Planungsbüro Profi-tabel Resultants GmbH & Co. KG

Applications for ANSUL® RED Technology include

- Catering facilities
- Cafeterias
- Casual and fine dining
- Quick service restaurants
- Food courts
- Hotels and casinos
- Sports complexes and stadiums
- Culinary kitchens
- Cloud kitchens
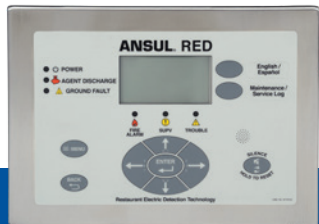
Here's how to know if ANSUL® RED is the right solution for you.

Hood cleaning. Safety protocols. Skeleton crews. Maintaining the safety of employees, customers and neighboring premises while minimizing business interruptions in today's commercial kitchens has become harder than ever. That's why ANSUL® Restaurant Electric Detection (RED) Technology was developed. ANSUL® RED Technology is a new generation of intelligent restaurant fire protection that provides complete, scalable multizone fire protection for modern commercial kitchens while also being easy to manage.

Has your existing fire protection system caused disruptions to your business?

If you're spending time focusing on maintenance instead of customers, ANSUL® RED can help. With ANSUL® RED, time spent servicing your fire protection system is reduced, fewer replacement parts are required and a dedicated hood cleaning mode allows kitchen staff to disengage one hood while keeping other hoods in operation. A fail-safe timer automatically resets the system if the hood is not manually reengaged.

Do you wonder if your system is being serviced correctly — and who is accessing it?

If you're uncertain about how your system is being maintained, how can you be certain it'll function when required? ANSUL® RED systems are only installed and serviced by certified, trained and authorized ANSUL® Distributors. In addition, the system is password-protected to maintain system integrity and to help ensure your ANSUL® RED system delivers the safety, reliability and peace of mind you expect.

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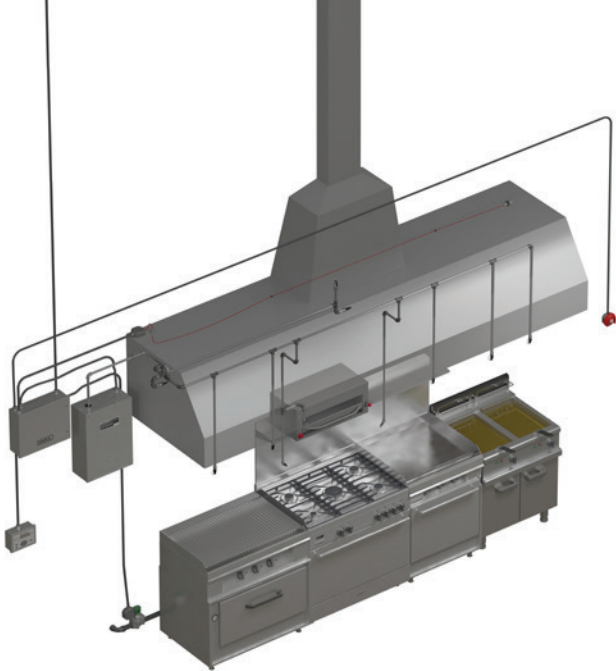
Are you getting the full picture of how your fire suppression system is operating?

With an ANSUL® RED system, a single display unit centralizes monitoring and simplifies control of up to 16, independently protected zones, while a 4,000+ event history log with real-time date stamps provides a comprehensive event record to help you keep up to date with maintenance schedules.

Are you confident your fire suppression system meets regulatory requirements?

When combined with ANSUL® R-102 or PIRANHA fire suppression systems, ANSUL® RED creates an entire, UL300/ULC300 listed, NFPA 17A, NFPA 96 and EN16282-7 compliant system from end to end − giving both owner and operator best-in-class protection and total peace of mind.

Are multiple zones of protection creating needless complexity?

ANSUL® RED adapts to the needs of a wide variety of appliances. Using linear detection wire allows multiple temperature ratings in a single protection zone and expandability for the protection and monitoring of up to 16, separately protected zones. In the event of a discharge, downtime and cleanup are reduced since fire suppressant is only discharged where it is needed and not throughout the entire kitchen.

Are you concerned about installation challenges when considering a new fire suppression system?

ANSUL® RED technology works with both ANSUL® R-102 and PIRANHA fire suppression systems for expansion or reconfiguration without any change to the basic fire suppression system. In addition, a built-in configuration tool helps make system setup easier than ever.

Do you hesitate to make an investment in a modern fire suppression system due to business uncertainty?

If you find yourself reluctant to go all-in on a fire protection system due to uncertainties about where your business may be headed next, ANSUL® RED makes it simple. Its future-proof technology is expandable and reconfigurable for up to 16 zones of protection and easily adapts to changing environments. In other words, RED can grow with you. And, unlike with traditional systems, as your system expands and maintenance needs increase, your total cost of ownership is reduced.

Kitchens have evolved. Your fire protection should too.

Designed by industry experts, ANSUL® RED Technology provides confidence and safety in high-volume cooking environments. It helps to minimize the potential for grease buildup and simplifies maintenance. And it seamlessly integrates with ANSUL® R-102 or PIRANHA fire suppression systems to provide a complete, scalable, UL Listed protection solution. All of which is backed by our extensive, global network of Authorized ANSUL® Distributors to provide you with local, personalized support.

For additional information, please visit www.ANSULRED.com or follow us @ansulfire on Twitter.

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