

Minerva

Key Features

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Flexible Design Options

Automatic and manual operation

Splashing of hot grease minimised during discharge

Reacts with grease to prevent re-ignition

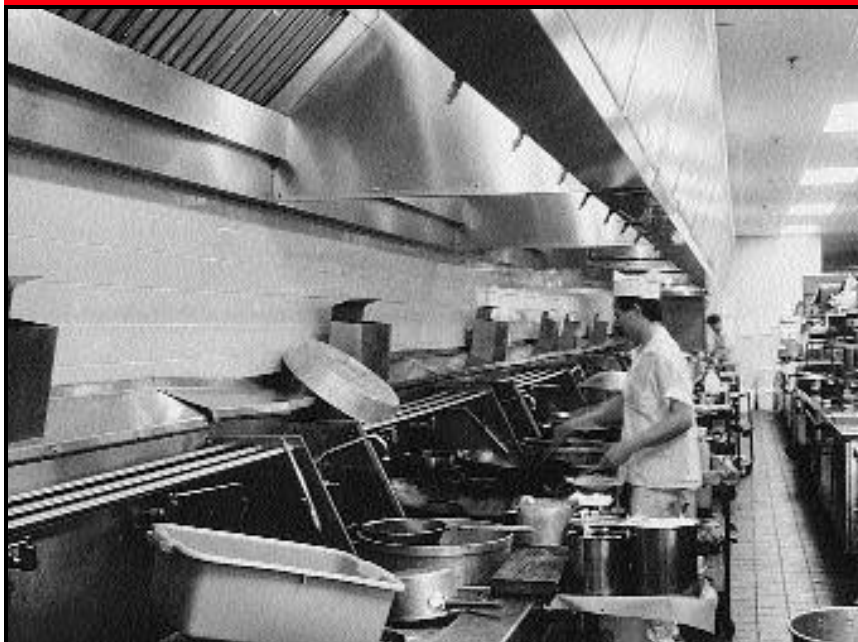
U.L. Listed equipment

F.M. Approved

Reduced Restaurant downtime following discharge

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Wet Chemical Restaurant Fire Fighting System



Wet Chemical Restaurant Fire Fighting systems are based on many years experience in the design, supply, installation and commissioning of fire fighting systems.

The systems are ideally suited to meet the demands associated with today's busy catering facilities. An important characteristic of grease fires is auto-ignition. Cooking grease at room temperature is not a problem. Its vapours, for example, are not easily ignited. However, when heated to auto-ignition temperature - extinguishing the fire alone and removing the heat source may not prevent re-ignition. Re-ignition can occur until the liquid is cooled below its auto-ignition temperature.

It is the principal requirement of fire extinguishing and the prevention of re-ignition that makes the Wet Chemical system the ideal solution.

Wet Chemical - Extinguishing Action

The Wet Chemical Extinguishing agent is a potassium carbonate based solution which is discharged as fine droplets into a protected area. The main extinguishing action is by cooling caused by the heat of vapourisation. The fine spray discharge prevents the dangerous splash of hot grease or thermal shock damage to cooking appliances.

Re-ignition is prevented by saponification, a process in which the wet chemical agent combines with the grease to form a soapy layer at the surface of grease to seal off the fuel from the oxygen, allowing the grease to cool to below its auto-ignition temperature.

Installation

The Installation of fixed fire fighting equipment in busy catering facilities requires extensive experience in the scheduling and performance of this type of work. Our experience in the installation of restaurant fire fighting systems ensures a minimum of disruption. Pipework for Wet Chemical systems may be black, chrome plated or stainless steel to suit the particular requirements of the application.

Application

The system operates at a nominal pressure of 12 bar (175p.s.i.) providing a fine spray discharge lasting for a nominal 45 seconds.

The unique nature of the Wet Chemical Extinguishing Agent eliminates many of the piping limitations commonly associated with dry chemical systems.

Clean-Up

Wet Chemical agent unlike Dry Powder may be quickly cleaned up following a discharge resulting in shorter down time of the cooking range.

Storage

Wet Chemical system utilise storage containers in a range of sizes to suit the individual requirements of the hazard.

Controls

The Wet Chemical system may be controlled manually or automatically using electrical detection equipment or mechanical fusible link devices.

Servicing

We have a dedicated Extinguishing Systems Service Team operating nationwide. Contact is provided through our area offices which operate a 24 hour, 365 days a year emergency service network.

We are able to carry out routine maintenance on all of our and third party extinguishing systems and are able to offer advice to our clients on the statutory requirements of the Pressure Systems and Transportable Gas Container Regulations. We can carry out the work required under the above regulations, such as the periodic inspection of containers, in most cases without system downtime.

Quality Assured

We are the UK's leading fire protection company with subsidiaries in the USA, Europe, the Middle East and the Far East.

The Extinguishing System service operation, including comprehensive filling, testing and distribution facilities to our UK and International branches, is provided by our ISO 9002 approved factory at Loughton, Essex.