

INCONTROL AUTOMATIC CLEAN AGENT FIRE EXTINGUISHERS



FEATURES

24/7 unattended fire protection

ULC listed

Accepted by the Canadian Coast Guard

Approved for use in occupied areas

Suitable for Class A, B, & C hazards

Simple installation and maintenance

No residue – safe for sensitive equipment

Self-contained – no external power necessary

Optional manual operation

AUTOMATIC FIRE PROTECTION FOR EVERYDAY APPLICATIONS...

Where fast burning, high heat-producing materials are stored or used

Where electricity is inaccessible or unreliable

Where other systems would be too costly

Where a first line of defence is needed to prevent damage from a sprinkler system.



A



B



C



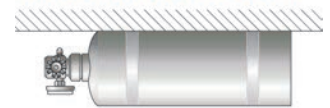
B



C

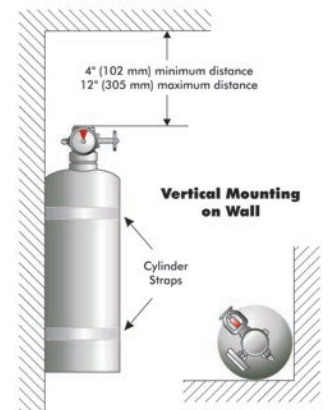
LISTED

Easy installation...



Sprinkler at left hand end
Pressure gauge facing floor

Horizontal Mounting on Ceiling



4" (102 mm) minimum distance
12" (305 mm) maximum distance

Vertical Mounting on Wall

Cylinder Straps

Corner Mounting on Wall

MAXIMUM VOLUME PROTECTED AT 70°F (21°C)

MODEL	KGS / LBS	CLASS A HAZARDS		CLASS B HAZARDS	
		ft ²	m ³	ft ²	m ³
NAE-1	1 / 2.2	119.0	3.37	78.7	2.23
NAE-2	2 / 4.4	195.0	5.50	128.2	3.63
NAE-4	4 / 8.8	390.0	11.00	256.4	7.26
NAE-9	9 / 19.8	878.0	24.85	578.0	16.37
NAE-12	12 / 26.4	1,170.0	33.00	771.0	21.83
NAE-16	16 / 35.6	1,560.0	44.00	1,027.6	29.10

For illustrative purposes only. Consult the product literature for detailed application information.

R-102 RESTAURANT FIRE SUPPRESSION SYSTEM



FEATURES

Low pH agent

Proven design

Ease of recharge and post-fire cleanup

Non-corrosive

Reliable gas cartridge operation

Aesthetically appealing

UL Listed – Meets requirements of UL 300

ULC Listed – Meets requirements of ULC/ORD-C1254.6

LPS1223

ABS and CE approved and listed

Certificate Of Approval – New York City

Five-year limited warranty

ANSUL products protect more food service kitchens from fire than any other brand. The R-102 Fire Suppression System incorporates a flexible design with an extremely effective ANSULEX Low pH Liquid Agent. ANSULEX quickly knocks down flames and cools hot surfaces, while generating a tough vapor securing blanket that helps prevent re-flash.

The R-102 system is designed to protect areas associated with ventilating equipment, including hoods, ducts, plenums, and filters. It also protects auxiliary grease extraction equipment and cooking equipment such as various types of fryers, griddles, range tops, broilers, char-broilers and woks. The system is ideally suited for commercial kitchens in fast food chains, retail food courts, diners, convenience stores, catering facilities, mobile food trucks, hotels and casinos, stadiums, schools, hospitals and more.

The R-102 system is cooking equipment friendly and offered in two designs: Appliance-Specific and Overlapping. The appliance-specific design aims the nozzles at the specific hazard areas of each appliance. With the overlapping design, the nozzles are arranged to overlap and provide a “fire-free zone” throughout a group of appliances



Contact Customer Service for Further Specifications
sales@herbertwilliams.com

