

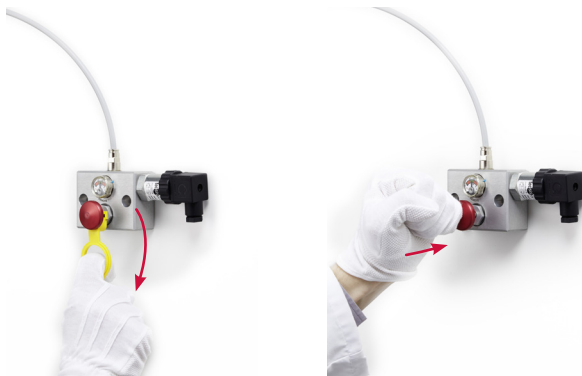


END USER GUIDE - COMMERCIAL KITCHEN FIRE SUPPRESSION SYSTEM

★ YOUR REFLEX IN CASE OF FIRE



- 1 If the system has not discharged automatically → Actuate it with the manual actuator
- 2 If the cooking equipment is not switched off automatically, switch it off
- 3 Evacuate the area
- 4 Call the fire service
- 5 Do not approach the area during the fire risk, if necessary use a portable extinguisher
- 6 Contact the maintenance service center (see next page)
- 7 Proceed to the cleaning of the area with clear water first, and then use a compatible standard household cleaner
- 8 Reset or replace your system according to the installation manual



★ YOUR MANUAL ACTUATOR

Function: Manually actuates the discharge of the TRIPLESTAR Fire Suppression System.

Make sure it is always accessible.

1. Pull the yellow safety device strongly
2. Push the red handle to actuate the discharge

★ DO'S & DON'TS

Do's

- Maintain your system (clean it and do regular maintenance check-ups)
- Do the visual check-up of the system regularly as described on p. 2
- Before using any cooking equipment, make sure that:
 - The system is ready to operate
 - The nozzle protection cap is in place
 - The manual actuator is freely accessible

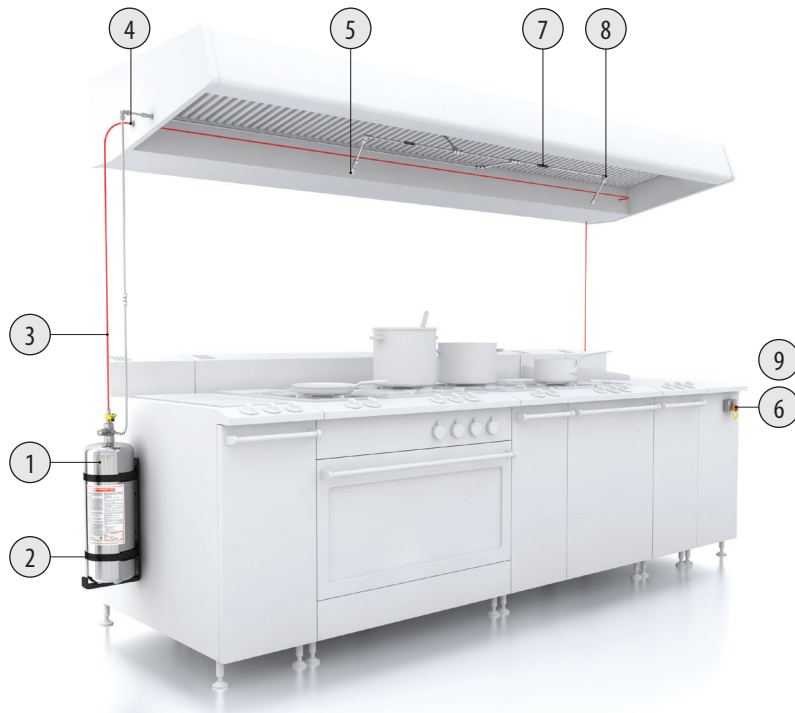
Don'ts

- Do not subcontract maintenance of your system through an installer not qualified by Rotarex
- Do not use corrosive or high alkaline cleaners
- Do not damage the sensor tube
- Do not expose the sensor tube to harsh flames or temperature higher than 90°C during normal functioning
- Do not move, remove, disassemble or manipulate any component of the fire suppression system

If you suspect any anomalies, please contact your maintenance service centre (see next page)

SYSTEM OVERVIEW

ELEMENTS YOU NEED TO KNOW FOR MAINTENANCE AND USE



- 1 Kitchen system cylinder
- 2 Cylinder bracket
- 3 FireDETEC Tube (grey)
- 4 Through panel fastener
- 5 Nozzles & protection caps
- 6 Manual release device
- 7 Discharge line support
- 8 Discharge pipe
- 9 Pressure switch



CAUTION: The system environment should always be between -30°C and 90°C (except for cylinder: +5°C to 50°C). Do not modify the discharge line. Do not damage the detection line.

★ MANDATORY SIMPLE MAINTENANCE STEPS (monthly)

For more details, refer to your manual

- ☐ Check the cylinder and all parts of the system for physical damage, deterioration or corrosion.
- ☐ Remove dirt and dust and check the FireDETEC® sensor tubing (3) conditions (no abrasion, cuts, kinks, obstructions).
- ☐ Check all manometers to ensure that the needle is in green zone (1) & (6).
- ☐ Make sure that the tamper seal of the ball valve is not broken or missing (1).
- ☐ Check all stainless-steel pipe brackets (7) & (8), fittings and the cylinder mounting bracket (2). Tighten loose parts. Replace all damaged or corroded parts.
- ☐ Make sure that every nozzle is protected by a protection cap (5).
- ☐ If the fire suppression system is monitored by an alarm box, check that it is operational.
- ☐ Make sure that the cooking appliances which need to be protected are still in the same location.
- ☐ Ensure that no changes have been made to the hood and ventilation system.
- ☐ Make sure that the temperature in the area of the cylinder does not exceed the operating temperature range from +5°C to +50°C.

POST FIRE MAINTENANCE

Once the zone is declared safe by the fire brigade, throw away the food which has been in contact with FireDETEC® F/Kea agent and clean the kitchen with clear water first.

For resetting the system, contact your installer:

Maintenance service center name:	E-mail:	Phone:
.....		