



Fire Protection for Restaurants and Hospitality

Cafes and cafeterias. Delis and diners. Fast food chains and food courts. ANSUL® fire suppression systems and portable extinguishers protect more types of cooking equipment for more customers than any other brand. Our passion for protection is what fuels product innovation and application methods to protect your valued employees, customers and livelihood.



Knock down kitchen fires fast

The ANSUL R-102 system incorporates flexible design with an extremely effective ANSULEX Low pH Liquid Fire Suppressant to quickly knock down flames, cool hot surfaces and generate a tough vapor-sealing blanket.

With Appliance-Specific and Overlapping design options, the R-102 system is designed to detect and suppress fire in various types of cooking and ventilating equipment such as fryers, griddles, range tops, broilers, char-broilers, woks, hoods, ducts, plenums, filters and grease extraction devices.



Attack fires with the exclusive fire suppression hybrid

The PIRANHA fire suppression system employs the best fire-fighting attributes of two agents. The system attacks fire using the knockdown and securing capabilities of PRX Liquid Fire Suppressant.

Water follows, quickly cooling the cooking media and further helping to prevent reflash. This automatic, pre-engineered, fixed system is designed to detect and suppress fire in various types of cooking and ventilating equipment such as fryers, griddles, range tops, broilers, char-broilers, woks, hoods, ducts, plenums, filters and grease extraction devices.



Fight some of the toughest fires

Rated for Class K (kitchen) fires, the K-GUARD Fire Extinguisher is designed to fight some of the toughest fires—hot grease, cooking oil and fat fires in the kitchens of restaurants, convenience stores, school cafeterias and many other facilities. K-GUARD extinguishers contain ANSULEX Low pH Liquid Fire Suppressant, which knocks down flames, forms a vapor-sealing blanket and provides a cooling effect that aids in fire suppression and securement of hot cooking media.



The F-CLASS Liquid Agent Fire Extinguisher (European) provides dependable and superior backup to an automatic fire suppression system. This extinguisher is designed to protect commercial cooking equipment with a low pH fire extinguishing agent that provides rapid fire suppression and securement of hot fuels such as combustible vegetable oils or animal fats.



Fire protection anywhere you need it

SENTRY Dry Chemical Fire Extinguishers equip food service employees to respond in the first critical minutes of a fire. Found virtually anywhere a general-purpose fire extinguisher is needed, SENTRY Dry Chemical

Extinguishers are designed for protection of light and ordinary hazards that may exist outside of the kitchen, such as dining areas, hallways, lobbies and others.