

Dusit Thani Hotels and Resorts

Case Study



Location:
Bangkok, Thailand

Challenge:
Provide an advanced and reliable fire suppression solution that is simple to maintain and is listed by UL, ULC and LPCB

Product Solutions:
ANSUL® R-102 Restaurant Fire Suppression System

Application:
Kitchen hood, duct and modern cooking equipment in hotel restaurants and culinary schools

Hotel and restaurant kitchens are constantly under strain, and the demands placed on them today lead to new hazards and risks. For example, the use of vegetable cooking oils mean that hotter cooking temperatures are required, and high-efficiency cooking appliances result in equipment that stays hotter, longer. While these developments are helpful for better kitchen operations, they also can create fires that are more difficult to extinguish.

When designing the kitchen areas for hotels and resorts, these hazards need to be addressed. As such, Dusit Thani sought a responsive fire protection solution that could provide quick fire knockdown and suppression, to meet the challenges of a modern restaurant kitchen.

With over 25 hotels in the Dusit Thani group and kitchens with an average size of 1,100 square meters, the fire suppression solution had to deal with a wide range of challenges. After a careful review of the possible solutions available, the customer opted for the ANSUL® R-102 Restaurant Fire Suppression System. The system incorporates a flexible design with an extremely effective ANSULEX Low pH Liquid Agent that quickly knocks down flames and cools hot surfaces, while generating a tough vapor-securing blanket that helps prevent reflash. At the same time, the system is easy to maintain as it is cartridge-operated, providing quick, hassle-free onsite recharge to reduce downtime. The R-102 system also allows overlapping appliance protection, where nozzles are arranged to provide overlapping agent discharge patterns, thus able to provide comprehensive protection even when appliances under the hood are replaced or rearranged. To complement kitchen designs, the R-102 system also features an aesthetic stainless steel enclosure that is non-corrosive.

Johnson Controls has a trained and certified local ANSUL® distributor, Magpie Blazetech, to service and maintain the system. This was a key factor which gave Dusit Thani confidence that the system would provide effective and reliable performance. Another factor in specifying the R-102 system was its approvals and listings by UL, ULC, LPCB and other international agencies. As a leading hospitality group, Dusit Thani has high standards for hotel restaurant fire protection, and have chosen to use ANSUL® fire suppression systems to protect their kitchens.