



ROTAREX
FIRETEC



 **TRIPLESTAR**

COMPLETE SYSTEMS FOR COMMERCIAL KITCHENS

A COMPLETE DETECTION & SUPPRESSION SYSTEM PRE-ENGINEERED FOR COMMERCIAL KITCHENS

- ★ Easy / Flexible installation
- ★ Quick & Effective suppression
- ★ Highly Dependable: no electricity or moving parts
- ★ Reduces even the most critical kitchen fire risks
- ★ Kitchen Fire Suppression System tested and certified by LPCB

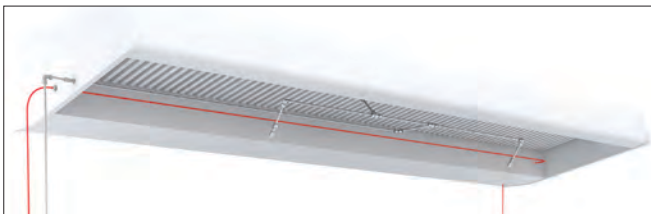


LPCB Certified and Listed for Fixed Fire Extinguishing Systems for Catering Equipment. Tested for quality, Safety and Performance according to LPS 1223, Issue 2.3.



THE FIREDETEC® DIFFERENCE

Rotarex FireDETEC® systems use a proprietary continuous linear sensor tube that reliably detects and actuates release of the extinguishing agent using pneumatic technology. It is more flexible, space efficient and cost effective versus alternative mechanical or electronic systems.



- 1. Quick & Easy installation directly above high-risk cooking areas:**
The flexible sensor tubing is easily installed directly inside the extractor hood - directly above cooking areas..

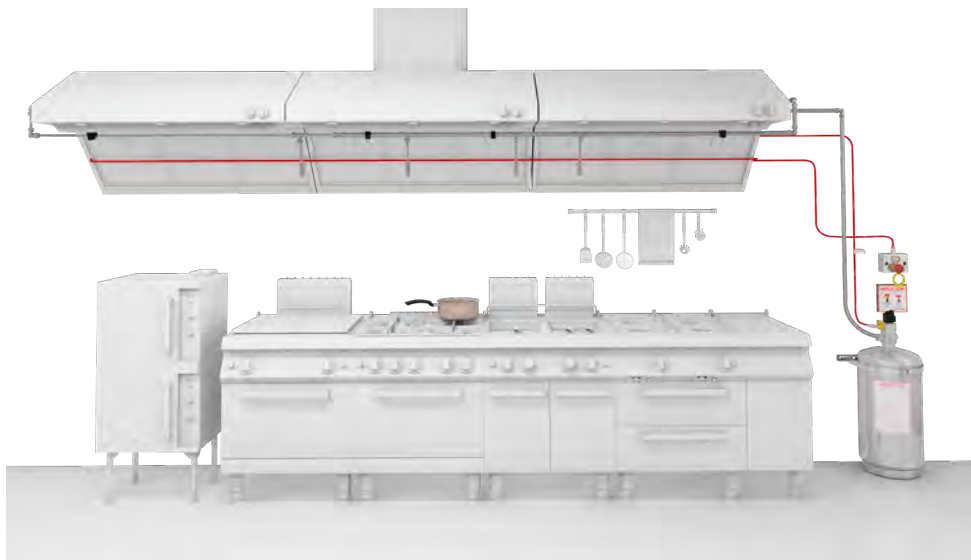
When in service, the tubing is pressurized with dry nitrogen to 16 bar. The dynamics of pressurization make the tubing more reactive to heat.

- 2. Early fire detection:**
If a flame-up occurs, the heat of the fire causes the pressurized Sensor tube to burst at the hottest spot (approx. 175°C).

- 3. Instant suppression:**
The sudden tube depressurization actuates the special pressure differential valve and instantly floods the cooking area with Class F extinguishing agent. The fire is quickly suppressed just moments after it began... minimizing damage and downtime.

EFFECTIVE PROVEN FIRE PROTECTION FOR KITCHENS OF ALL SIZES

- ★ Effective protection of kitchen hood and multiple cooking zones:
 - 9L cylinder protects up to 2 cooking zones
 - 16L cylinder protects up to 5 cooking zones
 - 25L cylinder protects up to 8 cooking zones
- ★ Linear detection provides a broader detection coverage
- ★ Protects small, medium and large commercial kitchens with just one system
- ★ 16L and 25L Kitchen Fire Suppression Systems:
 - Choice between pneumatic and/or electromagnetic detection
 - Plug and Play connection to an existing electric detection system possible



FLEXIBLE AND EASY TO INSTALL KITCHEN FIRE SUPPRESSION SYSTEMS



9L

16L

25L

**DIFFERENT CYLINDER SIZES
FOR SMALL, MEDIUM AND
LARGE COMMERCIAL KITCHENS**



**ONLY ONE SINGLE TYPE
OF NOZZLE FOR ALL
COOKING APPLICATIONS**



**COMPACT AND ATTRACTIVE
DESIGN OF THE MANUAL
ACTUATOR**



**UNIQUE SENSOR TUBING
SPECIFICALLY DESIGNED
TO WITHSTAND HEAT
AND GREASE CONDITIONS**

WORLDWIDE HEADQUARTERS

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**ALSO AVAILABLE FOR SMALL
AND DOMESTIC KITCHENS**

3L MINI KITCHEN SYSTEM



IDEAL FOR ANY SMALL KITCHEN

- ★ STUDENT APARTMENTS
- ★ ELDERLY & HANDICAPPED APARTMENTS
- ★ RENTAL / AirBnB HOMES
- ★ OFFICE KITCHENETTES
- ★ HOME KITCHENS
- ★ STREET VENDOR CARTS