

Wet Chemical Fire Suppression System

BADGER



Product Overview

The badger wet chemical fire suppression system has been specifically designed for protecting cooking appliances and fume extracting canopies that are commonly used in commercial and industrial cooking facilities.

These systems are automatic, stand alone, do not require electrical power supply and provide total equipment protection with rapid extinguishment of easily combustible products used in these facilities. These systems are pre-engineered and are available in various sizes to suit small and large applications.

FEATURES & BENEFITS

- Quick detection and suppression of fires
- 24 hour continuous total fire protection
- Cools hot surfaces, prevents re-ignition
- Smothers fires
- Quick and easy clean up time
- Reduced and cost effective installation time
- Has worldwide recognised approval
- 5 different size wet chemical storage containers

APPLICATIONS

Restaurant Fryers	Hotels & Motels
Industrial Fryers	Cafes
Ovens	Ships Galleys
Food Processing Factories	School Canteens
Temporary Commercial Cooking Facilities	Mobile Cooking Facilities

APPROVALS

**Listed and tested
by Underwriters
Laboratories Inc
(UL)** Tested to UL 300

SPECIFICATIONS

General

Container Sizes, (US GALLON)	1.25, 2.5, 4.0, 4.0, 6.0
Nozzle types, 7	ADP, F, GRW, R, DM, LPF, LPR,
Discharge Control Head	Cable Operated Mechanical or 24VDC Electrical
Fusible link range	74C, 100C, 182C, 260C
Thermal Bulb range	74C, 100C, 141C, 182C, 232C, 260C
Thermal Stainless Steel detector range	60C, 71C, 88C, 99C, 107C, 135C, 163C, 182C, 232C, 260C, 316C, 385C

Electrical

Electrical Head control solenoid	24 VDC	1.5 amp
Micro switch (NO/NC/C) rating	250 VAC	15 amp
Thermal Stainless Steel detector contact rating	24VDC	2.0 amp

ACCESSORIES

Stainless Steel Cabinets

Optional: Stainless Steel heat detectors (Electrical)

Remote actuation stations

Optional: thermal fusible link or temperature sensitive bulb detectors

Discharge pressure flow switch

