SP2 System features

• The ONLY APPROVED BRITISH Manufacturer to be awarded LPCB approval to LPS 1223 (For Totally Self-Contained Kitchen Fire Suppression Systems not requiring electrical supply) by BRE a requirement of Fire Brigade and Insurance industry.

• Spoon2 are the only company to manufacture a purpose built domestic multi occupancy cooker hood with a inbuilt Fire Suppression System

• The only Kitchen Fire Suppression system that is fully monitored 24hrs a day every 15 seconds remotely using latest wireless technology.

• The only proactive system that is able to monitor the temperature of cooking oil and has auto gas/electric cut off at prearranged temperatures with client, this can prevent a fire from even starting and not disrupting production.

• The only system where there are no parts to pay for at servicing and all parts are guaranteed for 5 years

• Unique Blutec linear detection more hygienic, no pulleys, corners or metal plates to collect build up of grease that can drop into food.

• On a typical 4mtr canopy spoon2 system has over 4,000 millimetre points of detection as apposed to a fusible link detection which would have only around 100 millimetre points of detection.

• The entire fire detection and suppression system will operate with no electrical supply.

• Connections for cutting off power to cooking equipment and extraction.

• The Spoon2 system uses only one moving part to operate the system. The laws of physics ensure reliability.

• Servicing is only once a year with no add on costs at each service.

CABINET	WIDTH (mm)	HEIGHT (mm)	DEPTH (mm)	Liter (Gallons)
SINGLE	350	750	250	14.3 (3.77)
DOUBLE	550	750	250	28.6 (7.56)
TRIPLE	750	750	250	42.9 (11.34)

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Assessed to ISO 9001
LPCB Cert No 970

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SP2 Kitchen Hood Fire Suppression System - LPCB Approved

Benefits

Spoon2 provide the most advanced automatic kitchen fire detection, fire suppression and monitoring system in the world. It comes with optional wireless monitoring which can remotely shut off the power to the cooking equipment. Spoon2 provides a complete Fire Suppression System that can be used from small mobile cooking units up to the largest of commercial catering kitchens. The agent cylinders are stainless steel which meets EN3 specification, tested to 391 PSI.

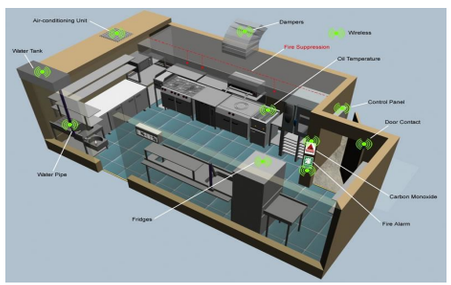
The Spoon2 fire-fighting agent has been developed over years of extensive research, ensuring the rapid and total extinguishing of flames and cooling of the oil and surrounding area to help prevent re-ignition. The Spoon2 fire fighting agent has a low pH value and will not harm the stainless steel surfaces. After discharge the system can be quickly cleaned, reset and the kitchen is operational again within a few hours. The Spoon2 kitchen hood system offers total flexibility of installation, and can be incorporated into any existing kitchen with a minimum amount of disruption and delay. New equipment can be pre-engineered during manufacturing to incorporate the fire protection system which can be professionally fitted with any kitchen hood.

Agent Cylinders

Agent Cylinders are made of Stainless steel and come in 7.1 litre and 14.3 litre capacity which can be combined to a maximum capacity of 211 litres.

Discharge Nozzles

Discharge Nozzles are of stainless steel swivel type - easy to install.



Routine maintenance of a fire suppression system can usually be costly in terms of time and money - however, not with a Spoon2 system, where the absence of pulleys, cables or any moving parts greatly simplifies installation and maintenance. Hence no expensive callout fees are necessary to re-commission the system.

Features

- Fast response and extinguishing of flames.
- More coverage compared to other systems available.
- Cools down cooking oils and seals surface.
- Flexible nozzle coverage for most appliance arrangements.
- More flexible with agent tanks and coverage of cooking equipment.
- Less number of moving parts hence easy installation.
- No water or electric supply needed- works independently and is entirely self-contained.

Linear Detection

The Blu-Tec linear detection offers a superior detection system and consists of thermal responsive tubing which is pressurized and routed throughout the hazard area. When exposed to fire condition the tubing ruptures, releasing the equal pressure in the tubing and thus firing the system using an air / nitrogen cylinder.

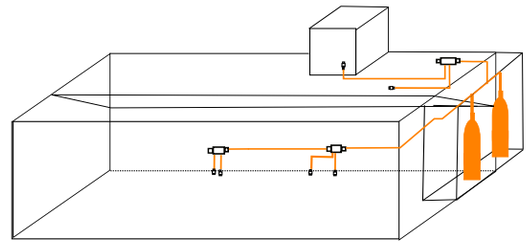
Installation

The SP2 Automatic Kitchen Fire Suppression System

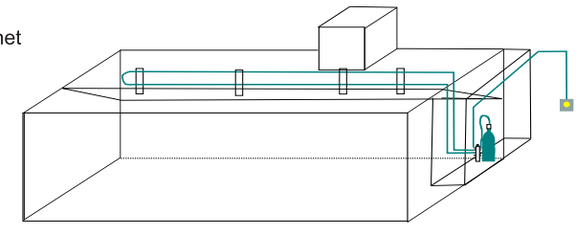
protects the hood, duct and appliances.

1. Cabinet
   - Fix cabinet to wall
   - Fit agent cylinders

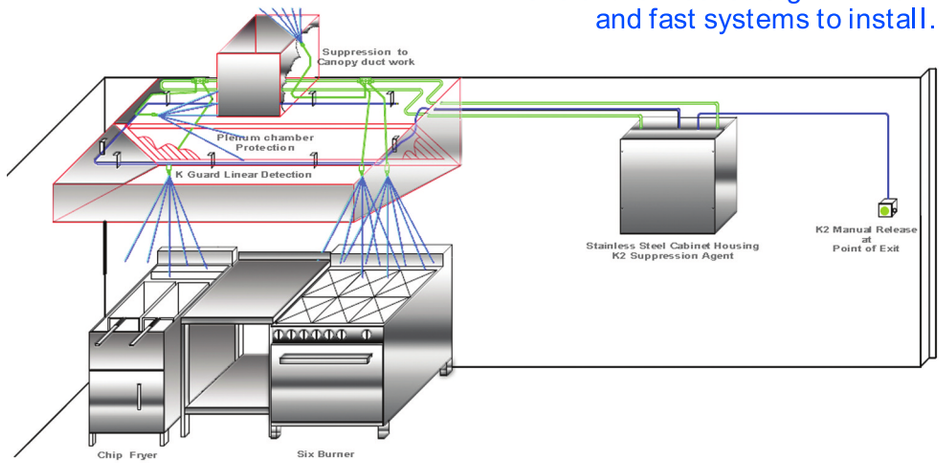
2. Pipe work
   - Route from cabinet to canopy no elbows just bend pipe to fit.
   - No threading of pipes just cut \clean and push together and tighten nut.
   - Fit manifolds where nozzles are to be fitted no threading.
   - Cut and fit nozzle pipe and nozzle union no threading.
   - Once system is finished test fit nozzles and laser align.



3. Detection
   - Connect SP2 sensing tubing into cabinet
   - Route SP2 to canopy run entire length
   - behind baffles
   - Just clipping into place fit end line.Fix manual release
   - Route SP2 from cabinet fit end line.



4 Connect energy cut off valve or contactors wire to cabinet along with any fire alarm / extraction connections.
   - Pressurize. SP2 System now operational.

SP2 System uses only ONE moving part

One of the most straight forward and fast systems to install.