull station assembly has been designed with built-in protection for the pull handle, eliminating the need for an additional cage installed around the pull station assembly. Furthermore, using the flexible conduit has proven to reduce the overall installation time of the fire suppression system by as much as 50 percent due to its ability to bend, enabling it to go over, under and around obstacles to save both time and money.

"The introduction of flexible discharge hose and flexible conduit for food service industry fire suppression systems is a huge advancement for restaurants throughout the world," said Joe Beranek, marketing manager, Standard Products, Tyco Fire Suppression and Building Products. "These new innovations for restaurant suppression systems greatly improve aesthetics and safety for restaurant owners while improving the installation process for Authorized ANSUL Distributors."

For more information on all ANSUL fire suppression products for restaurants and other industries, please visit www.ansul.com