



ANSUL® R-102

Ask for the best protection by name.



The ANSUL® R-102 Restaurant Fire Suppression System is more than an automatic, pre-engineered, fixed system designed to quickly and reliably suppress fires in cooking and ventilating equipment. It's the most trusted name in kitchen fire protection and the preferred system of the world's largest restaurant operators.

The R-102 system is trusted for its reliable rapid response hardware, a flexible system that can be tailored to the unique needs of each kitchen, whether in a hotel or a food truck, a fine dining restaurant or a fast food chain. It's available in two customizable configuration options: an appliance-specific design, with nozzles aimed at the particular hazard areas of each appliance, and an overlapping design, which overlaps nozzles to provide a continuous coverage area for a group of appliances.

It's also trusted for its extremely effective ANSULEX Low pH Liquid Agent, a specially formulated, aqueous solution of organic salts designed exclusively for use in the R-102 system. It's extremely effective on grease-related fires in restaurant ventilating equipment and cooking appliances. Atomized droplets of agent quickly knock down flames and cool surfaces, then smother the fire by generating a tough, vapor-securing blanket that minimizes re-flash.

As a result, the R-102 system has been approved by the industry's most respected standards organizations. It's UL/ULC listed; CE marked; COA, LPCB, TFRI, MED, DNV, ABS and Lloyd's Register approved and meets NFPA 96 and NFPA 17A requirements. What's more, the ANSUL R-102 has a five-year limited warranty, and it's backed by Johnson Controls, a company trusted for its outstanding global distribution network and its first-in-class technical support.

The power behind **your mission**



Features and Benefits

A proven rapid response hardware system

- An appliance-specific design option: Nozzles are only approved for a specific appliance lineup
- An overlapping design option: A set of nozzles that can cover a full area of appliances
- Designed to protect:
 - Areas associated with ventilating equipment, including hoods, ducts, plenums and filters
 - Auxiliary grease extraction equipment
 - Cooking equipment such as fryers, griddles, range tops, broilers, char-broilers and woks
- The only cartridge operated system on the market, which is easier to service than a stored pressure system and reduces the risk of leakage
- Fire detection fusible links, which accurately trigger the suppression system when temperatures rise above a predetermined limit (increments range from 165–500°F / 74–260°C)
- Includes portable fire extinguisher that utilizes the same powerful agent as the system
- An aesthetically pleasing stainless steel exterior

The extremely effective ANSULEX Low pH Liquid Agent

- Extremely effective on grease-related fires in restaurant ventilating equipment and cooking appliances
- Quickly knocks down flames and cools surfaces using atomized droplets of the agent
- Smothers fires by generating a tough, vapor-securing blanket that minimizes re-flash
- Cleans up easily with water or steam
- Produces no toxic by-products when used as an extinguishing agent
- Is compatible with metals commonly found in restaurant kitchens (i.e., stainless steel, aluminum, galvanized metal, mild steel, copper and brass)

Questions?

For more information, contact your local ANSUL distributor and ask for the best protection by name.



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