

## AUTOMATIC FIRE SUPPRESSION SYSTEMS



RoSPA statistics show that 75% of house fires start in the kitchen and 7000 people are injured in this type of fire each.

20% of house fires attended by UK Fire and Rescue Services annually start with frying.

Statistics show that fires involving cooking oil are still causing injury despite changing trends in cooking practices.

With the advent of modern open plan living, kitchens can often form part of a dwelling's Fire Escape Route.

### **Building Guidance B1 states:**

“The routes are sufficiently protected from fire where necessary”

**All Systems CE  
& Fully PED  
Compliant**

**Simple Automatic  
Fire Protection,  
No Complicated  
Electronics**

## **Kitchen Application Protection**

### **The Firetrace<sup>®</sup> Solution**

The Firetrace<sup>®</sup> range of products incorporates the Fryertrace<sup>®</sup> Automatic Suppression system ideally suited for the cooking processes.

The self contained pneumatic system will be installed close to the risk area with the trace detection tubing and discharge pipe work installed within the extractor hood. Domestic systems are often installed inside an adjacent cupboard.

The low pH saponification fluid, which is specifically designed to fight fat fire, creates a crust on top of the burning fat to starve the fire of oxygen.

A pressure switch senses the discharge and is utilized to cut the power to the cooking appliance.



**Resulting Crust from the discharge of  
Saponification System**



## AUTOMATIC FIRE SUPPRESSION SYSTEMS

### So how does it work?

Firetrace<sup>®</sup> systems use the patented linear detection tubing which is installed throughout the extraction hood and connected to the cylinder. The tubing is then charged with nitrogen and this pressure is utilized to keep the valve closed holding back the extinguishant in the cylinder.

Should a fire occur the pressurised tubing will burst and the extinguishant will be deployed via the fixed diffusers onto the fire.

The extinguishing agent, in combination with the hot oil / fat, will start a chemical reaction known as Saponification.

This creates a thick “foam” like blanket which separates the oxygen from the fuel and cools the surface.



**All Systems CE  
& Fully PED  
Compliant**

**Simple Automatic  
Fire Protection,  
No Complicated  
Electronics**

### Why choose Firetrace<sup>®</sup>?

Firetrace<sup>®</sup> offer affordable suppression systems to protect fat fryers using a risk specific wet chemical.

The Fryertrace<sup>®</sup> system reacts quickly, minimising expensive damage in the kitchen area by not only detecting the fire but extinguishing it at source.

Fryertrace<sup>®</sup> is ideal for areas where multiple small cooking areas are present such as student accommodation and studion flats etc.

The Fryertrace<sup>®</sup> systems use small quantities of extinguishant and the small cylinder can be located in an adjacent cupboard or a suitable extract.

The Fryertrace<sup>®</sup> system can be easily retrofitted and avoid the need for complicated and expensive electronics.

All Firetrace<sup>®</sup> systems are CE marked and manufactured under our ISO9001:2015 quality system

Firetrace<sup>®</sup> has been manufacturing suppression systems for over 25 years and has vast experience in the fire industry. We have a number of documented success stories where our systems have both detected and extinguished fires with little or no damage to the surrounding area.

Firetrace<sup>®</sup> off a full design, installation and aftersales service and is recognised by most major insurers.



## STOP FIRES WHERE THEY START