

Life is precious, business is important! Why compromise on safety?



- ① **Cost saving of up to £3,875 per system**
 - ① **10 year warranty**
- ① **Only 1 annual service**
 - ① **Faster more reliable fire detection**
- ① **Zero failure record**
 - ① **Built into the canopy or retro fitted**
- ① **Aesthetically engineered**

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What is a Spoon2 fire suppression system?

The Spoon2 Automatic Kitchen Fire Suppression System is the most advanced system in the world today. The Spoon2 system was the first British Kitchen Fire Suppression System to be approved by the Loss Prevention Certification Board (LPCB). The system is now established as the industry benchmark recognised by firefighting services, safety experts and leading insurers including Zurich, Axa, Allianz and Ecclesiastical among many others.

The system is specifically designed for commercial kitchens and is situated within the canopy above the cookline. Unlike most other systems it detects heat through linear tubing across the full length of the extraction canopy, rather than just at specific heat detection points.

The result is that detection of the fire is far quicker, which is essential for the protection of human life and property.

How the Spoon2 system works

Upon detection of a fire, the directional nozzles sited above each of the kitchen appliances expel unique, near neutral PH wet firefighting agent that ensures fast knock down of the flames in less than 1 second, seals fryer oil by emulsifying the surface and cools the surrounding area. It also connects directly to the gas and electrical supplies, to isolate power in the cookline on activation. All essential ingredients to prevent re-ignition of the fire. The system is also able to connect into the fire alarm and building management systems.

Benefits of a Spoon2 system

10 Year warranty on all parts and labour

All critical components are stainless steel which increases the operational effectiveness and lifespan of the system

1 x Single Annual Service

Typical cost saving against competitor of up to **£3,875** per system over a 10-year period.

No additional stealth costs associated for parts etc.

Only company to replace existing nozzles with factory approved and tested replacements

Engineering excellence including

Re-figuration or adding of kitchen appliances! No problem – unlike other systems the SP2 system can be adapted to the changing needs of a kitchen without exorbitant additional costs to upgrading your fire protection.

Multi-directional swivel nozzles, stainless steel pipework, spare capacity in the fire agent cylinder means kitchen appliances can be moved or added to

Linear Detection

The only company to site detection in the optimum positions with no blind spots results in quicker detection = maximum safety and minimum damage

No external power source required

Not reliant on power source or backup battery etc to keep your kitchen safe i.e. no electrics/water

Only front of house fire suppression system that can be entirely built into the front of the canopy

No external cabinet or unsightly pipework around wall space ensures optimisation of space for kitchen appliances

Retro fit into existing canopies

Experienced engineers can fit an SP2 system into an existing canopy

Aesthetically engineered

Less exposed pipework and stainless steel, components that blend seamlessly into the aesthetics of the kitchen and ensure no dirt traps for build-up of grease which in turn poses its own fire risk

Easily cleaned up in the event of system activation

Ensuring kitchens can be fully re-commissioned upon activation and cleaned in a matter of hours and your operation back to normal

To book your FREE onsite survey or to arrange to visit one of our Live Kitchen Fire Demonstrations please contact Dean on 01386 860953 or email dean@spoon2.com

www.spoon2.com