



The ANSUL® R-102 Restaurant Fire Suppression System is automatic, pre-engineered, and designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters.



**1** **Discharge nozzles** are each tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3) with each nozzle having a metal blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

**2** Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an **agent distribution hose**, allowing the appliance to be moved for cleaning without disconnecting the appliance fire suppression protection.

**3** **Flexible conduit** allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles.

**4** The **remote manual pull station** is made of a molded composite material with a red color that makes it more readily identifiable as the manual means for fire suppression system operation.

**5** The agent tank is installed in a **stainless steel enclosure** or wall bracket and is constructed of stainless steel. Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L).

**6** When more **than two agent tanks** (or three 3.0-gallon (11.4 L) tanks in certain applications) are required, the regulated actuator assembly provides expellant gas for additional tanks. It is connected to the **cartridge receiver** outlet of the **regulated release mechanism** for simultaneous agent discharge.

**7** The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply up to three agent tanks. It has automatic actuation capabilities by a **fusible link detector** and remote manual actuation by a mechanical pull station.

To learn more about the R-102 system or to place an order, call 1-800-862-6785 or visit website.