

FAST. SIMPLE. GUARANTEED.
AUTOMATIC EXTINGUISHING SYSTEM FOR KITCHEN HOODS.



The simple and reliable system in case of fire in a kitchen hood.



6 OR 9 LT FOAM ORFEO SYSTEM

In a professional kitchen of a restaurant, hotel, catering...in the hood as well as in the cooking area, there's a combination of high temperatures and flammable product (mainly oils and fats), which would help a fire to appear. ORFEO has designed a certified system which faces this danger.

HOW DOES THE ORFEO SYSTEM WORK?

In case of fire, the extinguishing agent is released when the thermal fuse reaches the temperature (93º, 141º, ect). The aqueous solution allows a fast extinction and a fast refrigeration of the area. The foam creates a uniform coating which avoids fire reignition.

MAXIMUM ADVANTAGES

- . Gives a fast answer
- . Autonomous. Doesn't need electricity and remains 24 hours/24 hours activated
- . 100% automatic. No personnel required
- . Small sized system and low cost. Simple installation compared to other existing systems.
- . Extinguishing agent is biodegradable and non pollutant. It's neutral PH together with its soapy effect, make it easy to clean.
- . Easy starting-up and maintenance
- . Since it's a low pressure system (11-15 bar), hazard is reduced during manipulation and starting-up.
- . It doesn't interfere in the daily work of a professional kitchen.

NOTE: THIS SYSTEM IS NOT RECOMMENDED FOR GRILLS AND ROASTERS

