BLAZE CUT®

Local Applications

C Series

PROTECTION OF SMALL SPACES

Direct and in-direct low-pressure systems from the BlazeCut 'C' Series range is the ideal fire protection system for a range of applications including IT/telecommunications rack and cabinets, CNC machines, electrical switchboards, generators, uninterrupted power supplies, vending machines and similar devices which are enclosed in spaces of high fire risk which are not under constant supervision. Suitable for protection of areas where a fire can result in high property damage and business interruption.
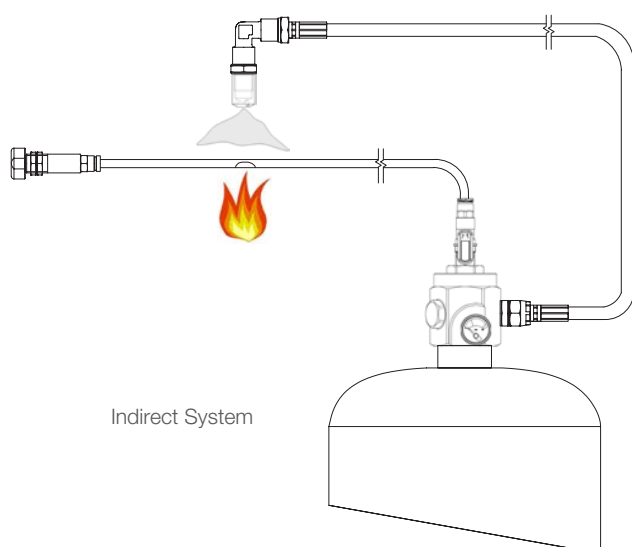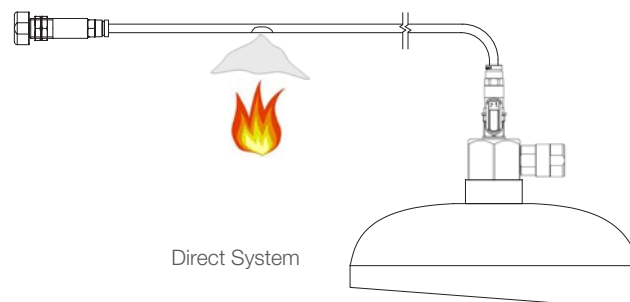
DIRECT vs INDIRECT SYSTEM

DIRECT SYSTEM

Activation and distribution ensures detection extinguishing hose. Suitable for small and tight spaces such as Electrical switchboards.

Economical Solution

Additional components:

- Pressure switch
- Visual and audible signaling units

Direct System

Indirect System

INDIRECT SYSTEM

Activation is provided by the detection tube or other form of detection and the distribution of the extinguishing agent is through separate distribution nozzle distributions. Comprehensive systems for smaller and larger spaces and where there are special requirements for even distribution of extinguishing agent and additional components.

The most effective solution.

Additional components:

- Heat / smoke detectors
- Linear heat detection
- Pressure switch or pressure transducer
- Fire control panels
- Manual remote actuators
- Visual and audible signaling units
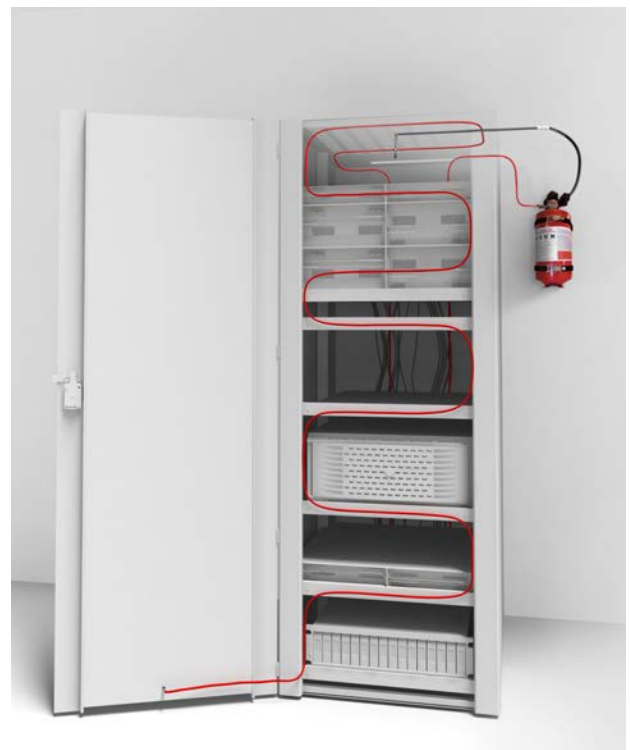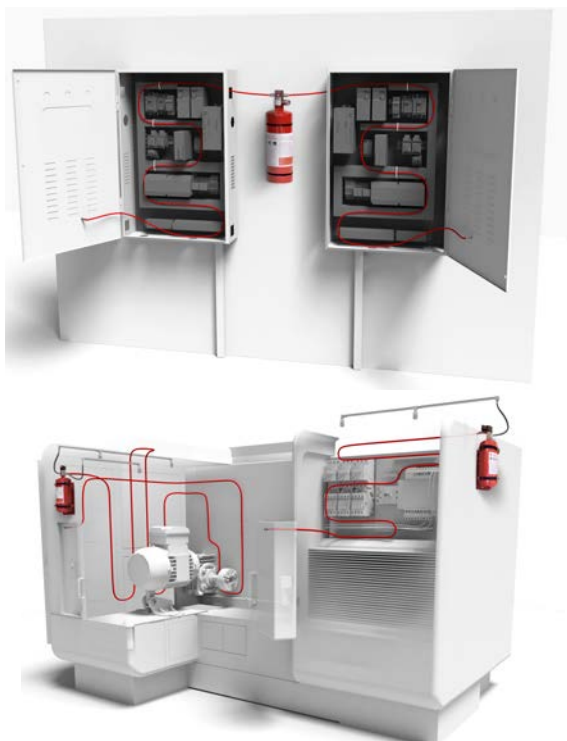
EXTINGUISHING AGENTS

The systems come with gaseous clean agents Novec 1230 or HFC-227ea, which are the best choice for protecting electrical cabinets and sensitive appliances, as they leave no residue after extinguishing. Fire agents do not have corrosive effects, they are electrically non-conductive, their use is safe even in places with human occurrence and are ecological.

Benefits

- Fully automatic and autonomous
- Independent of electricity
- Fast Detection
- High efficiency of extinguishing agent
- Possibility to manually activate the system
- One system can cover more space
- Harmless to humans and protected devices
- Variety of additional components
- Simple installation and maintenance
- Cost-effective life value

Typical applications

- Electrical cabinets
- Server racks
- CNC machines
- Telecommunications equipment
- Generators
- Vending machine
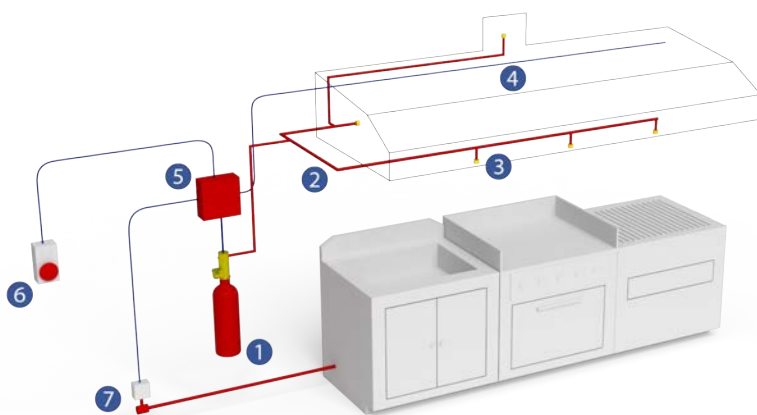- Manufacturing equipment
- Laser cutters

DOMESTIC AND COMMERCIAL KITCHENS

BlazeCut offers localised fire suppression systems to protect kitchens in restaurants, fast food, racing and school dining and the home.

An extinguishing system is designed to protect against fire for the potentially greatest risks such as gas burners, grills, fryers and equipment in the kitchen .

The BlazeCut C Series system uses fire extinguishing foam agent which covers fires of class F: fire of vegetable or animal oils and fats. The extinguishing agent is non-corrosive, non-toxic, ecological and highly efficient with cooling effect.

KITCHEN FIRE SYSTEM LAYOUT:

1. Cylinder with extinguishing agent
2. Extinguishing systems discharge lines
3. Extinguishing nozzles
4. Detection circuit
5. Alarm panel/control unit
6. Manual actuator
7. Automatic shutdown of the gas supply

Benefits

- Independent and automatic fire protection
- Individual solutions by type of risk
- Attractive design suitable for every kitchen
- Cost effective solutions

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NFPA MEMBER 2016-2017

CE 1354