

Catering Fire Protection

Saving lives, assets and the environment

Nobel Fire Systems has built on over 30 years of reliable, proven technology to develop fire suppression technologies aimed at special risk environments.

Underpinning the product development programme is a certain conviction that early fire detection and fast effective suppression saves lives, assets and the environment. The Company offers a complete range of services from risk based analysis, consultation and design through to distribution and installation.

As no single suppression medium or application method covers all fire risk scenarios, our range of fire suppression systems covers all class of fires, and systems can be tailored to meet individual needs.

Approved and Certified to LPS 1223

Nobel K-Series

The UK's premier wet chemical kitchen fire suppression systems

The Nobel Fire Systems K-Series is now in many of the UK's and European leading commercial kitchens, underlining its ability to provide the right fire suppression answers to the most challenging situations.



Nobel K-Series benefits:

- **A tailored protection package to meet individual needs**
- **The greatest fire protection possible, with extended ductwork protection**
- **Seamless integration and flexibility**
- **Reliability and control**
- **Clean and hygienic components**
- **Longevity and serviceability**
- **Value for money**
- **Potential insurance savings**

K-Series offers unrivalled capabilities and service, providing full protection to all relevant cooking appliances and extract canopies, as well as uniquely enabling extended duct work protection from canopy through to the building extraction unit. The systems are electronically controlled with no mechanical moving parts. Installations comprise of one or a number of stainless steel cylinders, each containing a highly effective F class wet chemical liquid designed specifically for fast flame knock down and fire suppression.

The low, near neutral pH value of the liquids ensures that there is no damage to the commercial kitchen appliances, and as a direct consequence of the efficiency of K-Series in limiting the volume of liquid required to control the situation, there is minimal clean-up requirements following discharge.

Maintaining the individuality of the premises is often a critical part of a restaurant's brand identity. Often this requirement is based on the practicalities of the site and on the 'look' required. Manufactured in stainless steel the Nobel K-Series systems are designed to meet all the aesthetic qualities required as well as being fitted quickly and efficiently by Nobel Fire Systems installation teams. Aesthetic appearances play a key role in the design of all pipework and nozzles.



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We also consider the strict hygiene requirements of commercial kitchens as well as the key functionality needs. That's why major names in the industry such as Spirit Group, Nando's, Jamie Oliver, and Gordon Ramsay have had Nobel K-Series installed in their kitchens.

It's also why the leading UK insurance company, Allianz has chosen Nobel Fire Systems as its preferred systems provider for kitchen fire suppression systems.

Every system is designed following a comprehensive risk assessment taking into account the requirement of successful fire suppression and a client's interruption potential.

The K-Series is approved and certified to LPS 1223. It's designed to British and European standards and is manufactured to ISO 9001:2008. It also meets the requirements of BS 5839 EN54; BS 7273; NFPA 17a and is CE marked.

The system has been tested and approved by LPCB to ISO 15371:2000 and is type approved by M.C.A, ABS, DNV, Lloyds, BV, GL, RINA and Korean Register.



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