

## CASE STUDY:

# ANSUL R-102 system quickly extinguishes fish and chip shop blaze



## Profile

In its latest research, The National Federation of Fish Fryers reports that there are approximately 10,500 specialist fish and chip shops in the UK. British consumers eat some 382 million meals from them, spending in the region of £1.2 billion a year.

Scotts of Helmsley is a typical and popular outlet in North Yorkshire. Using sustainable local sources, it has branched out from pure fish and chips to offer many other dishes including pies, salads, soup, beverages and puddings. It incorporates a 60-seat restaurant and also has an award-winning gluten-free range.

## Scope of works

Scotts uses the kind of high-efficiency cooking range that is seen in an increasing number of fish and chip shops with four cooking bays, or pans, containing vegetable oils that generate high temperatures and so create a potential fire hazard. The range is semi-open to the public area and adjacent to the 60-seat restaurant. Potential damage is increased because the building is situated in a terrace of shops.

Underlining the need for an effective fire suppression system, Michael Mitchinson of Scotts says: "Safety of our staff and customers is of paramount importance. I have worked for other companies in the fish and chip industry that have not had fire suppression systems attached to their ranges and, until now, I hadn't realised how exposed they are."

Customer:  
**Scotts of Helmsley**

Region:  
**UK**

Product Solutions:  
**ANSUL R-102 Restaurant  
Fire Suppression System**

ANSUL R-102 systems are specifically designed to protect restaurant cooking equipment such as fryers, griddles, range tops, broilers and woks.



#### Benefits at a Glance

- Quickly knocks down flames and cools hot surfaces
- Tough vapour blanket helps prevent reflash
- Reduces loss of takings for excellent Return on Investment
- Provides safer conditions for staff and customers and peace of mind for restaurant owners

“On a standard range, you have four big pans and if you don’t have such a system in place, as well as danger to people, a fire can have very serious financial consequences for the business. I recall an instance when a shop was shut for eight months following a blaze.”

#### Solution

Needing a specialised restaurant fire suppression system, Scotts turned to Johnson Controls for the answer.

“Johnson Controls’ ANSUL brand is a market leader in restaurant fire suppression and it also understands the special requirements of the fish and chip industry more than other vendors,” said Mitchinson.

“There are some kitchen equipment companies that are just used to dealing with domestic kitchens but do not have the specialised knowledge needed for professional outlets like ours. Using them would create much greater damage potential.”

Johnson Controls recommended an ANSUL R-102 Restaurant Fire Suppression System – a favourite choice for worldwide food service kitchens.

ANSUL R-102 systems are flexible in design and use the ANSULEX low pH liquid agent which quickly knocks down flames and cools hot surfaces while generating a tough vapour-sealing blanket that helps prevent fire reflash.

A major advantage of R-102 is that it is specifically designed to protect restaurant cooking equipment such as fryers, griddles, range tops, broilers and woks. It also detects and suppresses fire in ventilation equipment such as hoods, ducts and extraction devices.

Scotts’ ANSUL installation features two liquid delivery nozzles over each pan, aimed specifically at the hazard areas on its range. For comprehensive protection, the nozzles are configured to deliver an overlapping discharge pattern.

As well as providing the best protection this design is the most economical use of liquid agent which reduces the size and quantity of storage tanks and associated hardware.







## Benefits

Within two months of installing the ANSUL system, Scotts had very real proof of its efficiency.

While setting up in the morning, before the shop was open, a member of staff switched on one of the range pans. Not realising that the pan contained no oil, the worker went off to do another task. Residue in the pan caught fire and the ANSUL system was quickly activated.

"The pan was immediately covered in liquid agent which put the fire straight out," said Mitchinson. "If the ANSUL system had not been in place the fire would have spread and the damage would have been a lot more significant because this type of fire can be very difficult to deal with."

As well as avoiding damage and injury, the speed with which the fire was put out was also good news for the business. Following a clean-up, a Johnson Controls distributor visited the premises at 6am the following day to refill the ANSUL system. The shop was re-opened for business with just the loss of one day's takings and a callout charge.

"In my opinion, having a fire suppression system like ANSUL should be made a necessity for any company trading in this industry. If we had not had the fire suppression system, we could have lost the shop and a couple of buildings either side. I would recommend the ANSUL system to anybody. It's a very good investment." concluded Mitchinson.



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