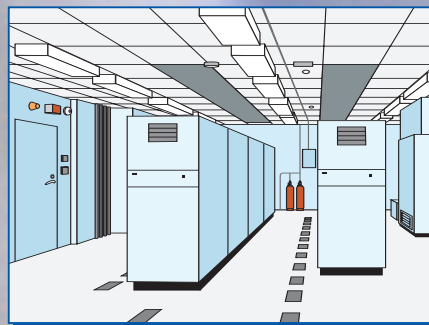




# ULTRA

SUPPRESSION SYSTEMS



## Your Partner in Fire Suppression Safety

### Gaseous Systems

FM200  
ECARO  
NOVEC

### Inert Systems

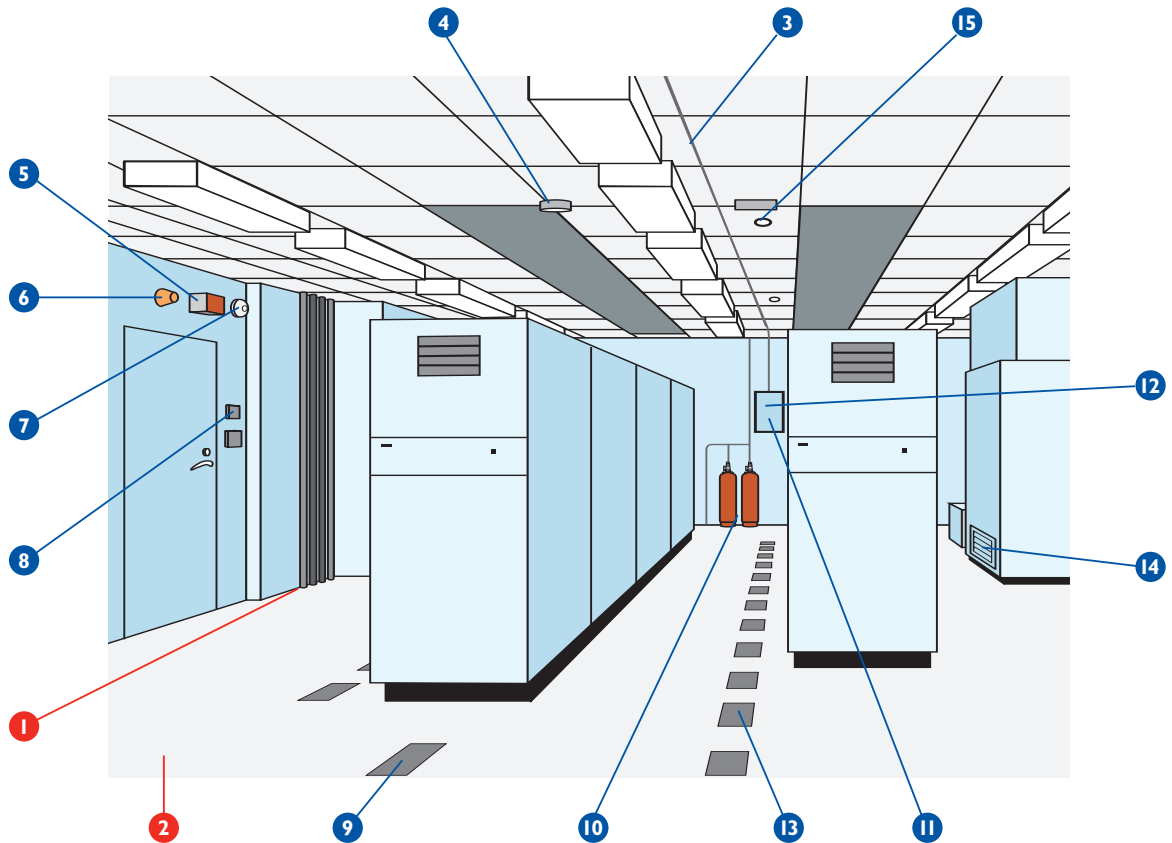
ARGONITE  
PROINERT  
ARGOGEN

### Carbon Dioxide

Foam  
Specialist  
Powder

### Commercial Kitchen Suppression Systems

**One Supplier - One Contact - One Project Team  
- One Competitive Price**



## Passive Fire Protection

...is a structural means of containing the fire spread within a building with the use of fire rated and approved intumescent products.

**1** Seal Pipe/Cable Penetrations

**2** Airtight Enclosures

## Active Fire Protection

...usually a fire detector sensing a fire condition and after a series of events, can initiate the fire suppression system to extinguish the fire within a certain time.

**3** Air Sampling/Smoke Detection Pipe

**10** Fire Suppression Systems  
Gaseous or Water Mist

**4** Double Knock Smoke Detection

**11** Air Sampling Control Panel

**5** Sounder

**6** Beacon

**12** Air Aspiration System

**7** Bell

**13** Pressure Relief Floor Tile

**8** Hold Off Button

**14** Pressure Relief Damper

**9** Water Detection Humidity Alarms

**15** Water Mist Nozzle

Recent regulations insist on regular maintenance of building fire defences

# Passive Fire Protection from the Professionals

## Total Building Passive Fire Protection

The Active Fire Protection Industry can sometimes overlook the passive fire protection structures when installing systems. We at Ultra specialise in supporting our customers in all aspects of Total Building Passive Fire Protection.

From simple fire stopping to servicing the building structure to ensure complete conformance to new regulations which require annual inspection.

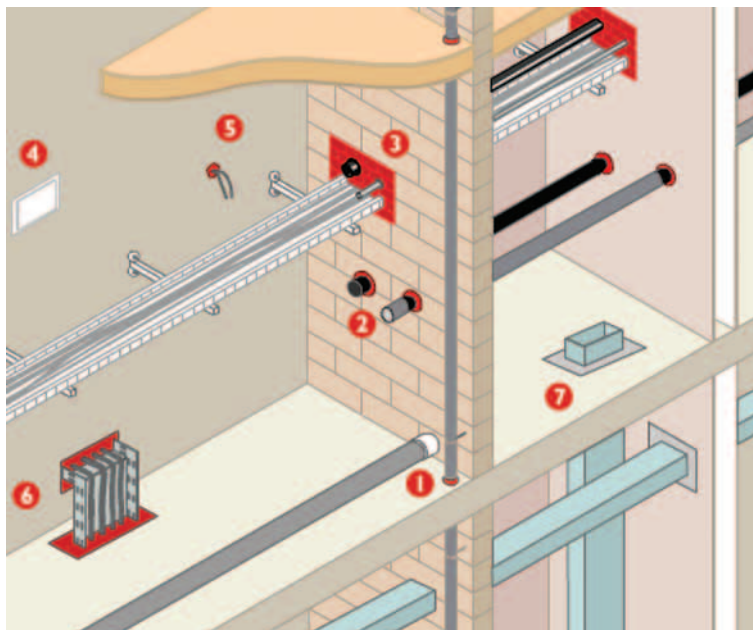
The safety of the building and its occupants depend on the integrity of the structure and many things happen during the life of a building which are a serious danger to its occupants and business continuity.

**Building and Room Airtightness**  
**Fire Stopping**

**Cable Management Systems**  
**Intumescent Materials**

## New Service

We manage your structural passive fire protection and annually inspect to ensure building integrity.



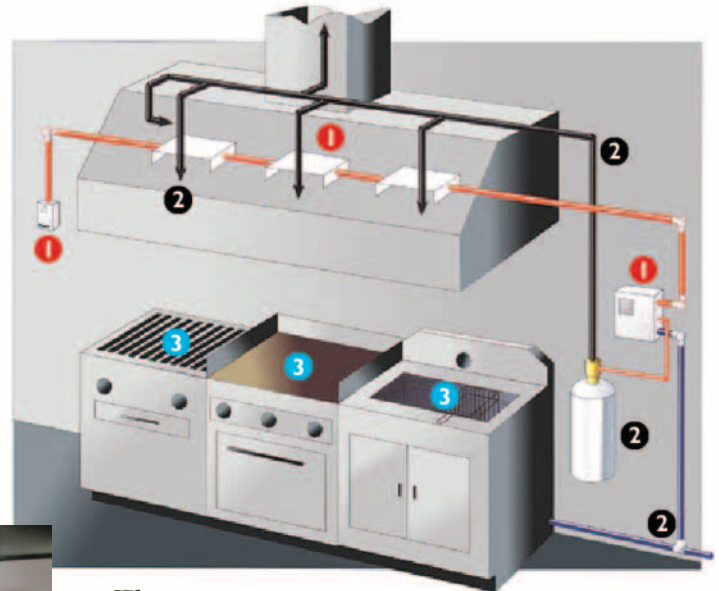
- |                     |                                |
|---------------------|--------------------------------|
| 1 Plastic Pipes     | 5 Single or Bunched Cable      |
| 2 Metal Pipes       | 6 Cables and Cable Trays       |
| 3 Multi Penetration | 7 Heating /Ventilation and Air |
| 4 Blank Opening     |                                |

## What is the fire risk?

Commercial cooking areas, ranging from fast-food restaurants to institutional kitchens cannot afford an interruption in operation caused by a fire. Insurance statistics prove that if a restaurant has a fire, it may never reopen. Those that do resume operation have lost time and money in the form of personal injury treatment, equipment replacement and higher insurance rates.

## What are the fire hazards?

Commercial kitchens contain all the elements necessary for a fire. Grease, fuels and cooking oils provide the fuel. Oxygen is always available and a spark can come from a variety of sources, ranging from an open cooking flame to electrical shorts. Fire can occur on cooking surfaces and in hard-to-reach areas like hoods, vents and ductwork. In recent years, the development of high-efficiency cooking appliances and a switch to vegetable cooking oils have increased the threat and occurrence of fires that are more difficult to extinguish.



- 1** Fire is detected by heat detectors which activate the control box (or the manual pull station is activated) causing the cylinder valve to open.
- 2** Pressure stored in the cylinder propels the Wet Chemical through the system piping and out of strategically located nozzles onto the fire. The system automatically shuts off appliances to remove the heat source.
- 3** Wet Chemical knocks down flames quickly and forms a protective layer that suppresses fire and prevents fire reflash.

## What are the recommended methods of fire protection?

### 24-Hour Automatic Detection and Suppression

Since many commercial kitchens operate long hours and are staffed with people untrained in fire fighting, it is imperative to have a fire protection system that combines both automatic fire detection and suppression.

Pre-engineered to fit each application (cooking appliance surfaces, vents, hoods or ductwork) while blending seamlessly into the aesthetics and operation of any kitchen layout. These systems use a special wet chemical agent that provides quicker flame knockdown, faster fire suppression and superior fire prevention. The foamy wet chemical agent residue can be wiped up quickly with a damp cloth after a fire so that the kitchen can resume normal operations faster.

## What are the fire hazards?

Wet Chemical System also offers unmatched coverage using fewer discharge nozzles and flow points, resulting in more efficient fire suppression with less hardware cost.

Wet Chemical Systems are designed to exceed the stringent standard of Underwriters Laboratories (**UL-300**, Fire Extinguishing Systems for Protection of Restaurant Cooking Areas) and comply with **NFPA 17A** (Wet Chemical Extinguishing Systems), **NFPA 96** (Commercial Cooking Operations, Ventilation Control and Fire) and major insurance company guidelines.

## **ULTRA®** Suppression Systems Limited

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