ROTAREX
FIRETEC

PARTNER FIRE
integradora de soluções tecnológicas



TRIPLESTAR
COMPLETE SYSTEMS FOR COMMERCIAL KITCHENS

A COMPLETE DETECTION & SUPPRESSION SYSTEM PRE-ENGINEERED FOR COMMERCIAL KITCHENS

PARTNER FIRE
integradora de soluções tecnológicas

★ Easy / Flexible installation
★ Quick & Effective suppression
★ Highly Dependable: no electricity or moving parts
★ Reduces even the most critical kitchen fire risks
★ Kitchen Fire Suppression System tested and certified by LPCB

LPS 1223: Issue 2.3
Cert. No. 724b

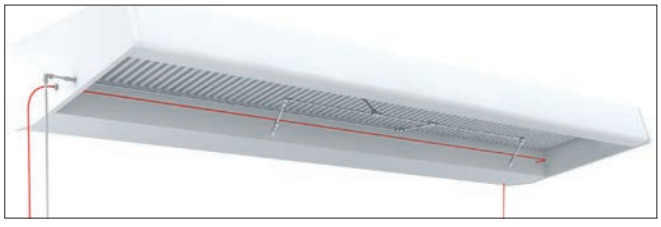
LPCB Certified and Listed for Fixed Fire Extinguishing Systems for Catering Equipment. Tested for quality, Safety and Performance according to LPS 1223, Issue 2.3.



*Red tubing for visualization only.
System is installed with grey tubing

THE FIREDETEC® DIFFERENCE

Rotarex FireDETEC® systems use a proprietary continuous linear sensor tube that reliably detects and actuates release of the extinguishing agent using pneumatic technology. It is more flexible, space efficient and cost effective versus alternative mechanical or electronic systems.



1. Quick & Easy installation directly above high-risk cooking areas:
The flexible sensor tubing is easily installed directly inside the extractor hood - directly above cooking areas..

When in service, the tubing is pressurized with dry nitrogen to 16 bar. The dynamics of pressurization make the tubing more reactive to heat.

2. Early fire detection:
If a flame-up occurs, the heat of the fire causes the pressurized Sensor tube to burst at the hottest spot (approx. 175°C).

3. Instant suppression:
The sudden tube depressurization actuates the special pressure differential valve and instantly floods the cooking area with Class F extinguishing agent. The fire is quickly suppressed just moments after it began... minimizing damage and downtime.

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ALL RIGHTS OF CHANGE RESERVED

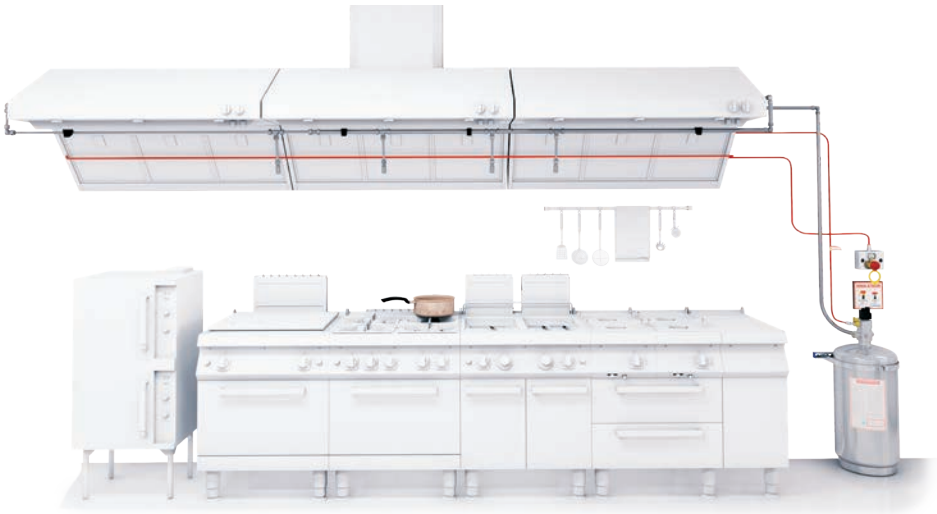
EFFECTIVE PROVEN FIRE PROTECTION FOR KITCHENS OF ALL SIZES

★ Effective protection of kitchen hood and multiple cooking zones:
- 9L TRIPLESTAR system can protect 3 zones (ex: 2 cooking areas + 1 hood)
- 16L TRIPLESTAR system can protect 4-6 zones (ex: up to 5 cooking areas + 1 hood)
- 25L TRIPLESTAR system can protect 7-9 zones (ex: up to 8 cooking areas + 1 hood)

★ Linear detection provides a broader detection coverage

★ Protects small, medium and large commercial kitchens with just one system

★ 16L and 25L Kitchen Fire Suppression Systems:
- Choice between pneumatic and/or electromagnetic detection
- Plug and Play connection to an existing electric detection system possible



FLEXIBLE AND EASY TO INSTALL KITCHEN FIRE SUPPRESSION SYSTEMS



9L 16L 25L

DIFFERENT CYLINDER SIZES FOR SMALL, MEDIUM AND LARGE COMMERCIAL KITCHENS



ONLY ONE SINGLE TYPE OF NOZZLE FOR ALL COOKING APPLICATIONS



COMPACT AND ATTRACTIVE DESIGN OF THE MANUAL ACTUATOR



UNIQUE SENSOR TUBING SPECIFICALLY DESIGNED TO WITHSTAND HEAT AND GREASE CONDITIONS

ALL RIGHTS OF CHANGE RESERVED

ROTAREX FIRETEC

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ALSO AVAILABLE FOR SMALL AND DOMESTIC KITCHENS

3L MINI KITCHEN SYSTEM



IDEAL FOR ANY SMALL KITCHEN

- ★ STUDENT APARTMENTS
- ★ ELDERLY & HANDICAPPED APARTMENTS
- ★ RENTAL / AirBnB HOMES / APPART-HOTELS
- ★ OFFICE KITCHENETTES
- ★ HOME KITCHENS
- ★ STREET VENDOR CARTS

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