



OWNER'S GUIDE

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEM

The National Fire Protection Association (NFPA) recommends that employees be instructed in personal safety and the operation of the system. ANSUL® provides this owner's guide with each Restaurant Fire Suppression System.

This owner's guide has been provided to help you understand...

- ...how your restaurant system works
- ...your responsibilities for maintenance
- ...what to do in case of fire

This owner's guide is not intended to cover all requirements detailed in the Installation, Operation, Recharge, Inspection, and Maintenance Manual, Part No. 418087. This guide is solely for the use of the end-user to become more knowledgeable with the fire suppression system and the steps necessary in the event of a fire.

Should the end-user want to find out more information concerning the ANSUL Restaurant Fire Suppression System, your authorized ANSUL distributor can furnish a detailed Installation, Operation, Recharge, Inspection, and Maintenance Manual.

YOUR ROLE IN FIRE PROTECTION

Your ANSUL Fire Suppression System is of the highest quality. It has been carefully engineered to be reliable, manufactured to exacting standards, proven by over 30 years of service, and custom designed to protect your particular hazard.

If properly maintained, your system should provide years of protection. However, the primary objective of this guide is to provide enough basic information to help you to prevent a disastrous fire. By observing some fundamental rules, you can greatly reduce the risk of serious fire damage.

- ▶ 1. Keep all kitchen equipment free of grease build-up, including gas flues which are not intended to be grease coated.
- ▶ 2. Never use flammable solvents or cleaners. Flammable residues could be left in the hazard area.
- ▶ 3. Never store flammable materials near cooking equipment or gas flue areas.
- ▶ 4. Make certain obstructions, such as utensils, pots, pans, cooking materials, etc., are not stored in areas that can obstruct the fire suppression system discharge.
- ▶ 5. Operate your exhaust system whenever the appliance is pre-heating, heating, cooking or cooling. This helps to prevent excessive heat build up which could actuate the system.
- ▶ 6. Never operate filter-equipped exhaust systems without the filters in place. Excessive grease may build-up in the hood and duct system. Cooking with filters removed can impact air movement and/or temperatures, which may result in system discharge. Use only UL listed filters.
- ▶ 7. Never restrict air intake passages; this can reduce the efficiency of your exhaust system. Cooking with filters that contain excessive amounts of grease can impact air movement and/or temperatures, which may result in system discharge.
- ▶ 8. Operate all UL tested grease extractors by the manufacturer's instructions to ensure effective grease removal from the hood and duct system.
- ▶ 9. Never tamper with the system components (i.e., detectors, nozzles, agent storage container(s) or releasing unit(s)).
- ▶ 10. Before you revise your kitchen equipment layout or make changes which affect the basic configuration of the protected area, contact your trained, authorized ANSUL distributor for a system update evaluation. The system is made up of components tested within limitations contained in the detailed installation manual. The system designer must be consulted whenever changes are planned for the system or area of protection.
- ▶ 11. Do not allow anyone except an authorized ANSUL distributor to perform maintenance on your ANSUL system. Maintenance to your system must be performed semi-annually. It is essential that the system be maintained properly.
- ▶ 12. Post operating instructions in an obvious place in the kitchen and make sure your employees know what to do in case of fire.
- ▶ 13. Make certain that hand portable extinguishers are properly placed and compatible with the restaurant system. An authorized ANSUL distributor can assist your needs.