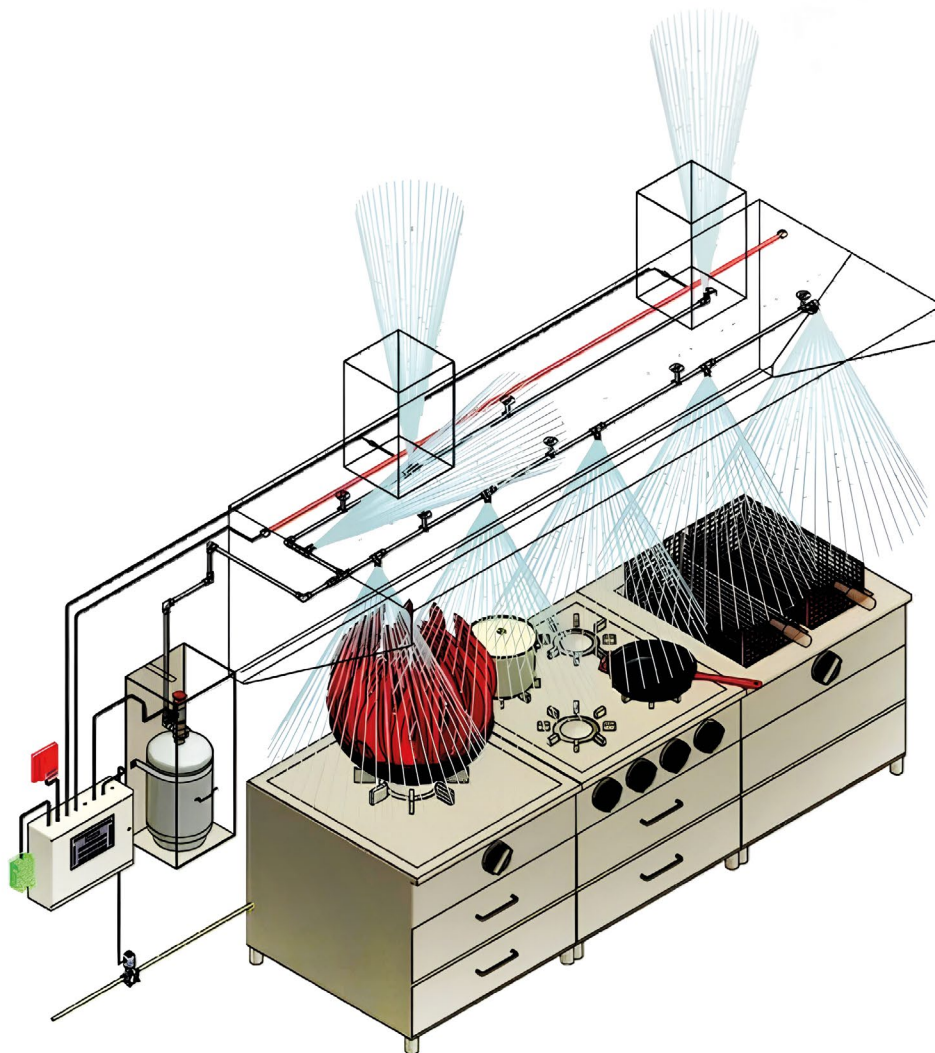# VENGERANT
PROTECTS FOR THE FUTURE

UL 300 LISTED –
VENGERANT KITCHEN
SUPPRESSION SYSTEM

UL 300 LISTED KITCHEN FIRE SUPPRESSION SYSTEM

In the demanding environment of modern commercial kitchens, the risk of fire is a constant concern due to high-temperature cooking appliances and flammable oils. The VENGERANT Kitchen Fire Extinguishing System is meticulously designed to address these hazards. Adhering to the stringent standards of NFPA and UL, our system ensures the highest levels of safety and reliability, making it ideal for use in kitchens of hotels, institutes, restaurants, and hospitals. Trust Vengerant for peace of mind and unmatched fire protection.

Ultimate Protection for Your Commercial Kitchen

VENGERANT fire suppression systems are meticulously designed to protect a comprehensive array of kitchen elements, including cooking appliances, ventilating hoods, plenums, exhaust ducts, grease filters, and other critical equipment, ensuring a safe and secure culinary environment. Ensuring the safety of your commercial kitchen is more critical than ever. With VENGERANT's advanced fire suppression system, you can focus on what you do best—creating culinary masterpieces—while we take care of the safety. This allows for a seamless cooking environment, free from the constant worry of potential fire hazards.

UL 300 LISTED KITCHEN FIRE SUPPRESSION SYSTEM

EFFORTLESS INSTALLATION AND MAINTENANCE
The system consists of Wet Chemical Agent, Cylinder enclosure, Fusible Link, Nozzles and Piping.

INNOVATIVE FIRE SUPPRESSION TECHNOLOGY
Utilizing a potassium carbonate-based wet agent, this system quickly extinguishes flames, cuts off the oxygen supply, and prevents reflash
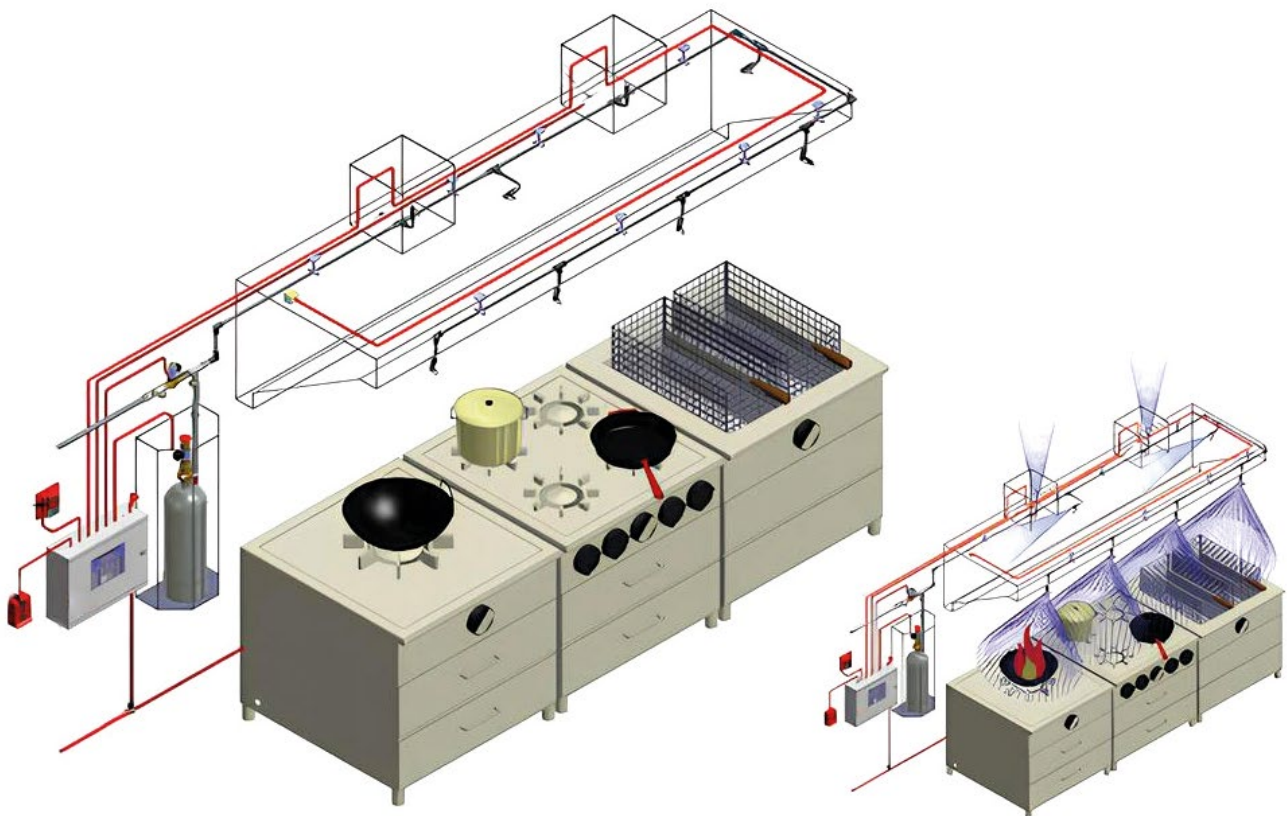
ADVANCED COMPONENTS
The system includes an advanced mechanical release module, a precision-engineered fusible link detector bracket, an intuitive manual pull station, and custom nozzles designed for optimal performance.

SPACE-SAVING DESIGN
Featuring flexible piping configurations, it maximizes kitchen space and simplifies maintenance, ensuring both efficiency and safety.

VENGERANT Kitchen Fire Suppression System is providing continuous protection. The system offers customizable solutions tailored to meet the specific needs of your kitchen.
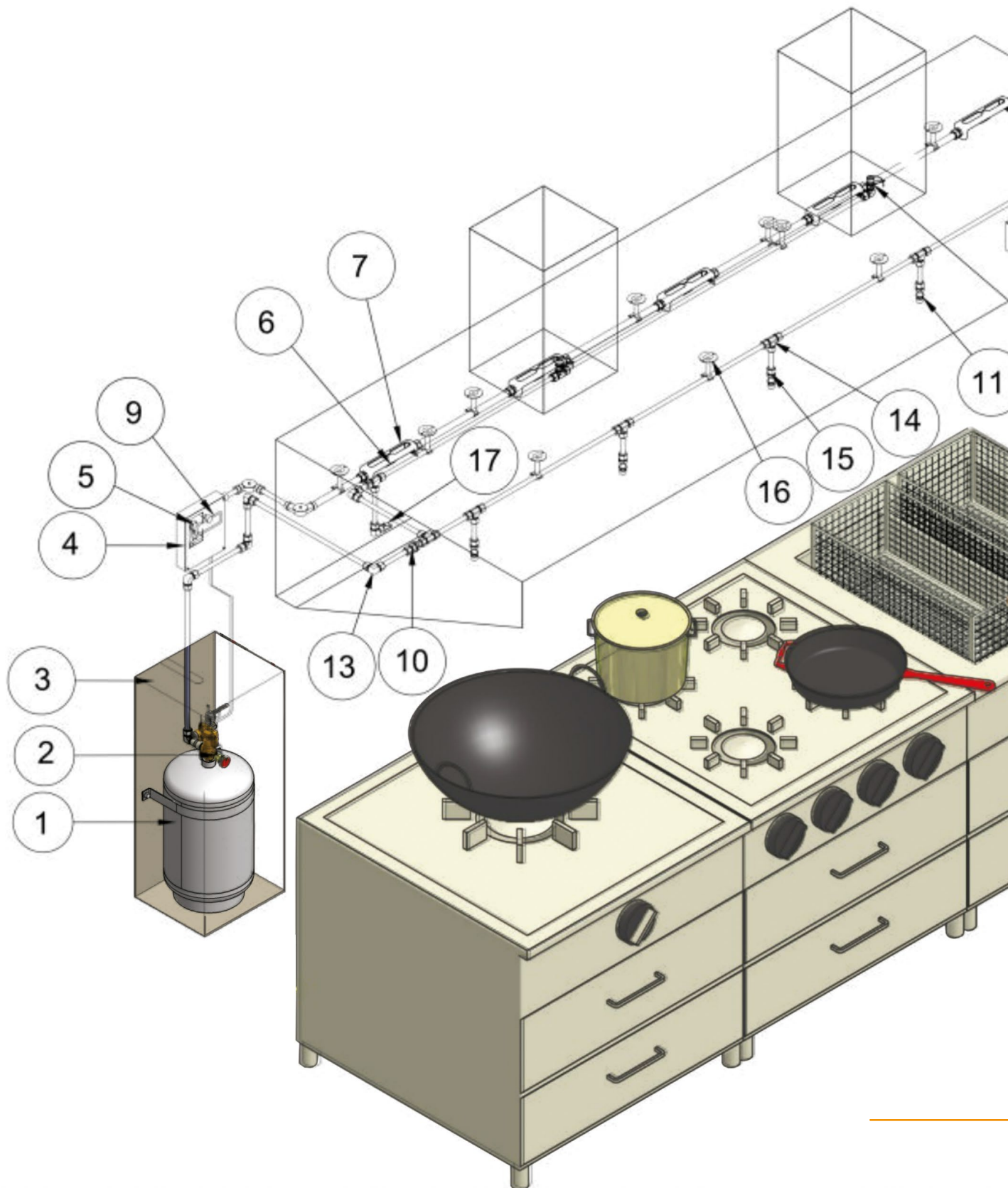
Robust and rigorously tested system meets strict fire test criteria, ensuring reliable and steadfast protection. VENGERANT Kitchen Fire Suppression System offers extended coverage, enhanced components, flexible piping options, and cost-effective wet agent technology.

Our advanced system features a state-of-the-art wet chemical agent, a robust cylinder enclosure, a precision fusible link, high-performance nozzles, and durable piping.
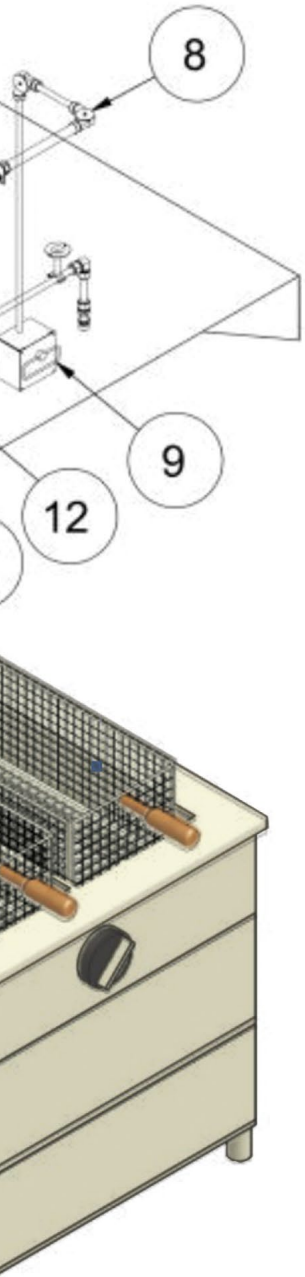
Flexible piping configurations allow for versatile installation in various kitchen layouts, preserving valuable kitchen space and ensuring optimal workflow.

Designing the Future of Fire Safety: Precision, Innovation, and Excellence

UL 300 LISTED KITCHEN FIRE SUPPRESSION SYSTEM

System Layout

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UL 300 LISTED KITCHEN FIRE SUPPRESSION SYSTEM

Description

1. Cylinder With Valve
2. Pressure Gauge
3. Cylinder Enclosure
4. Automatic Mechanical Activation Panel
5. Micro Switch
6. Fusible Link
7. Fusible Link Bracket
8. Corner Pulley
9. Manual Activation Pull Station
10. Compression Seal Adaptor
11. Cooking Range Nozzle
12. Duct Nozzle
13. Elbow Connector
14. TeeConnector
15. Straight Connector
16. Pipe Clamp
17. Plenum Nozzle

UL 300 LISTED KITCHEN FIRE SUPPRESSION SYSTEM

Protects Your Kitchen 24/7

VENGERANT Kitchen Fire Suppression System offers effortless installation, minimal maintenance, and long-term durability. Our competitive pricing does not compromise on quality, ensuring the best value. The system offers both automatic and manual actuation options to provide comprehensive fire suppression.

Technical Mastery for Optimal Fire Suppression

Experience a streamlined installation process, meticulously designed to minimize disruptions to kitchen operations while maximizing safety and functionality. Our authorized distributors offer expert support and servicing, strictly adhering to NFPA regulations to guarantee safety and reliability

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vengerant.com

UL 300 LISTED KITCHEN FIRE SUPPRESSION SYSTEM

COMPANY PROFILE

As VENGERANT, we set out with the mission of protecting the future in the world we live in. We aim to provide innovative solutions to fire protection systems. Our strong and determined stance is an indicator of reliability. Every step, every solution is an expression of our desire to provide a safe world to future generations.

As we look to the future, VENGERANT aims to expand our global presence and continue to set new benchmarks in the fire safety industry. We are dedicated to innovation, excellence, and the relentless pursuit of safety, ensuring that our clients can trust us to protect what matters most.

At VENGERANT, quality is paramount. Our products undergo rigorous testing and quality assurance processes to ensure they perform flawlessly in the most demanding environments. We adhere to international standards and continuously invest in research and development to stay ahead of industry trends and technological advancements

We are proud to be a pioneer in firefighting, and we are here to reflect this pride to our customers, business partners and every community. Because we, as VENGERANT, resolutely pursue the goal of "Protect for the future". The safety of you and our environment is our top priority for our goal.

VENGERANT KITCHEN FIRE PROTECTION

In modern commercial kitchens, the risk of fire is always present due to high-temperature cooking appliances and flammable oils.

VENGERANT Kitchen Fire Suppression Systems are meticulously designed to protect a comprehensive array of kitchen elements, including cooking appliances, ventilating hoods, plenums, exhaust ducts, grease filters, and other critical equipment, ensuring a safe and secure culinary environment.

By integrating advanced technology, precise engineering, and an unwavering commitment to excellence, VENGERANT's fire suppression systems stand out in the industry.
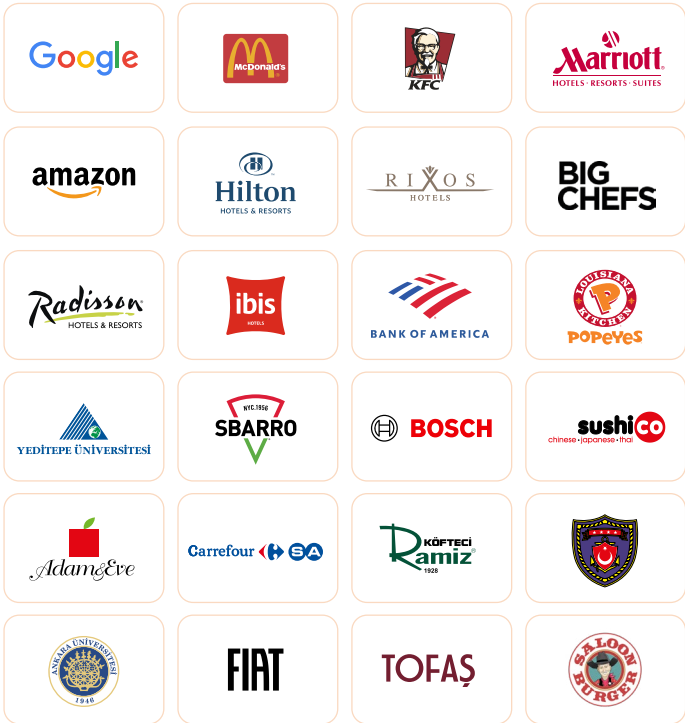
The system is developed according to the NFPA & UL Standards. It can be widely used in the Kitchens of the Hotels, Institutes, Restaurants and Hospitals etc.

Our esteemed clientele encompasses a wide range of establishments, including fast food chains, luxury hotels, healthcare facilities, educational institutions, corporate cafeterias, shopping mall food courts, marine galleys, and more.
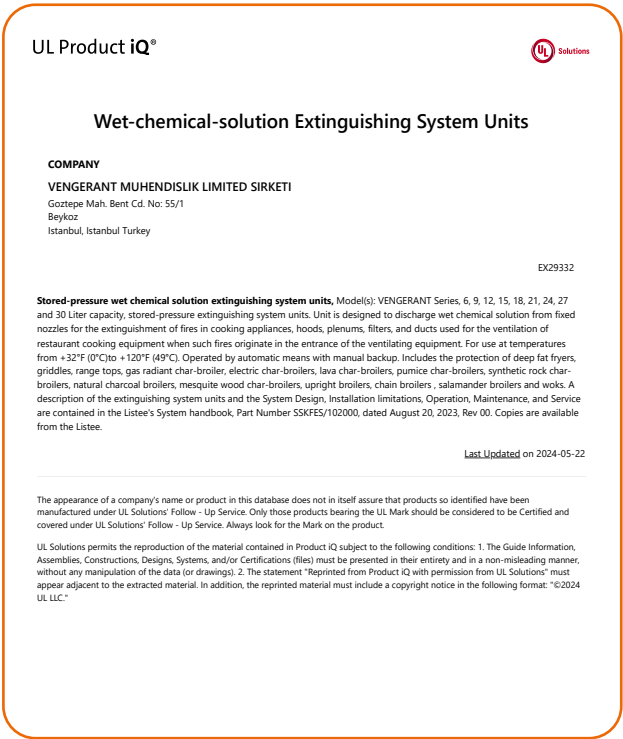
K CLASS CYLINDER

Stainless steel body
Available in following Sizes

9 ltrs., 12 ltrs., 15 ltrs., 18 ltrs., 21 ltrs., 24 ltrs., 27 ltrs., 30 ltr.

AGENT PROPERTIES

Appearance: Light Brown
Specific Gravity: 1.02-1.05 g/cm^3
Freeze Point: -7,0°C

CLIENTELE

CERTIFICATE

UL Product **iQ**®   (UL) Solutions

Wet-chemical-solution Extinguishing System Units

COMPANY

VENGERANT MUHENDISLIK LIMITED SIRKETI
Goztepe Mah. Bent Cd. No: 55/1
Beykoz
Istanbul, Istanbul Turkey

EX29332

Stored-pressure wet chemical solution extinguishing system units, Model(s): VENGERANT Series, 6, 9, 12, 15, 18, 21, 24, 27 and 30 Liter capacity, stored-pressure extinguishing system units. Unit is designed to discharge wet chemical solution from fixed nozzles for the extinguishment of fires in cooking appliances, hoods, plenums, filters, and ducts used for the ventilation of restaurant cooking equipment when such fires originate in the entrance of the ventilating equipment. For use at temperatures from +32°F (0°C)to +120°F (49°C). Operated by automatic means with manual backup. Includes the protection of deep fat fryers, griddles, range tops, gas radiant char-broiler, electric char-broilers, lava char-broilers, pumice char-broilers, synthetic rock char-broilers, natural charcoal broilers, mesquite wood char-broilers, upright broilers, chain broilers , salamander broilers and woks. A description of the extinguishing system units and the System Design, Installation limitations, Operation, Maintenance, and Service are contained in the Listee's System handbook, Part Number SSKFES/102000, dated August 20, 2023, Rev 00. Copies are available from the Listee.

<u>Last Updated</u> on 2024-05-22

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UL Product iQ®

UL Solutions

Wet-chemical-solution Extinguishing System Units

COMPANY

VENGERANT MUHENDISLIK LIMITED SIRKETI

Goztepe Mah. Bent Cd. No: 55/1
Beykoz
Istanbul, Istanbul Turkey

EX29332

Stored-pressure wet chemical solution extinguishing system units, Model(s): VENGERANT Series, 6, 9, 12, 15, 18, 21, 24, 27 and 30 Liter capacity, stored-pressure extinguishing system units. Unit is designed to discharge wet chemical solution from fixed nozzles for the extinguishment of fires in cooking appliances, hoods, plenums, filters, and ducts used for the ventilation of restaurant cooking equipment when such fires originate in the entrance of the ventilating equipment. For use at temperatures from +32°F (0°C)to +120°F (49°C). Operated by automatic means with manual backup. Includes the protection of deep fat fryers, griddles, range tops, gas radiant char-broiler, electric char-broilers, lava char-broilers, pumice char-broilers, synthetic rock char-broilers, natural charcoal broilers, mesquite wood char-broilers, upright broilers, chain broilers , salamander broilers and woks. A description of the extinguishing system units and the System Design, Installation limitations, Operation, Maintenance, and Service are contained in the Listee's System handbook, Part Number SSKFES/102000, dated August 20, 2023, Rev 00. Copies are available from the Listee.

Last Updated on 2024-05-22

PROTECTS FOR THE FUTURE

VENGERANT

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