

WHY CEASEFIRE KITCHEN SUPPRESSION SYSTEMS?

-  Fully integrated range
-  Most advanced technology
-  Global certifications
-  Unmatched quality



A full-spectrum Kitchen Fire Suppression Systems range



- LPCB Certified Water Mist based system
- LPCB Certified Wet Chemical Based System
- BSI Tested Domestic Kitchen Systems in both, Watermist & Wet chemical agents.



① Ceasefire Watermist Based Kitchen Fire Suppression System.



Ceasefire's LPCB Certified Watermist Based Kitchen Suppression System has been specially designed for commercial kitchens.

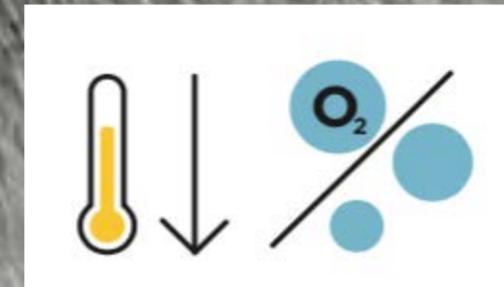
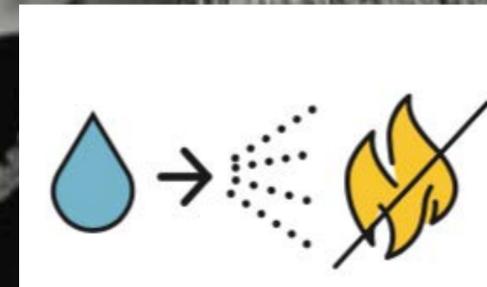
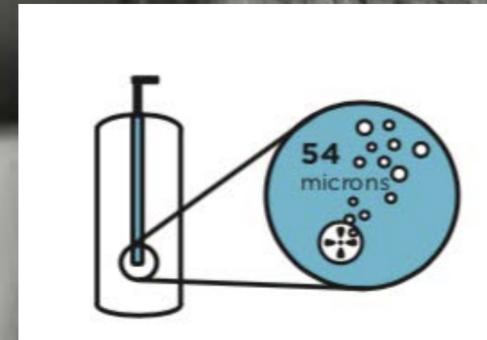
The USP of the system is that it's a Watermist system, which causes no collateral damage, ensuring the kitchen is up and running at the earliest.



Revolutionary Watermist Technology.

Watermist is a completely green extinguishing agent that is a fine spray of water droplets. The moment water mist comes in contact with fire it rapidly turns into steam, blocking the entry of oxygen and bringing down the temperature to below combustion levels.

The huge benefit of Watermist is that it is an absolutely clean extinguishing agent. Which means it doesn't cause any damage; either to the expensive kitchen equipment or food items. Allowing the kitchen to get back into action without any significant downtime.



② Ceasefire Wet Chemical Based Kitchen Fire Suppression System.



The Ceasefire's LPCB certified Wet Chemical based system combines ground-breaking technology with functional simplicity.

The USP of the system is that being a Wet Chemical (foaming agent) based system, it is super power and kills any kind of kitchen fire in seconds.



The potent Wet Chemical agent

The Wet chemical foam kills any type of fire in split seconds without giving fire any chance of re-ignition.

The Ceasefire Wet Chemical Based Kitchen Fire Suppression System provides effective protection for kitchens with all types of cooking applications like frying, stir frying, roasting, baking, etc, as a cost effective solution.



③ Ceasefire Domestic Kitchen Fire Suppression Systems.

bsi. Tested

Ceasefire's BSI tested Domestic Kitchen Fire Suppression systems have turned the state-of-the-art commercial kitchen fire suppression technology into functional simplicity for domestic application.

The USP of the systems is that they are totally unobtrusive in design and are almost retrofittable in nature.



Come in both Watermist & Wet Chemical agents

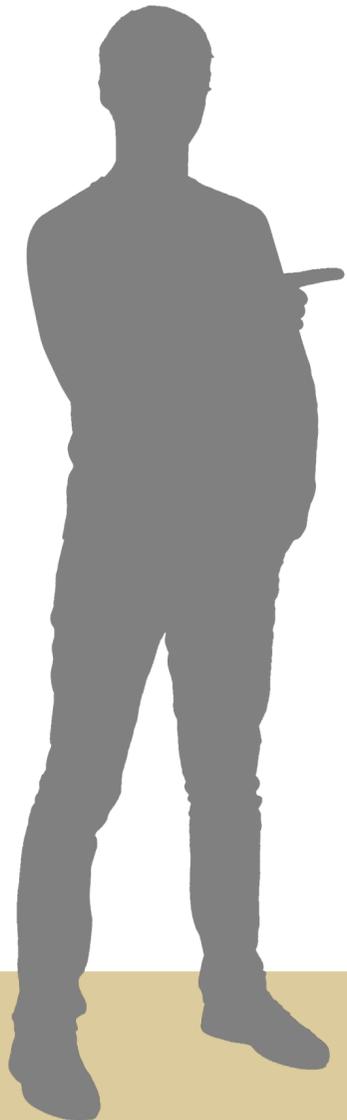
bsi. Tested

The Watermist based systems guarantee you have the cleanest extinguishing agent available on the planet to protect your kitchen and ensures zero collateral damage,

The Wet chemical Based system brings in the power and swiftness to kills all kitchen fires within seconds.



What makes Ceasefire kitchen systems the best in the world?

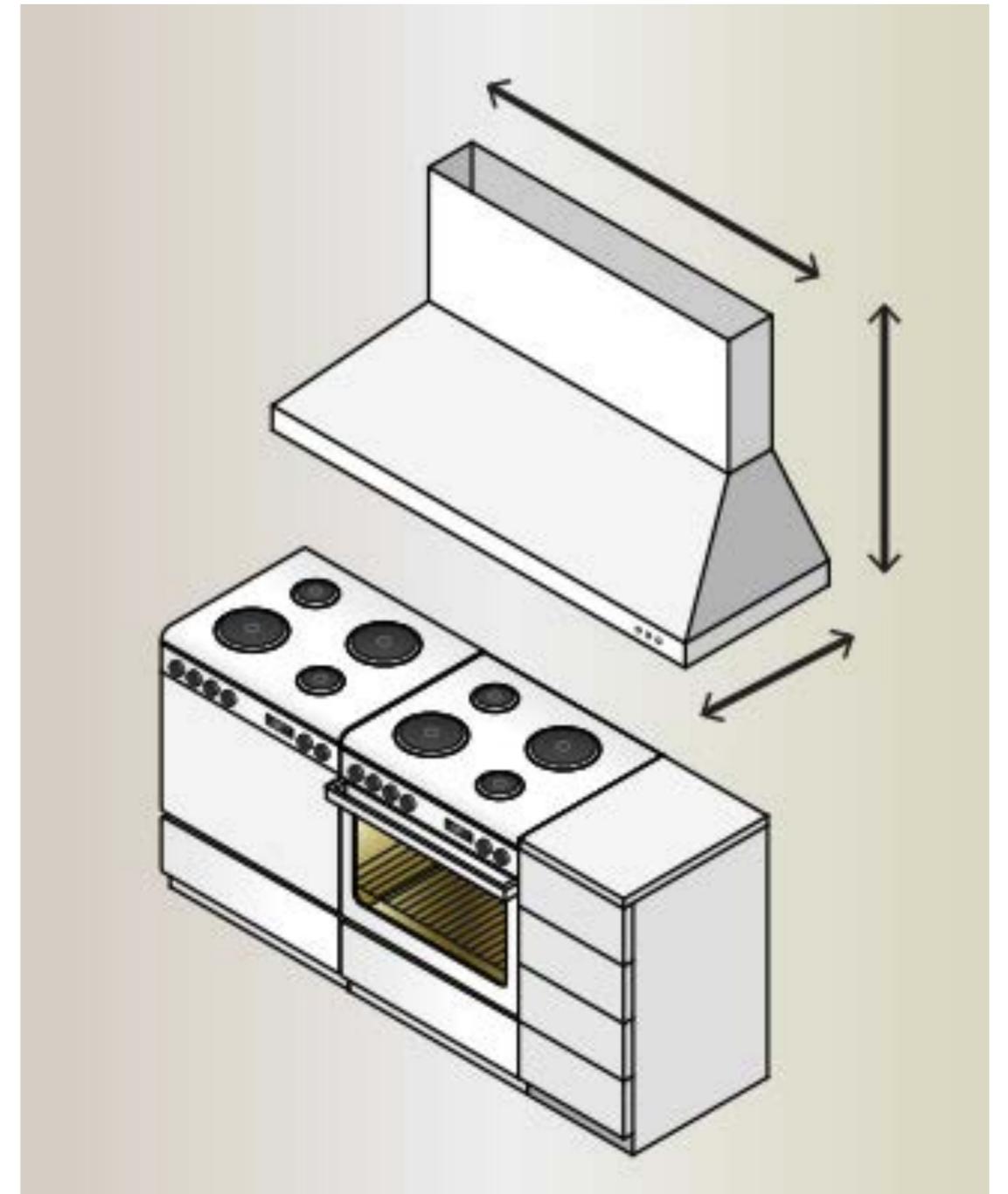


- Customized design for every kitchen
- Highly advanced detection
- Complete freedom for the chef to move the hot & cold area at will
- Next generation Valve technology
- Stored-pressure, low maintenance system
- Intelligent Response Panel
- LPCB Certified as a complete system on LPS 1223 Standard



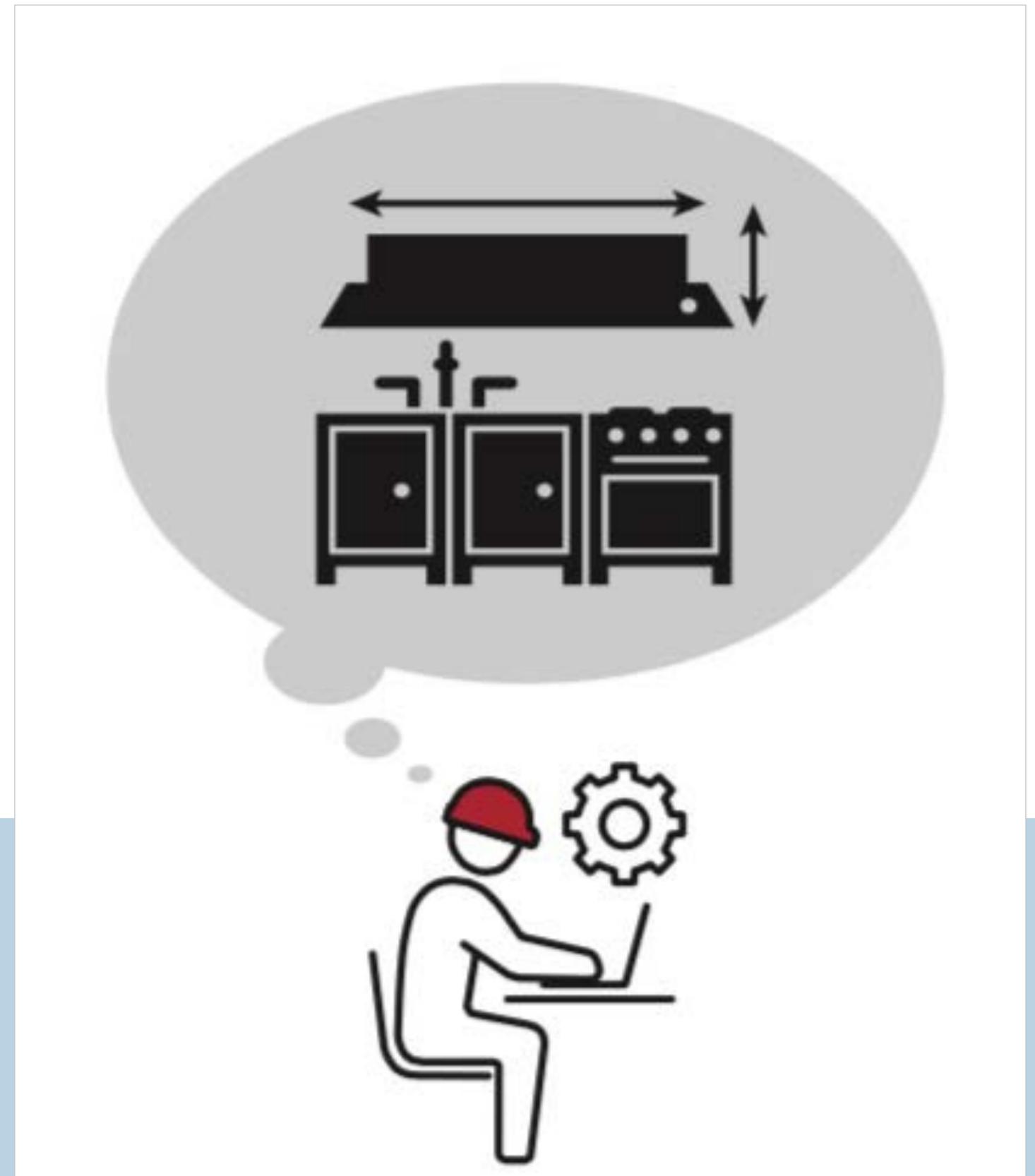


Every Ceasefire Kitchen
Fire Suppression System is
**customized for the
Kitchen it is installed at.**



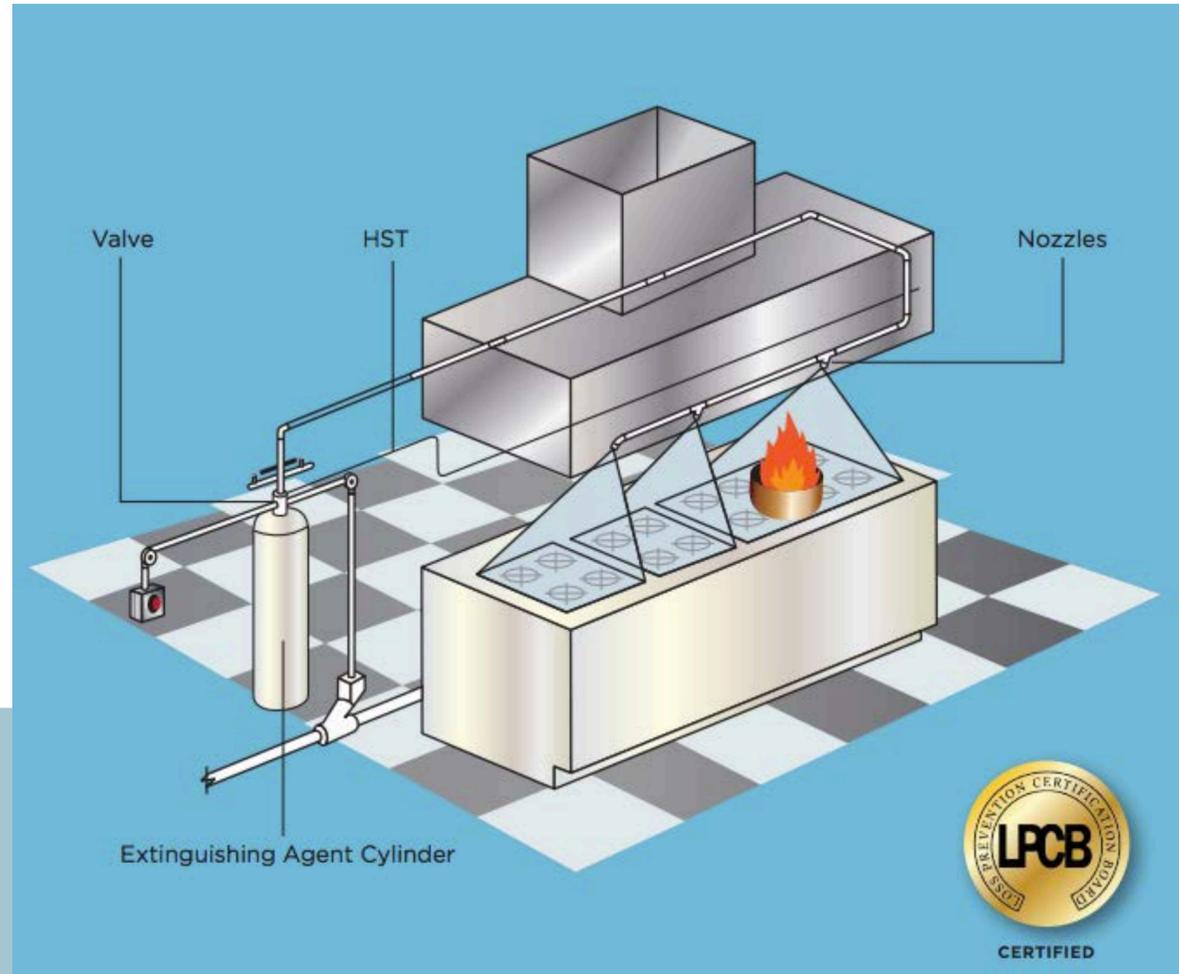
In-house design cell

The true advantage of Ceasefire's Kitchen Fire Suppression Systems come with the company's In-house Design Capability. The Design cell comprises of a team of qualified Engineers, CAD Designers and Fire Experts who have extensive experience of customizing fire suppression systems for a wide variety of commercial & domestic kitchens.

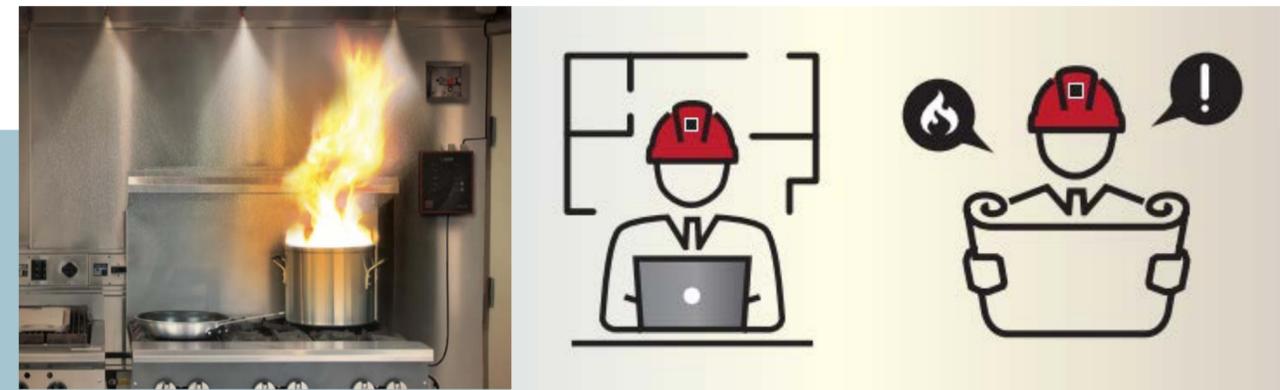




Comprehensive design norms.



Ceasefire's Kitchen Fire Suppression Systems are designed following comprehensive structured design norms. The systems are configured specifically for a given kitchen site, and the installation details are laid out. These comply with the highest international standards.



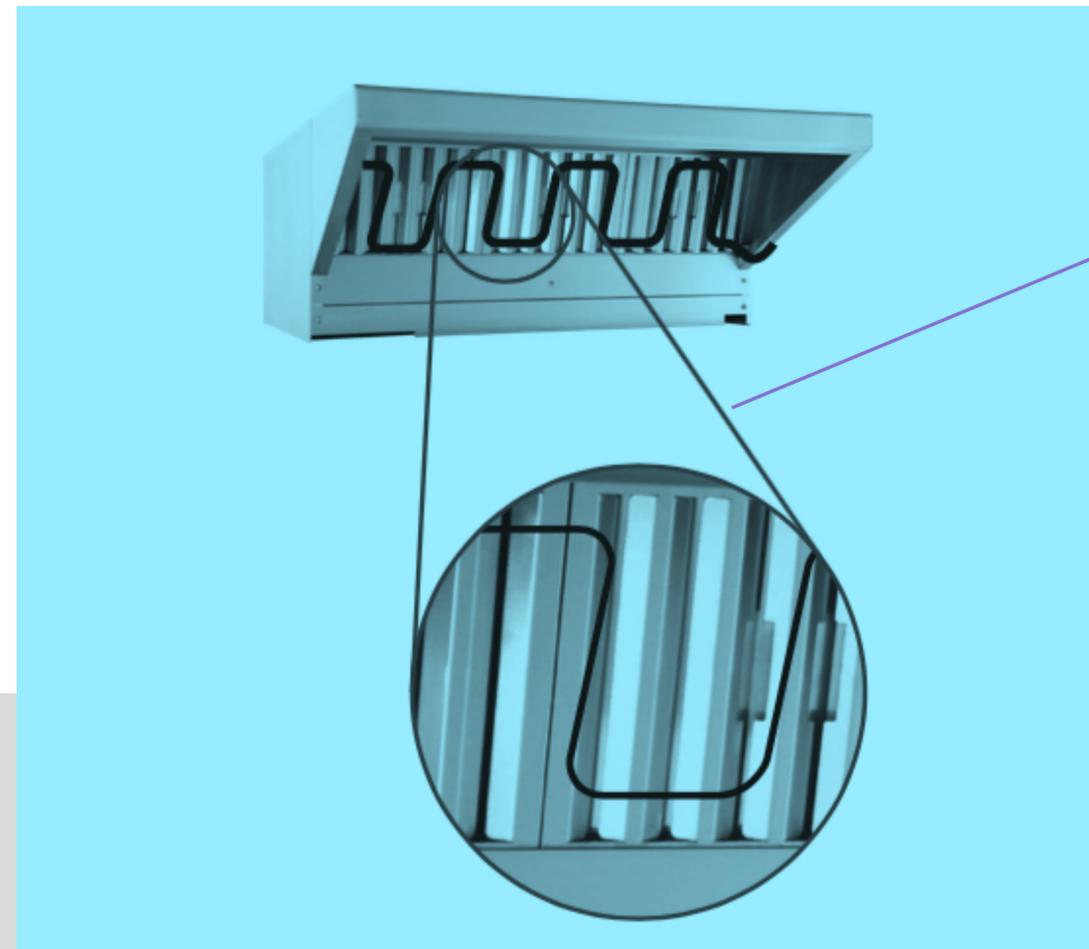
Highly advanced Heat Sensing Tube based Fire Detection

The most prominent feature of the Ceasefire kitchen fire suppression systems is a specially designed, high grade, multi-layered, pneumatic polymer tube that runs unobtrusively throughout the area at risk .

This Heat Sensing Tube is UV protected for longer life, and can withstand the influence of other mediums like fluids.

This UV protection property makes it fit for systems installed even in harshest conditions.

Offers robust detection with distinct puncture characteristics to form a perfect discharge port for the extinguishing agent.



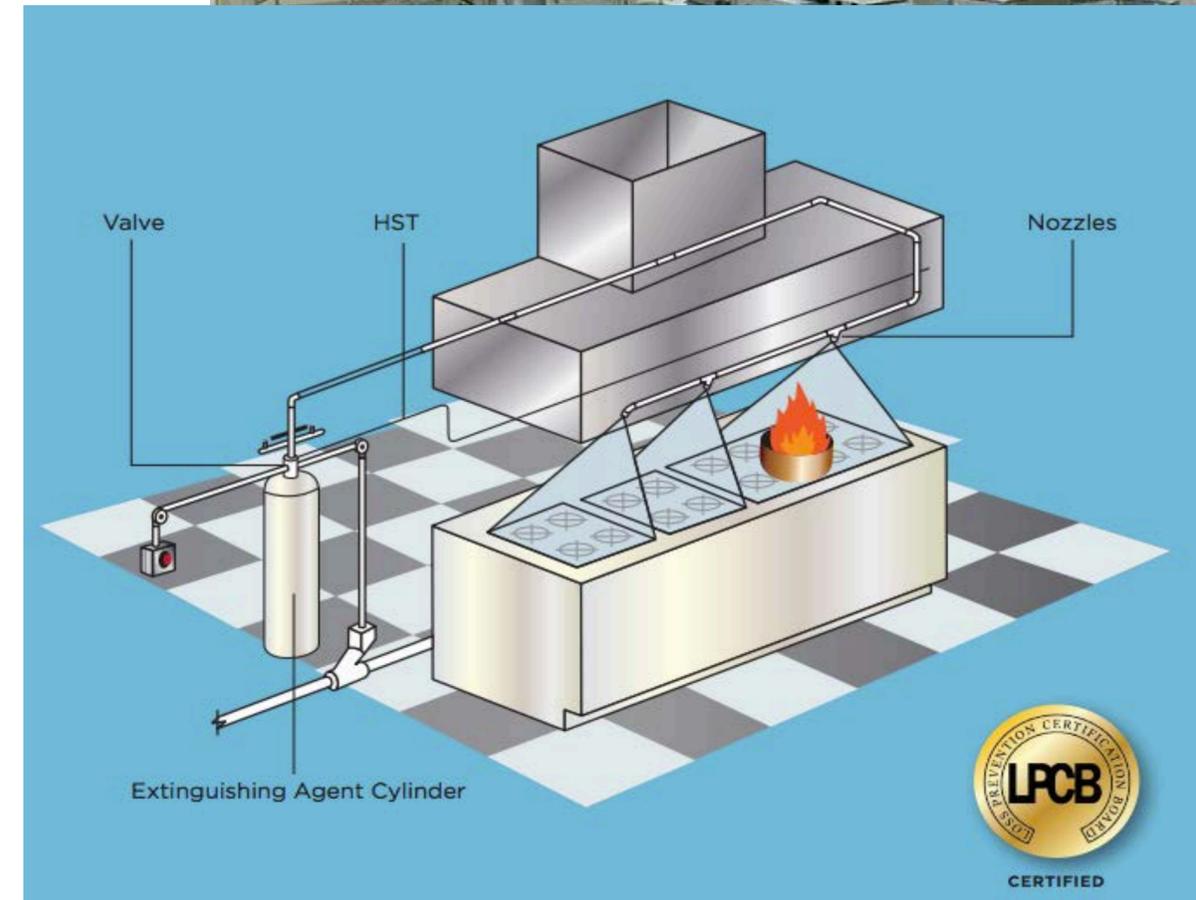
Multi-layered
& UV
protected
Heat Sensing
Tube



Protecting every inch that matters

The key advantage of the Heat Sensing Tube based detection is that it provides linear / uniform protection throughout the length of the kitchen hood, space behind the filters and even in the duct areas.

This is a huge advantage over the spot-detection based systems using fuseable plugs / links which are sensitive to detect fire only under specific points under the kitchen hood.



Complete freedom of movement for the chef

The heat sensitive tube based that runs unobtrusively under the hood is sensitive to detect fire uniformly through its entire length. This means that the chef can easily move his hot (cooking) and cold (preparation) area at will or as the meal service of the day demands.

This is a huge advantage over spot detection based conventional systems which are sensitive to detect fire at specific points only.



Next generation Valve technology

The System's valves are heavy duty, made of high-grade brass/stainless steel and with an integrated ball valve. This feature ensures against no leakages whatsoever.

The Open/Close switch in the valve can be turned only with the help of an Allen Key and is designed so that no one can accidentally switch off the system. Making it 100% safe against someone accidentally turning off of the system. In addition, the valve's status can be electronically monitored through the control panel.



Nozzles that leave no blind spots

At Ceasefire, our specially engineered nozzles ensure enhanced throw, and their strategic positioning rules out any possibility of a blind spot in the kitchen.

Furthermore, the nozzles are designed to fight fires arising from any kind of cooking: deep-frying, grilling, shallow-frying, roasting, sautéing, and more.

The nozzles in Ceasefire systems ensure:

- Optimum angle of discharge of the extinguishing agent
- Ideal flow rate and
- Perfect mixture of air and agent for maximum efficiency



Systems capable of protecting all hood lengths

The Ceasefire Wet Chemical based Kitchen system can be configured for a minimum hood length of 2.4 mtrs with just 3 nozzles, to a maximum kitchen hood length of 7.2 mtrs with upto 15 nozzles.

The Ceasefire Watermist Chemical based Kitchen system on the other hand can be configured for a maximum kitchen hood length of 8 mtrs with upto 25 nozzles.



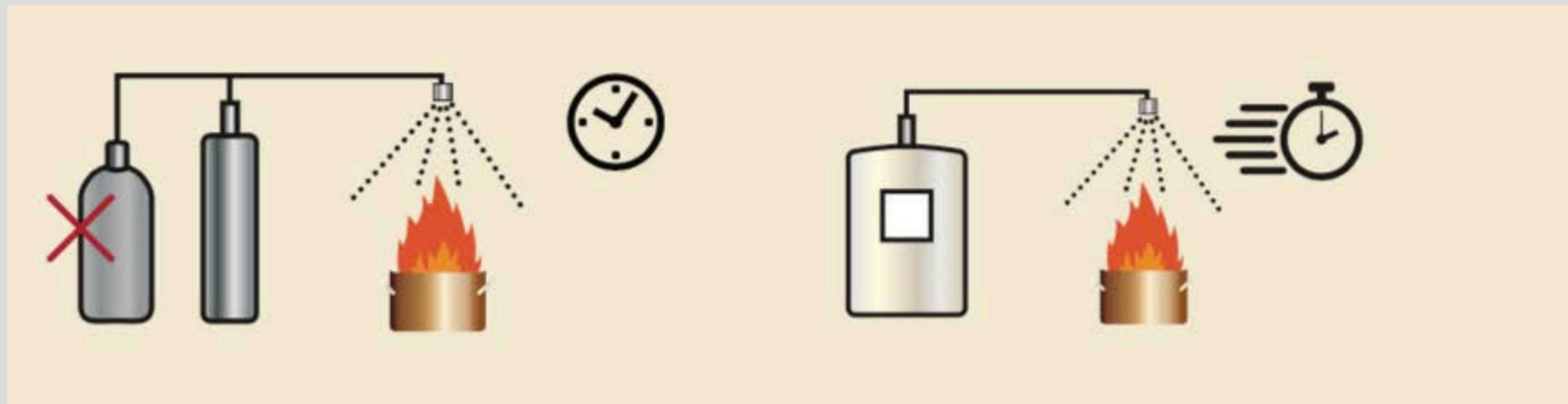
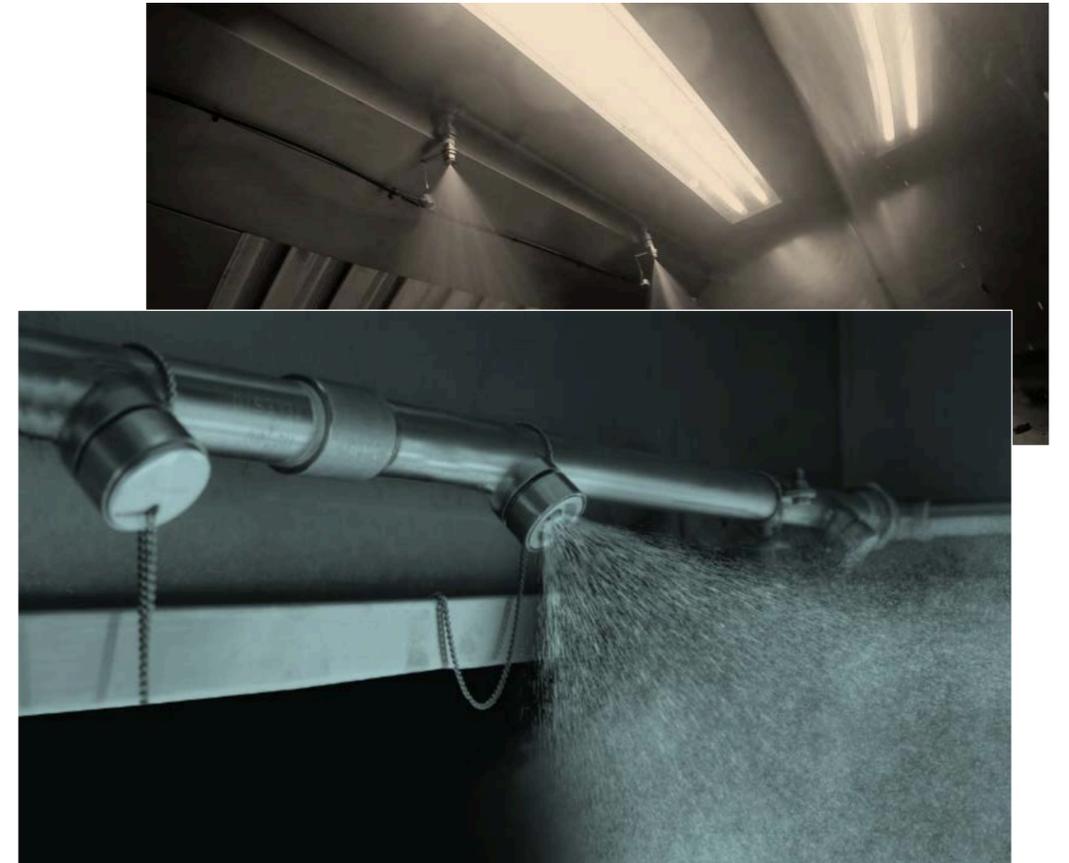
A truly intelligent response panel

- The panel has the ability to monitor up to four cylinder systems, with the provision to monitor the status of each of these four systems' Valve and Pressure Switches.
- Equipped with a special relay output that enables the user to install additional Hooter (sound alarm) and Lamp Flasher (visual indicator) on the Detection Line.
- The Hooters and Flashers can be installed near the system, and go on in case of a fire, raising the alarm.
- Has an in built 24-hour battery back up and a user-friendly LCD display that spells out the problem in case of activation.
- Can be programmed to delay the timing of sounder and relay activation up to 5 seconds - allowing for minor incidents to be controlled manually before the system kicks into action.



Always ready; Low on Maintenance

The USP of the Ceasefire kitchen suppression systems is that being Stored Pressure Type systems, these are swift & powerful and require minimal maintenance as compared to cartridge type or pump based systems.



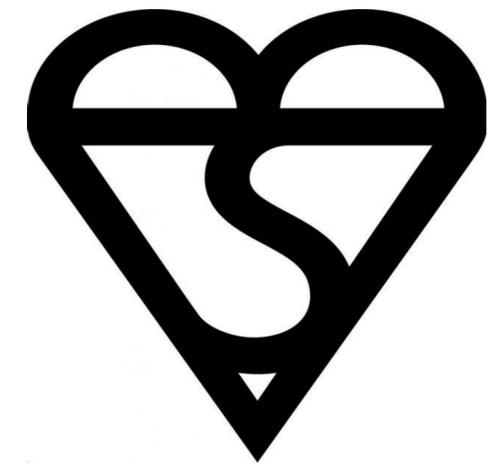
Low Pressure; safe systems

The systems are low pressure type (15 bar pressure), making them absolutely safe for people in the kitchen.



Our Kitchen Systems conform to the highest global standards

—
And are certified by the top-notch
agencies in the world.



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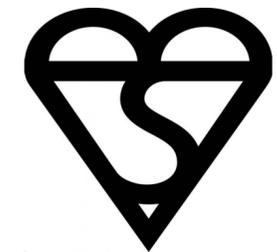
These certifications are our hallmark of quality

Ceasefire Kitchen Suppression Systems, both Watermist and Wet Chemical Based systems have been put to most brutal tests on performance and safety by the world's leading certification agency – LPCB and have been certified to meet the highest global standards.

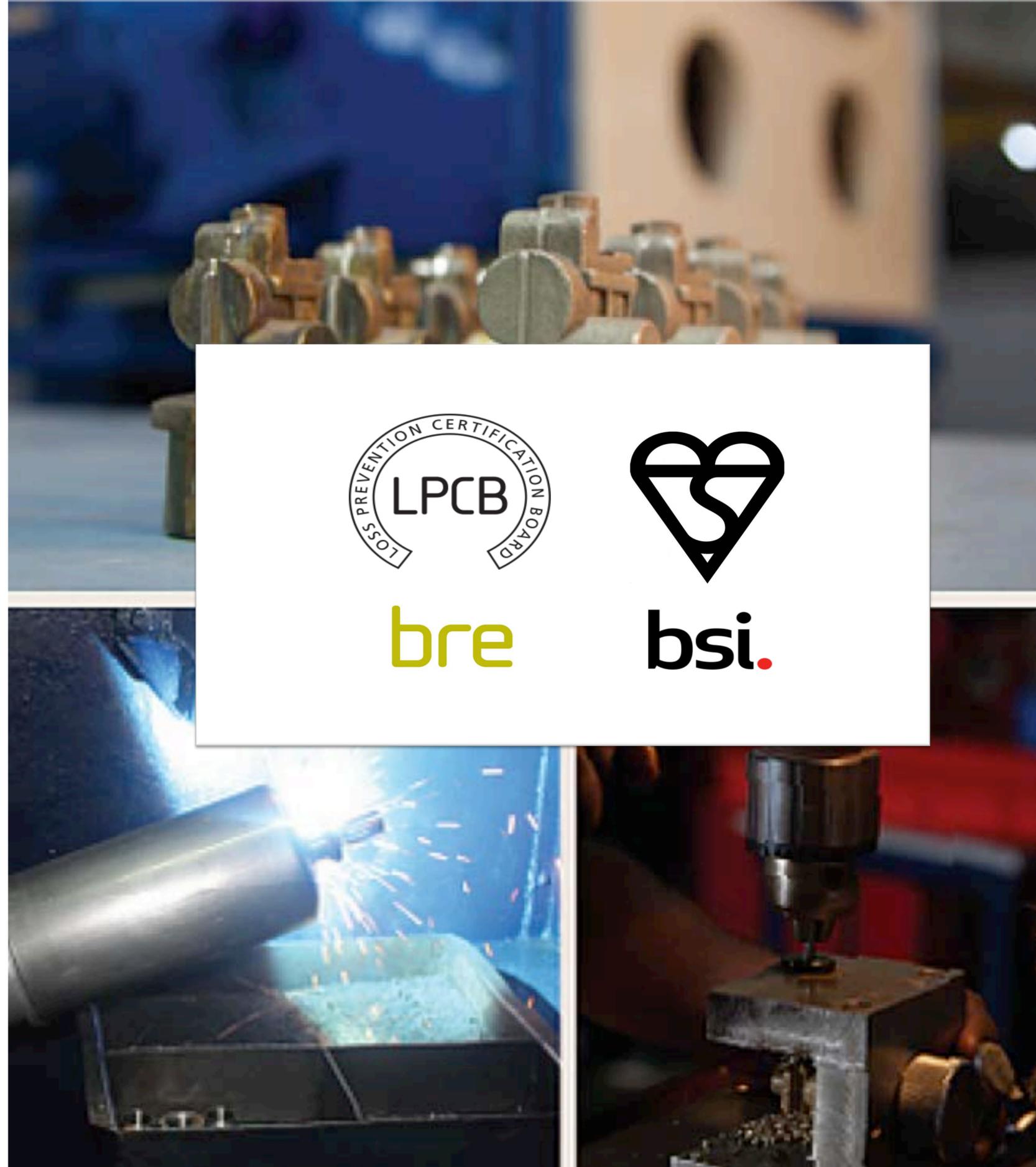
Today, Ceasefire Kitchen Fire Suppression systems are certified by LPCB as a complete system under LPS 1223 standard. Ceasefire's Domestic Kitchen Systems have been tested by BSI for performance and safety.



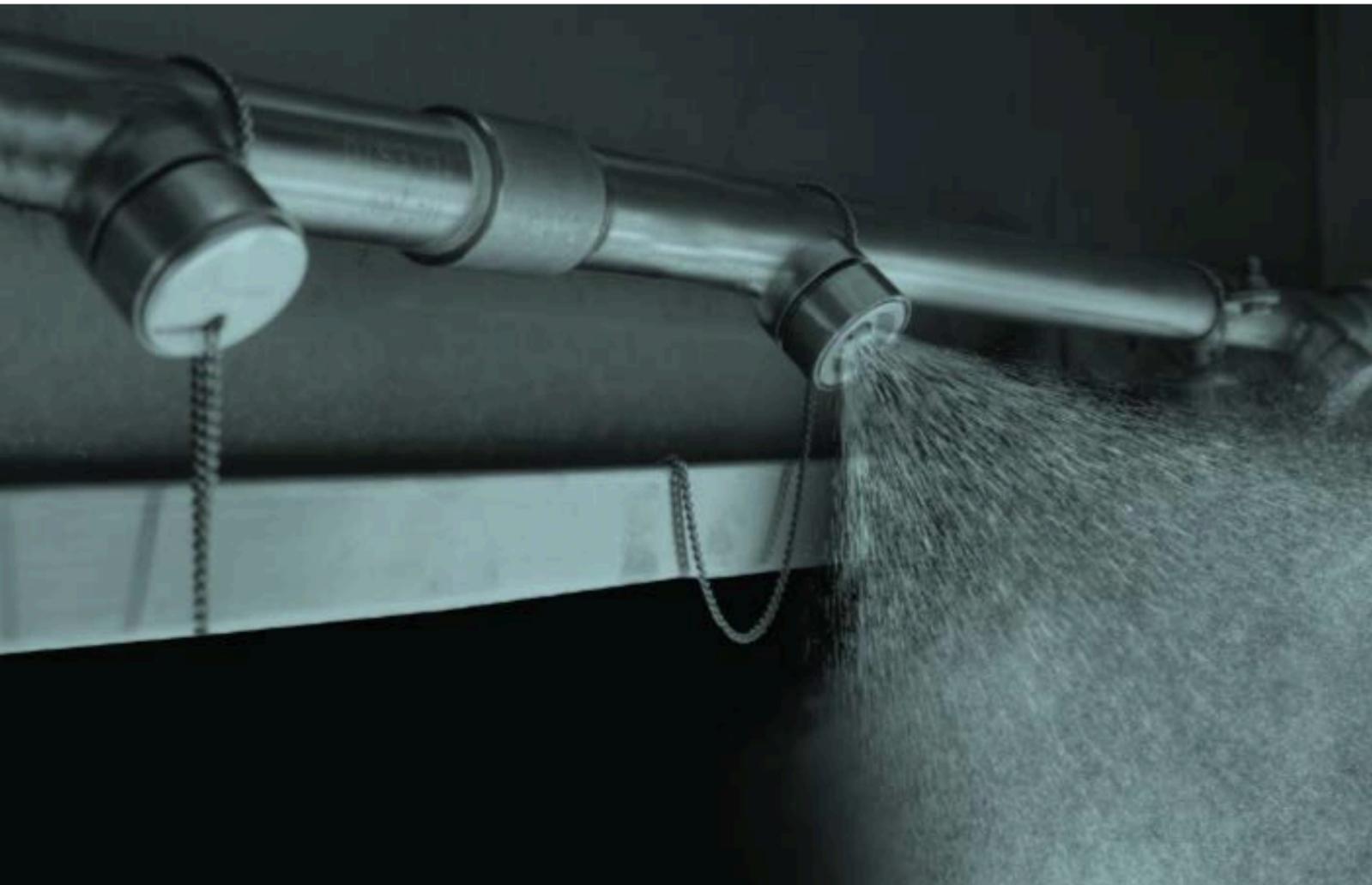
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What do these Certifications actually mean for the end -user?



A holistic quality audit



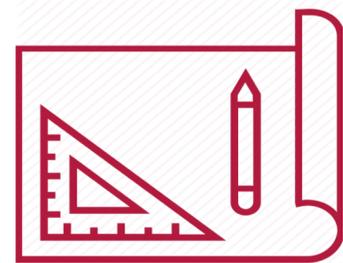
A comprehensive audit that brings into its purview everything starting from Sourcing of raw materials & important components to Design of the system, Manufacturing, Installation and Service, the process guarantees checks at every stage.

Audits on After Sales Services and Market Checks

The audit does not just end at the finished product but also includes checks at the customers premises to assess the performance of existing systems.



Design & Installation as per global standards



A big differentiator of quality of Ceasefire Kitchen systems is how these are designed and installed. Ceasefire's in-house design cell follows the most comprehensive design criteria, where every system is design for the kitchen it is installed at. These design and installation norms and standards are prescribed in great detail by the certifying agency and need to be followed to the last letter, mandatorily.



Globally Recognised



The global certifications of Ceasefire Kitchen systems ensure standardized quality in our systems all over the world. A huge advantage to Global Hotel & Restaurant Chains and other global corporations who wish to have consistent, world-class quality across sites in multiple countries.

Transparent Online Verification



These certifications are so open and transparent that customers can cross-check these on Redbooklive at any time for their satisfaction or if necessary to do so before making a purchase. .



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