CEASE FIRE

CEASEFIRE

THE SMART RANGE

Kitchen Firefighting Range

www.ceasefire.co.uk

CEASEFIRE INDUSTRIES UK LTD

Ceasefire UK is a 100%-owned subsidiary of Ceasefire Industries, the most trusted fire safety brand in India and a fast emerging global conglomerate. With its globally certified, holistically-integrated range of fire fighting solutions, the company is amongst the rarest in the world to have such a diverse product portfolio as part of one eco-system.

The company is a leading manufacturer of a 360 degree-unified product range that includes - A Complete line of Fire Extinguishers with the widest variety of extinguishing agents, Special Application Extinguishers, Highly-advanced In-Panel Suppression Systems, Total Flooding Systems, Greenest technologies including Inert Gas Based Suppression, Revolutionary Watermist Based Suppression Systems, Extensive range of Watermist and Wet chemical Based Kitchen Fire Suppression Systems, Hydrant Systems, Fire Alarm Systems and other highly-specialised fire fighting technologies.

This extensive product portfolio is built at the very forefront of technology and conforms to the highest global standards and carry a host of international certifications by world's top-notch quality agencies including - BS EN3, BS EN1866, LPCB, BSI, EU-MED, UKCA-MER, PED, UL, VDS, ISO9001. Manufactured at the company's state-of-the-art production facility in India, Ceasefire's fire fighting solutions are setting global benchmarks in quality.

Best names across industry segments in India and other parts of the world have counted on us for their safety, including global giants, MNCs, Government Agencies, Railways, Airports and Military & Strategic Establishments.

Totalling 500,000 customers. We've never let anyone down, ever.

A range certified for quality by the top-notch agencies in the world.

KM666994

BS EN 3
LPCB Cert Ref. 1329b

2831

1128

0832 / 2022

A FULL-SPECTRUM KITCHEN SYSTEMS RANGE

Ceasefire today offers an integrated range of kitchen fire suppression systems to suit the needs of every kind of a kitchen, be it a commercial one. The range includes Watermist & Wetchemical Based Systems for Commercial applications.

Certified by the world's best agencies

Ceasefire's Commercial kitchen systems are fully certified by LPCB to LPS 1223 standard.

CERTIFICATIONS

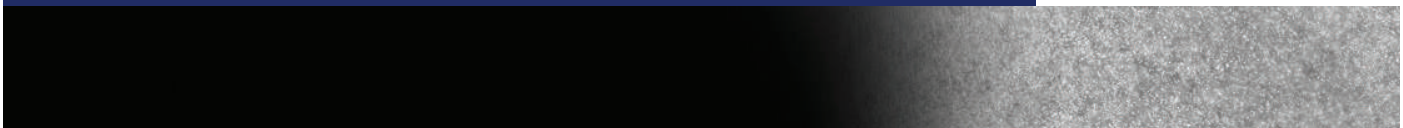
CEASEFIRE KITCHEN FIRE FIGHTING RANGE

LPS 1223
Cert/LPCB Ref. 1329a

Ceasefire's Kitchen Fire Suppression Range,
Including Both Watermist & Wet Chemical Based Systems

INDUSTRY ASSOCIATION

Fire Industry Association



FULLY COMPLIANT TO EN 16282-7

About EN 16282-7

“EN 16282-7 is a European Standard that lays forth the technical safety, ergonomic, and hygienic standards for the design, manufacture, and use of kitchen ventilation hoods. The ventilation systems in commercial kitchens, related spaces, and other facilities processing meals meant for commercial use must comply with this European Standard. Kitchens and associated areas are special rooms in which meals are prepared, where tableware and equipment is washed, cleaned, food is stored and food waste areas. A process for verification of each requirement is also well-defined.

By establishing uniform rules for performance testing, servicing & maintenance, and danger classifications such as fire, the new technical standard assists in bringing uniformity in regulations across the industry. The standard helps to better protect people, property, and businesses by bringing the restaurant industry closer to more effective commercial kitchen fire prevention.”

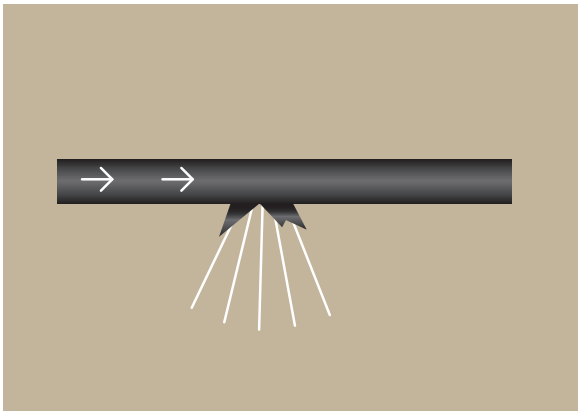
Value EN 16282-7 Brings to the Table

	Ensures quality installation and maintenance of your kitchen suppression systems by authorised professionals
	Reduced risk of kitchen fires
	More comfortable and safe working environment for kitchen staff
	Clear labels & manuals for quick & easy visual reference in case of fire emergency
	Adds repute to your kitchen, being a globally recognised safety standard

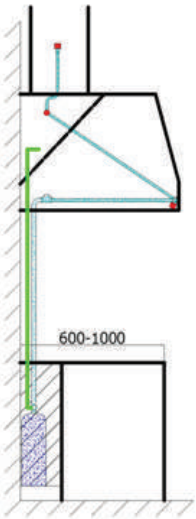
NEXT GENERATION TECHNOLOGY FOR KITCHENS

Advanced Heat Sensitive Tube Based Linear Detection

1 The most prominent feature of the Ceasefire Kitchen fire suppression systems is a specially designed heat-sensitive pneumatic polymer tube that runs unobtrusively throughout the length of hood including the plenum and the duct area.



2 When a fire breaks out, the heat-sensitive tube detects the rise in temperature and punctures at that point.



3 This triggers the system, which releases the extinguishing agent through a separate discharge line and expels it into the cooking area, plenum & the duct, through specialized nozzles ensuring no blind spots during fire fighting.

4 Dousing the flames by smothering them with the spray of the agent and bringing down the temperature to below combustion levels.

COMPLETE FREEDOM OF MOVEMENT TO THE CHEF

Flexibility to decide hot and cold cooking areas

The key advantage of the Heat Sensing Tube based detection is that it provides linear/uniform protection throughout the length of the kitchen hood, space behind the filters and even in the duct areas. This is a huge advantage over the spot-detection based systems using fuseable plugs/links which are sensitive to detect fire only under specific points under the kitchen hood. The feature gives complete freedom to the chef to move the hot (cooking) area and cold (preparation) area as per his wish or as the meal service of the day demands.

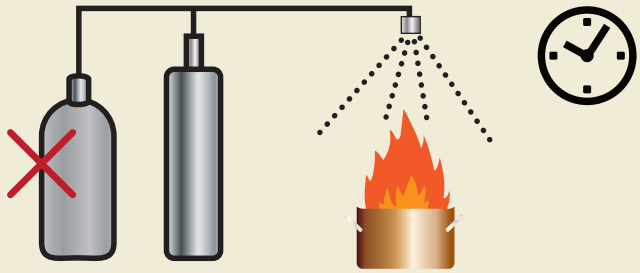
WHAT MAKES THESE SYSTEMS TRULY REMARKABLE!

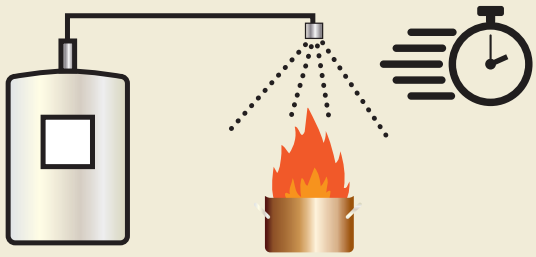
Always Ready & Low on Maintenance

The USP of the Ceasefire kitchen suppression systems is that being Stored Pressure Type systems, these are swift & powerful and require minimal maintenance as compared to cartridge type or pump based systems.

Low Pressure; Safe Systems

The systems are low pressure type (15 bar pressure), making them absolutely safe for people in the kitchen.





Highly Intelligent Response Panel

The systems comes fitted with a state-of-the-art Response Panel that not only gives a ready health check of the system, but makes it integrateable to other third party devices present at the premises like Fire Alarms, Gas Shut-off Valves, etc. The unique design of the Cylinder Valve makes it tamper proof and safe against accidental shutting-off of the system while cleaning or maintenance. Status of the open/close position of the valve can be readily checked in the large & clear LCD display of Response Panel.

The Ceasefire Kitchen Fire Suppression Systems provide effective protection for kitchens with all types of cooking applications like frying, stir frying, roasting, baking.

IN-HOUSE DESIGN CAPABILITY

Customized for Every Kitchen

The true advantage of Ceasefire's Kitchen Fire Suppression Systems come with the company's In-house Design Capability. The Design cell comprises of a team of qualified Engineers, CAD Designers and Fire Experts who have extensive experience of customizing fire suppression systems for a wide variety of commercial & residential kitchens.

Every system is customized for the kitchen it is installed in, considering the length of the kitchen hood along with every other aspect of fire threat & assessment of collateral damages at the premises. The design of every system follows predefined guidelines and principles laid out by LPCB, the quality certification agency for Ceasefire Kitchen Systems.

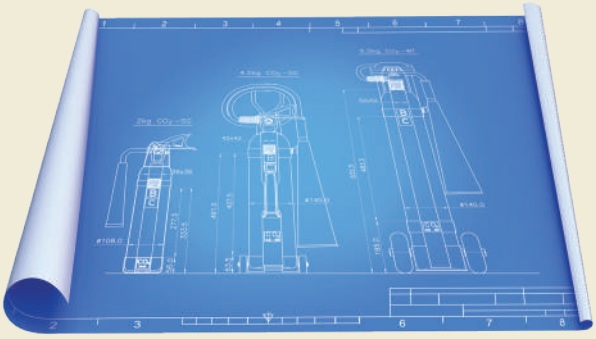
SPLECIALIZED FIRE EXTINGUISHERS TO COMPLEMENT THE RANGE

In addition to the range of Kitchen Fire Suppression Systems, Ceasefire offers specialized fire extinguishers for kitchen applications. These include Watermist, Foammist and Wet Chemical extinguishers of sizes 2, 3, 6 & 9 ltrs 2 & 6 ltrs and 3, 6 & 9 ltrs respectively.

These agents have a proven track record against the specially challenging kitchen / super heated cooking oil fires. While Watermist kills the kitchen fires by rapid evaporation in the fire zone and blocking oxygen and bringing down the temperature, Foammist & Wet Chemical do the job by a powerful blanketing effect on the fire and bringing down the temperature to below combustion levels.

PARTNER WITH CEASEFIRE.

Ceasefire hand-holds its business associates to grow along with the organization. There are a number of facilities & services designed to give our partners a platform to gather knowledge and use the Ceasefire market experience to their advantage.



Extensive Technical Support: A key support to the Ceasefire Business Associates is the carefully crafted Technical Support module from the company.

This module allows a Ceasefire Business Associate to request support through:

Email

Call

Live Call Support

Accompanied Calls

Ceasefire embeds extensive training and development into it's system to build a unique competitive edge.

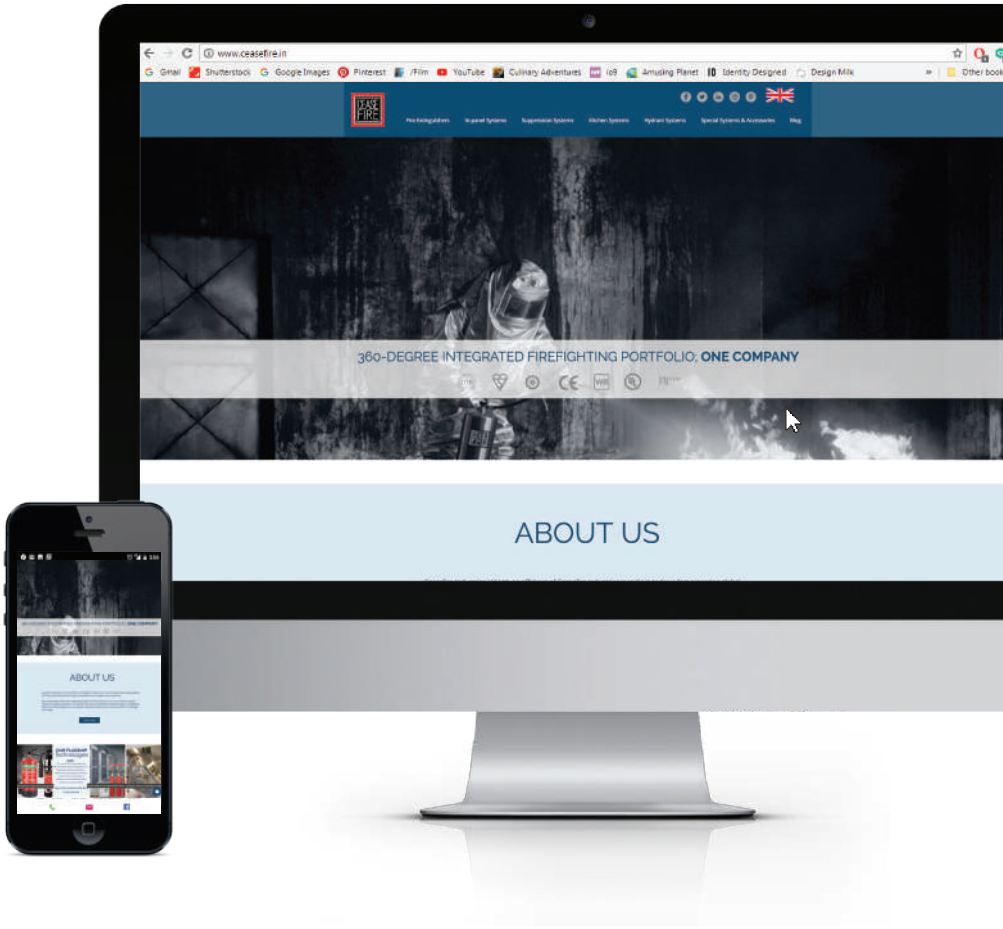
Ceasefire Academy of Forging Excellence (CAFE):

Most advanced training platform with a blended learning approach deploying effectively online training, instructor-lead sessions, tests and periodic evaluation.

Live Webinars:

These Webinars are an effective tool at the disposal of the Business partner to market the Ceasefire technologies to their customers, in addition to using these as a self-learning and doubt clearing sessions.

Ceasefire E Proposal Utility: Our Business associates get access to their exclusive login page on the Ceasefire Customer Relations Portal (CCRM), which acts as the single dashboard window to access every resource available for them in the company.
The module allow the users to create most appealing and customized proposal documents at the click of a button. The portal is a repository of standard proposal templates as well as elaborate Digital Library that hosts a variety of documents like Data Sheets, Certificates, Videos, Product Brochures and lot more.



The Ceasefire partner support does not end at providing technical and product support. We go an extra mile to give marketing and logstic support to our partners to ensure its a winning game for them.

Marketing Collaterals + Emailer Module:

The CCRM login page gives business associates access to a whole host of marketing collaterals like brochures, print ads, social media/digital ads, BTL collaterals and more.

Apart from the support on marketing collaterals, the system also enables the business partner to automate email marketing, SMS and Whatsapp marketing for themselves.

Order Tracking & Logistics:

The CCRM Login also provides a very smart dashboard view to Ceasefire Business Associates to be able to track all-important events, activities & their progress.This includes the status of their orders, payments, dispatch, transit, billing and much more.

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KITCHEN FIREFIGHTING RANGE

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CEASEFIRE'S KITCHEN FIREFIGHTING RANGE

INTRODUCING THE CEASEFIRE KITCHEN FIREFIGHTING RANGE

There is no denying the fact that fire is central to cooking. Every day, restaurants, cafés, bakeries and commercial kitchens use it to create a myriad number of delicacies. However, the liberal use of fire, and the presence of combustible substances like oil, make it almost easy for an accident to flare up.

In large hotel chains with hectic, time bound meal services keeping the staff rushing around, these accidents are just waiting to happen. Such an accident can shut down your operations for several days, causing a substantial loss of business revenue. Not to mention the irreversible damage to the reputation of the brand you've carefully built over the years...gone in minutes.

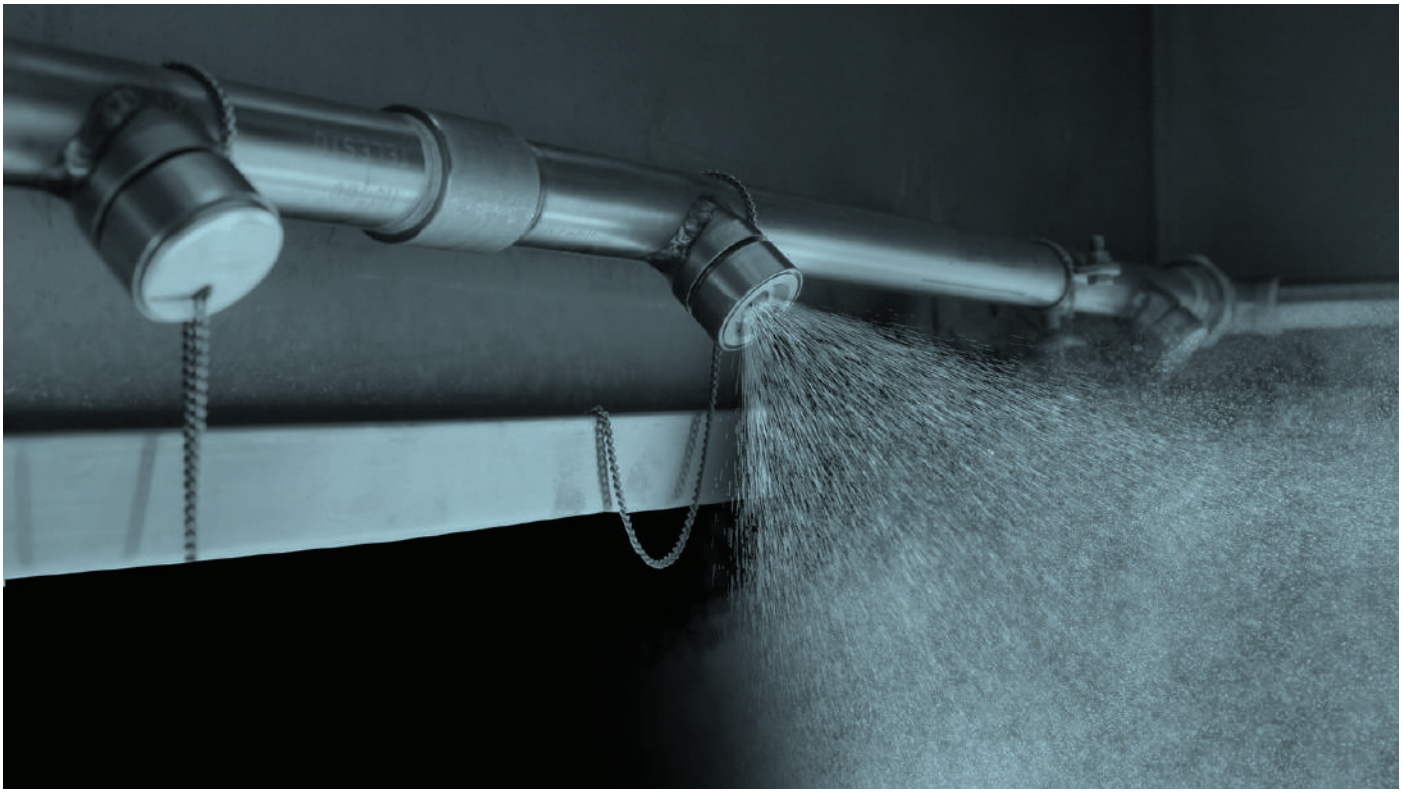
While fires on their own are dangerous, kitchen fires take things to a whole new level.

Kitchen fires are some of the toughest, fiercest fires to fight and control. Cooking areas and kitchen hoods are particularly prone to accidents.

Once oil reaches a certain temperature, it releases fumes that burn at a lower temperature than oil. In seconds, this can turn into a fire situation threatening to get out of control, reaching temperatures as high as 350°C, endangering precious lives and destroying expensive kitchen equipment. What's more, with other inflammables like LPG on the premises, the danger is considerably aggravated.
Until recently, the only way to put out an oil fire in the kitchen was by using conventional extinguishers, which destroyed all the ingredients in the kitchen, not to mention being harmful to the environment as well.

There was an urgent need for specialised extinguishers and systems to come to the rescue. That's where Ceasefire comes in. Developed using cutting-edge technology, the Ceasefire Kitchen Firefighting Range offers 360° protection for your establishment's kitchen. These lifesaving equipment are so advanced they've been certified globally to be among the best in the world. Which is why, whether it's a small café or a large industrial kitchen, Ceasefire is equipped and ready to protect.

Watermist Kitchen Firefighting Range



The Watermist Based Kitchen Fire Fighting Range:

Ceasefire's range of watermist based kitchen fire fighting solutions has an automatic kitchen fire suppression system and a range of portable extinguishers to guard all kinds of kitchen centric premises.

Range Of Kitchen Suppression Systems (Watermist):

Watermist systems are designed to protect different hood sizes against fire - with no collateral damage.

The Ceasefire Watermist and Foammist based Portable Extinguisher:

A standalone watermist and foammist fire extinguishers can take on and bring down an oil fire with ease.

Wet Chemical Kitchen Firefighting Range

The Wet Chemical Based Kitchen Fire Fighting Range :

Powered by a Wet Chemical, Ceasefire's range of automatic kitchen fire suppression system and a range of portable extinguishers are ideal first line of defense for any kind of commercial kitchens.

Range Of Kitchen Suppression Systems (Wet Chemical):

Ceasefire's Wet Chemical-based fire suppression systems are specially designed for kitchen hoods and built to fight oil fires without any flooding-related collateral damage.

The Ceasefire Wet Chemical Portable Extinguisher:

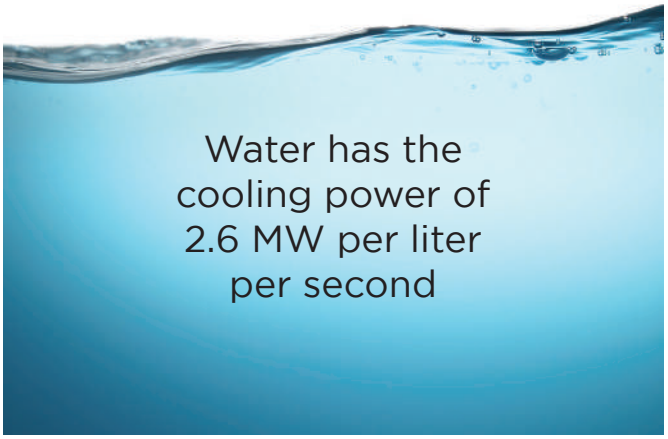
Ceasefire's Wet Chemical-based fire extinguishers are ideal to combat cooking oil based fires that arise in commercial kitchens.

CEASE FIRE

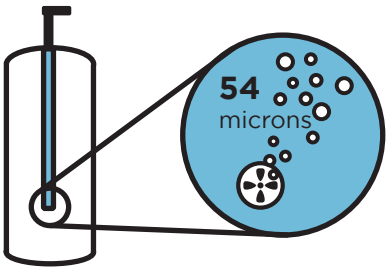
SMART RANGE

WATERMIST BASED KITCHEN SUPPRESSION SYSTEM

HARNESSING THE POWER OF WATER, AND MULTIPLYING IT.

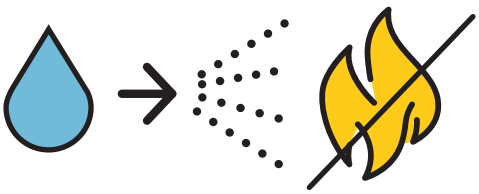


It's common knowledge that there is no extinguishing agent more potent than water. With it's massive cooling power of 2.6 MW per liter per second, water kills even the largest of fires in minutes. But even fire's worst adversary has its shortcomings. Using water on oil fires or an electrically started blaze can be a fatal mistake. What you need is cutting-edge technology that changes water's natural physical form, so that it can fight kitchen fires without causing any collateral damage.

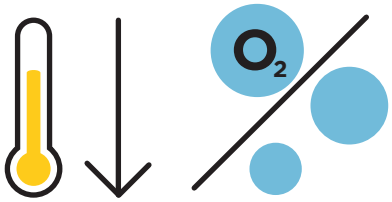


First, the Multi-Rotors and Nozzles located within the **system turn water into droplets of 54 micron size** by mixing it with air in a pre-set proportion.

This makes it the only system of its kind that combines two revolutionary technologies – Watermist and stored pressure – into an extinguisher that **can take down even the largest of fires, including oil and electrically started fires.**



This produces Watermist, which **increases the coverage area of water to fight fires many times over.** The stored pressure technology is used to deliver Watermist with a kinetic force strong enough to overcome the fire's own convection currents.



When Watermist falls on the fire, it **rapidly brings down the temperature to below combustible levels, cuts off the oxygen supply and kills the flames.**

ENVIRO SERIES / ENGINEERED

WATERMIST BASED KITCHEN SUPPRESSION SYSTEM

CERTIFIED BY LPCB FOR LPS 1223 STANDARD

LPS 1223
Cert/LPCB Ref. 1329a

The Watermist Based Kitchen Suppression System comes with an advanced detection mechanism. Its Pneumatic Heat Sensing Tubes run through the length of the hood, covering all vulnerable areas giving continous protection.

In an event of a fire, these tubes (pressurised with N_2) burst at a pre-set temperature - creating a puncture in the tube - allowing the pressurised nitrogen to escape and the pressure to drop. This fall of pressure activates the valves, allowing the rotors placed inside them to mix air and water in pre-set proportions.

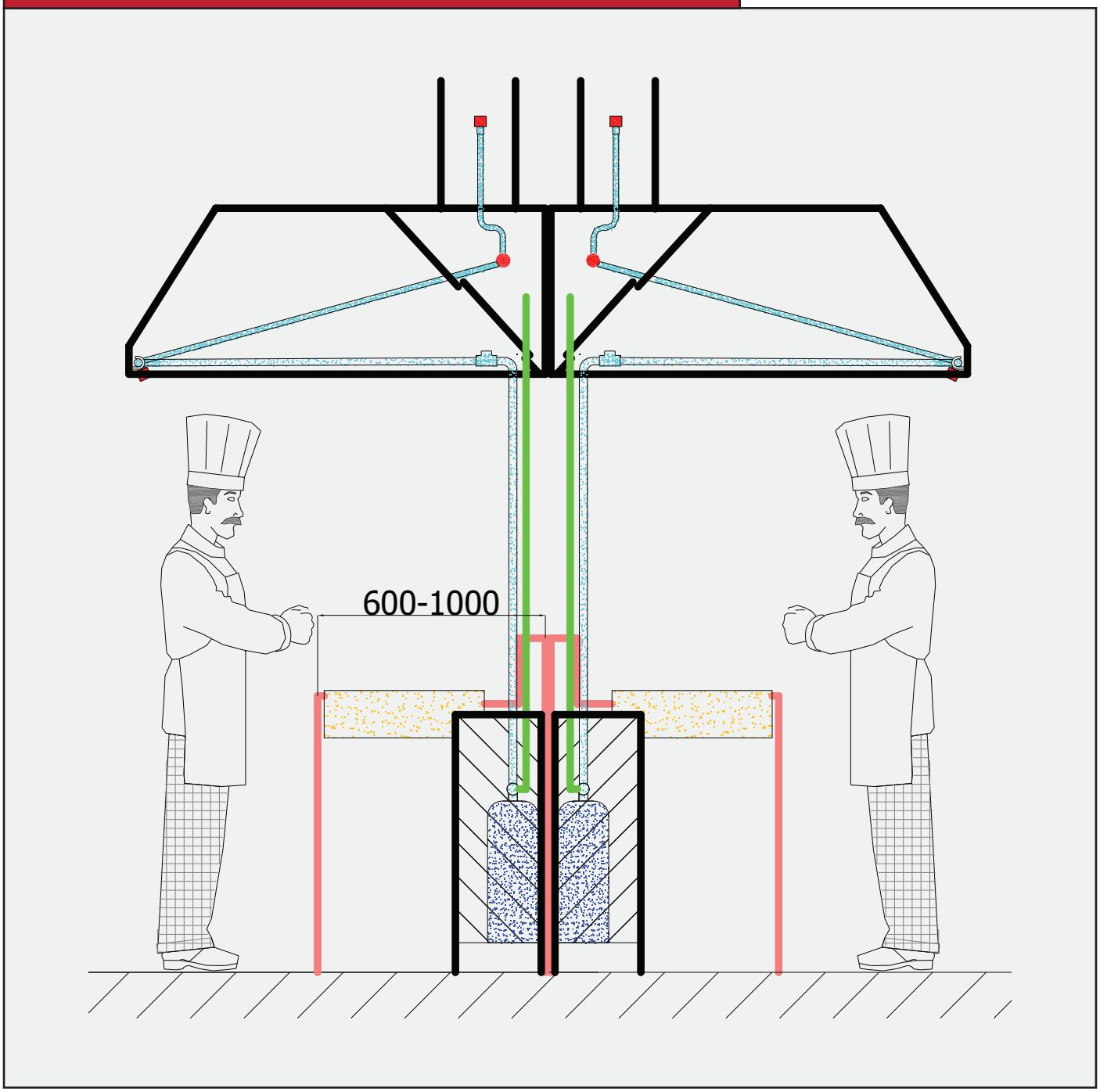
When these particles of air and water reach the nozzles, their combined velocity atomises the water particles to create micro-mini droplets of 54 microns. And it is this Watermist that's propelled through the nozzles onto the fire. Quickly turning into steam, blocking the oxygen supply, and bringing the temperature to below combustion levels.

The huge benefit of Watermist is that it is an absolutely clean extinguishing agent. Which means it doesn't cause any damage; either to the expensive kitchen equipment or food items. Allowing the kitchen to get back into action without any significant downtime.

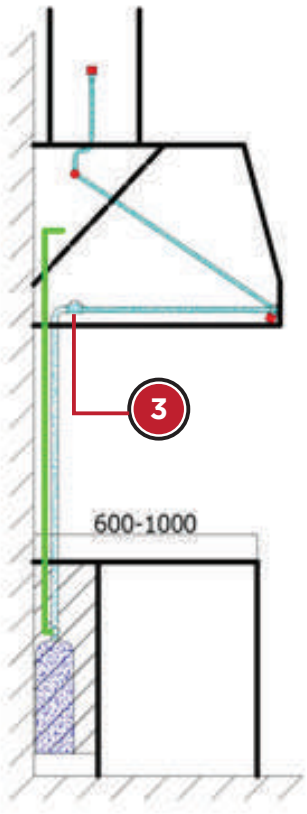
Another big advantage of the system is the Heat Sensing Tubes, that provide uniform, multi point detection throughout the length of the hood; unlike the fusible plug/link based detection which is built to detect fires right below the point where they are placed. This enables the chef to move the hot area as per the requirement of the meal service, without any hassle.

The nozzles too are versatile, and are designed to extinguish fires arisen due to deep frying, shallow frying, baking, grilling or roasting.

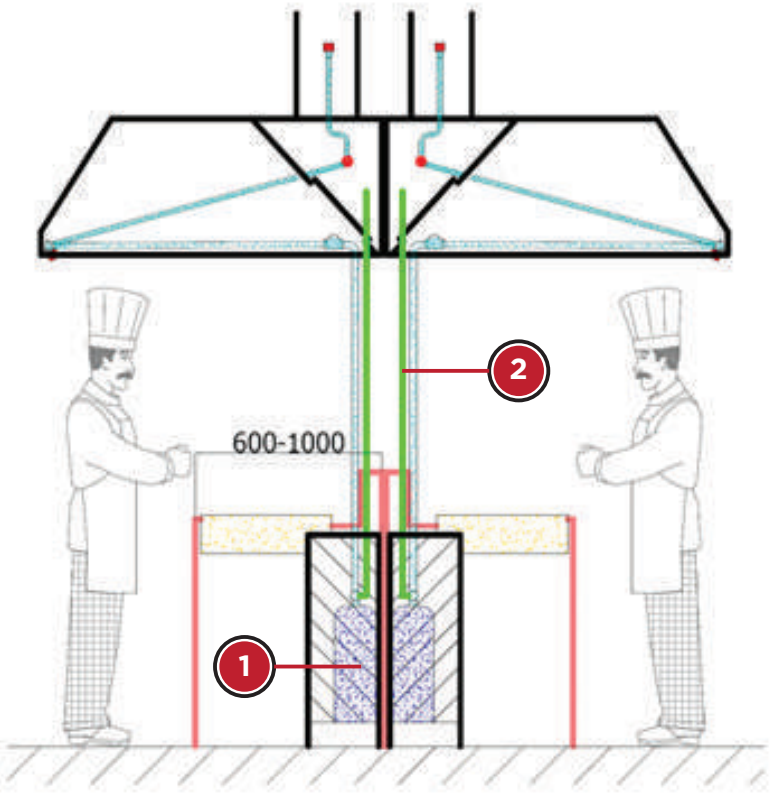
CEASEFIRE'S WATERMIST BASED KITCHEN SUPPRESSION SYSTEM



Key Components of the System



View from the side of the wall mounted hood.



View from the side of “hanged” hoods.

1 Supply Unit
The supply unit is based on rotors placed in cylinders filled with demineralised water (50-72% volume of cylinder) and gas compressed to 15+1 bars. The quantity of used rotors, cylinders and their volume depends on the size of the protected kitchen. Rotor assembly is designed to produce a pulsating flow of water, by supplying the fire extinguishing system with the proper proportions of gas and water.

2 Piping
The fittings are made of 304 grade stainless steel. The piping length and diameter depend on the size of the fire extinguishing system.

3 Multi-nozzle and Single Nozzle Heads
These H-type heads are provided with CSFH nozzles. Similar CSFH heads are also used separately in the area behind filters or in the ventilating hood. Protection caps are used to protect the installed heads against contamination of the nozzle hose during normal operation of the kitchen. The systems use several types of heads, depending on the size of the kitchen being protected.

4 Detection and Actuation Unit
The detection system gives the signal to the actuation unit, which automatically starts up the fire extinguishing system. The system has manual actuation too.

CEASEFIRE'S WATERMIST BASED KITCHEN SUPPRESSION SYSTEM GIVES YOU MORE:

- LPCB Certified System
- No collateral damage and zero downtime due to contamination thanks to Watermist
- An eco-friendly alternative to conventional extinguishing systems
- Works on class A, B, F (oil) fires and fires involving electrically charged devices
- Specially designed nozzles that use minimum water and give maximum extinguishing power
- Its heat-sensitive tube offers superior uniform protection as compared to conventional Point Detector-based Systems
- Available in 27 liters and 56 liters

Features of the Watermist Based Kitchen Suppression System

	24-hour Protection - Automatic detection and actuation controls ensure fire protection is always 'up'.
	Multiple Triggers - The system can be triggered either by the manual actuation system or the automatic detection system.
	Highly Effective - Watermist prevents re-ignition by cooling down the temperature of the heated oil.
	Minimal Downtime - The clean water leaves no toxic chemicals, doesn't damage eatables and reduces post-fire damage, ensuring the kitchen is back in service quickly.
	Unobtrusive Design - Flexible piping configurations allow for a streamlined design and convenient installation that won't interfere with kitchen workflow.
	Highly Reliable - A fully assembled and 100% tested Mechanical Control Head ensures reliable operation. Pressure gauges on the steel cylinders mark the gas levels, allowing maintenance staff to replenish it whenever required. Protective chrome nozzle covers keep the nozzles free of contamination and blockages caused by grease or other cooking by-products.

	Highly Flexible - Available in a variety of sizes that can be customised as per the application.
	LPCB Certified System
	2 Variants - Available in two variants – 27 ltr & 56 ltr.

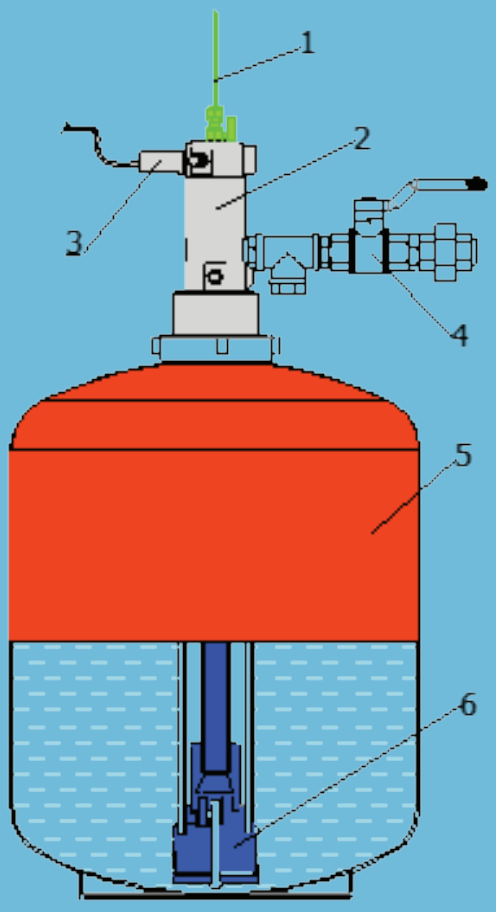
Watermist Based Kitchen Suppression System Components

1. SINGLE CYLINDER SUPPLY UNIT

The supply unit is based on rotors placed in cylinders filled with demineralised water (50-72% volume of cylinder) and gas compressed to 15+1 bars. The quantity of used rotors, cylinders and their volume depends on the size of the protected kitchen. Rotor assembly is designed to produce a pulsating flow of water by supplying the fire extinguishing system with the proper proportions of gas and water.

Various types of supply units can be used for kitchen extinguishing systems. They can differ with the number of cylinders, actuation mechanism and detection signal type.

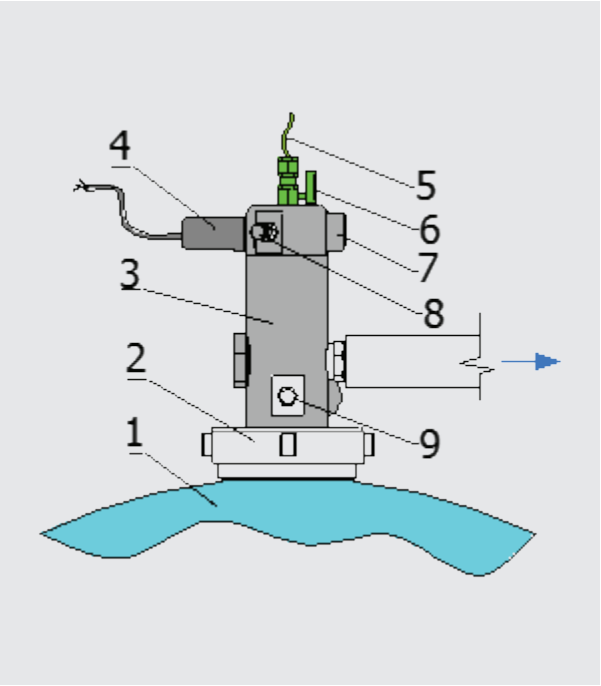
Cylinders with rotors inside are filled with water up to 72% of the cylinder capacity and nitrogen/air is under the 15 bar pressure based on the following calculation:
3 liters of water per main nozzle are used in the system and 2 liters per nozzle behind the filter and in the duct. The cylinder(s) must be filled with water up to maximum 72% of the total cylinder volume. The remaining volume must be filled with gas pressurised to S15+1 bar.



An example of the supply unit wherein one cylinder is placed with a multi-rotor set containing four rotors.

1. Detection tube
2. Indirect differential valve
3. Pressure switch
4. Servicing valve
5. Cylinder
6. Multi-rotor unit

2. INDIRECT DIFFERENTIAL VALVE



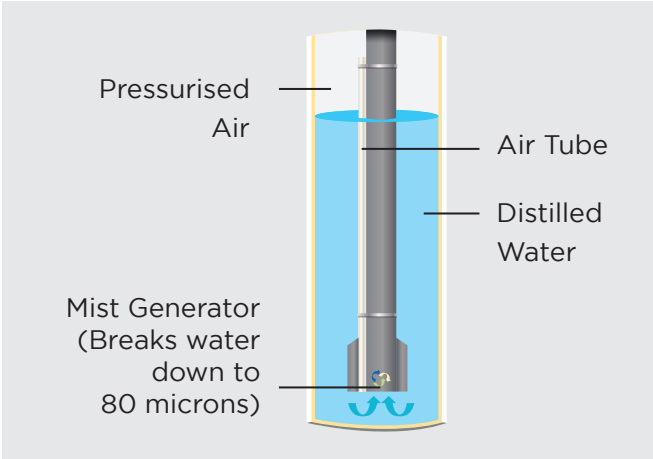
A pneumatic differential valve is used for pressure detection – fusible plug or pneumatic tube detections. A pressure drop in the system opens the valve.

An indirect valve actuation unit is used with single cylinder supply units with pressure detection.

1. Supply cylinder
2. Cylinder nut
3. Indirect differential valve
4. Pressure switch
5. Detection tube
6. Detection servicing valve
7. Pressure gauge
8. Gas filling valve (to min. 4 bar)
9. Gas filling valve (to 15 bar)

3. MULTI-ROTOR SET

The rotors installed in cylinders produce a mixture of water and nitrogen/air, which flow in a pulse manner. After system actuation, the medium flows out of the cylinders through the manifold into the main system pipe and further, via the pipeline, into the nozzles located under the hood.



4. PRESSURE SWITCH

Every supply unit is equipped with a pressure switch, which gives a signal when the system is actuated. The signal can be used to cut off the power supply to the protected kitchen.

Optionally, one more pressure switch can be used to relate information of a pressure drop in the system via a local alarm system.

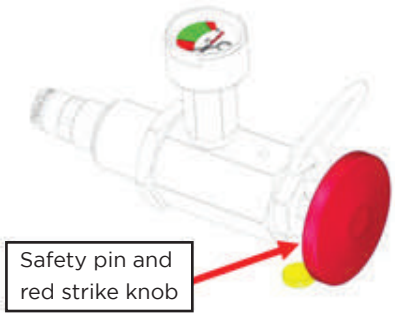
5. CEASEFIRE HEAT SENSING TUBE

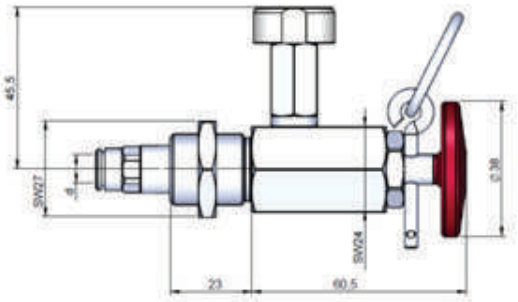
In the Watermist based Kitchen Suppression System, the standard fire detection device is the Ceasefire heat sensing tube. Ceasefire's heat sensing tubes are made of high-tech plastic and are developed especially for the installation and application in automatic fire extinguishing systems.

The prescribed operating pressure is applied to the heat sensing tube after the proper installation. Due to the thermal material properties and the inner over-pressure, the heat sensing tube will burst when touched by a flame or subjected to an excessive heat increase, therefore functioning as a reliable detector in the case of a fire.

6. MANUAL ACTUATOR

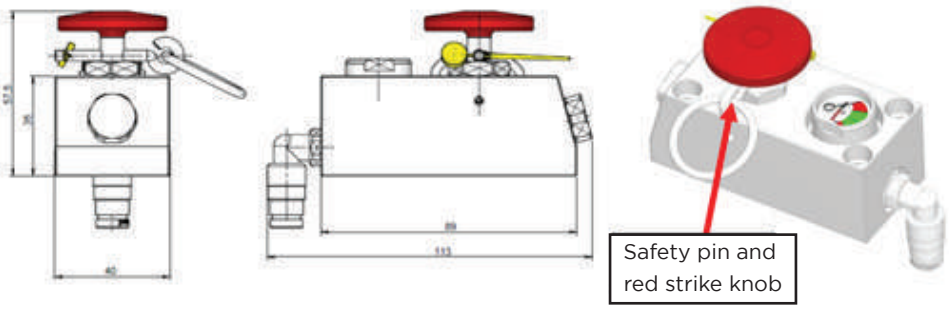
Manual triggers are installed in or at the end of the detection line and simulate the heat sensing tube to burst when actuated. The drop of pressure thus generated triggers the valve.





The installation of a manual trigger is mandatory.
To actuate the manual trigger, pull the safety pin and press the red strike knob.

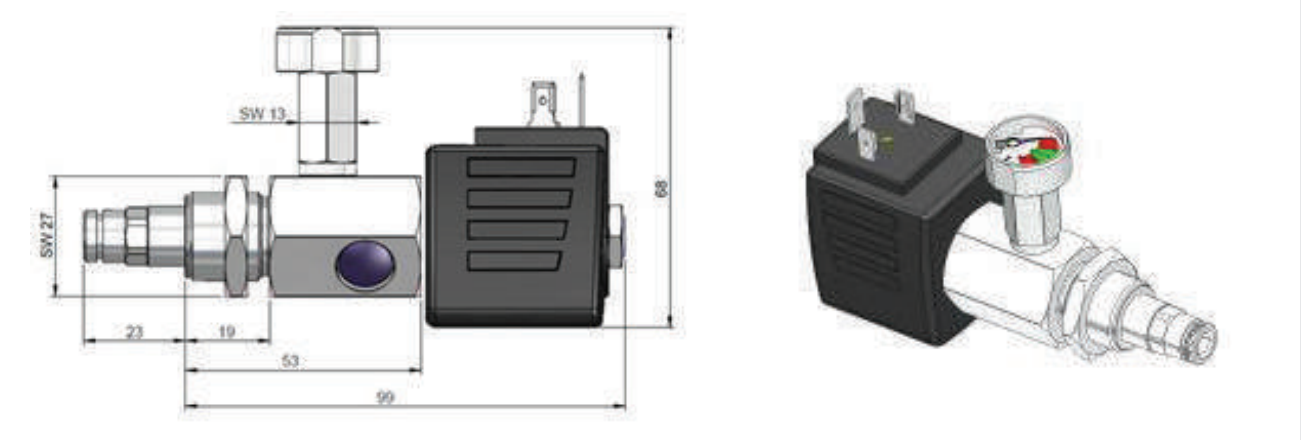
7. CEASEFIRE MULTI-BLOCK



8. ELECTROMAGNETIC TRIGGER

The electromagnetic trigger provides the possibility of actuating the system by an electrical signal - a manual-electric triggering - by means of electronic buttons or switches located at various places and as far away from the extinguishing system as possible.

Using an electromagnetic trigger also minimises the risk of the operator coming into contact with the fire when manually triggering the system (depending on the position of the trigger).



9. PIPING

The piping is a set of pipes and different hydraulic elements necessary for connecting the hydraulic elements with the fire extinguishing heads. The system piping is made of stainless steel pipes. Threaded junctions with typical plumber thread are preferable.

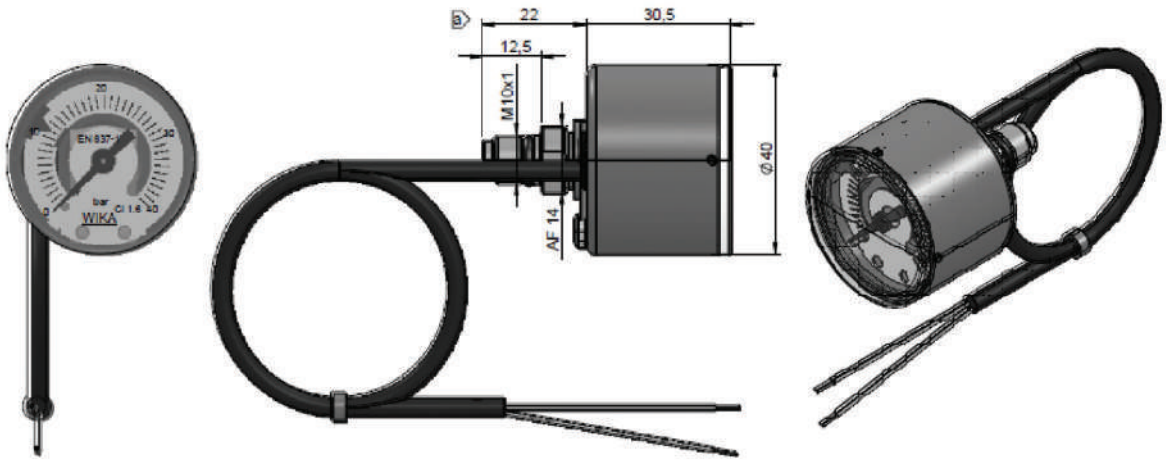
Hood piping is fixed by 3/8” holders and head support.

10. OPTIONAL RESPONSE PANEL

The Response Panel not only helps monitor the readiness of your kitchen suppression system, which ensures you’re not left high and dry in an emergency situation, but also raises the alarm.

- **Activates alarm**
- **Compatible with third party systems**
- **Helps check the readiness of your kitchen suppression system**

11. CONTACT GAUGE WITH SWITCHING CONTACT



This is used to switch off the equipment when the extinguishing system is actuated. The signals can be used to cut the energy supply and, for example, switch off the extractor fan. The heat source can be stopped, as well as the extraction, but this is, however, not compulsory.

A ventilation system left running can move any smoke or exhaust gases to the outside. The decision for this option lies with the system designer, who implements it according to the customer's requirements.

Pressure range	:	0 – 40 Bars
Set points	:	11 Bars or 17 Bars
Switching mode	:	Without pressure -->Contact close (NC)
Pressure above switch point -->	:	Contact open
Switching tolerance	:	32.5% Full scale value

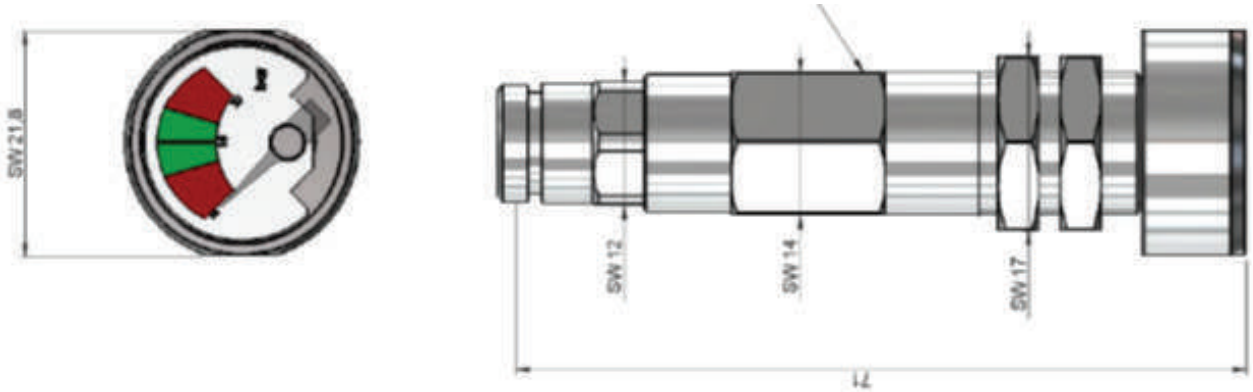
Pressure gauge with limit signal transmitter type:

PGS 21.050 with double contacts applications:

- Pressure monitor for use in high pressure gas fire extinguishing systems.
- To display and monitor the container pressure and report container contents losses.
- General industry application - **Accuracy class 1.6**

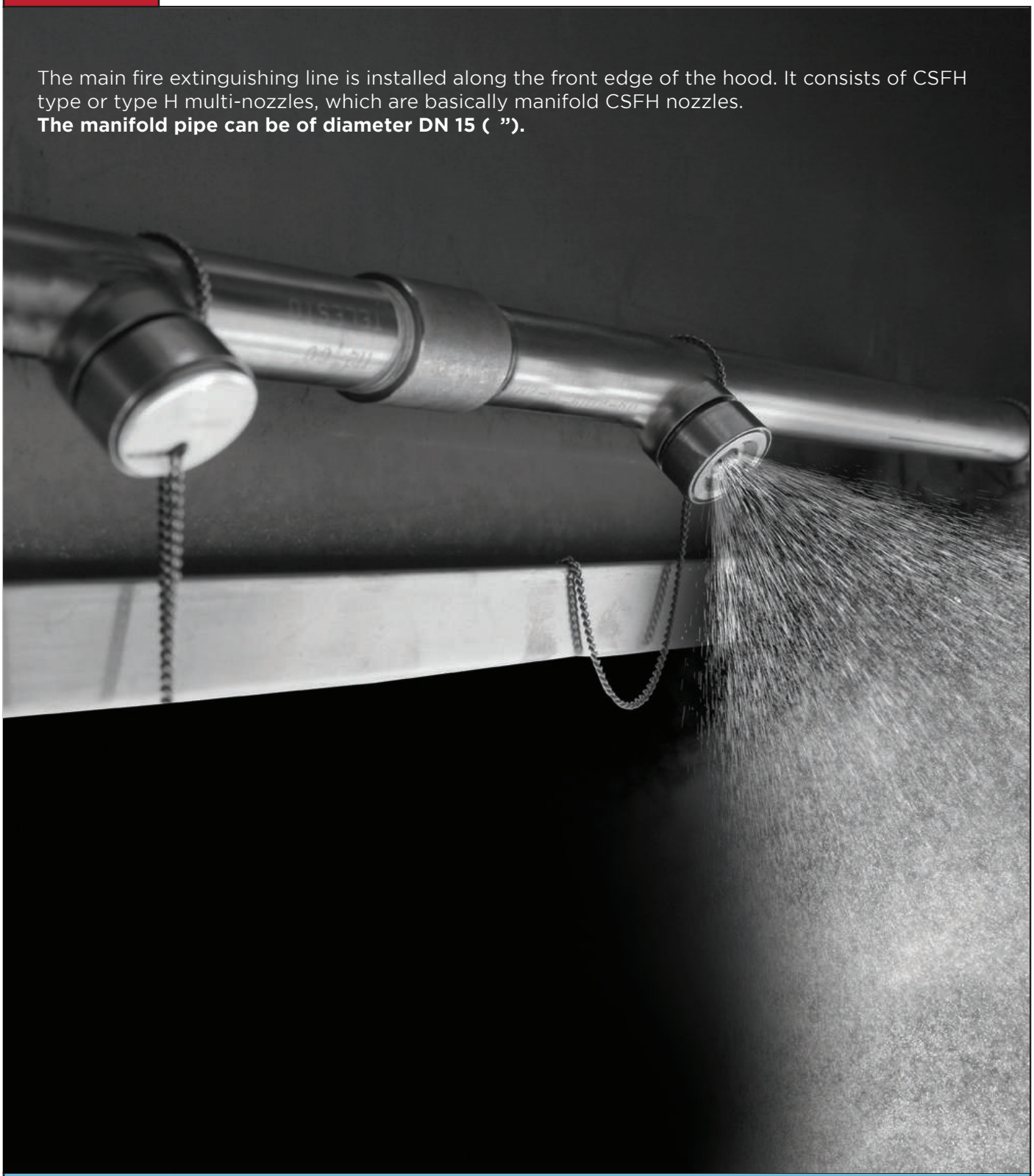
Nominal size	:	50 mm
Ingress protection	:	IP65 according to EN60529 / IEC 529
Case	:	Stainless steel
Measuring element	:	Copper alloy
Motion work	:	Copper alloy
Dial	:	Aluminium white
Pointer	:	Black plastic
Viewing glass	:	Polycarbonate
Helium leakage test	:	Leakage rate 10 -5 mbar l / sec
Electrical data	:	Switching voltage: 4.5 V ... 24VDC/VAC (330%)
Switching current	:	5 ... 100mA
Contact load	:	Max. 2.4 W potential-free
Compressive strength	:	Steady load: 3 / 4 x full scale value
Operating temperature	:	Ambient: -20 ... +60°C

12. END OF LINE ADAPTOR



13. NOZZLES

The main fire extinguishing line is installed along the front edge of the hood. It consists of CSFH type or type H multi-nozzles, which are basically manifold CSFH nozzles.
The manifold pipe can be of diameter DN 15 (").



1. **For hoods with 0.4 – 0.8 m distance from the worktop, CSFH 16 nozzles are used.**
2. **For hoods with 0.8 – 1.5 m distance from the worktop, CSFH 08 nozzles are used.**

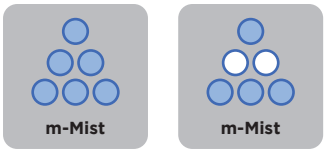
NCSFH 08 Nozzle Data Sheet

Full description: NCSFH 08.X.Y

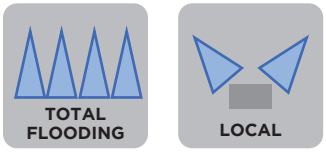
NCSFH - Net Filter Circle Single Fluid Head
08 - Model number
X - Kind of material:
1 stainless steel (316)
2 stainless steel (304)
3 brass (C37800)
4 brass (CuZn36Pb2As)

Y - 0 without cap
1 silicone protection cap
2 stainless steel

System Type:



Application:



NCSFH 08.1.0

NCSFH 08.1.1

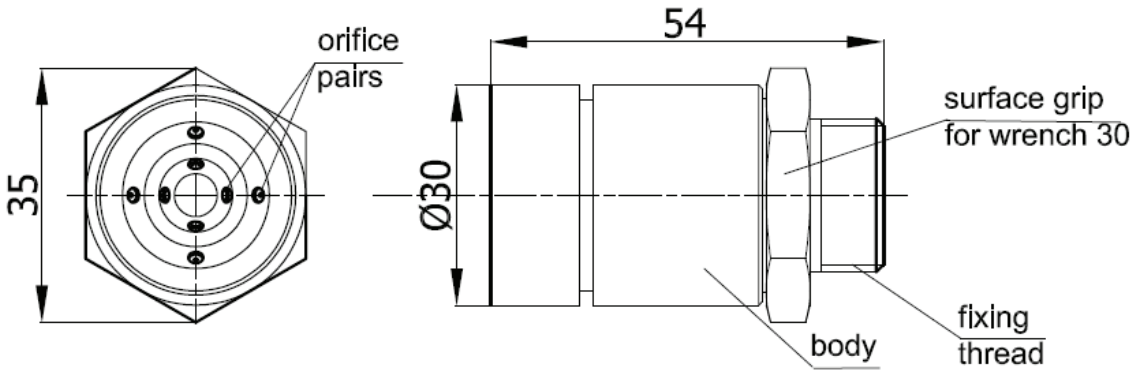
NCSFH 08.1.2

TECHNICAL PARAMETERS

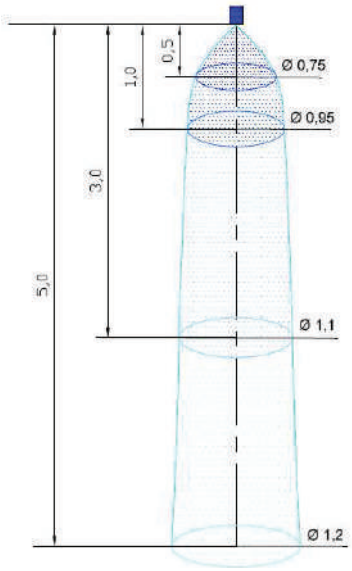
Basic extinguishing media	:	Water
Net filter opening	:	0.4 x 0.4 mm
Droplet size Dv	:	505 – 110 µm
Connection size	:	” BSP ext.
Inlet pressure	:	6 - 16 bar
K factor	:	3.0
Number of orifice pairs	:	4
Head weight	:	0.2 kg
Protection cap	:	Silicon cap Cat. No. - N 116 SS cap Cat. No. - K 059

Design instructions are included in the design manual.Our products are being constantly developed and improved, therefore we reserve the right to change technical specifications without prior notice.

TECHNICAL DETAILS



MIST STREAM



MIST STREAM PARAMETERS

Working pressure [bar]	:	6	8	12	16
K flow factor	:		3.0		
Extinguishing agent expenditure [lit/min]	:	7.5	8.5	10.5	12.0
Effective stream range * [m]	:	1.6	1.8	2.1	2.4

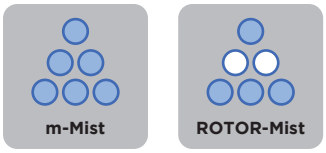
***Range of horizontal stream.**
Our products are being constantly developed and improved, therefore we reserve the right to change technical specifcations without prior notice.

NCSFH 10 Nozzle Data Sheet

Full description: NCSFH 10.X.Y
NCSFH - Net Filter Circle Single Fluid Head
10 - Model number
X - Kind of material:
1 stainless steel (316)
2 stainless steel (304)
3 brass (C37800)
4 brass (CuZn36Pb2As)

Y - 0 without cap
1 silicone protection cap
2 stainless steel protection cap

System Type:



Application:

NCSFH 10.2.0

NCSFH 10.1.1

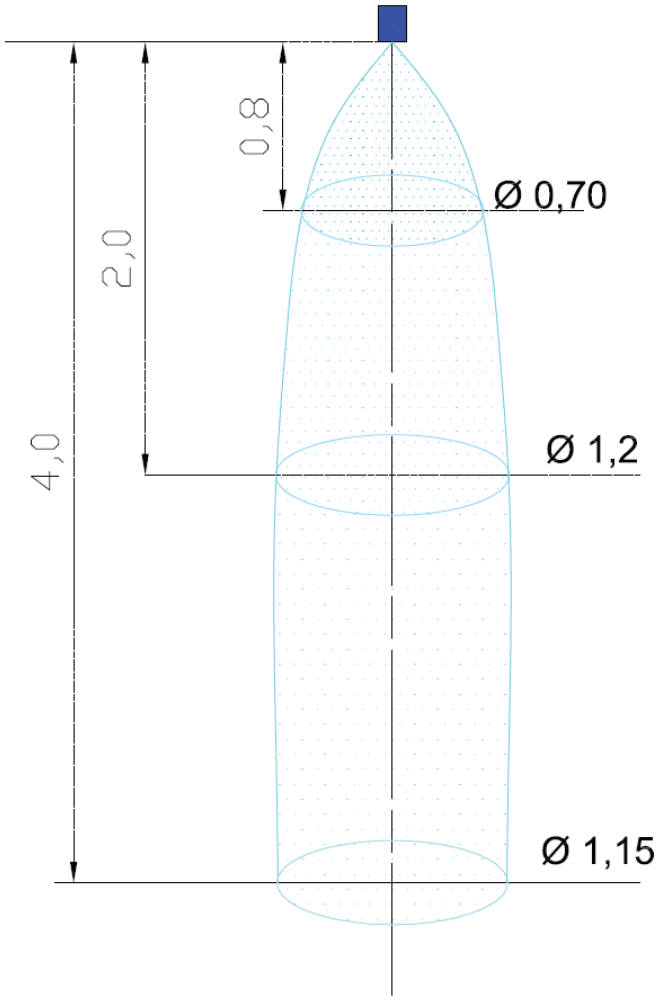
NCSFH 10.1.2

TECHNICAL PARAMETERS

Total flow surface	:	4.7 mm
Basic extinguishing media	:	Water, gas and water (ROTOR)
Net filter opening	:	0.4 x 0.4 mm
Connection size	:	” BSP ext.
Inlet pressure	:	6 - 16 bar
Number of orifice pairs	:	4
Head weight	:	0.2 kg
Protection cap	:	Silicon cap Cat. No. - NA003 SS cap Cat. No. - NA001

Design instructions are included in design manual. Our products are being constantly developed and improved, therefore we reserve the right to change technical specifcations without prior notice.

TECHNICAL DETAILS



ROTOR MIST SYSTEM - MIST STREAM

ROTOR MIST SYSTEM - MIST STREAM PARAMETERS	
Initial pressure of work [bar]	: 15
Droplet size Dv [µm]	: 45 - 7t5
The minimum distance required to develop a stream of water mist [m]	: 0.4
Effective stream range*** [m]	: 2.3

***May vary 3 5%. | **Range of horizontal stream | ***Measurement in 30 second of action.**

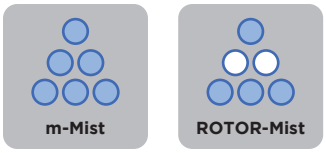
NCSFH 11 Nozzle Data Sheet

Full description: NCSFH 11.X.Y

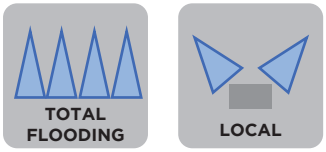
NCSFH - Net Filter Circle Single Fluid Head
11 - Model number
X - Kind of material:
1 stainless steel (316)
2 stainless steel (304)
3 brass (C37800)
4 brass (CuZn36Pb2As)

Y - 0 without cap
1 silicone protection cap
2 stainless steel protection cap

System Type:



Application:



NCSFH 11.1.0

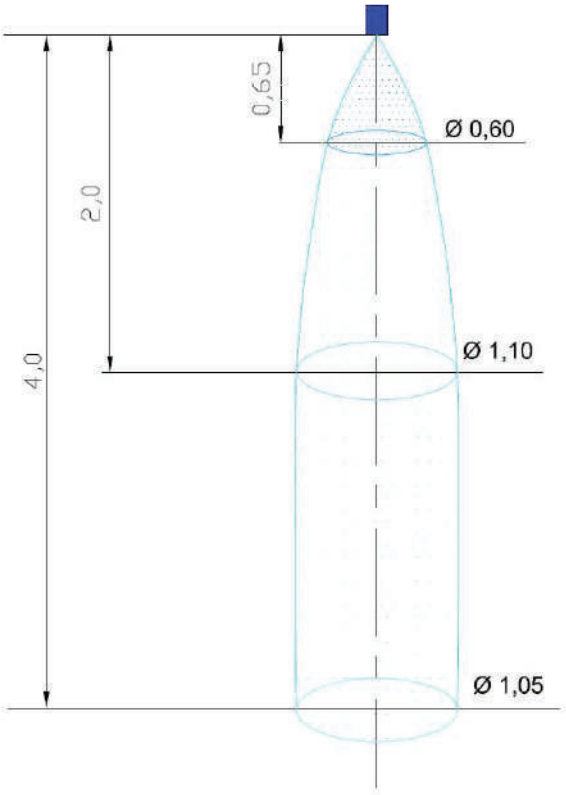
NCSFH 11.1.1

NCSFH 11.1.2

TECHNICAL PARAMETERS

Total flow surface	:	3.7 mm
Basic extinguishing media	:	Water, gas and water (ROTOR)
Net filter opening	:	0.4 x 0.4 mm
Connection size	:	” BSP ext.
Inlet pressure	:	6 - 16 bar
Number of orifice pairs	:	4
Head weight	:	0.2 kg
Protection cap	:	Silicon cap Cat. No. - NA003 SS cap Cat. No. - NA001

TECHNICAL DETAILS



ROTOR MIST SYSTEM - MIST STREAM

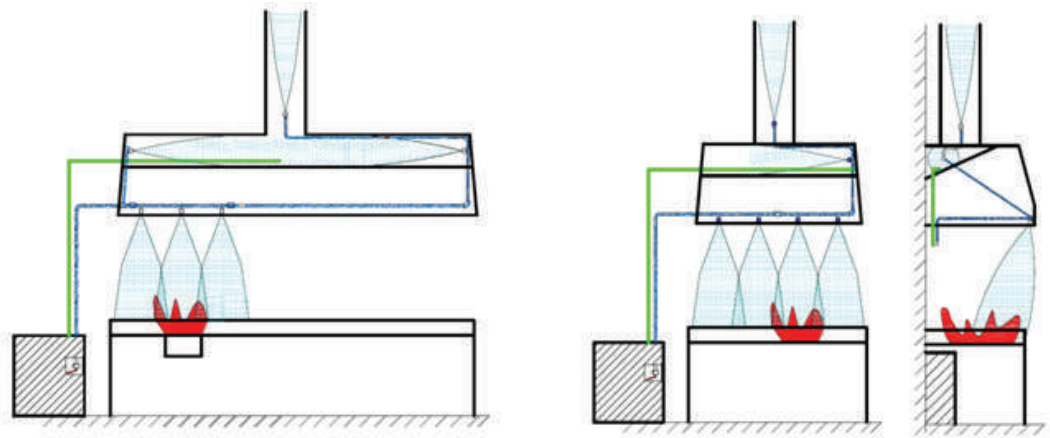
ROTOR MIST SYSTEM - MIST STREAM PARAMETERS	
Initial pressure of work [bar]	: 15
Droplet size Dv [µm]	: 40 - 70
The minimum distance required to develop a stream of water mist [m]	: 0.3
Effective stream range *** [m]	: 2.1

***May vary 3 5%. | **Range of horizontal stream | ***Measurement in 30 second of action.**
Our products are being constantly developed and improved, therefore we reserve the right to change technical specifcations without prior notice.

Operating Principle

In case of an automatic or manual actuation of the detection system, the supply unit begins to feed the medium into the fire extinguishing section. The rotors installed in cylinders produce a mixture of water and nitrogen, which flows in a rotor manner. It then flows out of the cylinder, through the manifold, into the main system pipe and further, via the pipeline, into the heads located under the hood. The nozzles generate a flow of mist, which covers the entire area.

The mist ejected from the nozzle forms a shape similar to a cone, whereas the joined streams create a mist curtain. The large area of dispersed Watermist enables fast and very efficient transfer of heat from the site being on fire. The collection of heat by the evaporating mist forms the basis of the system's fire extinguishing efficiency. The heads placed behind the filters and in the ventilation duct supply the extinguishing mist, which simultaneously cuts off the oxygen supply and cools the protected areas.



Advantages of the Watermist Kitchen Suppression System

- Elimination of post-fire losses caused due to flooding or usage of chemical extinguishing agents.
- Highly efficient at putting out fires.
- Fast distribution of mist due to high kinetic energy of the jet.
- Minimal water consumption.
- No risk of cracks in construction, housings and steel components.
- No thermal shock.
- Safe for people and property due to low pressure of water and gas.

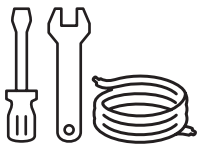
The Watermist Kitchen Suppression System has been designed to protect any type of professional cooker used in restaurants, canteens, large catering areas, industrial kitchens, and on ships and yachts. Owing to the special ability of Watermist to fight Class A, B and F fires, the system can also be employed to protect small and large fryers, fried food stands and similar food processing equipment.

CUSTOMIZED SOLUTIONS

First, our Safety Consultants will visit your premises and help you calculate the length of the kitchen hood you wish to protect.

Depending on the dimensions, a customized design is made.

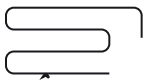
Finally, the Installation Team oversees installation and testing.



Post installation, Ceasefire's Specialised Services Division maintains and services the system.

The big advantage here is that the variant you choose will have a fixed price. Any further costs involved in customising the system or adding components will be taken care of by us, giving you complete peace of mind.

WHY CHOOSE CEASEFIRE
LPCB CERTIFIED WATERMIST BASED COMMERCIAL KITCHEN SUPPRESSION SYSTEM ?

	Advanced detection based UL Listed, UV protected Heat Sensing Tube for superior fire detection and longevity.
	Uniform protection under the kitchen hood, plenum and duct area.
	Under 60 micron sized fine Watermist.
	No splash; faster evaporation.
	100% environment-friendly green agent - Water (no chemical added).
	No PFOS / PFOA / PFAS.
	Minimum downtime and least collateral damage.
	Easy to maintain with low maintenance cost.
	Stored pressure technology; ease of monitoring system's readiness via pressure gauge.
	Rust-proof stainless steel agent containers.
	System compatible for integration with third party devices (e.g - BMS).
	Unobtrusive nozzle placement that does not hamper user movement under the hood.
	LPCB certified system under LPS1223 standard.
EN 16282-7	EN 16282-7 compliant.

CEASE FIRE

SMART RANGE

WET CHEMICAL BASED KITCHEN SUPPRESSION SYSTEM


FIRE-SENSE

ULTRA PLUS SERIES / ENGINEERED

WET CHEMICAL BASED KITCHEN SUPPRESSION SYSTEM

CERTIFIED BY LPCB TO LPS 1223 STANDARD

LPS 1223
Cert/LPCB Ref. 1329a

Hazardous oil and grease fires in kitchens take place due to overheating of oil in the temperature range of 350˚C - 380˚C. Fires are further enhanced by the accumulation of oil deposits in the enclosure behind the filter and the exhaust ducts of the kitchen hood over time due to cooking activities.

Several reasons can be attributed to kitchen fires, from temporary distraction by the user to complete absence of attention to cooking appliances and vessels during cooking to malfunctioning of automated temperature control equipment in electrical deep fat fryers.

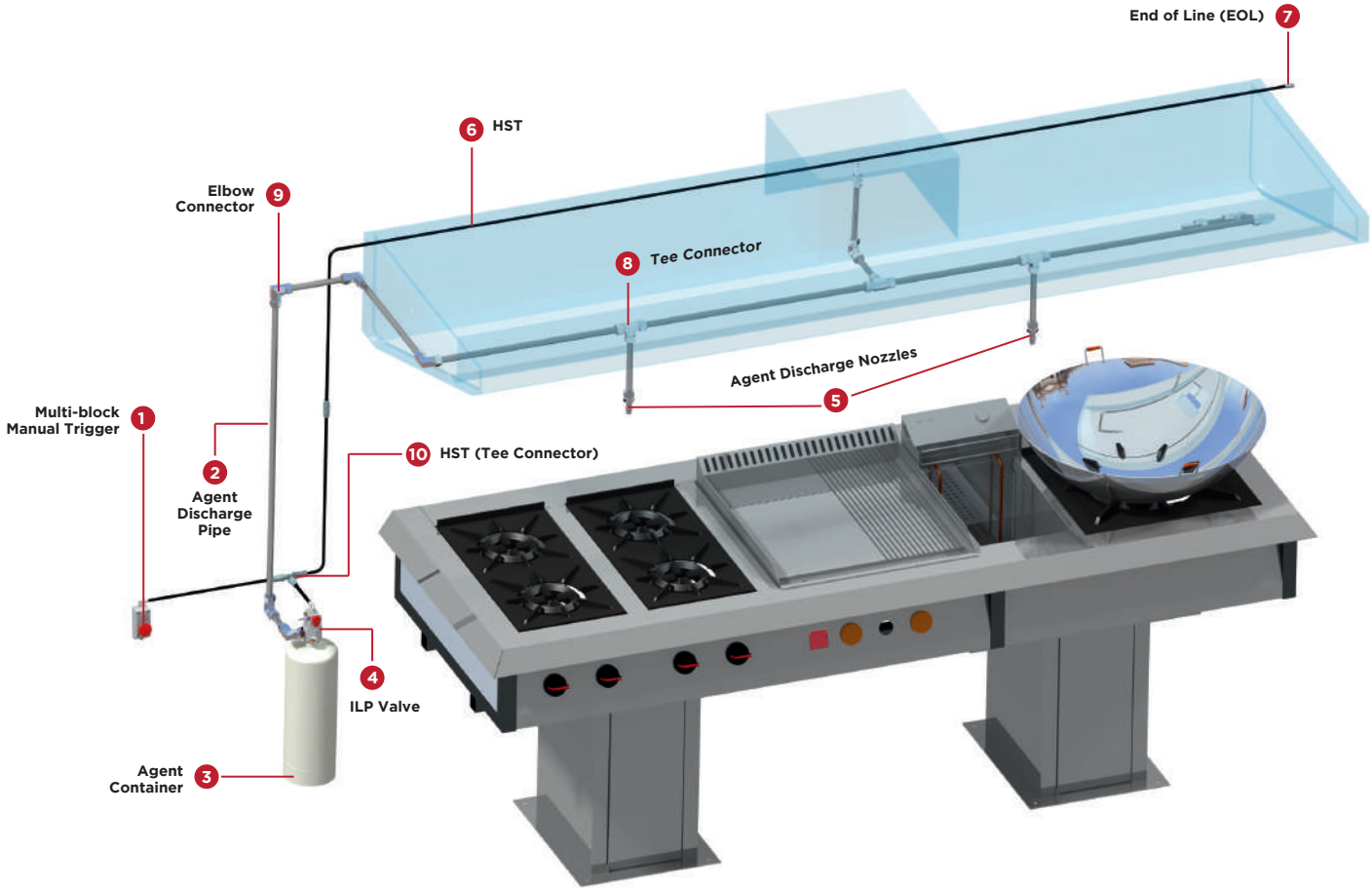
This is where the Ceasefire Wet Chemical Kitchen Suppression System comes in. This automated kitchen fire suppression system detects and kills a fire, even when no one is around.

How The System Protects

The Wet Chemical based Kitchen Suppression System incorporates both manual and automatic protection by a pneumatic detection and actuation technique.

All sensitive areas susceptible to fire such as fire due to overheated cooking oil in vessels/deep fat fryer and oil residual deposits in the extraction system of kitchen hoods are covered by a pressurised heat sensing tube. The heat sensing tube is connected to the head of the indirect low pressure valve mounted on the top of pressurised agent container.

In case of fire, the heat sensing tube punctures at a pre-determined temperature, releasing the pressure of the tube and activating the indirect valve. The extinguishing agent thus released is spread through distribution piping from the nozzle provided to cover the kitchen hood, vessels, plenum and duct.

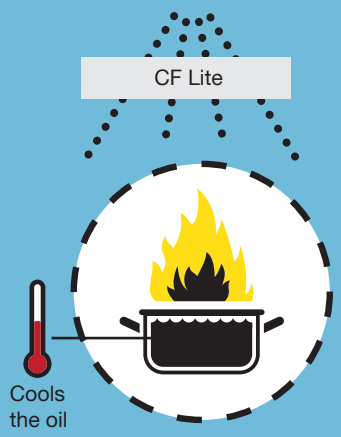


How The Agent Works

The extinguishing chemical is a wet chemical based foaming agent named CF lite. CF lite is a highly concentrated formulation of the extinguishing agent that makes it effective against Class A, B and kitchen fires.

In contrast to normal Class B fires where temperatures in the range of 350˚C-380˚C are observed only in the burned fuel or their vapour, the oil used in cooking is itself at this high temperature.

The extinguishing agent has a blanketing effect on the flames, which cools the oil to below its self-ignition point, thereby killing fire..



CEASEFIRE'S WET CHEMICAL BASED KITCHEN SUPPRESSION SYSTEM GIVES YOU MORE:

- LPCB Certified System
- No flooding-related collateral damage
- Fights Class A, B and F (cooking oil) fires
- Its heat-sensitive tube offers superior uniform protection as compared to conventional Point Detector-based Systems
- Available in 11.5 liters, 18 liters, 27 liters and 44 liters

Features of the Wet Chemical Based Kitchen Suppression System

	24-hour Protection - Automatic detection and actuation controls ensure fire protection is always 'up'.
	Stored Pressure Technology - Stainless steel containers hold the wet chemical under stored pressure. This not only ensures instant activation, but also provides the convenience of checking the readiness of the system by the mere observation of the pressure gauge. If the needle is in the green zone, the system is ready for action
	Multiple Triggers - The system can be triggered either by the manual actuation system or the automatic detection system.
	Highly Effective - Wet Chemical prevents re-ignition by cooling down the temperature of the heated oil.
	Unobtrusive Design - Flexible piping configurations allow for a streamlined design and convenient installation that won't interfere with kitchen workflow.

	Highly Flexible - Ceasefire's Kitchen Suppression System's flexible configuration and design can easily accommodate changes to the layout of appliances or the expansion of the cooking area.
	Highly Reliable - A fully assembled and 100% tested Mechanical Control Head ensures reliable operation. Pressure gauges on the steel cylinders mark the gas levels, allowing maintenance staff to replenish it whenever required. Protective chrome nozzle covers keep the nozzles free of contamination and blockages caused by grease or other cooking by-products.
LPCB	**LPCB Certified System**
	4 Variants - Available in four variants – 11.5 liters, 18 liters, 27 liters and 44 liters.

Wet Chemical Based Kitchen Suppression System Components

1. AGENT CONTAINER

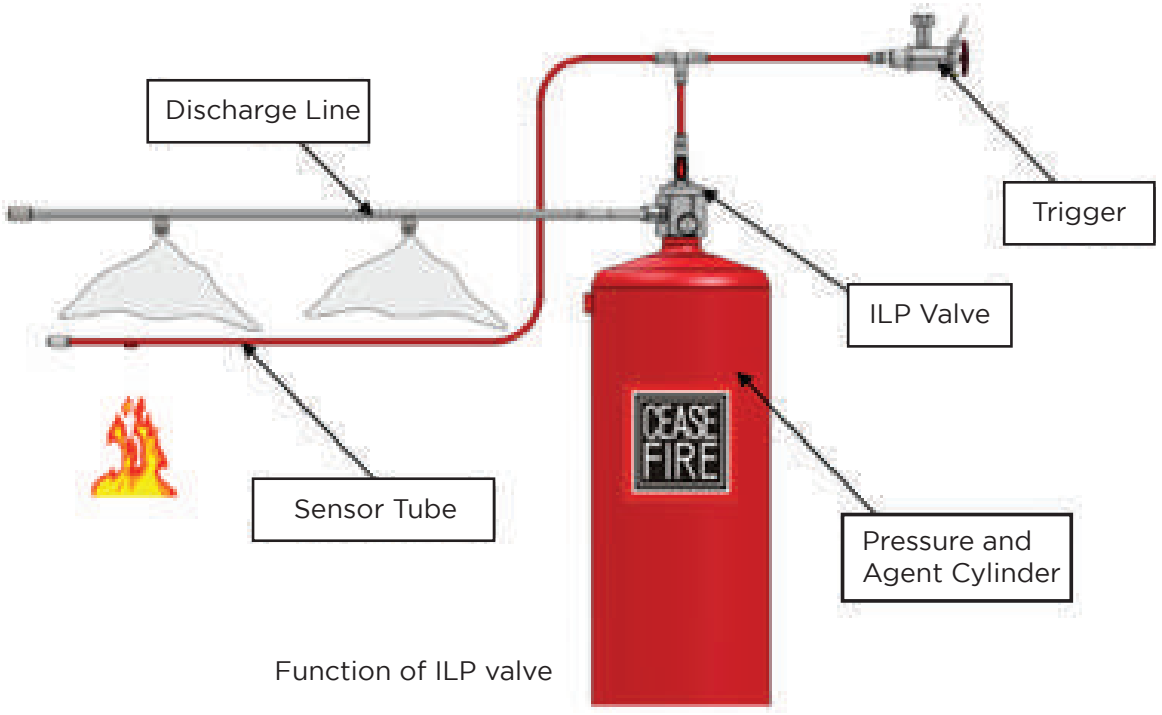
The size and content of the stainless steel cylindrical agent containers depend upon the number of nozzles selected. Agent containers are available in four sizes:

11.5 liters capacity | 18 liters capacity | 27 liters capacity | 44 liters capacity

The agent volume has been selected by the number of nozzles estimated to 1.5 liters per nozzle discharge.

2. CYLINDER VALVE

This ILP valve is the main component of an indirectly working extinguishing system in connection to the Ceasefire heat sensing tube. If the sensor detects a fire, the valve is triggered and expels the extinguishing agent from the pressure vessel through a separate discharge line. The valve reacts to a drop in pressure inside the heat sensing tube and opens the valve outlet. Because of the indirect function principle, the system may also be triggered and activated manually or electromagnetically.



Function of ILP valve

3. EXTINGUISHING AGENT

Developed after extensive research by Ceasefire, the extinguishing agent has a significant influence not only on the extinguishing result (especially in the case of grease fires) but also on factors such as the corrosive behaviour and performance.

CF Lite is a concentrated class F or Class K fire fighting wet chemical based extinguishing agent. This powerful agent fights all types of kitchen hood fire effectively.

The powerful agent brings down the agent quanity requirement to 1.5 ltr per nozzle making the system more efficient.

Using CF Lite a larger hood area can be protected using the same agent cylinder size because it supports more number of nozzles with the same quantity of agent.

4. CEASEFIRE HEAT SENSING TUBE

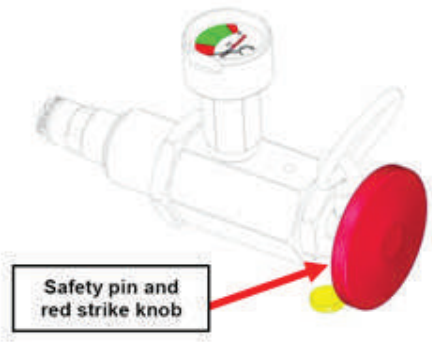
In the Wet Chemical Kitchen Suppression System, the standard fire detection device is the Ceasefire heat sensing tube. Ceasefire's heat sensing tubes are made of high-tech plastic and were developed especially for the installation and application in automatic fire extinguishing systems.

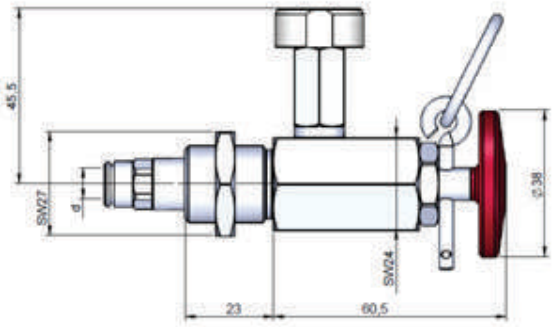
The prescribed operating pressure is applied to the heat sensing tube after the proper installation. Due to the thermal material properties and the inner over-pressure, the heat sensing tube will burst when touched by a flame or subjected to an excessive heat increase, and therefore functions as a reliable detector in the case of a fire.

5. MANUAL ACTUATOR

Manual triggers are installed in or at the end of the detection line and simulate a burst of the heat sensing tube when actuated. The drop of pressure thus generated will trigger the valve.

To actuate the manual trigger, pull the safety pin and press the red strike knob.



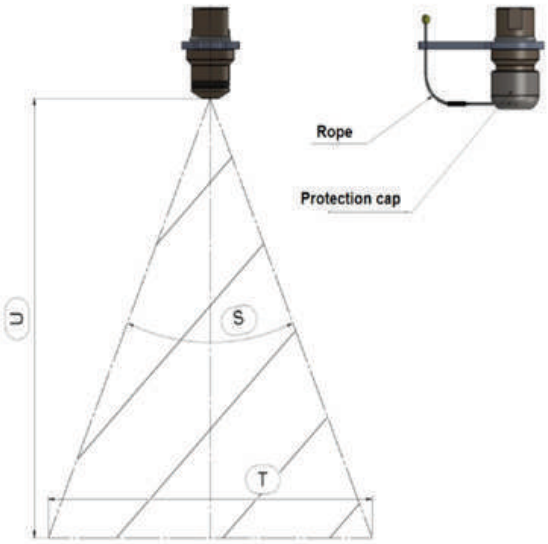


The installation of a manual trigger is mandatory.

6. EXTINGUISHING NOZZLES

The number of nozzles needed for a system depends on the circumstances and the type of equipment in the kitchen.

Full cone nozzle 40° | **Full cone nozzle 15°**



The nozzles are protected against the intrusion of dirt and grease by protection caps. However, the nozzles must be kept absolutely clear of dirt and obstructions during installation. When the system is activated, the protection caps are blown off and do not impede the disbursal of the extinguishing agent.

The nozzles must be selected according to the local circumstances (hood length) and aligned accordingly.

7. PIPES, FITTINGS

Stainless steel pipe of **10 mm diameter** (inner diameter of 8 mm) with compression fittings are used.

8. AUTOMATIC FIRE DETECTION

Each Ceasefire kitchen fire extinguishing system is fitted with a pneumatic heat sensing tube as a fire detector. In the event of a fire, the tube will react to the increasing heat and burst. The resulting pressure drop activates the cylinder valve **(ILP)** and the extinguishing agent is expelled through the extinguishing line.

9. MANUAL SYSTEM ACTUATION

In case the kitchen personnel or someone else detects a fire before the sensor hose has reacted, he or she can trigger the activation manually. There are two manual actuation options available. The silver safety pin must be pulled, and the red strike knob must be pushed deeply and firmly. These triggers are mounted at the end or in line with the sensor hose.

10. OPTIONAL RESPONSE PANEL

The Response Panel not only helps monitor the readiness of your kitchen suppression system, which ensures that you're not left high and dry in an emergency situation, but also raises the alarm.

- **Activates alarm**
- **Compatible with third party systems**
- **Helps check the readiness of your kitchen suppression system**

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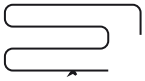
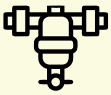
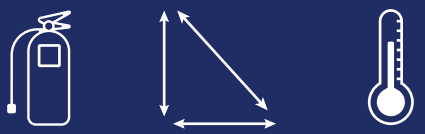
WHY CHOOSE CEASEFIRE
LPCB CERTIFIED WET CHEMICAL BASED COMMERCIAL KITCHEN SUPPRESSION SYSTEM ?

	Advanced detection based UL Listed, UV protected Heat Sensing Tube for superior fire detection and longevity.
	Uniform protection under the kitchen hood, plenum and duct area.
	Maximum hood length protection of 10 metres with up to 20 nozzles in a single container system.
	Easy to maintain with low maintenance cost.
	100% biodegradable agent.
	Stored pressure technology; ease of monitoring system's readiness via pressure gauge.
	Rust-proof stainless steel agent containers.
	One nozzle type for protection of all types of cooking equipment.
	System compatible for integration with third party devices (e.g - BMS).
	Integrated Ball Valve designed to minimise leakages.
	Reed switch to monitor the readiness status of the system.
	Close and safe proximity of nozzles, of a minimum 350mm, from the cooking equipment possible.
	Unobtrusive nozzle placement that does not hamper user movement under the hood.
LPCB LPS 1223 Cert/LPCB Ref. 1329a	LPCB certified system under LPS1223 standard.
EN 16282-7	EN 16282-7 compliant.

CEASE FIRE

SMART RANGE

TECHNICAL SPECIFICATIONS



ENVIRO SERIES

WATERMIST BASED KITCHEN SUPPRESSION SYSTEM

TECHNICAL SPECIFICATIONS

Product Code	UOM	CF-001067	CF-001068	CF-001068A
Description	—	Water Mist Kitchen suppression system Enviro -27 Ltr	Water Mist Kitchen suppression system Enviro -56 Ltr	Water Mist Kitchen suppression system Enviro -56 Ltr Double Cylinder
Capacity of Agent	L	19.5	40	40
Certification	—	PED UKCA-PED LPS 1223-LPCB	PED UKCA-PED LPS 1223-LPCB	PED UKCA-PED LPS 1223-LPCB1223-LPCB
Diameter of Shell	MM	300	350	350
Total Height (approx.)	MM	666.5	882.5	882.5
MOC of Shell	—	Stainless steel	Stainless steel	Stainless steel
Min. Wall Thickness	MM	1.8	2	2
Test Pressure	BAR	35	35	35
Anti-Corrosive Treatment	—	Outersurfaces are EP Powder coated having Thickness 50 Micron Min. RAL Shade 3000	Outersurfaces are EP Powder coated having Thickness 50 Micron Min. RAL Shade 3000	Outersurfaces are EP Powder coated having Thickness 50 Micron Min. RAL Shade 3000
Service Pressure	BAR	Min. 17bar -23.7 bar Max.	Min. 17bar -23.7 bar Max.	Min. 17bar -23.7 bar Max.
Type of Operating Mechanism	—	Automatic/Manual	Automatic/Manual	Automatic/Manual
Type of Pressure Gauge	—	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type
Type of valve	—	Indirect Low Pressure Valve (ILP) with two outlet	Indirect Low Pressure Valve (ILP) with two outlet	Indirect Low Pressure Valve (ILP) with two outlet
Min. Discharge Time	SEC.	30	30	30
Fire Rating	—	A | IB	A | IB	A | IVB
Operating Temperature Range	°C	0°C to +65°C	0°C to +65°C	0°C to +65°C
Applicable to Type of Fire	—	Class A, B & Electrical Started Fire	Class A, B & Electrical Started Fire	Class A, B & Electrical Started Fire
Packing Size Length X Width X Height	MM	300 X 300 X 600	290 X 290 X 1030	290 X 290 X 1030
Product Warranty	YEAR	1	1	1

ULTRA SERIES

WET CHEMICAL KITCHEN SUPPRESSION SYSTEM

TECHNICAL SPECIFICATIONS

Product Code	UOM	CF-000669C	CF-000669A	CF-000669B
Description	—	Ceasefire Kitchen Safe-Ultra Series Wet Chemical suppression system -11.5 Litre	Ceasefire Kitchen Safe-Ultra Series Wet Chemical suppression system-18 Litre	Ceasefire Kitchen Safe-Ultra Series Wet Chemical suppression system -27 Litre
Capacity of Agent	L	8	12	20
Certification	—	a) PED 2014/68/EU,ANNEX III (MODULE H) b) LPS 1223 ISSUE 2.3 c) ISO 9001	a) PED 2014/68/EU,ANNEX III (MODULE H) b) LPS 1223 ISSUE 2.3 c) ISO 9001	a) PED 2014/68/EU,ANNEX III (MODULE H) b) LPS 1223 ISSUE 2.3 c) ISO 9001
Total Height (approx.)	MM	652.5	436	571
Service Pressure	BAR	Min. 17 bar -23.7 bar Max.	Min. 17 bar -23.7 bar Max.	Min. 17 bar -23.7 bar Max.
Test Pressure	BAR	35	35	35
No of Max. nozzles	—	4	6	10
Operating Temperature Range	^{0}C	5 to +65	5 to +65	5 to +65
Min. Discharge Time	SEC.	30 to 50	30 to 50	30 to 50
Anti Corrosive Treatment	—	Outer surfaces are Epoxy polyester Powder coated having Minimum Thickness 50 Micron. Colour : Ivory	Outer surfaces are Epoxy polyester Powder coated having Minimum Thickness 50 Micron. Colour : Ivory	Outer surfaces are Epoxy polyester Powder coated having Minimum Thickness 50 Micron. Colour : Ivory
Applicable to Type of Fire	—	Class A, B ,F & Electrical Started Fire	Class A, B ,F & Electrical Started Fire	Class A, B ,F & Electrical Started Fire
Filled Weight (Approx.)	KGS	17.85	25.4	37.9
Product Warranty	YEAR	1	1	1
Shell/Container				
MOC of Shell	—	Stainless steel.	Stainless steel.	Stainless steel.
Dia of Shell	MM	175	300	300
Mini. Wall Thickness	MM	1.5	1.8	1.8

TECHNICAL SPECIFICATIONS

Product Code	UOM	CF-000669C	CF-000669A	CF-000669B
Valve				
Type of valve	–	Indirect Low Pressure Valve (ILP) with two outlet	Indirect Low Pressure Valve (ILP) with two outlet	Indirect Low Pressure Valve (ILP) with two outlet
MOC of valve	–	Brass Nickle Platting	Brass Nickle Platting	Brass Nickle Platting
Type of Operating Mechanism	–	Automatic/Manual	Automatic/Manual	Automatic/Manual
Valve outlet thread	"	G1/4" (2x)	G1/4" (2x)	G1/4" (2x)
Vessel Connection thread	MM	M30 x 1.5mm	M30 x 1.5mm	M30 x 1.5mm
Dip tube Connection thread	MM	M16 x 1.5mm	M16 x 1.5mm	M16 x 1.5mm
Pressure gauge Connection thread	MM	M10 x 1	M10 x 1	M10 x 1
Outer diameter heat sensing tube	MM	Ø6mm	Ø6mm	Ø6mm
Burst disc	–	Optional	Optional	Optional
Pressure gauge				
Type of Pressure Gauge	–	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type
Type of Pressure Gauge	–	brass or nickel plated	brass or nickel plated	brass or nickel plated
Pipe				
Delivery Pipe MOC	–	SS304	SS304	SS304
Delivery Pipe Dimension	MM	OD 10mm ID 8mm.	OD 10mm ID 8mm.	OD 10mm ID 8mm.
Fitting				
MOC of Fitting	–	SS316	SS316	SS316
Fitting Size	MM	10mm ID 8mm	10mm ID 8mm	10mm ID 8mm

TECHNICAL SPECIFICATIONS

Product Code	UOM	CF-000669C	CF-000669C	CF-000669C
Nozzle				
MOC of Nozzles	–	SS316	SS316	SS316
Nozzles Type-Size	^{0}X	Spray type 40^0 / 60^0 Full Cone	Spray type 40^0 / 60^0 Full Cone	Spray type 40^0 / 60^0 Full Cone
Detection				
MOC of Heat Sensing Tube	–	Multi-layered Modified Polyamide	Multi-layered Modified Polyamide	Multi-layered Modified Polyamide
Heat Sensing Tube Size	MM	OD: 6mm ID: 4mm	OD: 6mm ID: 4mm	OD: 6mm ID: 4mm
Burst Pressure	BAR	(Approx.)120 bar at 20° C	(Approx.)120 bar at 20° C	(Approx.)120 bar at 20° C
Certificate	–	UL -521 Certified, Tested As per Requirements of LPS1223 Issue 2.3	UL -521 Certified, Tested As per Requirements of LPS1223 Issue 2.3	UL -521 Certified, Tested As per Requirements of LPS1223 Issue 2.3
Protection	–	UV-Protected	UV-Protected	UV-Protected
Connectors				
MOC of Connector	–	SS316	SS316	SS316
Size of Tee Connector	MM	6 mm	6 mm	6 mm
Size of Elbow Connector	MM	6 mm	6 mm	6 mm
Manual Actuator				
MOC of Manual Actuator	–	SS316	SS316	SS316
HST Connection	MM	Ø6mm	Ø6mm	Ø6mm
Pressure Gauge type	–	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type
MOC of Pressure Gauge	–	Brass or nickel plated	Brass or nickel plated	Brass or nickel plated
Burst disc	–	Yes	Yes	Yes

TECHNICAL SPECIFICATIONS

Product Code	UOM	CF-000669CCC	CF-000669AAA	CF-000669BBB	CF-000669DDD
Description	–	Ceasefire Kitchen Safe-Ultra Series Wet Chemical suppression system-11.5 Litre	Ceasefire Kitchen Safe-Ultra Series Wet Chemical suppression system-18 Litre	Ceasefire Kitchen Safe-Ultra Series Wet Chemical suppression system-27 Litre	Ceasefire Kitchen Safe-Ultra Series Wet Chemical suppression system-44 Litre
Capacity of Agent	L	9	14.5	22.5	30
Certification	–	a) PED 2014/68/EU,ANNEX III (MODULE H) b) LPS 1223 ISSUE 2.3 c) ISO 9001		a) PED 2014/68/EU,ANNEX III (MODULE H) b) LPS 1223 ISSUE 2.3 c) ISO 9001	
Total Height (approx.)	MM	652.5	436	571	547
Service Pressure	BAR	Min. 17 bar -23.7 bar Max.	Min. 17 bar -23.7 bar Max.	Min. 17 bar -23.7 bar Max.	Min. 17 bar -23.7 bar Max.
Test Pressure	BAR	35	35	35	35
No of Max. nozzles	–	6	10	15	20
Operating Temperature Range	^{0}C	5 to +65	5 to +65	5 to +65	5 to +65
Min. Discharge Time	SEC.	30 to 50	30 to 50	30 to 50	30 to 50
Anti Corrosive Treatment	–	Outer surfaces are Epoxy polyester Powder coated having Minimum Thickness 50 Micron. Colour : Ivory		Outer surfaces are Epoxy polyester Powder coated having Minimum Thickness 50 Micron. Colour : Ivory	
Applicable to Type of Fire	–	Class A, B ,F & Electrical Started Fire	Class A, B ,F & Electrical Started Fire	Class A, B ,F & Electrical Started Fire	Class A, B ,F & Electrical Started Fire
Filled Weight (Approx.)	KGS	18.85	27.9	39.9	43.6
Product Warranty	YEAR	1	1	1	1

Shell/Container

MOC of Shell	–	Stainless steel.	Stainless steel.	Stainless steel.	Stainless steel.
Dia of Shell	MM	175	300	300	400
Mini. Wall Thickness	MM	1.5	1.8	1.8	2

TECHNICAL SPECIFICATIONS

Product Code	UOM	CF-000669CCC	CF-000669AAA	CF-000669BBB	CF-000669DDD
Valve					
Type of valve	–	Indirect Low Pressure Valve (ILP) with two outlet	Indirect Low Pressure Valve (ILP) with two outlet	Indirect Low Pressure Valve (ILP) with two outlet	Indirect Low Pressure Valve (ILP) with two outlet
MOC of valve	–	Brass Nickle Platting	Brass Nickle Platting	Brass Nickle Platting	Brass Nickle Platting
Type of Operating Mechanism	–	Automatic/Manual	Automatic/Manual	Automatic/Manual	Automatic/Manual
Valve outlet thread	"	G1/4" (2x)	G1/4" (2x)	G1/4" (2x)	G1/4" (2x)
Vessel Connection thread	MM	M30 x 1.5mm	M30 x 1.5mm	M30 x 1.5mm	M30 x 1.5mm
Dip tube Connection thread	MM	M16 x 1.5mm	M16 x 1.5mm	M16 x 1.5mm	M16 x 1.5mm
Pressure gauge Connection thread	MM	M10 x 1	M10 x 1	M10 x 1	M10 x 1
Outer diameter heat sensing tube	MM	Ø6mm	Ø6mm	Ø6mm	Ø6mm
Burst disc	–	Optional	Optional	Optional	Optional
Pressure gauge					
Type of Pressure Gauge	–	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type
Type of Pressure Gauge	–	brass or nickel plated	brass or nickel plated	brass or nickel plated	brass or nickel plated
Pipe					
Delivery Pipe MOC	–	SS304	SS304	SS304	SS304
Delivery Pipe Dimension	MM	OD 10mm ID 8mm.	OD 10mm ID 8mm.	OD 10mm ID 8mm.	OD 10mm ID 8mm.
Fitting					
MOC of Fitting	–	SS316	SS316	SS316	SS316
Fitting Size	MM	10mm ID 8mm	10mm ID 8mm	10mm ID 8mm	10mm ID 8mm

TECHNICAL SPECIFICATIONS

Product Code	UOM	CF-000669CCC	CF-000669AAA	CF-000669BBB	CF-000669DDD
Nozzle					
MOC of Nozzles	–	SS316	SS316	SS316	SS316
Nozzles Type-Size	°X	Spray type 40° / 60° Full Cone	Spray type 40° / 60° Full Cone	Spray type 40° / 60° Full Cone	Spray type 40° / 60° Full Cone
Detection					
MOC of Heat Sensing Tube	–	Multi-layered Modified Polyamide	Multi-layered Modified Polyamide	Multi-layered Modified Polyamide	Multi-layered Modified Polyamide
Heat Sensing Tube Size	MM	OD: 6mm ID: 4mm	OD: 6mm ID: 4mm	OD: 6mm ID: 4mm	OD: 6mm ID: 4mm
Burst Pressure	BAR	(Approx.)120 bar at 20° C	(Approx.)120 bar at 20° C	(Approx.)120 bar at 20° C	(Approx.)120 bar at 20° C
Certificate	–	UL -521 Certified, Tested As per Requirements of LPS1223 Issue 2.3	UL -521 Certified, Tested As per Requirements of LPS1223 Issue 2.3	UL -521 Certified, Tested As per Requirements of LPS1223 Issue 2.3	UL -521 Certified, Tested As per Requirements of LPS1223 Issue 2.3
Protection	–	UV-Protected	UV-Protected	UV-Protected	UV-Protected
Connectors					
MOC of Connector	–	SS316	SS316	SS316	SS316
Size of Tee Connector	MM	6 mm	6 mm	6 mm	6 mm
Size of Elbow Connector	MM	6 mm	6 mm	6 mm	6 mm
Manual Actuator					
MOC of Manual Actuator	–	SS316	SS316	SS316	SS316
HST Connection	MM	Ø6mm	Ø6mm	Ø6mm	Ø6mm
Pressure Gauge type	–	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type	Magnetic Bourdon Tube Type
MOC of Pressure Gauge	–	Brass or nickel plated	Brass or nickel plated	Brass or nickel plated	Brass or nickel plated
Burst disc	–	Yes	Yes	Yes	Yes

Optional Response Panel

This 4 Channel Quick Response System Controller integrates 4 cylinder monitoring and control functions. This system comes with a front display and keypad option which allows programming and viewing options at the panel.

OPERATING FEATURES

The Response Panel not only helps monitor the readiness of your kitchen suppression system, which ensures that you're not left high and dry in an emergency situation, but also raises the alarm.

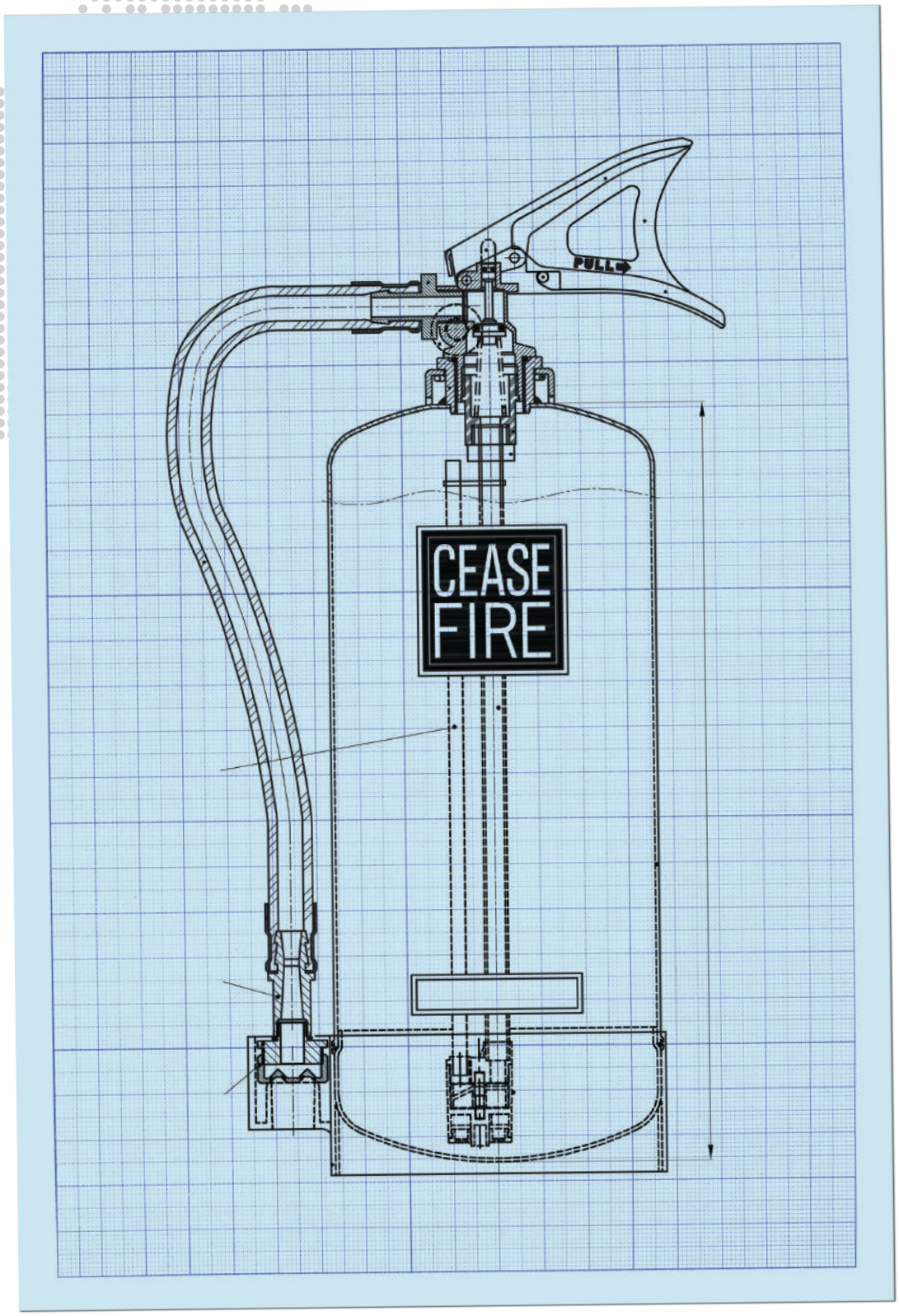
- 4 Cylinders' Valve and Pressure Switch Status Monitoring.
- Wide Operating Voltage SMPS with 150-300V Range.
- User-friendly Interface with LCD Display.
- Integrated ball valve and response panel indicates whether the valve is open or closed, offering reassurance in the event of accidental opening.
- Relay outputs for Hooter and Lamp indication on detection of fire.


WATERMIST

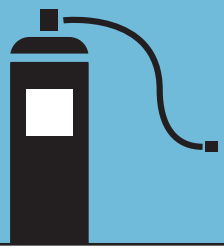
CEASE FIRE

SMART RANGE

PORTABLE EXTINGUISHERS


PULL
CEASE
FIRE

WATERMIST & FOAMMIST BASED PORTABLE EXTINGUISHERS

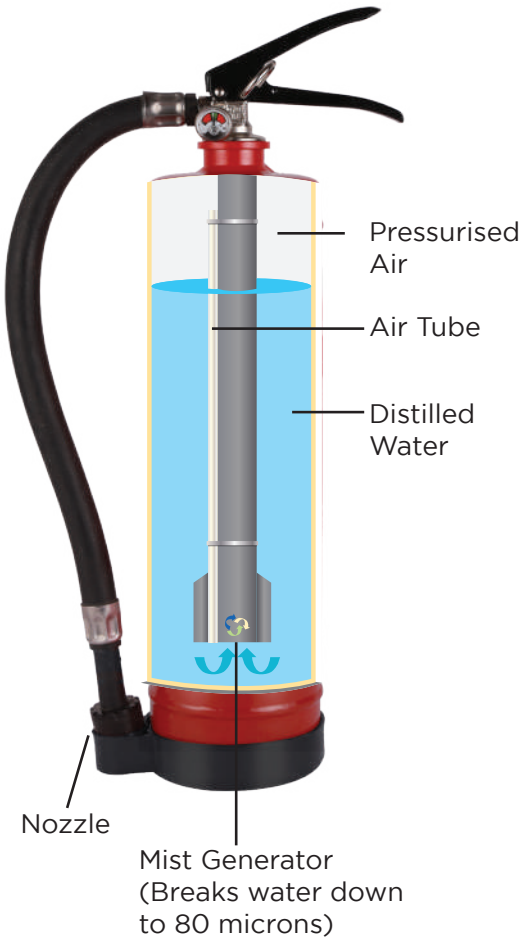


Watermist and Foammist based extinguishers are designed to put out fires involving superheated cooking oils without causing any collateral damage.

Watermist based portable extinguisher for kitchens is adept in handling all types of kitchen fires. Once triggered, a specially designed rotary within the mist generator mixes air and water in a pre-set proportion to generate Watermist. The mist is then propelled at the fire through the specially designed nozzle, and has a throw of 10 feet. The mist quickly blankets the flames and brings down the temperature to below combustion levels.

The foammist variant has a foam additive that blankets the flames and cuts off the oxygen supply killing the fire instantly.

This extinguisher is perfect for every stage of the food chain: production, storage, transportation and distribution.



FEATURES

	Stainless Steel Body - No corrosion; and can handle high temperatures.
A B F	Can be used on Class F Fires – Fights Class A, B and F (oil) fires.
	No Collateral Damage – The watermist based extinguisher uses distilled water & converts it into a fine mist, ensuring no damage.
	Watermist Available in four variants – 2 liters, 3 liters, 6 liters and 9 liters. Foammist Available in two variants – 2 liters and 6 liters.

TECHNICAL SPECIFICATIONS:

Nomenclature For Portable Fire Extinguisher	Fire Ext. Watermist 2L SS SP Red	Fire Ext. Foammist 2L SS SP Red	Fire Ext. Watermist 3L SS SP Red	Fire Ext. Foammist 6L SS SP Red	Fire Ext. Watermist 6L SS SP Red	Fire Ext. Watermist 9L SS SP Red
Stored Pressure / Cartridge	Stored Pressure	Stored Pressure	Stored Pressure	Stored Pressure	Stored Pressure	Stored Pressure
Agent	Water	Telesolve1%	Water	Telesolve1%	Water	Water
Agent Category	Watermist	Foammist	Watermist	Foammist	Watermist	Watermist
Product Code	CF-000709	CF-000696	CF-000710	CF-000698	CF-000711	CF-000712
Certification Type	BS EN3, PED, UKCA-PED	BS EN3, PED, UKCA-PED, EU-MED, UKCA-MER		BS EN3, PED, UKCA-PED, EU-MED, UKCA-MER		
LPCB	Yes	Yes	Yes	Yes	Yes	Yes
Kitemark	Yes	Yes	Yes	Yes	Yes	Yes
PED	Yes	Yes	Yes	Yes	Yes	Yes
UKCA-PED	Yes	Yes	Yes	Yes	Yes	Yes
EU-MED	No	Yes	Yes	Yes	Yes	Yes
UKCA-MER	No	Yes	Yes	Yes	Yes	Yes
Gross Weight (approx.)	4.5 kg	4.5 kg	5.9 kg	10.6 kg	10.6 kg	14.6 kg
Net Mass (approx.)	2 Ltr	2 Ltr	3 Ltr	6 Ltr	6 Ltr	9 Ltr
Approx. Height Of Fire Ext.	485 mm	485 mm	445 mm	575 mm	575 mm	690 mm
Discharge Mechanism	Squeeze Grip	Squeeze Grip	Squeeze Grip	Squeeze Grip	Squeeze Grip	Squeeze Grip
Applicable On Fires	A, F & Electrical Started Fire	A, B, F & Electrical Started Fire	A, F & Electrical Started Fire	A, B, F & Electrical Started Fire	A, F & Electrical Started Fire	A, F & Electrical Started Fire
Fire Ratings Class A Fire	5A	5A	8A	13A	13A	21A
Fire Ratings Class B Fire	N/A	55B	N/A	144B	N/A	N/A
Fire Ratings Class F Fire	25F	25F	25F	40F	75F	75F
Can Construction	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded
Valve / Cap Construction	Forging And Machining	Forging And Machining	Forging And Machining	Forging And Machining	Forging And Machining	Forging And Machining
Internal Coating	No	N/A	No	No	No	No
External Coating	Epoxy Polyester Powder	Epoxy Polyester Powder	Epoxy Polyester Powder	Epoxy Polyester Powder	Epoxy Polyester Powder	Epoxy Polyester Powder
Helium Leak Detection Testing	Yes	Yes	Yes	Yes	Yes	Yes
Warranty In Years	5	5	5	5	5	5
G.A. Drawing Number	CF/SP-WM2LB/GA/02	CF/SP-WM2LB/GA/02	CF/SP-WM3LB/GA/02	CF/SP-FM6LB/GA/02	CF/SP-WM6LB/GA/02	CF/SP-WM9LB/GA/01
Working Pressure	15 Bar	15 Bar	15 Bar	15 Bar	15 Bar	15 Bar
Dia. Of Shell (OD)	108.0 mm	108.0 mm	140 mm	175 mm	175 mm	175 mm
Operating Temperature	5°C to 60°C	5°C to 60°C	5°C to 60°C	5°C to 60°C	5°C to 60°C	5°C to 60°C
Hydrostatic Test Pressure	35 Bar	35 Bar	35 Bar	35 Bar	35 Bar	35 Bar
Cylinder Material Spec.	SS 304 (1.4301)	SS 304 (1.4301)	SS 304 (1.4301)	SS 304 (1.4301)	SS 304 (1.4301)	SS 304 (1.4301)
Body Thickness	1.5 mm	1.5 mm	1.5 mm	1.5 mm	1.5 mm	1.5 mm

*Please check the product specifications at the time of placing your order from our website (address of which is given at the end of this catalogue). Specifications can change without notice due to our continuous R&D and product improvisation initiatives.

WET CHEMICAL BASED PORTABLE EXTINGUISHERS

Ceasefire's wet chemical based fire extinguishers are specially designed to fight oil fires in kitchens. When set against a fire, the specialised foam extinguishing agent in these extinguishers smothers the fire by cutting off the oxygen supply and bringing the surrounding temperature to below combustion levels within seconds. Being a de-greasing substance, the extinguishing agent ensures that the kitchen can be cleaned easily post a fire. Besides, the wet chemical foam is over 99% biodegradable, making these extinguishers safe for the environment.

FEATURES

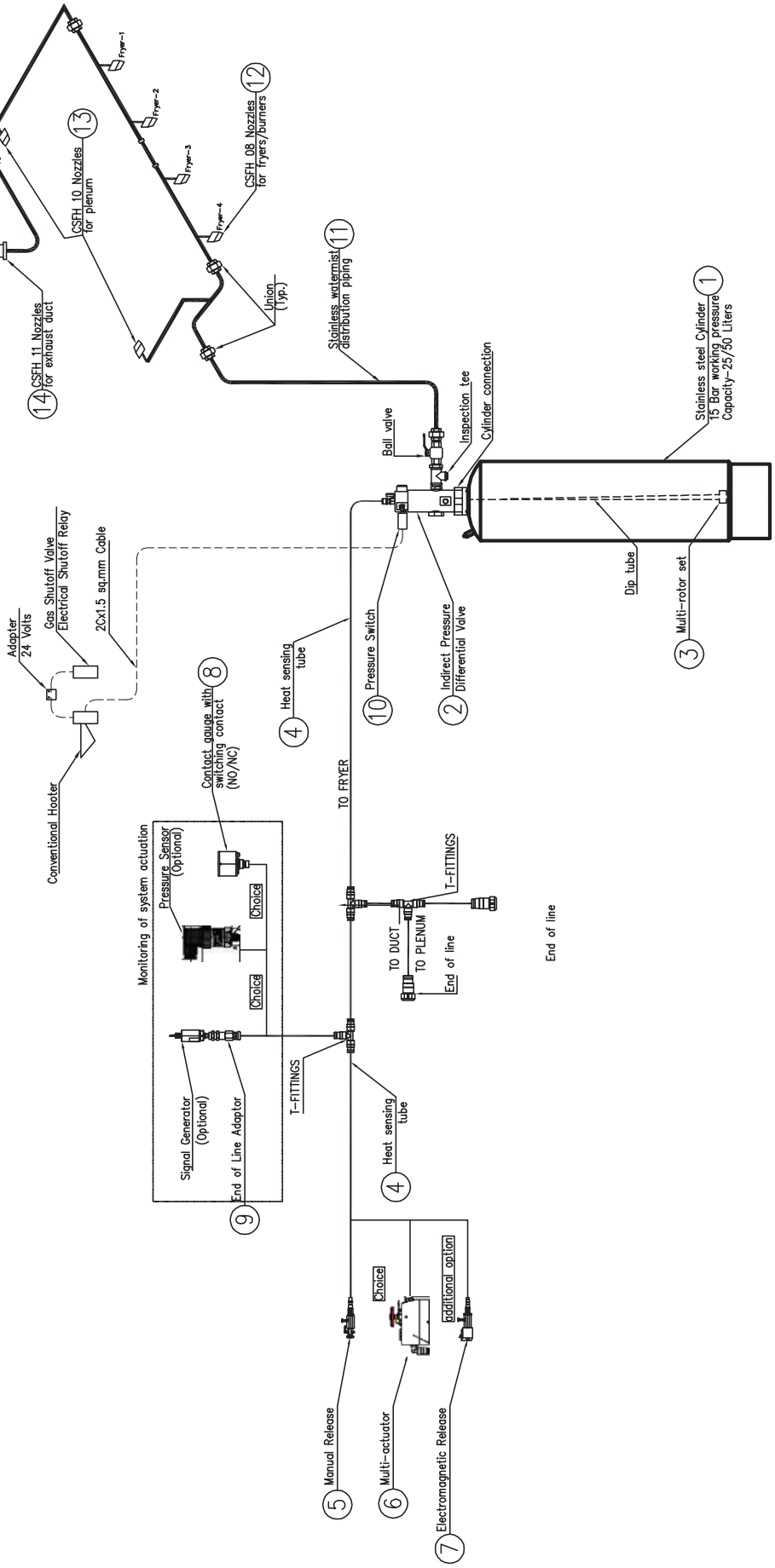
	Stainless Steel Body - No corrosion; and can handle high temperatures.
A B F	Can be used on Class F Fires – Fights Class A, B and F (cooking oil) fires.
	Prevents re-ignition – The Wet Chemical-based extinguisher is highly effective as it prevents re-ignition.
	Controllable discharge mechanism – A simple squeeze grip activation mechanism allows you to control the discharge of the extinguishing agent.
	Three variants – Available in three variants – 3 liters, 6 liters and 9 liters.

TECHNICAL SPECIFICATIONS:

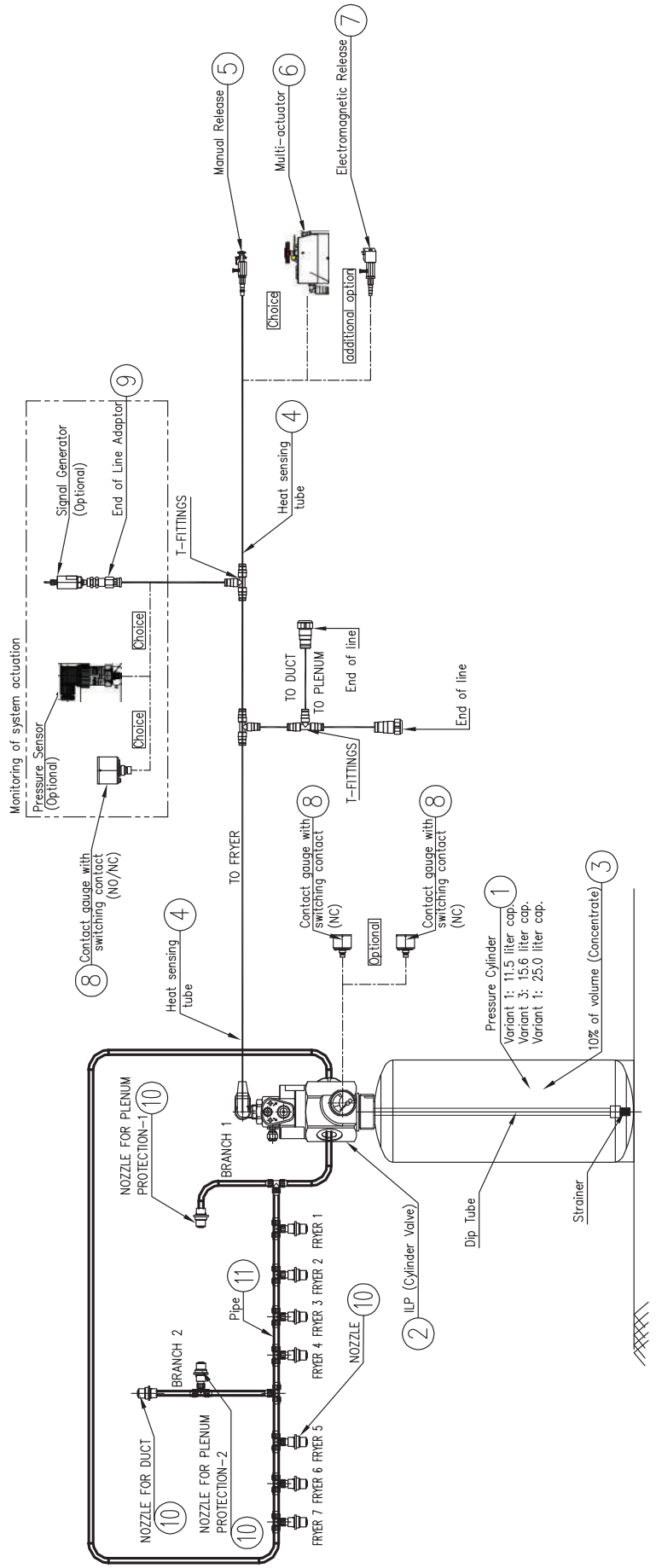
Nomenclature For Portable Fire Extinguisher	Fire Ext. Wet Chemical 3L MS SP Red	Fire Ext. Wet Chemical 6L MS SP Red	Fire Ext. Wet Chemical 9L MS SP Red	Fire Ext. Wet Chemical 3L SS SP Red	Fire Ext. Wet Chemical 6L SS SP Red	Fire Ext. Wet Chemical 9L SS SP Red
Stored Pressure / Cartridge	Stored Pressure	Stored Pressure	Stored Pressure	Stored Pressure	Stored Pressure	Stored Pressure
Agent	Class F Foam	Class F Foam	Class F Foam	Class F Foam	Class F Foam	Class F Foam
Agent Category	Wet Chemical	Wet Chemical	Wet Chemical	Wet Chemical	Wet Chemical	Wet Chemical
Product Code	CF-000800	CF-000801	CF-000802	CF-000780	CF-000719	CF-000720
Certification Type	BS EN3, PED, UKCA-PED, EU-MED, UKCA-MER			BS EN3, PED, UKCA-PED, EU-MED, UKCA-MER		
LPCB	Yes	Yes	Yes	Yes	Yes	Yes
Kitemark	Yes	Yes	Yes	Yes	Yes	Yes
PED	Yes	Yes	Yes	Yes	Yes	Yes
UKCA-PED	Yes	Yes	Yes	Yes	Yes	Yes
EU-MED	Yes	Yes	Yes	Yes	Yes	Yes
UKCA-MER	Yes	Yes	Yes	Yes	Yes	Yes
Gross Weight (approx.)	6.3 kg	11.60 kg	16.90 kg	7.1 kg	12.3 kg	17.4 kg
Net Mass (approx.)	3 Ltr	6 Ltr	9 Ltr	3 Ltr	6 Ltr	9 Ltr
Approx. Height Of Fire Ext.	435 mm	520 mm	615 mm	435 mm	520 mm	610 mm
Discharge Mechanism	Squeez Grip	Squeez Grip	Squeez Grip	Squeez Grip	Squeez Grip	Squeez Grip
Applicable On Fires	A, F & Electrical Started Fire	A, F & Electrical Started Fire	A, F & Electrical Started Fire	A, F & Electrical Started Fire	A, F & Electrical Started Fire	A, F & Electrical Started Fire
EN 3 Ratings Class A Fire	8A	13A	21A	8A	13A	21A
EN 3 Ratings Class B Fire	N/A	N/A	N/A	N/A	N/A	N/A
EN 3 Ratings Class F Fire	40F	75F	75F	40F	75F	75F
Can Construction	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded	Drawn Rolled And MIG Welded
Valve / Cap Construction	Forging And Machining	Forging And Machining	Forging And Machining	Forging And Machining	Forging And Machining	Forging And Machining
External Coating	Epoxy Polyester Powder	Epoxy Polyester Powder	Epoxy Polyester Powder	Epoxy Polyester Powder	Epoxy Polyester Powder	Epoxy Polyester Powder
Helium Leak Detection Testing	Yes	Yes	Yes	Yes	Yes	Yes
Warranty In Years	5	5	5	5	5	5
G.A. Drawing Number	N/A	CF/SP-WCLB/GA/02	CF/SP-WC9LB/GA/02	N/A	CF/SP-WC6LB-SS/GA/01	CF/SP-WC9LB-SS/GA/01
Working Pressure	15 Bar	15 Bar	15 Bar	15 Bar	15 Bar	15 Bar
Dia. Of Shell (OD)	140 mm	160.0 mm	175 mm	140 mm	160.0 mm	175 mm
Operating Temperature	5°C to 60°C	5°C to 60°C	5°C to 60°C	5°C to 60°C	5°C to 60°C	5°C to 60°C
Hydrostatic Test Pressure	35 Bar	35 Bar	35 Bar	35 Bar	35 Bar	35 Bar
Cylinder Material Spec.	Steel CR2 (DC01)	Steel CR2 (DC01)	Steel CR2 (DC01)	Steel CR2 (DC01)	SS 304 (1.4301)	SS 304 (1.4301)
Body Thickness	1.2 mm	1.4 mm	1.4 mm	1.5 mm	1.5 mm	1.5 mm

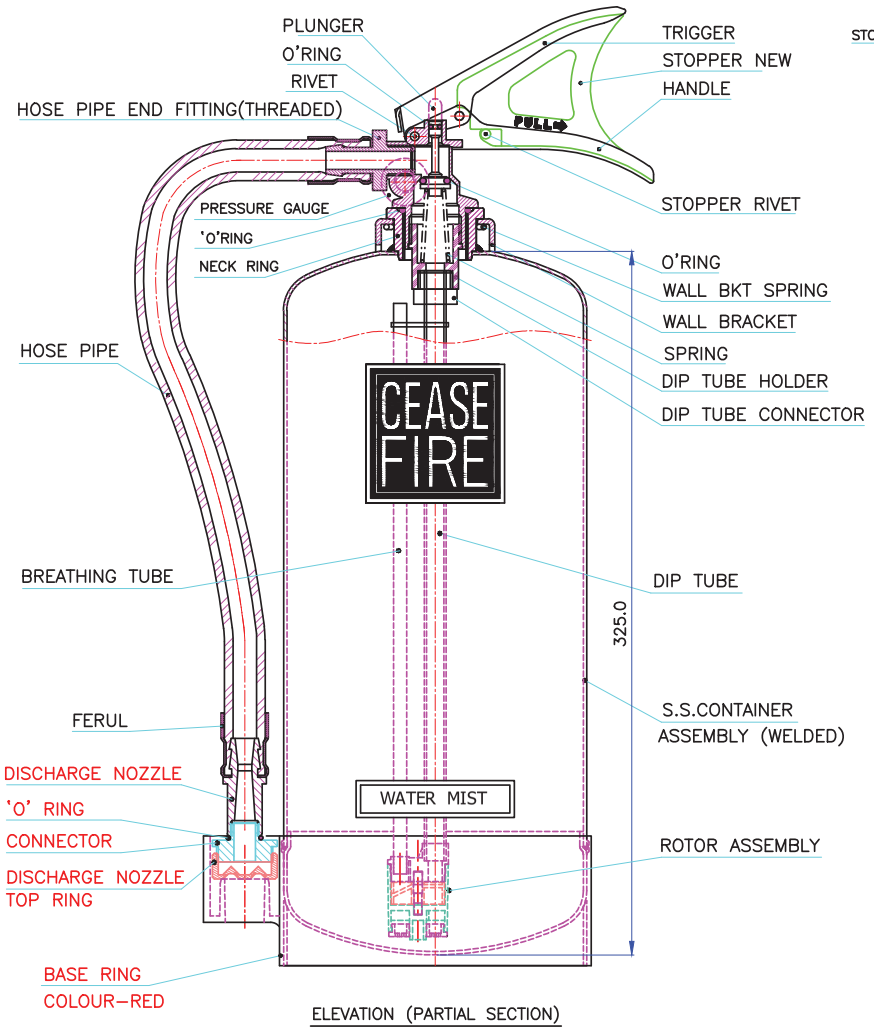
*Please check the product specifications at the time of placing your order from our website (address of which is given at the end of this catalogue). Specifications can change without notice due to our continuous R&D and product improvisation initiatives.

THE WATERMIST KITCHEN SUPPRESSION SYSTEM

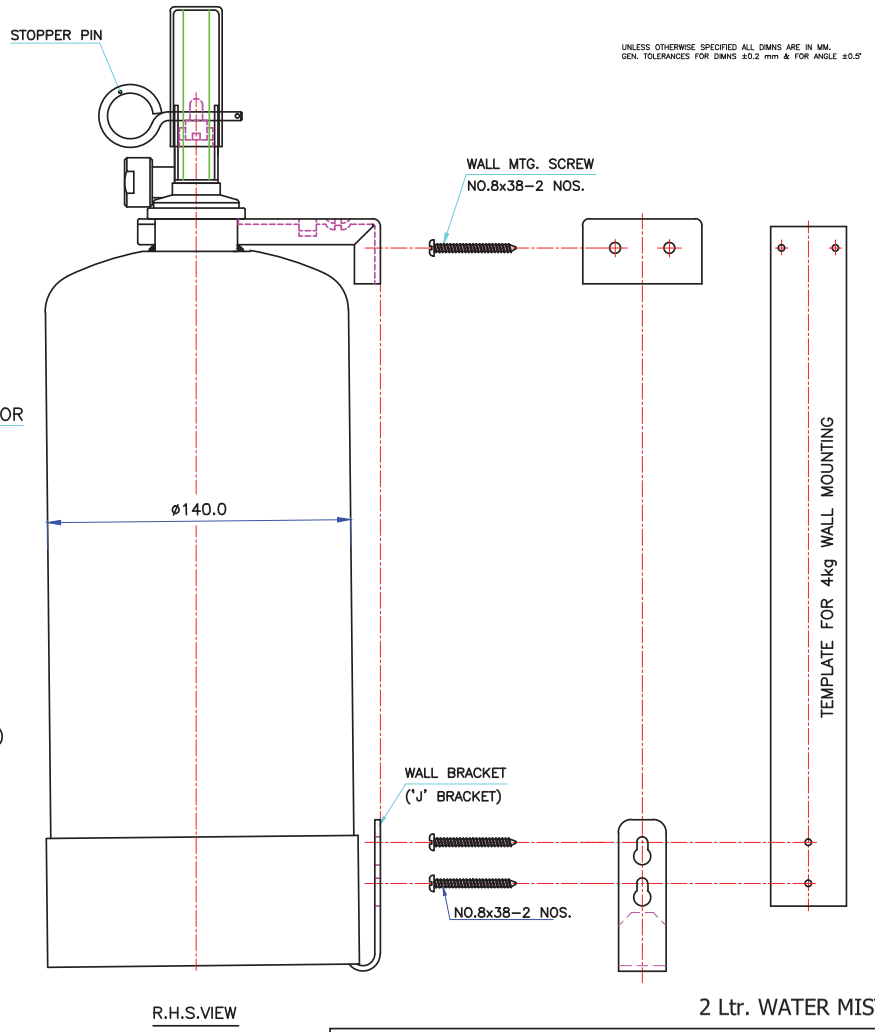


THE WET CHEMICAL KITCHEN SUPPRESSION SYSTEM





ELEVATION (PARTIAL SECTION)



R.H.S.VIEW

UNLESS OTHERWISE SPECIFIED ALL DIMNS ARE IN MM.
GEN. TOLERANCES FOR DIMNS ±0.2 mm & FOR ANGLE ±0.5°

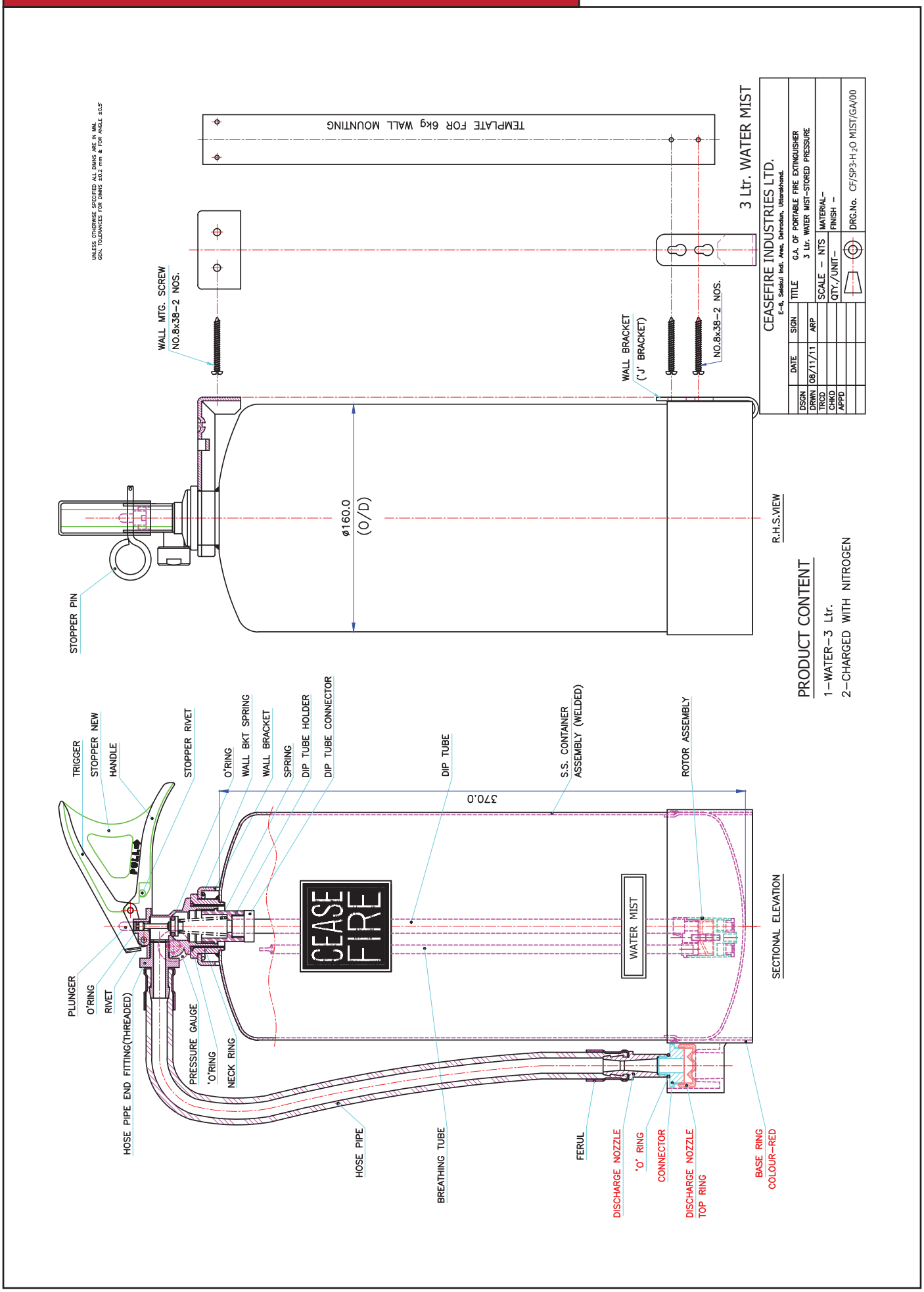
PRODUCT CONTENT

1–WATER – 2 Ltr.
2–CHARGED WITH NITROGEN

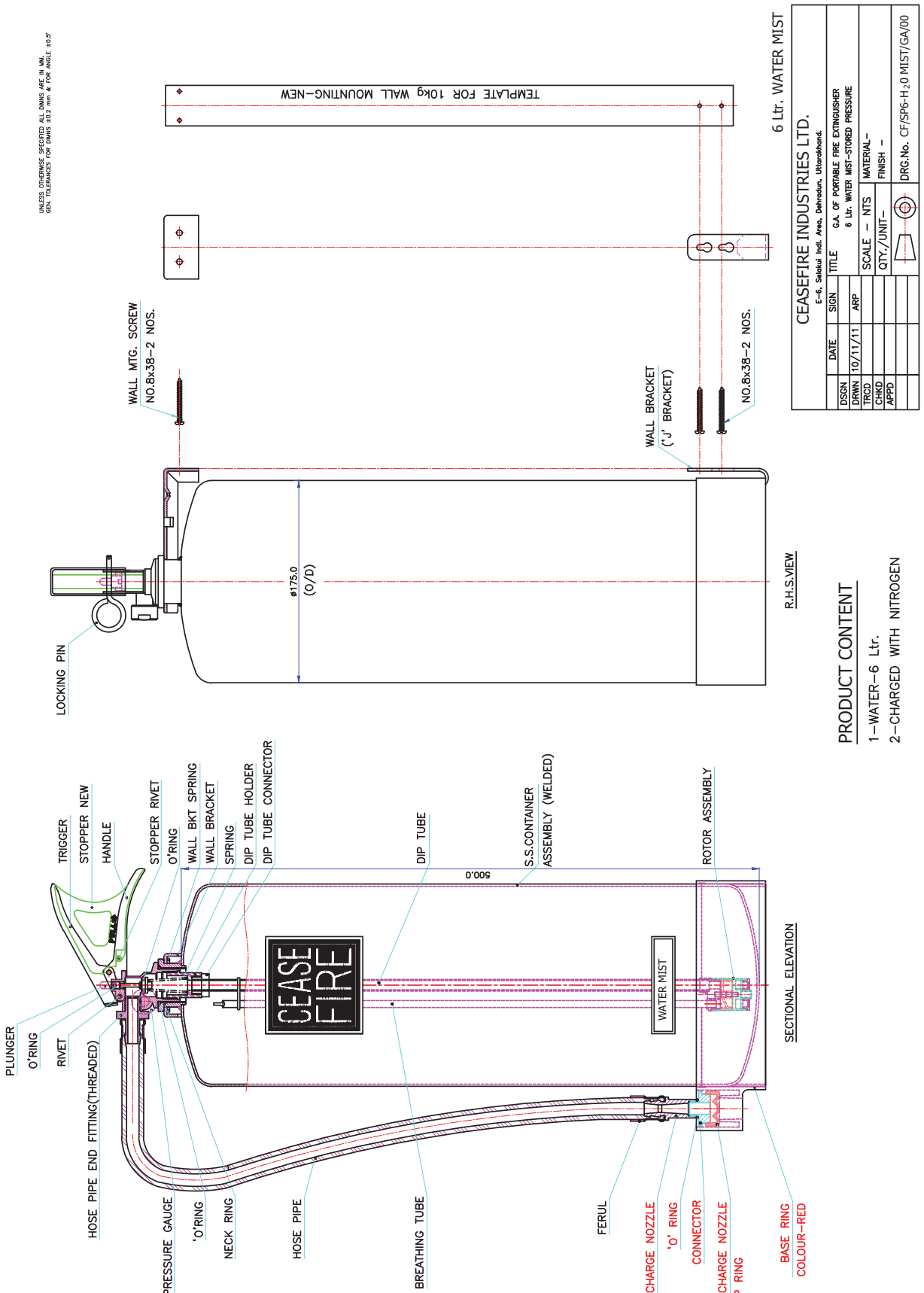
2 Ltr. WATER MIST

CEASEFIRE INDUSTRIES LTD. E–6, Selakui Indl. Area, Dehradun, Uttarakhand				
	DATE	SIGN	TITLE	G.A. OF PORTABLE FIRE EXTINGUISHER 2 Ltr. WATER MIST–STORED PRESSURE
DSGN				
DRWN	10/11/11	ARP		
TRCD			SCALE – NTS	MATERIAL–
CHKD			QTY./UNIT–	FINISH –
APPD				
				DRG.No. CF/SP2-H_2O MIST/GA/00

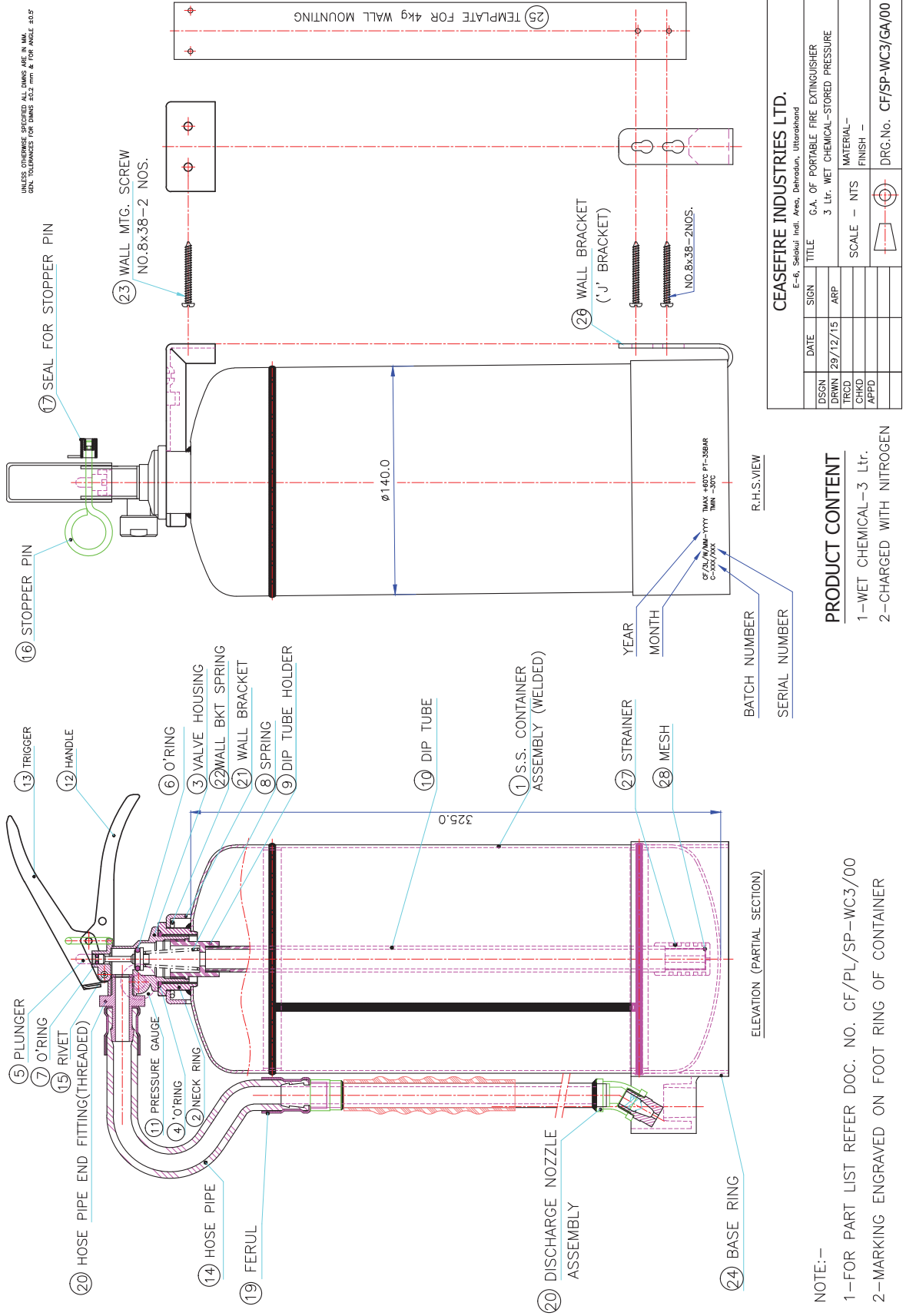
WATERMIST-BASED PORTABLE EXTINGUISHERS 3 Ltr.



WATERMIST-BASED PORTABLE EXTINGUISHERS 6 Ltr.



WET CHEMICAL-BASED PORTABLE EXTINGUISHERS 3 Ltr.



CEASEFIRE INDUSTRIES LTD.
E-6, Selaqui Indl. Area, Dehradun, Uttarakhand

	DATE	SIGN
DSGN		
DRWN	29/12/15	ARP
TRCD		
CHKD		
APPD		

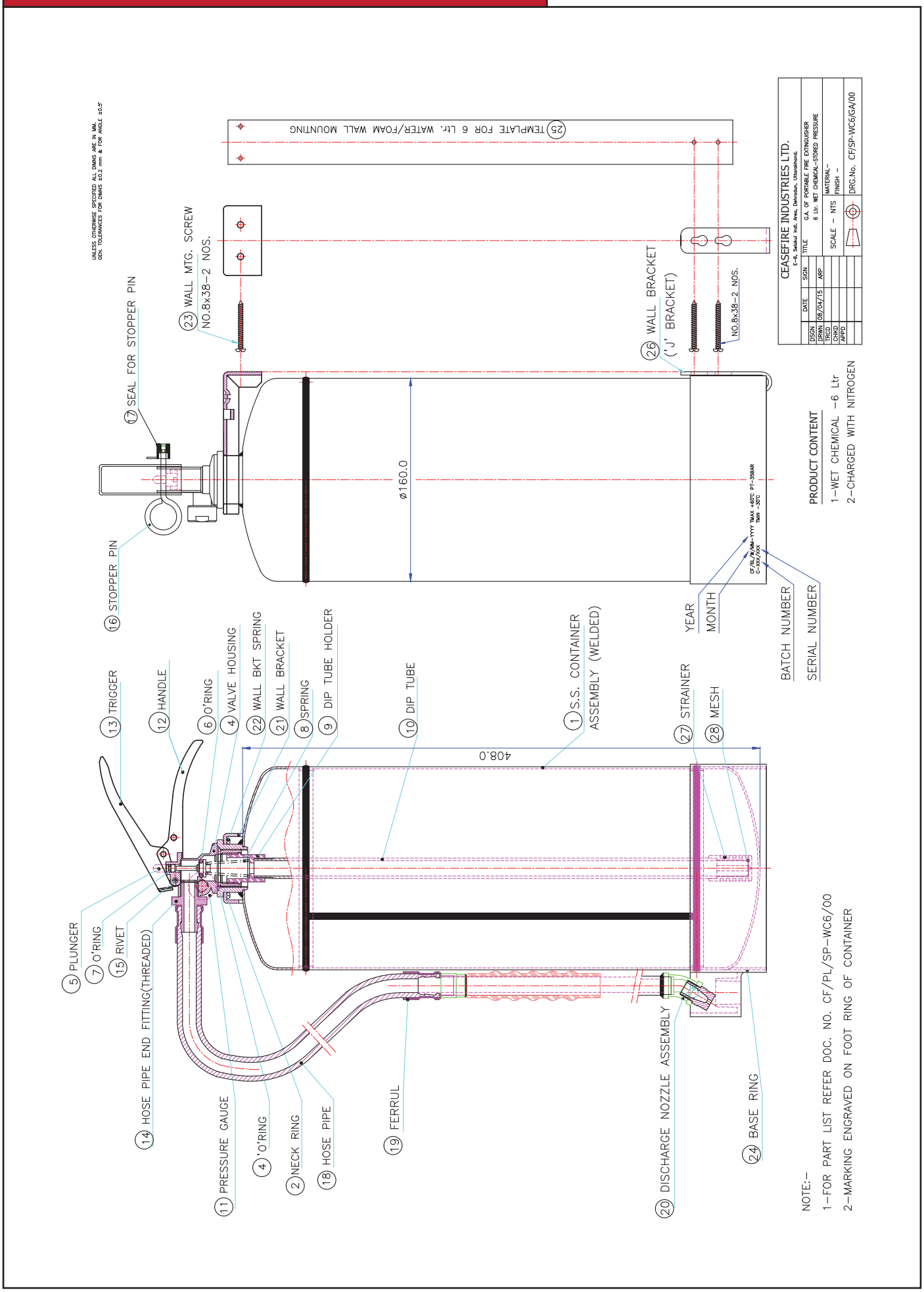
TITLE: G.A. OF PORTABLE FIRE EXTINGUISHER 3 Ltr. WET CHEMICAL-STORED PRESSURE
SCALE – NTS
MATERIAL–
FINISH –
DRG.No. CF/SP-WC3/GA/00

PRODUCT CONTENT

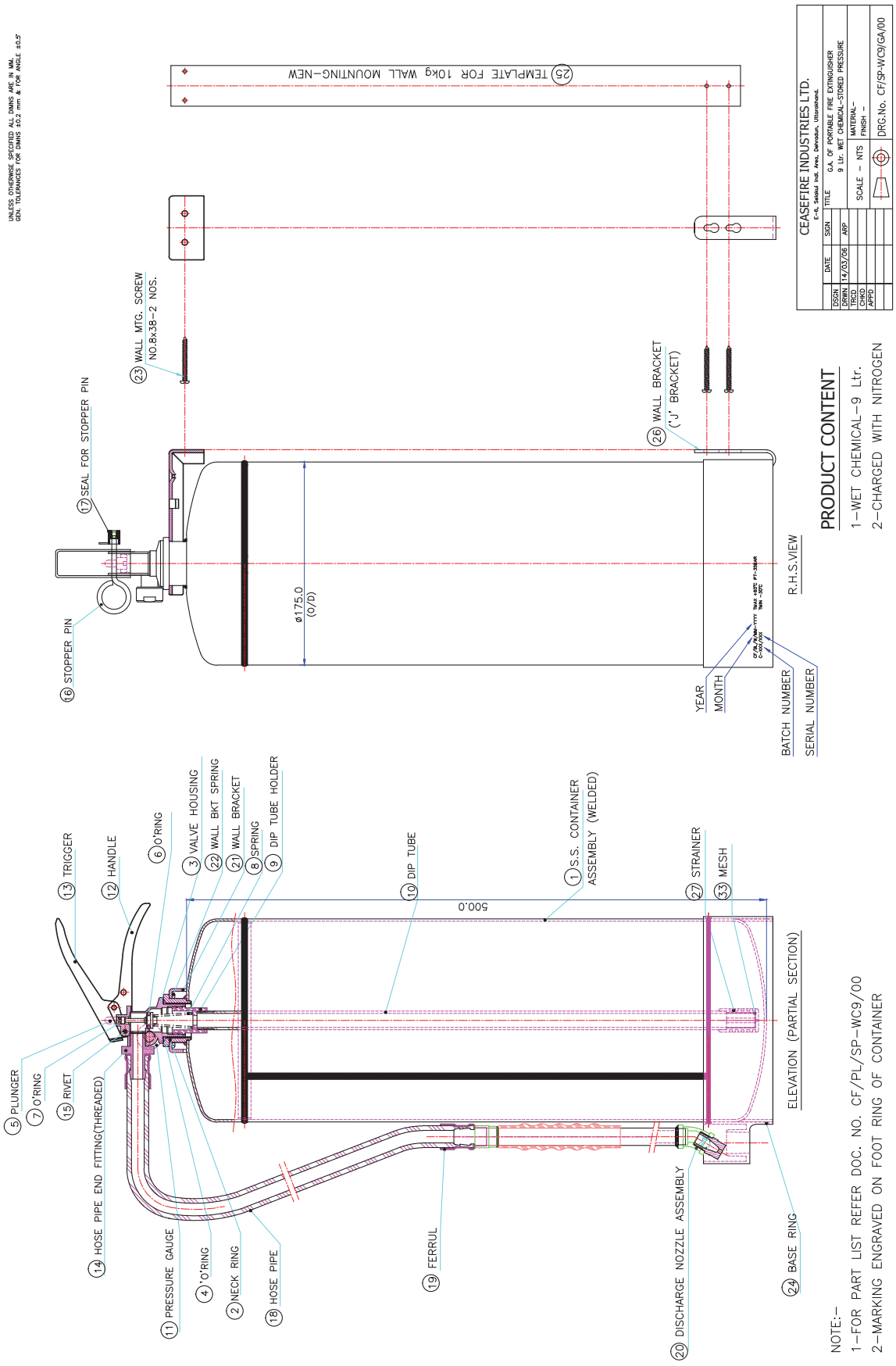
1-WET CHEMICAL-3 Ltr.
2-CHARGED WITH NITROGEN

NOTE:-
1-FOR PART LIST REFER DOC. NO. CF/PL/SP-WC3/00
2-MARKING ENGRAVED ON FOOT RING OF CONTAINER

WET CHEMICAL-BASED PORTABLE EXTINGUISHERS 6 Ltr.



WET CHEMICAL-BASED PORTABLE EXTINGUISHERS 9 Ltr.



Ceasefire Industries UK Limited

Registered Office: Halfords Lane, Smethwick, Birmingham, B66 1BU

Tel: 0-113-868-6666 / 0-126-891-9999

Scan the QR code to visit our website

Website : www.ceasefire.co.uk

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v1-28/01/2024