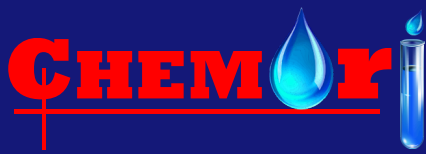




eco7[®]



CHEM-FI

KITCHEN

FIRE EXTINGUISHING SYSTEM



Boal
Systems

The official distribution partner for the Americas
ventas@boalsystem.com





Eco7® is an Effective Liquid Fire Fighting Agent for Kitchen Hood

Eco7® Liquid Agent Fire Suppression Systems are ideally suited to meet the demands associated with today's busy catering facilities.

One of the important characteristics of Grease Fires is auto-ignition. Cooking grease create vapours which are flammable when heated to auto-ignition temperatures. Eco7® is a new water-based fire extinguishing agent which is currently used to suppress kitchen hood fires.

Extinguishing Agent, such as Eco7®, is sprayed onto the hazard area such as oven / burner ranges, fryers and other high temperature cooking appliances with special nozzles to provide optimal coverage.

Eco7® can extinguish Kitchen hood fires by forming a unique flame retardant layer that can maintain on the burning surface of cooking media long enough to allow complete cooling and stably encapsulate the oil, creating a blanket over the oil and sealing it from further ignition. In the meantime, it can also act as a petroleum cleaner that can be easily wiped away from the kitchen equipment with water and soap once the appliances are cooled to room temperature, and hence, posing minimal damage threat to hot appliances.

Eco7® Guards Against

- Facility Damage
- Potential Injury to Personnel and Patrons
- Lost Profits due to business interruptions

Eco7® Systems Assures

- Quick Fire Detection and Suppression
- 24/7 continual fire protection
- Superior Eco7® coverage that quickly suppresses fires and prevents reflash
- Quick Clean-Up

Eco7® can successfully handle the multitude of fire hazards that kitchen hoods present. Eco7® Systems targets individual ignition sources so as to extinguish fires from where they can initiate. In doing so, Eco7® Systems are quicker to react than conventional systems, more importantly by targeting ignition sources and extinguishes fires before they have a chance to escalate and become uncontrollable. This in turn reduces the damaging effects of a fire and does not allow it to spread. It is also more cost effective as it typically requires far less fire extinguishing agent to be used.

Customers Protected:

- Fast Food Chains
- Hotel Restaurants
- Fine Dining Restaurants
- Marine Vessel Galleys
- Institutional Facilities
- Corporate Cafeterias
- Shopping Mall Food Courts

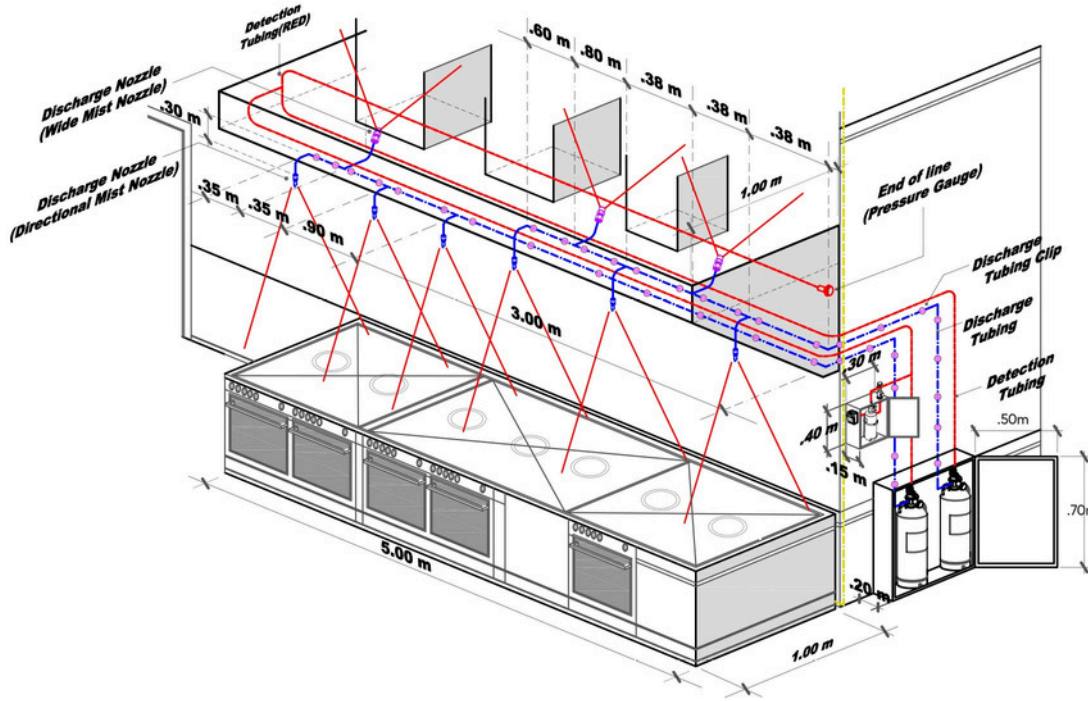
Applications Protected:

- Hoods, Plenums & Filters
- Ductwork
- Cooking Ranges
- Fryers
- Char-Broilers
- Woks
- Griddles
- Salamanders
- Tilt Skillets

Eco7® Liquid Agent Extinguishing Mechanism on Kitchen Fires

Eco7® concentrate should be used as a 6% Eco7® dilute solution. The mass ratio of Eco7® concentrate and water required is 6 : 94. When it sprays onto the entire surface of cooking oil fire, it could form a unique flame retardant layer containing a mixture of a vapour-suppressing water film and a micro foam layer to co-seal the burning surface. This flame retardant layer is able to maintain on the burning surface long enough to allow complete cooling of the cooking media fire to below its auto ignition point, at the same time, it can stably encapsulate the oil creating a blanket over the oil to seal the burning surface from further ignition, excluding oxygen and suppressing vapours. It should be pointed out that cooking oil fires have to be cooled below their auto ignition temperature, so as to successfully extinguish the fire. Additionally, heat sources to cooking equipment have to be automatically shut off in the kitchen suppression system, since without removal of heat sources, the fire will be reflash.

ECO7® LIQUID AGENT KITCHEN PROTECTION SYSTEM



Chemori Pre-Engineered Units can be configured for Direct Action Release (DAR) by utilizing the Chemori Detection Tubing that acts as a fire detection device, a nozzle and a fire suppressant delivery in the system. Under this design, no electrical detection devices and alarm control units are used. The portion of the tube nearest to the hottest point of the fire ruptures, forming an effective discharge “nozzle”. The pressure in the cylinder propels the entire contents of the cylinder through this instant nozzle which is directed to the fire immediately.

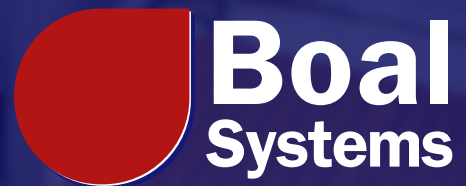
Our Pre-Engineered units valve can be configured for Secondary Action Release (SAR) as well. Under this arrangement, Chemori Detection Tubing is used solely as a detection device only. When the Chemori Detection Tubing erupts under a fire condition, it will operate the Pre-Engineered unit valve to discharge the fire suppression agent through the discharge port of the valve, which is connected to a set of copper or stainless steel tubing or braided hose with nozzles strategically placed within the protected enclosure. This arrangement again does not require any electrical alarm control panel. However, our Pre-Engineered unit can be fitted with electric solenoid to be connected to an Agent Release Control for electrical release of the extinguishing system. This configuration will require electrical detection devices to be connected to the said Agent Release Control.





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