

KITCHEN PRODUCT RANGE

ACCESSORIES



Fire Blankets



Signage



Heat/Smoke
Detectors

F-CLASS FIRE EXTINGUISHER



- Stainless Steel Valve Handles
- Rubber Hose
- 316 Stainless Steel
- Stainless Steel Hose Holder
- "F" Type Displosion Nozzle

This highly specialised product uses Potassium Salts as a base to cool and extinguish oil fires that burn at 350°C. This extinguishing medium is biodegradable and non toxic with a neutral pH. It is unharmed to food and appliances.

**For the full range of CENTA fire
protection equipment and services visit:**

www.centa.co.za



CENTA GROUP
COMPLETE FIRE PROTECTION

PRODUCT CATEGORIES:

- Fire Extinguishers
- Fire Hose Reels, Fire Fittings
& Accessories
- Cabinets
- Sprinkler Systems
- Powders & Foams
- Fire Protection Clothing
- Passive Fire Protection

A high performance, specialised product range is exclusive to **CENTA GROUP**.

SPECIALISED SERVICES:

- Kitchen Systems
- Fire Risk Management
- Electronic Fire Detection &
Gaseous Extinguishing Systems
- Fire Training
- Turnkey Projects
- **National Maintenance
Contracts**



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GROUP ACCREDITATIONS

SABS
ISO 9001



S.A.G.C.C.
FIRE



Construction
Industry
Development
Board

125%
BEE COMPLIANT

KITCHEN SYSTEM

Exclusive to:



CENTA GROUP
COMPLETE FIRE PROTECTION





KITCHEN SYSTEM

Exclusive to:
CENTA GROUP

F-CLASS FIRE KITCHEN SYSTEM

The **CENTA GROUP** supplies and installs internationally designed kitchen fire suppression systems, suitable to meet the needs of kitchen areas typically found in hotels, restaurants and public institutions.

FACTS ABOUT FAT FIRES

- Fat fires fall under the F-Class classification.
- Cooking oils are difficult to extinguish due to high ignition temperatures and because cooking oil spontaneously combusts at about 360°C.
- To extinguish a cooking oil fire, the fire needs to be cooled down and smothered for a long period.
- Never use water on a fat fire – water has tendency to cause oil fires to explode.
- Dry chemical powder extinguishers will provide an effective knock down of an oil fire, but have no cooling or sealing capabilities, so the risk of the fire re-igniting is high.

CENTA GROUPS' specialised F-Class Fire Fighting medium is biodegradable and non toxic.



THE CHALLENGE: Fat Spontaneously Combusts

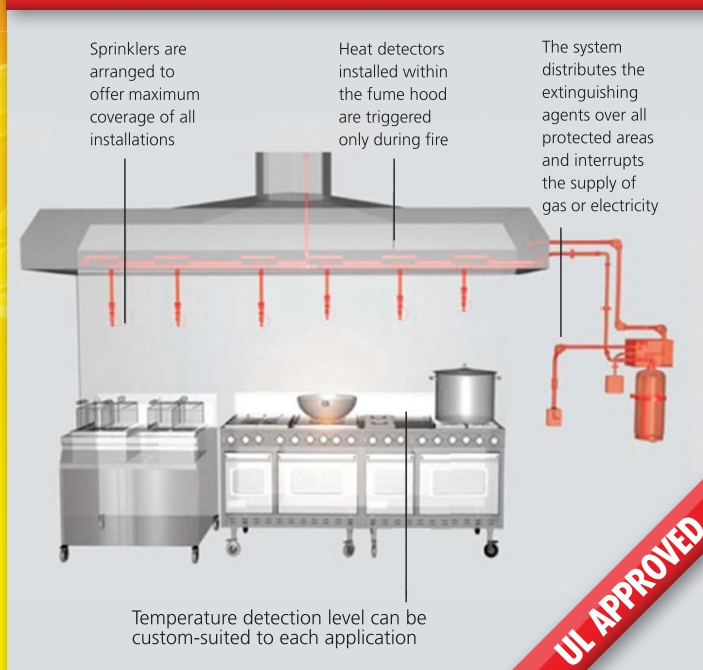
Electric and gas-operated machines in the kitchen use large amounts of inflammable ingredients and are in particularly high danger of ignition and fire outbreak.

THE KITCHEN SYSTEM

Our system consists of an automatic fusible link fire detection and fully-mechanical suppression system designed specifically to meet the needs of kitchen areas typically found in the hospitality industry.

Liquid Potassium Salt is used to extinguish cooking oil fires. Upon contact with the hot oil, the liquid foams, preventing oxygen from reaching the fire, at the same time cooling hot oil.

REACHES EVERY POINT YOU NEED TO PROTECT



This kitchen system must be installed by a trained and certified **CENTA GROUP** technician.

FEATURES

- The system is triggered automatically however it also has a manual override.
- The temperature detection level can be adjusted to suit different applications.
- Heat detectors are installed within the fume hood and are triggered only by fire.
- The sprinkler area is arranged to offer maximum coverage of all installations.
- All system parts are attractively styled, so as not to detract from the look of the kitchen, while the design ensures that kitchen workspace is not disrupted.
- Extinguishing liquid has a low acid level (pH:9) and does not damage stainless steel surfaces.
- At the time of a fire outbreak, the system is triggered and programmed to interrupt the supply of gas and electricity for maximum protection against re-igniting.
- The system offers safety and security and aims to protect people, property and the environment.

All system parts are attractively styled, so as not to detract from the look of the kitchen, while the design ensures that kitchen workspace is not disrupted.

