VariEx®

FIRE IMMUNISER

KITCHEN

FIRE SUPPRESSION SYSTEM

Pre-Engineered Commercial Kitchen Fire suppression system

Research shows Commercial kitchen fires consistently rank among the leading causes of commercial and residential fires, most of the fire start with improper handling of kitchen food like Fatty oil, resulting in death, injury, and significant property loss, costing money and downtime to businesses. And there's just one way to deal with them: instant detection and swift firefighting. Our system is designed to detect and suppress at the heart of the fire, alerting by sounder or direct wiring into the building fire alarm, ensuring the right people are aware.

The solution

This system 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.

How it works?

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.

*Red tubing for visualization only.
System is installed with grey tubing

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)

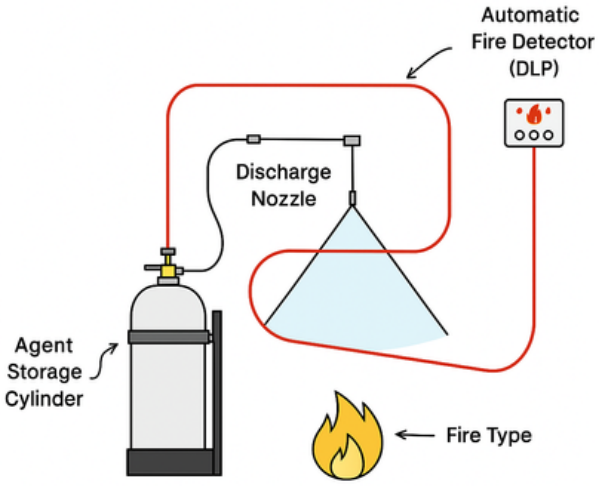
3. Instant suppression:

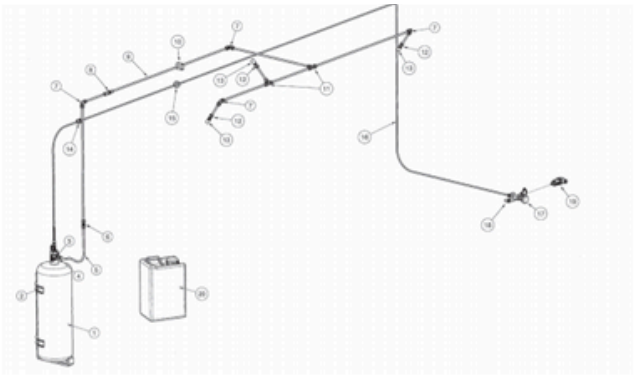
The sudden tube depressurization actuates the special pressure differential valve and instantly floods the cooking area with Class F extinguishing agent. The fire is quickly suppressed just moments after it began. Minimizing damage and downtime.

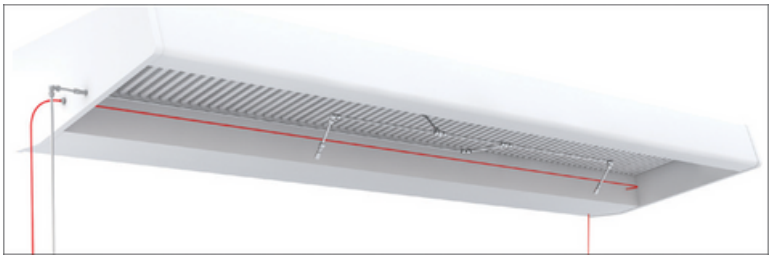
Features

- Easy / Flexible installation
- Quick & Effective suppression
- Highly Dependable : No electricity or moving parts
- Highly economical

LINE DIAGRAM







Pos.	Qty.	Description
1	1	ILP cylinder / valve assembly 9 Liter (not filled)
2	1	Cylinder bracket
3	1	Gasket
4	1	Tube fitting (nickel plated)
5	1	Steel hose
6	1	Tube fitting - straight union
7	4	Tube fitting - Elbow
8	1	Cross panel-fitting
9	6	Stainless steel tubing (1m)
10	4	Pipe bracket (Ø8mm)
11	2	Tube fitting - Tee
12	3	Tube fitting - straight G ¼"
13	3	Nozzle
14	1	Cross panel-fitting
15	20	Screw clips for tube attachment
16	1	Detection tube/LHS cable (10m)
17	1	Manuel release device
18	1	Pressure switch
19	1	VariEx suppression agent (9 liter canister)
OPTIONAL		
20	1	Alarm box

CERTIFICATION

SPECIFICATION

Extinguishing agents	Class F	**Tube pressure**	16 bar	***Working Temperature***	-20°C to +60°C
Propellant	Nitrogen	**Sensor tube burst Temperature**	175°C	**Cylinder volume**	12 Litres
Volume of Extinguishing Agent	9 Litres	**Cylinder pressure**	16 bar	**Weight (filled)**	13 kg

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FIRE IMMUNISER

Designed, Manufactured & Marketed by:

Varistor Technologies Private Limited

An ISO 9001:2015 Certified Company

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