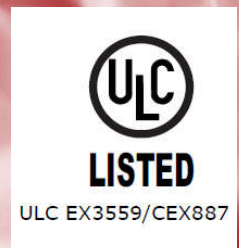
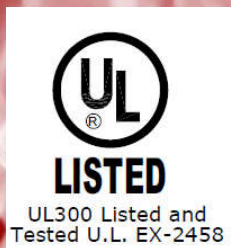


Fire Suppression System for Commercial Cooking



The Right Choice





Each Range Guard System comes with:

Over 40 years of Proven Performance

- Range Guard was the first UL-Listed Wet Chemical Fire Suppression System

Build-In Cost Savings

Range Guard's pre-engineered design gives you:

- Optimal versatility, safety and effectiveness
- Inexpensive hardware and system installation
- Fast and cost effective system maintenance and upgrades

Fact: The greatest single cause of fires in eating

First with the Best

- Range Guard's Wet Chemical Fire Suppression System uses KARBALLOY, the superior wet chemical agent first developed over 40 years ago. Range Guard was the FIRST and remains the BEST!
- Range Guard Systems guard against:
 - facility damage
 - potential injury of personnel and patrons
 - lost profits due to business interruption
- Range Guard Systems assure:
 - quick fire detection and suppression
 - 24-hour, continual fire protection
 - superior wet chemical coverage that quickly suppresses fires and prevents reflash
 - quick clean up
- Range Guard exceeds UL300 standards

Fast, Reliable Fire Suppression

...could mean everything to the success of your business! Rely on Range Guard for:

- **rapid fire detection** with state-of-the-art heat detectors
- **removal of heat source** as Range Guard System automatically turns off appliances
- **immediate fire suppression** as wet chemical agent is sprayed on hazard area with special nozzles designed to give optimal coverage; wet agent provides superior saponification, which quickly snuffs flames and prevents reflash
- **quick, easy clean up** once appliances have cooled; the agent can be easily wiped away from equipment

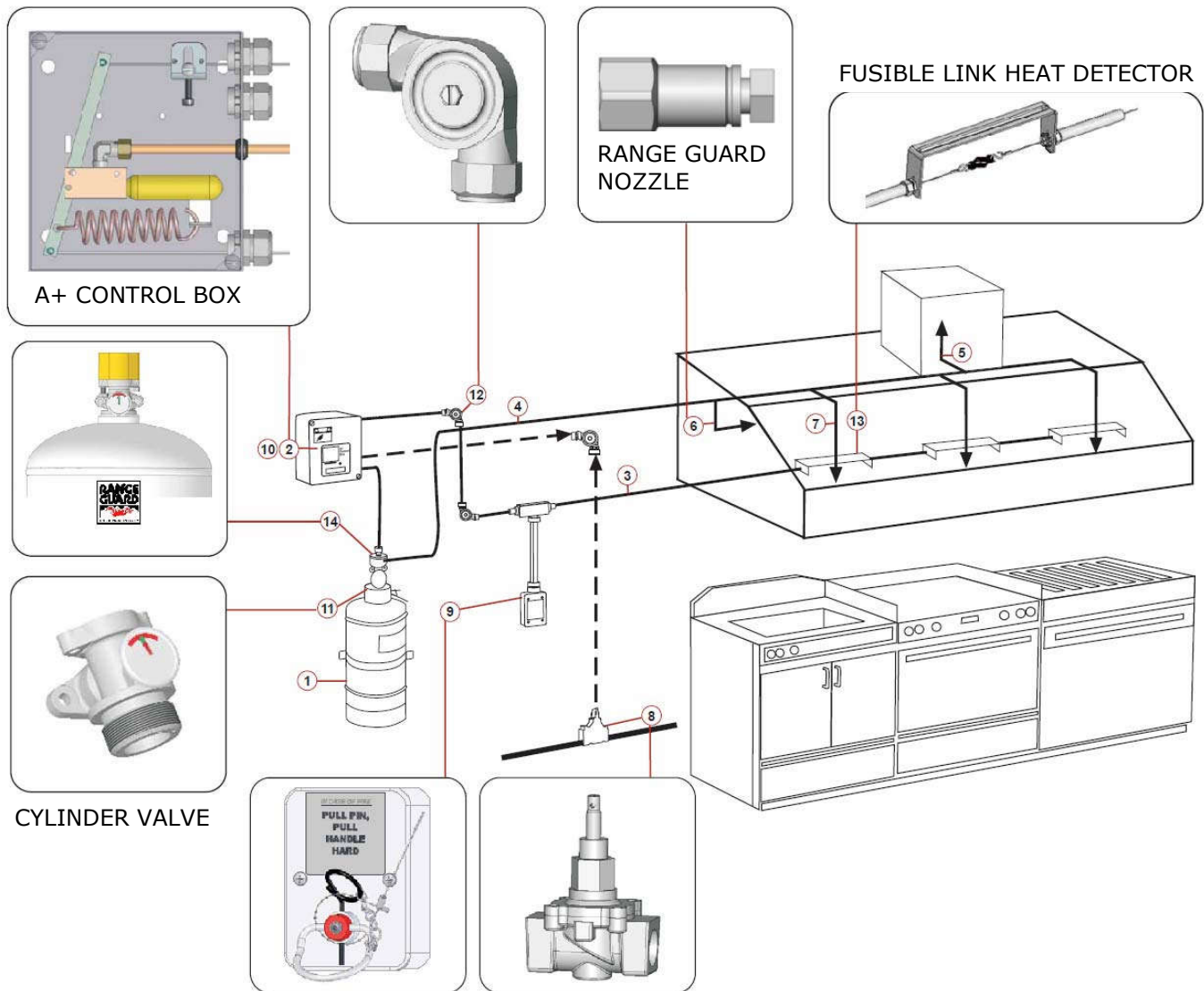
Easy and Affordable to Install & Maintain

- Range Guard's System offer maximum protection with minimum maintenance
- Range Guard's pre-engineered systems are more cost effective because flexible, versatile system components save on hardware and installation costs
- Range Guard System recharging is fast and economical; great for keeping maintenance cost low
- Range Guard's nozzles can be placed outside the appliance perimeter for ease of installation

and drinking establishments is the over-heating of cooking oils and fats.

More Choice

- **Range Guard gives you optimal control; lots of choices;** fire suppression using automatic and / or manual operation modes
- **Custom fit;** Range Guard Systems are designed to easily fit in any kitchen layout
- **System updates using existing hardware;** Range Guard strives to utilize existing system components to implement updates and improvements, making innovations and upgrades more cost effective



1. System Cylinder with Mounting Bracket
2. A+ Control Head
3. Detection Line Enclosed in Conduit
4. System Discharge Piping
5. Nozzle Protecting Duct
6. Nozzle Protecting Plenum
7. Appliance Nozzle
8. Provision for Automatic Gas Shutoff
9. Remote Control
10. Electric Micro Switches (Optional)
11. Cylinder Valve
12. Corner Pulley for Change in Directions
13. Fusible Link Heat Detector
14. System Valve Actuator

Approval & Listing

- Listed by Underwriters Laboratories, Inc. (USA) Tested to UL300
- Listed by Underwriters Laboratories of Canada. Tested to ULC/ORD-1254C.6
- Conforms to NFPA 17A, Standard for Wet Chemical Extinguishing System
- Conforms to NFPA 96, Standard for Vapor Removal from Cooking Equipment
- Listed by TUV SUD PSB (Singapore)
- Approved by Bomba (Malaysia)

Certified Quality

- ISO 9001 Certified Quality Standards



Features of the System

- Designed to address the total fire hazard.
- Flexible piping configurations
- Choice of black or stainless steel piping; stainless steel or brass tubing
- Operating and storage temperature -18° C (0° F) to 49° C (120° F)
- Factory filled stored pressure cylinders with chrome plated valves
- Valve incorporate pressure gauges for “at a glance” readiness status
- Cylinders can be piped together to minimize installation cost
- Six temperature heat detectors available for precise hazard specification
- Easily identifiable smaller nozzles with integral strainers and foil bursting disc to protect against blockage during discharge
- Swivel adaptors available for nozzles
- Optional stainless steel enclosure

One of the Most Widely Approved and Accepted Kitchen Fire Suppression Systems Available Today.



Authorized Distributor

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