



UNINTERRUPTED KITCHEN SAFETY

SAFETY THAT KEEPS SERVICE RUNNING

Putting an End to Kitchen Fires with Chief Technologies

Automated wet chemical fire suppression engineered for commercial cooking operations. Designed to meet UL 300 performance requirements and align with NFPA 96 and NFPA 17A guidance.

WHY IT MATTERS

- Rapid, automatic suppression of grease and cooking appliance fire
- Protects the hood, plenum, and duct entry region where fire spread risk is highest
- System interlocks for gas/electric shutoff and alarm initiation
- Simple nozzle selection to reduce installation errors



KEY LISTINGS / STANDARDS

- UL Listed.
- Designed to align with EN 16282-7 (commercial kitchen ventilation hoods).
- Design and installation guidance aligned with NFPA 96 and NFPA 17A.

VERSATILE DETECTION TECHNOLOGY

- **Electrically Triggered:** LHS cable or probe detectors for automatic activation at a preset temperature.
- **Mechanically Activated:** Fusible-link detection for dependable thermal release.
- **Hybrid:** Mechanical detection combined with electrical activation capability.

FLEXIBLE PROTECTION SCOPE

- Group Protection (clusters of appliances).
- Continuous/Overlapping Protection (full hood coverage).
- Spot Protection (specific appliance coverage).

Effective for common commercial fuels including cooking oils and solid fuels used in specialty cooking.

INTELLIGENT INTEGRATION

- Microswitches in the MAU support clean interlocks without extra relays.
- Electric appliance shutdown and/or gas valve shutdown.
- Alarm initiation (hooter/strobe/BMS) and make-up air shutdown.

INSTALLATION FLEXIBILITY

- Piping options: compression fittings for faster installation or black iron chrome piping for cost efficiency.
- Stainless-steel agent containers and practical nozzle placement for kitchen ergonomics.

RELIABILITY BY DESIGN

- Continuous-wire fusible link arrangement helps maintain detector alignment and reduces swiveling/tampering issues.
- Biodegradable agent derived from vegetal extracts; non-toxic and non-irritant; phosphate-free and free of PFOS/PFOA; easy wash-down cleanup.
- Only two nozzle types: 15° for plenums and 40° for cooking equipment - supports layout changes with minimal rework.
- Stored-pressure system with pressure gauges enables 24/7 visual readiness checks.

CONFIGURATION QUICK GUIDE

Each nozzle protects up to 800 x 800 mm of space under the hood (typical).

SINGLE CYLINDER SYSTEM CONFIGURATIONS

CYLINDER SIZE	AGENT CAPACITY	NOZZLES
14 Ltr	9 Ltr	3
18 Ltr	12 Ltr	4
22 Ltr	16.5 Ltr	5 - 7
27 Ltr	20 Ltr	6 - 10
32 Ltr	24 Ltr	8 - 12
44 Ltr	30 Ltr	10 - 14
64 Ltr	45 Ltr	15 - 18

MANIFOLD SYSTEMS (MULTIPLE CYLINDERS)

For larger hoods or higher nozzle counts, multiple cylinders can be manifolded. Typical examples:

- 4 x 22 Ltr (4 x 16.5 Ltr agent) - up to 26 nozzles
- 3 x 22 Ltr (3 x 16.5 Ltr agent) - up to 20 nozzles
- 4 x 18 Ltr (4 x 12 Ltr agent) - up to 19 nozzles

Custom configurations are available based on hood length, appliance lineup, and risk profile.