



**NAFFCO**

*Passion to Protect*

# KITCHEN WET CHEMICAL **FIRE SUPPRESSION SYSTEM**

# KITCHEN MISTER - RESTAURANT FIRE SUPPRESSION SYSTEM

Open flames, red-hot cooking surfaces, and a heavily grease-laden environment combine to make the modern commercial kitchen a potentially dangerous fire hazard.

Kitchen fires spread quickly and have proven to be very difficult to extinguish, making them the leading cause of structural fire damage.

Protecting the modern commercial kitchen from the ever-present danger of cooking oil & grease fires is the reason we developed. The NAFFCO Kitchen MisterSystem.

Utilizing state of the art misting technology, the Kitchen Mister System has proven to be the most effective fixed kitchen fire extinguishing system ever developed, extinguishing potentially deadly kitchen fires fast, before they can spread.

That's why the Kitchen Mister System is quickly becoming the preferred choice of fire protection professionals throughout the world.



**FIRE STARTS**  
Time = 0 seconds



**SYSTEM ACTIVATED**  
Time = 15 seconds



**FIRE OUT**  
Time = 17.4 seconds



## NAFFCO SHIELDED CABLE

The Kitchen Mister Shielded Cable Interface is used to connect NAFFCO Shielded Cable to any standard ½ inch conduit connection device. The use of NAFFCO Shielded Cable instead of conduit and corner pulleys for connecting the gas valve, remote pull station, and fusible link line to the Systems Releasing Module reduces installatio time by up to 50%.

## SYSTEM CYLINDERS

The models NF-KS5, NF-KS10, NF-KS15 and NF-KS20 cylinders are designated by flow point capacity (so the NF-KS5 supports five (5) flow points) instead of the amount of agent they hold. Recharge is available in 5 and 10 flow point containers so there's never a chance of error.



NF-KS5

NF-KS10

NF-KS20

NF-KS15



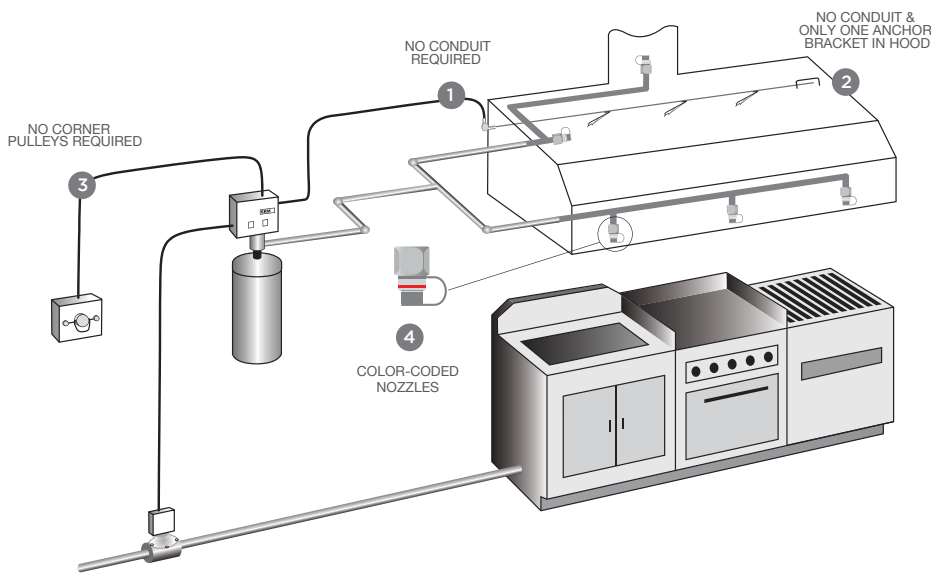


## DISCHARGE NOZZLES



All five (5) Kitchen Mister nozzles come equipped with a color identification band, red, blue, green, white and yellow. This allows for easy identification of the nozzle even when it's in-

stalled in difficult locations such as a duct or plenum area. The nozzle is also stamped with its model number.



1

### NO CONDUIT REQUIRED

By using NAFFCO Shielded Cable no conduit is required for system inputs/outputs. NAFFCO Shielded Cable is Listed for the gas valve, detection line, and pull station.

2

### NO CONDUIT & ONLY ONE ANCHOR BRACKET IN HOOD

The Kitchen Mister System eliminates the need for conduit in the plenum and requires only one anchor bracket in the exhaust hood.

3

### NO CORNER PULLEYS REQUIRED

NAFFCO Shielded Cable eliminates the need for corner pulleys, making installation easy and fast.

4

### COLOR-CODED NOZZLES

All Kitchen Mister nozzles have a unique color band for easy identification.

## SIMPLICITY OF DESIGN

The constant changes and complicated requirements of most restaurant systems have made design and installation errors a concern of fire protection professionals globally.

The uncomplicated design of the Kitchen Mister System all but eliminates design and installation errors by combining common sense features and eliminating confusing design requirements.

## FASTER INSTALLATIONS

By eliminating the labor-intensive task of installing conduit, corner pulleys, and detector brackets, the Kitchen Mister System dramatically reduces installation time.

The Kitchen Mister System is approved for use with NAFFCO Shielded Cable or traditional conduit and corner pulleys for all system inputs and outputs. This, combined with the elimination of conduit and fusible link brackets in the plenum area, makes installing the Kitchen Mister System quick and easy.

Also available: Wet Chemical Class K Portable, used in conjunction with the Kitchen Mister System.

## DEALER FRIENDLY FEATURES

- » Uncomplicated system design eliminates design and installation errors.
- » Installation time significantly reduced.
- » Innovative design eliminates conduit and corner pulleys.
- » Advanced detection system installs quickly and easily.
- » Color-coded nozzles for easy identification.
- » Flexible piping requirements allow for unlimited system configurations.
- » Best coverage in industry.
- » Online & face to face training.





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NAFFCO FZCO is certified to ISO 9001, ISO 14001, ISO 45001, and ISO 9001:2015 Prevention Certification Board UK & Bureau Veritas. Our management system that ensures the use of raw material confirms the production process production is monitored by work standards enabling us

NAFFCO has been certified by UL, LE, and HSAS. Further, we are certified by occupational safety and health (OSHA) and fire extinguishers. UL, FM, and NFPA. Hoses, Pumps, Diesel Engine, and Equipment. NAFFCO asservise center for

### ENGINEERING CAPABILITIES

backed by a team of professionals who are well qualified and specialized in their respective Design, Development, Production and Project Implementation. Our investment in applied research program concentrates on innovations which meets customer needs.

### PRODUCT RANGE



Hoses & Accessories



Extinguishers



Reels & Cabinets



Valves & Hydrants



Suppression System



Low Voltage Systems



Pumps



Fire Doors



Fire Trucks



NFPA & Training



Valves & Riser



CAFS



Passive Fire Protection

Your most reliable partner in supplying state-of-the-art products and providing high quality services based on International Standards



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In line with NAFFCO policy for continuous product development, NAFFCO has the right to change specifications without prior notice.