

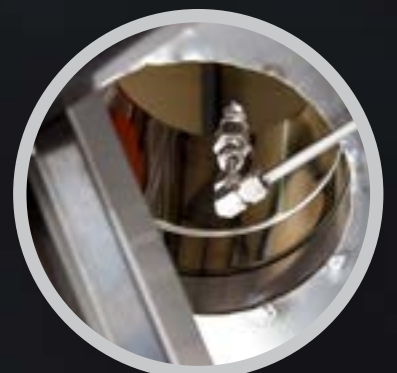
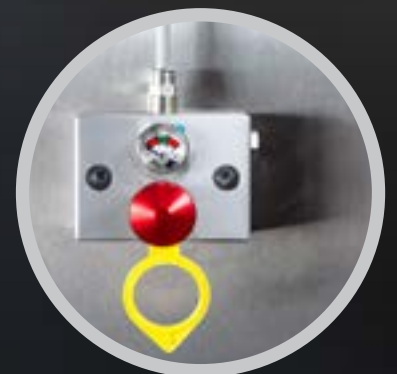
# FIRE SUPPRESSION SYSTEMS ALEXANDER THE GREAT<sup>®</sup>

LOCAL APPLICATION FIRE SUPPRESSION



LPS 1223: Issue 2.3  
LPCB Cert Ref. 1534a

**KITCHEN FIRE SUPPRESSION SYSTEM  
"ALEXANDER THE GREAT"**



**LPCB APPROVED**



**KITCHEN FIRE SUPPRESSION SYSTEM  
"ALEXANDER THE GREAT"**

# FIRE SUPPRESSION SYSTEMS ALEXANDER THE GREAT<sup>®</sup>



LPCB CERTIFICATION OF THE SYSTEM IN  
THE BRANDNAME OF MOBIAK



LPS 1223: Issue 2.3  
LPCB Cert Ref. 1534a

- **Easy / Flexible Installation**
- **Quick & Effective Suppression**
- **No Electricity Or Moving Parts**
- **Highly Economical**

**1. Quick & Easy Installation:**

The Flexible Sensor Tubing Is Easily Installed Directly Inside The Extractor Hood - Directly Above Cooking Areas.

When In Service, The Tubing Is Pressurized With Nitrogen At 16 Bar.

The Dynamics Of Pressurization Make The Tubing More Reactive To Heat.

**2. Early Fire Detection:**

If A Flame-up Occurs, The Heat Of The Fire Causes The Pressurized Sensor Tube To Burst At The Hottest Spot.

**3. Instant Suppression:**

The Sudden Tube Depressurization Actuates The Special Pressure Differential Valve And Instantly The Agent Is Discharged By Special Nozzles.

The Fire Is Quickly Suppressed Just Moments After It Began Minimizing Damage And Downtime.

**THE PNEUMATIC TUBE DIFERENCE**

Great Alexander System Uses A Proprietary Continuous Linear Sensor Tube That Reliably Detects And Actuates Release Of The Extinguishing Agent Using Pneumatic Technology. It Is Flexible, Space Efficient And Cost Effective Detection System.

- Available in 3 Different Sizes - Versions:**
- 9Lt Version with 4 Discharge Nozzles
  - 12Lt Version with 6 Discharge Nozzles
  - 16Lt Version with 8 Discharge Nozzles

**LPCB APPROVED**