UL LISTED KITCHEN FIRE SUPPRESSION SYSTEMS

GOAS.
EX28657
LISTED

Wet-Chemical-Solution Extinguishing System Units

GMXH.
EX28657
LISTED

Water-Assisted Wet-Chemical-Solution Extinguishing System Units

MOBIAK UL Listed Kitchen Fire Suppression System utilize Extinguishing Agent specifically designed for grease laden fires such as those associated with cooking areas. The Extinguishing Agent interrupts the chemical chain reaction causing combustion, thus extinguishing the fire. The Extinguishing Agent is discharged in a very fine mist extinguishing the fire and cooling the oil below its auto-ignition temperature

The system will automatically actuate upon detection of a fire or can be manually actuated by using a Remote Manual Pull Station positioned at the point of egress from the hazard area. When the system is actuated, a pre-determined amount of Extinguishing Agent is discharged through the piping network and fixed nozzles to the duct, plenum, and cooking appliances.

The system is designed to provide fire protection for commercial cooking appliances, hoods, and ducts. It is a pre-engineered group of mechanical and electrical components. The basic system consists of Extinguishing Agent tank enclosed in a Cylinder Enclosure, Activation Panel, Nozzles, Fusible Link or Linear Heat Detection Cable, Remote Manual Pull Station, etc.

The system design for appliance protection under the hood allows the nozzles to be positioned uniformly from one end of the appliance line to the other. Most appliances under the hood can be protected in this overlapping manner; therefore, it is not necessary to protect each appliance individually. Appliances are free to be shifted around under the hood.

Fire Extinguishment System Activates automatically or it can be actuated manually through a remote manual pull station. The system is also capable of shutting down appliances like Exhaust fans, Electrical appliances, etc. as required. Accessories such as Audio-Visual Alarms, Remote Manual Pull Station etc. are provided with the system. The automatic Activation of the fire suppression system can be done by means of Fusible Link or Linear Heat Detection Cable, when the temperature exceeds the rating of the sensor. Then the activation panel actuates the system.

System Versions

There are two (2) Versions available which can be offered wither with Mechanical (Fusible Links) or Electrical (Linear Heat Detection Cable) Activation - both systems are developed according to the NFPA & UL Standards

- **PRINCE GEORGE –** Kitchen Hood Fire Suppression System (UL Listed) – Wet Chemical
- **MOLIS –** Kitchen Hood Fire Suppression System (UL Listed) – Wet Chemical with Water

PRINCE GEORGE difference compared to MOLIS is on the Fire Suppression Agent. The PRINCE GEORGE system uses pure Wet Chemical Fire Suppression Agent in comparison with MOLIS that uses Wet Chemical Fire Suppression Agent plus Water.

UL LISTED KITCHEN FIRE SUPPRESSION SYSTEMS

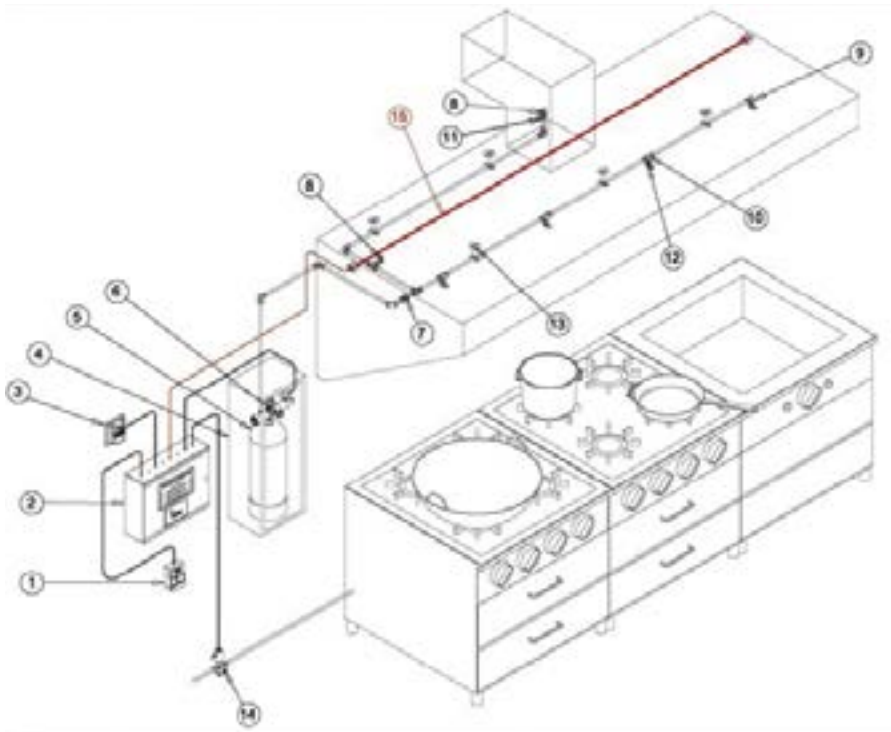
GOAS. EX28657
LISTED
Wet-Chemical-Solution Extinguishing System Units

GMXH. EX28657
LISTED
Water-Assisted Wet-Chemical-Solution Extinguishing System Units

Electrical or Mechanical Activation

a) LHDC (Linear Heat Detection Cable) and Electrical Control Panel or
b) Fusible Metal Detectors, Metal Wire with relevant Accessories and Mechanical Control Panel.

Both configurations are shown below – the first one shows the **Actuation Method through Linear Heat Detection Cable and Control Panel.** As the fire is detected by Linear Heat Detection Cable, it generates a signal to the Control Panel which in turn activates the Extinguisher and Extinguishing Agent is expelled through the discharge outlet, discharge piping, and nozzles on to the fire. Simultaneously Audio-Visual Alarm, Gas Shut Off Valve are also triggered.

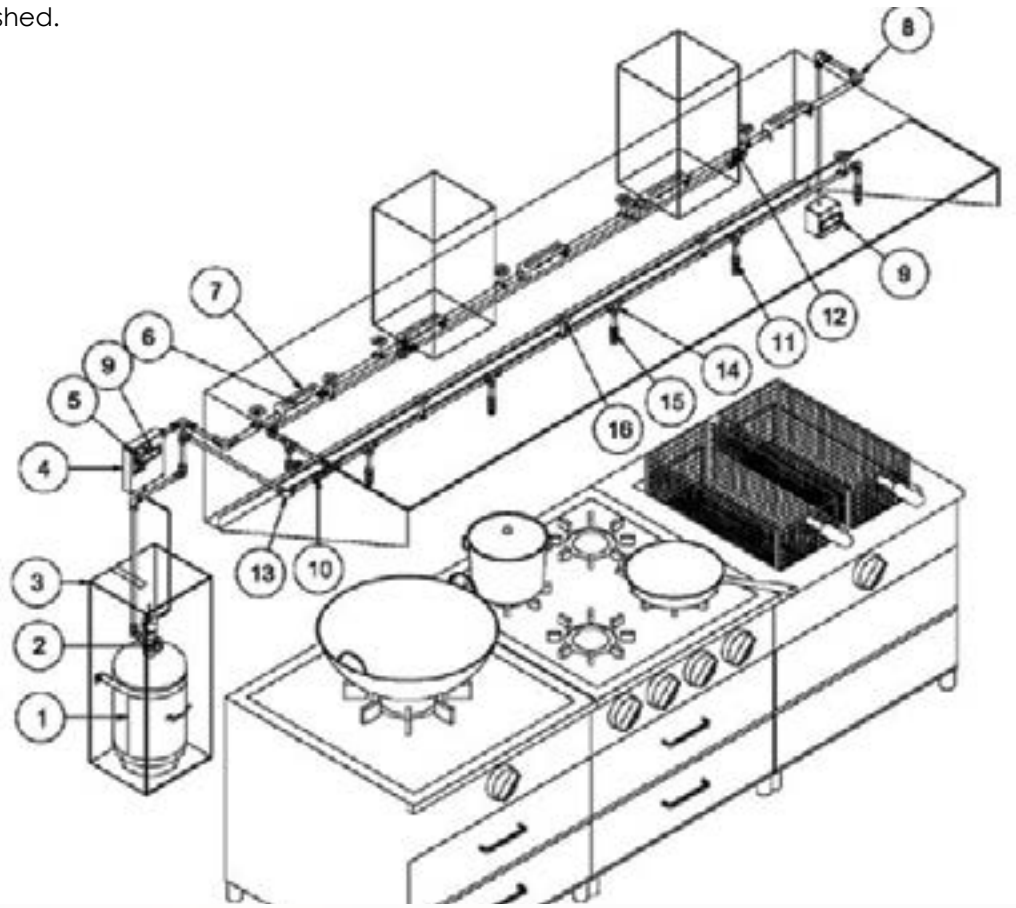


NO	DESCRIPTION
1	Remote Manual Pull Station
2	Control Panel
3	Audio Visual Alarm
4	Cylinder Enclosure
5	Cylinder with Valve
6	Pressure Gauge
7	Compression - Seal Adaptor
8	Nozzle
9	Elbow Connector
10	Tee Connector
11	Straight Connector
12	Nozzle
13	Pipe Clamp
14	Gas Shut-off Valve
15	Heat Sensing Cable

The second one shows the Actuation Method through Fusible Metal Detectors. In automatic operation, the fusible metal detectors that are heat sensitive and placed inside the hood, melt down and break apart due to increase in temperature and thus system is activated. When the system is to be manually operated, system should be activated by pulling the Pin Handle of Manual Activation Pull Station. After the system has been activated, Extinguishing Agent within the cylinders is sprayed on the cooking appliances, within the Plenum & Duct by means of nozzles and consequently ignited oils are extinguished.

System Advantages

- **24/7 Protection:** An automatic detection and actuation controls ensures protection is always on.
- **Minimal Downtime:** Very easy to wipe of chemical, clean the equipment and restart your kitchen.
- **Unobtrusive Design:** Flexible piping configurations allows for a streamlined design and convenient installation that will not interfere with kitchen workflow.
- **Manual Activation -** the manual release allows an activation of the system at the first sign of fire, even before it is automatically released.
- **Non-Toxic -** it does not release toxic vapors during discharge. It is ideal for the protection of normally occupied premises.
- **Event Logger -** Multiple events are logged which helps in detecting faults / actions by recording xact date and time of the event.



Sr. No	Description
1	Cylinder With Valve
2	Pressure Gauge
3	Cylinder Enclosure
4	Automatic Mechanical Activation Panel
5	Micro Switch
6	Fusible Link
7	Detector Mounting Kit
8	Corner Pulley
9	Manual Activation Pull Station
10	Compression Seal Adaptor
11	Nozzle
12	Nozzle
13	Elbow Connector
14	TeeConnector
15	Straight Connector
16	Pipe Clamp