



Fire Protection for Catering Kitchens  
KS 2000 Compact Extinguishing System

*Cool down.  
Fire Protection by*

**MINIMAX**

# RISKS

## identifying

Catering kitchens tend to use large quantities of hot fat and oil for the preparation of food. These fats and oils pose a particularly high fire risk.

Most fires in kitchens start in deep fryers, frying pans and grilling plates with defective overheating protection.

Fat self-ignites at a temperature of 350 °C, which is easily reached, and fat fires tend to spread very quickly.

Attempts to extinguish such fires with water lead to devastating fat explosions. Using CO<sub>2</sub> extinguishers and fire blankets is often unsuccessful, and these devices are now prohibited by the trade associations in Germany and probably in all other countries for the extinguishing of fat fires. Kitchen fires can only be fought effectively with a specially developed extinguishant.

Every fire puts lives at risk and threatens the livelihood of people. Without effective fire extinguishing systems, you also risk huge damage to property. In many cases, extensive refurbishment is necessary. In the worst case, you might even be forced out of business.



The KS 2000 compact extinguishing system has been specifically designed for use in catering kitchens. The fire detection elements respond the moment the first small flame occurs, and the fire is promptly extinguished before serious damage can occur.

The Febramax-5 extinguishant used in the system works in two ways: It is sprayed through fine nozzles onto the equipment, forming a blocking layer over the fat or oil so that the fire is starved of oxygen.

Simultaneously, the fat is cooled down by the water contained in the agent, so preventing self-ignition. The KS 2000 is thus twice as effective and reliable as conventional extinguishers. The integrated NC switch ensures that all kitchen appliances are switched off instantly, preventing renewed self-ignition.

### Fire detection

The fire detectors are mounted in front of the grease filters and approx. 1.5 meters above the cooking appliances, detecting fires earlier than comparable systems by other suppliers.

# KS 2000

economical and reliable

## Flexible protection

If additional protection is required, you might opt for extra extinguishant by installing one or more secondary cylinders that are actuated separately.

## Inconspicuous safety

The compact, space saving and attractive design provides inconspicuous safety in the background. Hidden in an high-quality stainless steel housing the fire extinguishing system perfectly fits into modern kitchens.

## The pneumatic triggering system

The pneumatic fire detection devices respond quickly and reliably as soon as the set activation temperature is reached.

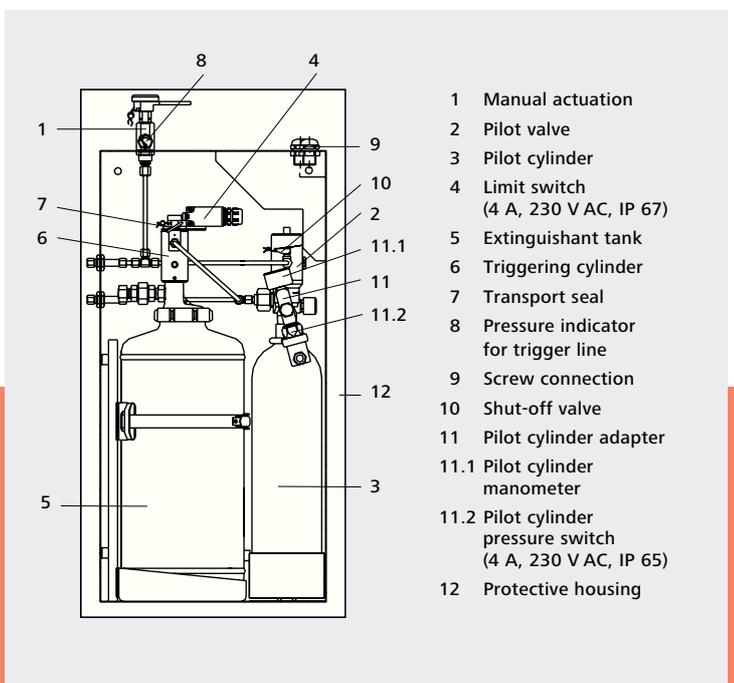
## Installation

- ▶ Concealed installation of lines used for both fire detection and supply of extinguishant.
- ▶ The pneumatic actuation system does away with mechanical devices such as cables, pulleys, and expensive stainless steel frames.



## Extinguishant

- ▶ Febramax-S has been specifically developed for use in catering kitchens and is a hygienically harmless substance.
- ▶ Extinguishes promptly and leaves only minimum residue behind.
- ▶ Safe fire extinction thanks to double effect (cooling and separation effect).
- ▶ Quick extinction of the fire prevents serious damage.
- ▶ Minimum downtime for the kitchen



# SYSTEM

economical and reliable

## System

- ▶ Compact space saving and attractive design.
- ▶ Suitable for subsequent fitting in extractor hoods, waste air ducts and automatic fryers.
- ▶ Cost-effective installation between working hours of the kitchen.
- ▶ Requires only minimum maintenance (service every 12 months only).

### Equipment to be protected

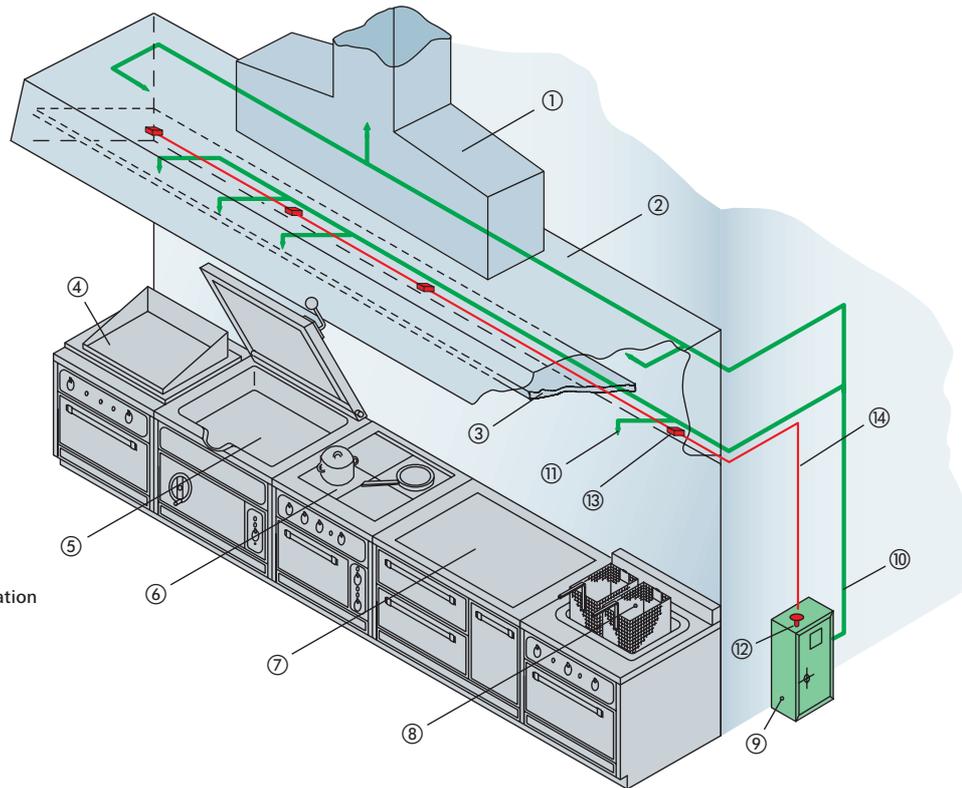
- ① Waste-air duct
- ② Extractor hood
- ③ Grease filter
- ④ Frying and grill plate
- ⑤ Tilt frying pan
- ⑥ Cooker
- ⑦ Worktop
- ⑧ Deep fryer

### Extinguishing system

- ⑨ Extinguishant supply unit
- ⑩ Extinguishant supply line
- ⑪ Extinguishing nozzle

### Pneumatic release device

- ⑫ Push button for manual actuation
- ⑬ Fire detection element
- ⑭ Pneumatic line



Dimensions of extinguishant supply unit	Extinguishant	Propellant	Actuation options	Number of nozzles	Supply lines and fittings	Fire classification
700 x 350 x 220 mm (H x W x D)	Febramax-S (9 litres)	Carbon dioxide (70 g)	Pneumatic, electrical and manual	Object protection and duct protection: max. 6 each	Stainless high- grade steel or equivalent material	Class A and special approvals for fat fires

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