



R-102 Series

Restaurant Fire Suppression

Wet Chemical System

The ANSUL® R-102™ Restaurant Fire Suppression System is an automatic, pre-engineered fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums and filters. The system also protects auxiliary grease extraction equipment and cooking equipment.

Application

Use of the R-102 system is limited to interior applications only. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32°F (0° C) or exceed 130°F (54° C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.



System Description

The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL/ULC). The system is capable of automatic detection and actuation and/or remote manual actuation. Additional equipment is available for building fire alarm panels connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual including system description, design, installation, recharge, and maintenance procedures is available. The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an ANSUL AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes remote manual pull station, mechanical and electrical gas valves, pressure switches, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.

Components

- ▶ Wet Chemical Agent
- ▶ Agent Tank
- ▶ Regulated Release Mechanism
- ▶ Regulated Actuator Assembly
- ▶ Discharge Nozzles
- ▶ Agent Distribution Hose
- ▶ Flexible Conduit
- ▶ Pull Station Assembly

Approvals

Applicable Standards: ULI listed under EX- 3470; ULC listed under CEX-747; meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment); NFPA 17A (Standard on Wet Chemical Extinguishing Systems).

Ordering Information

Order all system components through your local authorized Ansul Distributor

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