

SPOON 2

How Spoon 2 Works...

Kitchen based fires account for over 50% of all accidental fires in the workplace.

Staff members on the premises are often unaware that a potentially dangerous occurrence is moments away, this could be due to the build up of grease in or around appliances or ducting, or through faulty thermostat controls etc. This is where Spoon 2 comes in.

Upon detection of a fire, sensors immediately trigger the Spoon 2 system to extinguish the fire. The system can further be linked to other equipment to compliment and build upon current fire risk strategies to include isolating the gas supply to appliances and triggering the fire alarms so that a full evacuation of the area can take place.

Spoon 2 - an effective part of your Fire Risk Strategy

Installation

Existing Kitchen - The Spoon 2 system offers total flexibility of installation, and can be incorporated into any existing kitchen with a minimum amount of disruption and delay.

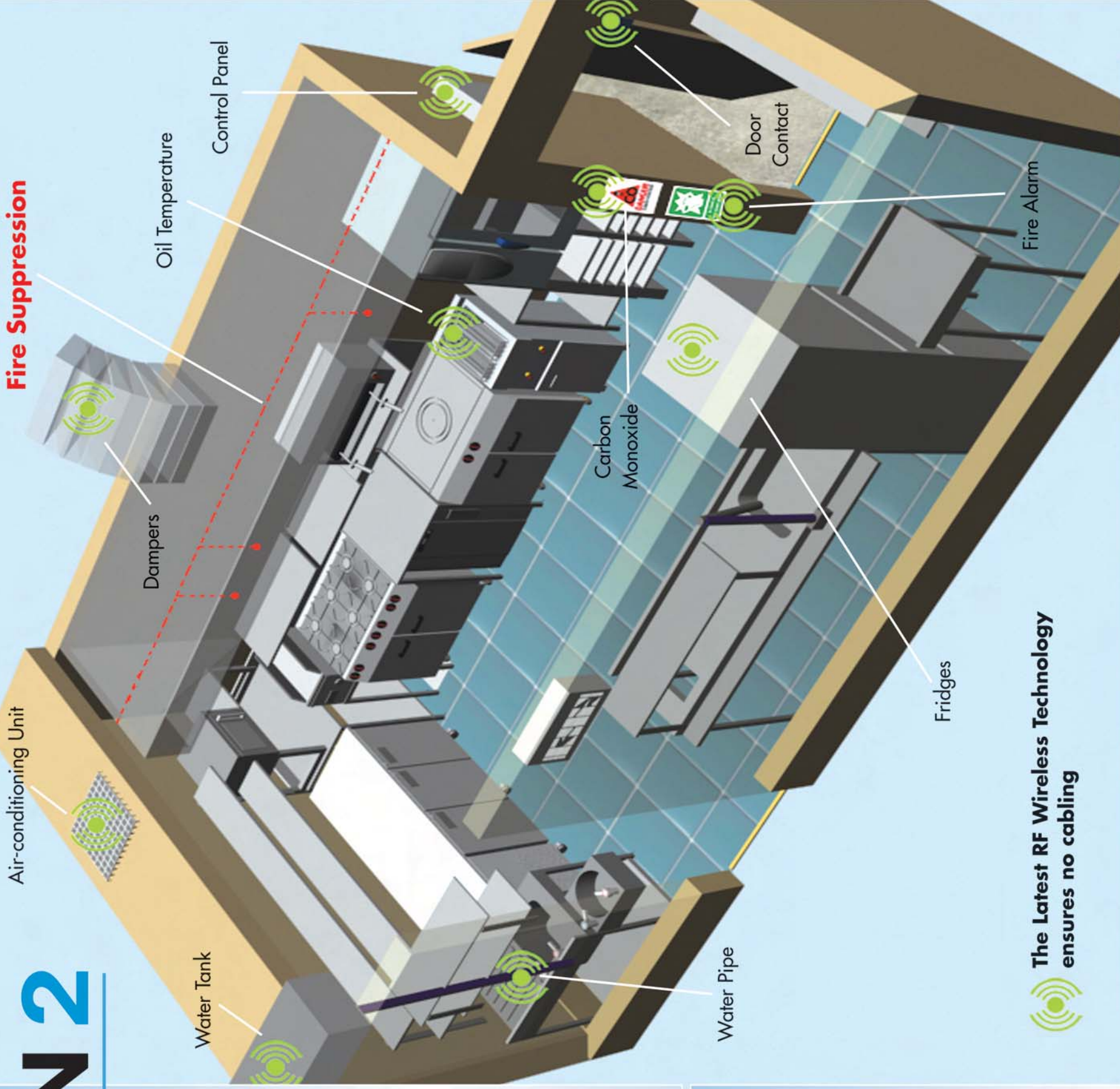
New Equipment - The system can easily be pre engineered into new equipment during manufacture.

Power Source - Independent power source ensures the system is still fully operational without the need or reliance on mains electricity.

Control Panel - Can be located away from cooking services, or outside of room to compliment existing fire risk strategies.

Total Flexibility of Nozzle Installation - Ensures that the entire work surface area can be covered, even where there is a need to move cooking appliances, the system can be adapted with a minimum amount of disruption and expense.

Spoon 2 - for cost effective installation



The Latest RF Wireless Technology ensures no cabling

Detection/Protection

Linear Detection - Covering the entire length of the cooker hood ensures that the fires are detected at the critical early stages. This can be incorporated into the ducting system.

Rapid Detection - Ensures fire damage is kept to a minimum, with workstations operational again with a minimum amount of down time.

Spoon 2 - Protecting People and Property

Spoon K-2 Fire Fighting Agent - Has been developed over 12 years extensive research ensuring the rapid and total extinguishing of flames.

Monitoring

Remote Monitoring - Unlike other systems on the market today, the Spoon 2 system comes complete with full remote monitoring as an integral part of the package.

24/7 - All year round remote monitoring ensuring complete peace of mind. Our clients are notified of any dangerous occurrence, and the response can be tailored to suit your own fire risk and other business strategies.

Pro-Active rather than just re-active - The system can be used to provide an early warning system, and notify of remedial action that needs to be taken. It can be further adapted to provide an automatic shutdown to prevent high-risk situations from ever occurring.

Full Report Facility - To provide key business information, critical in measuring the efficiency of working practises, including compliance with Health and Safety Regulations.

Linked Business Strategy - The remote monitoring system developed by Spoon 2 is multi purpose.

Spoon 2 - If it can be measured - we can monitor it

Maintenance and Cleaning

Accidental Discharge of the System - Routine maintenance can be costly in terms of time and money and is greatly reduced with Spoon 2 through the absence of pulleys, cables or any moving parts.

Accidental Damage - Unlike other systems our revolutionary design ensures that the risk of damage during cleaning and maintenance is dramatically minimised.

Ease of Cleaning - Only stainless steel piping and nozzles are used ensuring maintenance and cleaning time is kept to a minimum.

Discharge of the System - The Spoon 2 chemical agent used has a low pH ensuring that no damage occurs to existing equipment. After discharge the system can be quickly cleaned, reset and the kitchen operational again within a few hours.

Spoon 2 - The hygienic solution



'Creating Partnerships'