



Catering Facility

Windhof, Luxembourg

CHALLENGE:

Provide customized fire detection and suppression for vast catering facility

SOLUTION:

ANSUL® PIRANHA Dual-Agent Restaurant Fire Suppression System

APPLICATION:

Ventilation and cooking equipment in 10,000 m² (107,639 ft²) kitchen

When planning the renovation of its kitchen areas in 2013, a large catering facility in Windhof, Luxembourg sought customized protection for its specific challenges which included one of the largest vented ceilings in Europe and protection of several hazards including grills, fryers and ovens. The kitchens are in operation six days a week with 100 staff members potentially working in the kitchen areas simultaneously to cater for up to 5,000 people.

The ANSUL PIRANHA Dual-Agent Restaurant Fire Suppression System was chosen for its overlapping nozzle protection to allow for flexibility in the cooking appliance arrangement. The only agent-plus-water fire suppression hybrid on the market today, the PIRANHA system combines the fast flame knockdown and securing power of the PRX Liquid Fire Suppressant with the fast cool-down capability of water to help prevent reflash. The PIRANHA system requires 60 percent less chemical agent and is 15 times faster in cooling down cooking oils than conventional single-agent systems. The system carries LPCB and UL approvals/ listings, is CE marked and complies with most insurance recommendations.

With a long list of approvals, Tyco Fire Protection Products was the obvious choice for fire suppression equipment when the customer was planning the kitchen renovation. The team specified the right solution for the customer's needs and tailored the system to its unique environment without compromising on quality.

A comprehensive, special hazard brand of Tyco Fire Protection Products – ANSUL products are supported by an extensive network of factory-trained distributors who service and maintain PIRANHA systems for customers worldwide.