

SAFETY THAT KEEPS SERVICE RUNNING

Protecting Kitchen 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 fires.
- ◆ 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 (File No. EX28097).
- ◆ Designed to align with EN 16282-7 (Commercial Kitchen Ventilation Hoods).
- ◆ Design and installation guidance aligned with NFPA 96 and NFPA 17A.



Versatile Detection

- ◆ 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

Reliability by Design

- ◆ Continuous-wire fusible link arrangement helps maintain detector alignment and reduces swiveling/tampering issues.
- ◆ 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.



Biodegradable, Plant-based Agent.
 Non-toxic, Non-irritant, Phosphate-Free,
 PFOS/PFOA-Free, and Easy to Wash Down.

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

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.

Single Cylinder System Configuration

| Cylinder Size | Agent Capacity | Nozzles Allowed |
|---------------|----------------|-----------------|
| 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 |

