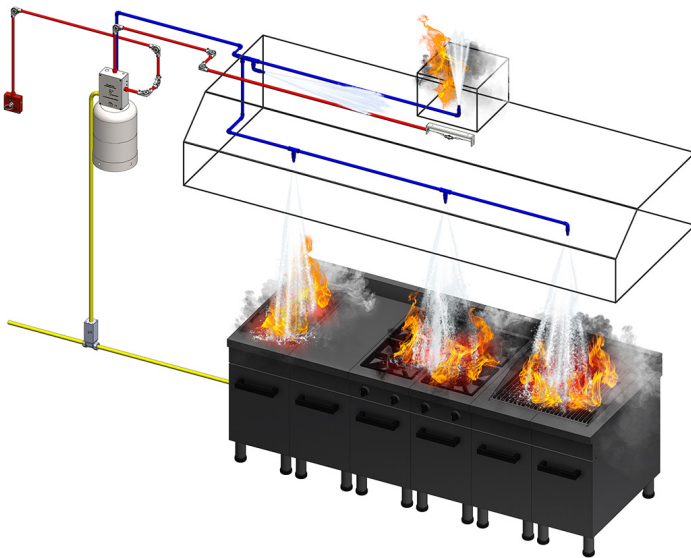


## VI System Kitchen Fire Suppression Systems



### FEATURES

- ▶ Easy to install, uses and maintain
- ▶ Wide nozzle coverage
- ▶ Non clogging nozzle
- ▶ Doesn't have any cartridge, hydraulic or other weak triggering system
- ▶ Doesn't need any replacement during maintenance
- ▶ Can be activated by manual or automatic
- ▶ Pressure can be monitored by gauge for easy and cost effective maintenance
- ▶ Can control gas shut of valve, ventilation system and also electric system with micro switch
- ▶ Simplified hydraulic calculation
- ▶ One type suppression piping installation
- ▶ Suitable for all kind of kitchen hoods

### ORDER DETAILS

- ▶ VI 8 : 8 Flows point fire suppression system
- ▶ VI 12 : 12 Flows point fire suppression system
- ▶ VI 18 : 18 Flows point fire suppression system

### TECHNICAL SPECIFICATIONS

- ▶ 9,5 Lt, 15 Lt ve 22,7 Lt capacity cylinders.
- ▶ 12 bar low pressure cylinders.
- ▶ 30° - 60° - 90° angle full cone nozzles.
- ▶ Automatic and manual activation is standard.
- ▶ UL Listed detectors with 141°C - 182°C - 260°C heat detection options.