



Industrial Kitchens | Restaurant Kitchens

Next-gen aesthetics for kitchen fire protection

Made in Germany



firespy *kitchen*



VdS system approval S 613002

Great aesthetics

Nozzle height up to 1.83 m above the work surface

No electricity required

(almost) Maintenance-free

10 years no component replacement

Very low cost of ownership

Fire Suppression Systems





Risk sources in commercial kitchen

When preparing meals in commercial kitchens and catering establishments, large quantities of hot grease fat and frying oil are in use. Even when handled with the utmost care, they pose a considerable fire hazard. An unnoticed technical failure in the overheating protection can easily cause a major fire. Protecfire GmbH of Germany offers a competitively priced, field-proven, robust, sustainable and effective solution.

Functionality and operation of a compact fine-spray extinguishing system

In case of fire, the thermo-pneumatic detection elements are automatically activated when reaching the threshold trigger temperature. The trigger temperature can be selected and / or combined (93°C or 182° C). The triggering of the system causes a rise in pressure in the pilot-line, which serves the activation signal for the extinguishing process.

Our solution is based on the principle of a fine-spray extinguishing system which atomizes the extinguishing agent into a fine mist with the help of our home-grown, highly innovative and patented nozzles.

During the extinguishing process, the surface of the grease fat is thoroughly wetted and impregnated. A protective film is formed on the flammable liquid grease fat hence creating a sustainable gas-proof surface "crust".



- ✓ **Non-pressurized when in standy**
- ✓ **No electricity - no nozzle caps required**
- ✓ **Ultra-fast fire detection, no cable pulleys**
- ✓ **Versatile mounting position of the agent container**
- ✓ **VdS system certification (S 613002)**
- ✓ **No component replacement for 10 years**



VdS system approval S 613002



FIRE PROTECTION FOR:
Commercial kitchens
Restaurant kitchens



spy Thermo-pneumatic detection

SPY . thermo pneumatic detector

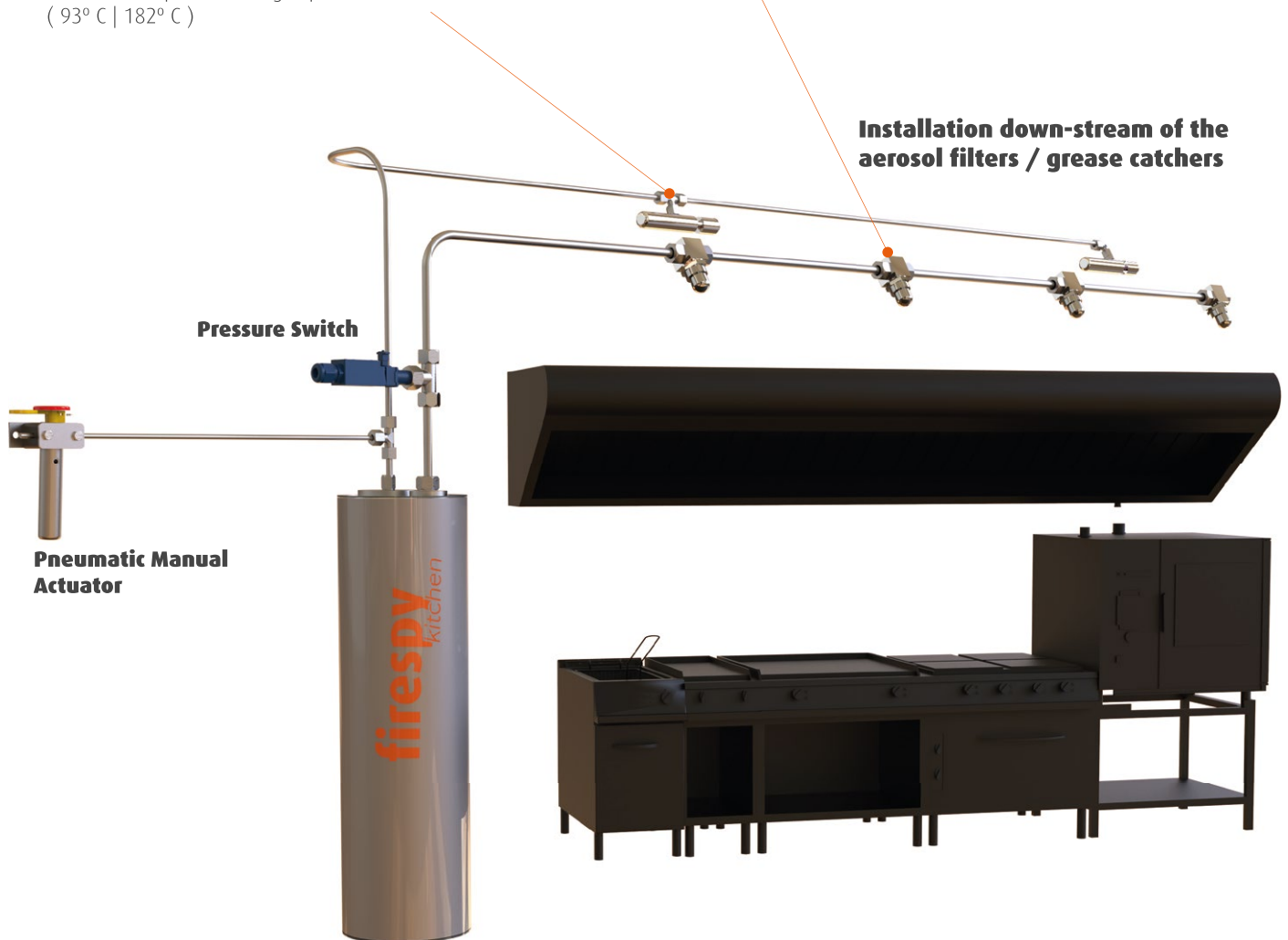
- No external energy required
- Completely pneumatic
- Thermal detection
- Ultra-fast
- All stainless steel
- No false alarms or false triggering
- Different temperature ranges possible:
(93° C | 182° C)



FM 11K NOZZLES

FOGMATIK . Fine-spray nozzle

- Fine-spray extinguishing system
- Easy cleaning
- No nozzle caps
- Distance between nozzle and work surface can be up to 1.83 m
- One nozzle type for all kitchen appliances and applications
- All in stainless steel





Very low total cost-of-ownership



Installation behind the Grease channels

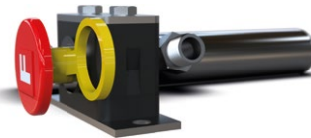


10L | 20L | 50L

Extinguishing agent container



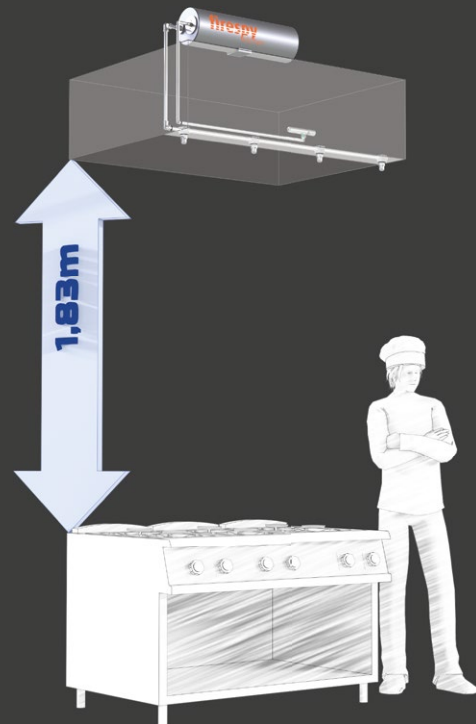
- Maintenance-free and easy to clean
- No control cabinets necessary
- Vertical or horizontal installation (installation to concrete ceiling or on top of the hood)
- No electricity required
- Stainless steel



Pneumatic manual release

- No electricity required
- Robust design
- Easy operation
- Secure access

No more extinguishing pipe extensions





Aesthetically pleasing and hygienic

10 Years

No parts replacement

FIRE PROTECTION FOR GREASE-CARRYING EQUIPMENT

Comprehensive system solution

Protection concept:

Equipment-based protection or overlapping protection

What makes firespy so special?

Non-pressurized in standby mode

No external energy necessary

(almost) Maintenance-free

Versatile installation position for the tank

Only one compact container - no control cabinet required

VdS-system-approval



firespy
kitchen

No extinguishing pipes



Tel.: +49 (0) 451 399 61-10 | info@protectfire.de | www.protectfire.de



Enjoy your work while being protected

industrial Kitchens | Restaurant Kitchens



protecfire GmbH
Weidekamp 10
D-23558 Lübeck
Germany

Tel.: +49 (0) 451 399 61-10
Fax: +49 (0) 451 399 61-20
@: info@protecfire.de
www.protecfire.de

Authorized Distributor



Brochure Information / Warning!
Firespy Kitchen 08022023
All information is subject to change
without prior notice.
Information or images may be subject to
errors or to representations only.
All rights reserved.

art. ENG_firespy-kuchen-v3.2internorga2023 for Europe



www.protecfire.de

Automatic Fire Suppression Systems for Industrial and Restaurant Kitchens

