



# instaproteKt

The instaproteKt kitchen hood fire suppression system form Gunnebo, comes with highly proven advanced technology which is more SMART and reliable. It stands out for its unique capability of connecting multiple hoods and communicating with other building control systems. Developed by Gunnebo, a global leader in safety and security products, this simple but most reliable system to suppress fire in commercial and industrial kitchens is not only easy to install and maintain but cost effective too.

Sometimes we forget how important it is to have a suitable fire extinguishing system until an accident occurs.

Modern kitchens present a dangerous combination of high amounts of flammable oils and extreme sources of heat, creating an environment in which fire is a constant threat. Moreover, extraction hoods capture a large amount of grease that deposits in the interior of the hoods, the fans and ducts, which increases the risk of fire accidents.

Through continuous investment in innovation, research and development, Gunnebo India has developed instaproteKt automatic fire extinguishing system for commercial and industrial kitchen hoods.

Gunnebo's instaproteKt kitchen hood fire suppression system is an economical and smart solution for mitigating fire risks at both commercial and industrial kitchens.



### SMART Control Panel



- Multiple hood monitoring & protection.
- Seamless integration with building control systems.
- View and monitor system healthiness.
- Change settings as per requirements.
- View and Generate events and report.
- Touch screen Interface

## Detection Sensor



Your complete hood and its temperature is monitored and communicated 24/7 using most advance thermal detection sensors. Sensors are made up of SS 316 body with PTEE SS braided cables for 100% accuracy in reading temperature. This eliminates maximum accessories like rope / pulley and others mechanical components used in conventional systems.

## Stainless Steel Cylinder



Complete Cylinder and assembly

- Available in 6 and 9 ltrs. Capacity.
- S.S 316 grade cylinders with glossy finish.
- Forged brass control valve with pressure gauge.

# S.S. Ferrule Fittings

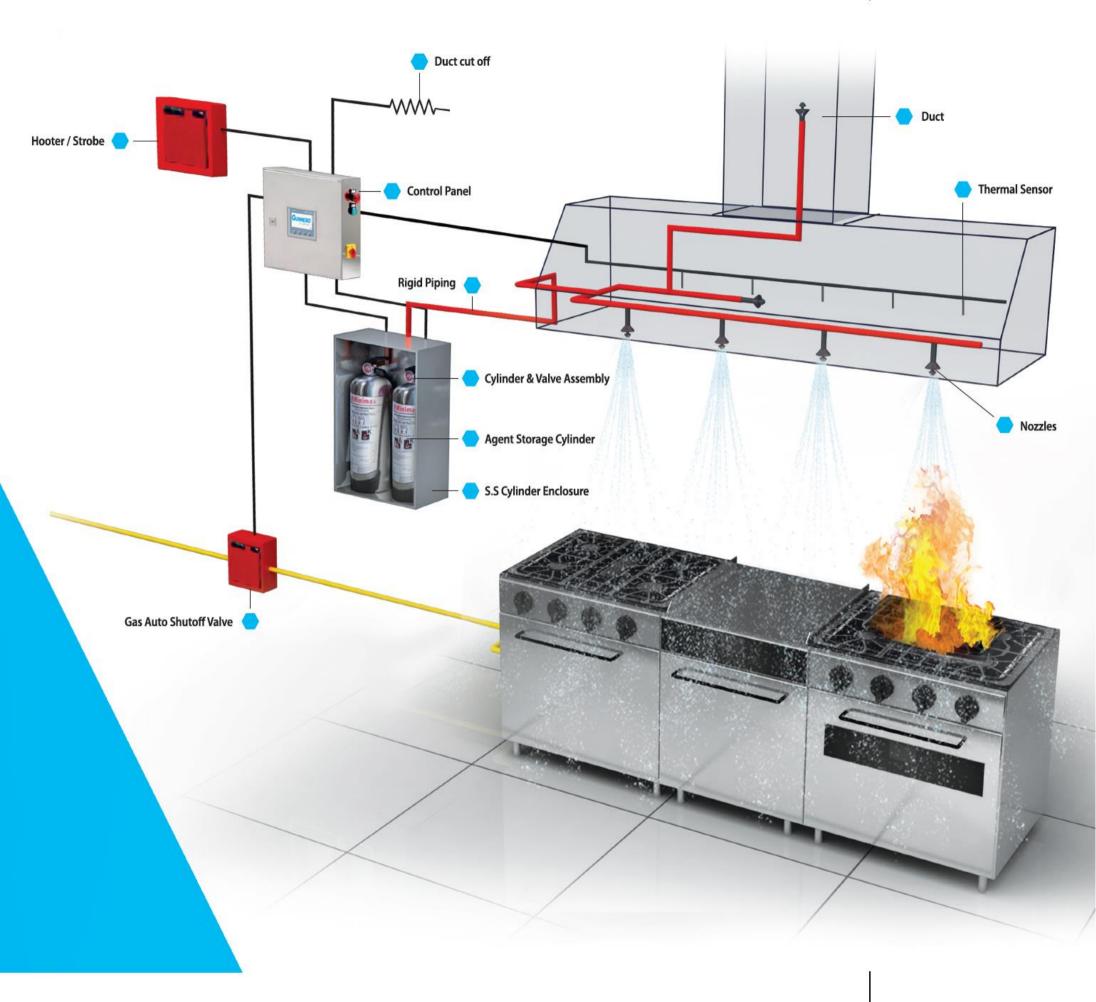


Considering the commercial kitchen environment. complete discharge piping system comes with ferrule fittings of SS316 grade. Which makes the installations hassle free and quick. Which not only save time but also cost effective. This make system suitable for both new as well existing hood.

### Spray Nozzles



- Full Cone Nozzles available at various angles to suit all appliances and hood.
- Corrosion resistant SS 316 stainless steel nozzles with coloured caps.
- Flow rate of 96 LPM to 1200 LPM.
- Inherent resistance to clogging.



# **Quick Facts**



Smart & Advance PLC based Control System to protect your kitchen hood 24/7/365 Days.



Engineered System to suit all Commercial & Industrial kitchens.



Suitable for both existing and new Installations.



Dual safety - Both Pneumatic and Electrical Actuation options with zone wise or complete system.



No matter what size and no of hoods your kitchen has, our single G SMART Control Panel monitor and protects 24/7/365 from fire.



New advanced SS304L piping discharge system with complete ferrule fittings makes system more flexible and easy maintenance.

### A Product of **GUNNEBO**

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