



PIRANHA Fire Suppression System

Agent-plus-water hybrid technology

- Rapid flame knockdown and securement
- Helps prevent reflash
- Overlapping coverage creates "suppression zone"
- High, medium and low proximity nozzle coverage
- Cools up to 15 times faster than single-agent systems
- Aesthetic design complements kitchen decor
- Color-coded, fusible-link detectors
- Five-year limited warranty
- UL/ULC listed and CE marked

The combination of high heat sources and cooking greases and oils makes restaurant kitchens especially prone to fire. With exclusive agent-plus-water fire suppression technology, the ANSUL® PIRANHA Restaurant Fire Suppression System outperforms conventional single-agent systems offering premium protection for these fire hazards.

Attack Fires with the Exclusive Fire Suppression Hybrid

The PIRANHA Restaurant Fire Suppression System employs the best firefighting attributes of two extinguishing agents. The system attacks fire using the knockdown and securing capabilities of PRX Liquid Fire Suppressant. Water follows, quickly cooling the cooking media and further helping to prevent reflash.

This automatic, pre-engineered, fixed fire suppression system is designed to help protect areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; and electric, lava rock, mesquite or gas-radiant char-broilers and woks. It also detects and suppresses fire in ventilating equipment including hoods, ducts, plenums and auxiliary grease extraction devices.

Dramatically Increase Firefighting Performance

Tests have shown dramatically increased firefighting performance with agent-plus-water fire suppression technology. The PIRANHA system is up to 15 times faster than conventional single-agent systems in cooling down cooking oils; uses 60 percent less chemical agent; offers flexible overlapping nozzle coverage for most appliance arrangements and requires smaller and fewer agent storage tanks per system.

PIRANHA systems are available in various sizes that can be combined for multiple configurations to expand the fire suppression system coverage. High proximity nozzles allow agent discharge nozzles to be installed out of view while providing the same reliable protection. A flexible agent distribution hose allows appliances to be moved for cleaning purposes without disconnecting the fire suppression system piping. The system is UL, ULC, ASSE, LPCB, IAMPO and CE approved or listed.





APPLICATIONS FOR THE PIRANHA FIRE SUPPRESSION SYSTEM

- Airports
- Casual and fine dining restaurants
- Catering facilities
- Culinary schools
- Expo kitchens
- Fast food chains
- Food courts
- Four- and five-star lodging facilities
- Hospitals
- Nursing homes
- Sports complexes and stadiums

The Ultimate Fire Suppression Solution

The ANSUL brand promises a full range of quality fire protection solutions – from automatic detection and suppression systems to a complete line of wheeled and hand portable fire extinguishers and more. Plus, our extensive network of Authorized ANSUL Distributors provides factory-trained professionals to serve our customers virtually anywhere in the world.

A Passion for Protection

Dedicated customer support. Extensive product portfolio. Engineering excellence. Trusted, proven brands. Tyco Fire Protection Products offers all of these attributes, plus a passion for protection. It's what drives us to create solutions to help safeguard what matters most – your valued people, property and business.