



KANEX[®]

Shaping the future of Fire Protection



PRODUCT CATALOG

www.kanexfire.com



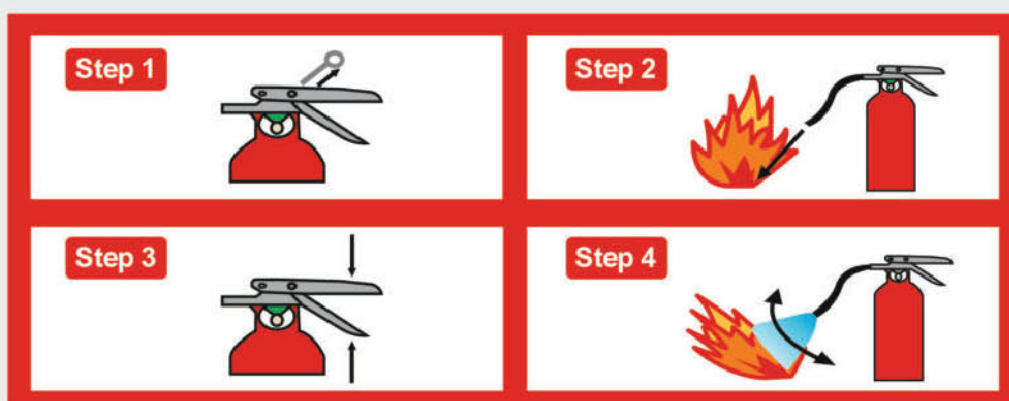
WHERE TO USE?

- An extinguisher is a First-aid device which is used against the critical situations of fire only. There is no chance for testing the device while fire is going on, that's why the device must be totally reliable and user friendly.
- When it comes to application, Fire equipment needs to be identifiable, handy and appropriate for the property it is intended to protect.
- But good fire protection is about more than just having the right devices in the right places, also requires rigorous monitoring to ensure that it will perform effectively when needed.
- Everyone should be familiar with the picture symbols which identify the types of fires on which they may be used. As listed below.
- The symbol diagonal red slashes indicates a potential danger if the extinguisher is used on that particular type of fire.
- Absence of a type symbol means only that the extinguisher is not recommended as particularly effective for that classification of fire.

			Suitable for Class B and Class C fires but not for Class A
			Suitable for Class A fires but not for Class B or Class C
			Suitable for Class A and Class B fires but not for Class C

HOW TO USE?

- "KANEX" provides you a valuable user manual which contains very much needed information like how to use, install and maintenance of an extinguisher.
- The Label affixed on extinguisher body contains specific information of "HOW TO OPERATE" the particular extinguisher.
- The label instruction will change according to size and type of extinguisher.
- Every one should be aware of Instructions provided on Extinguishers.





KITCHEN HOOD- TUBE BASED SUPPRESSION SYSTEM

Kitchens tend to use large quantities of hot fat and oil for the preparation of food. These fats and oils pose a particularly high fire risk. Most fires in kitchens start in deep fryers, frying pans and grilling plates, Burners with defective overheating protection. Fat self-ignites at a temperature of 350°C. which is easily reached, and fat fires tend to spread very quickly.

Ideal Use



Electrical Panels



Server Racks



CNC Machine



Dry Transformer

The Tube type extinguishing system has been specifically designed for use in catering/commercial kitchens. The fire detection elements respond the moment the first small flame occurs, and the fire is promptly extinguished before serious damage can occur. This system works in two ways, it is sprayed through fine nozzles onto the equipment forming a blocking layer over the fat or oil so that the fire is starved of oxygen. Simultaneously, the fat is cooled down by the water contained in the agent, so preventing self-ignition. Thus this system as effective and reliable a Conventional extinguishers. Preventing renewed self-ignition

FEATURES

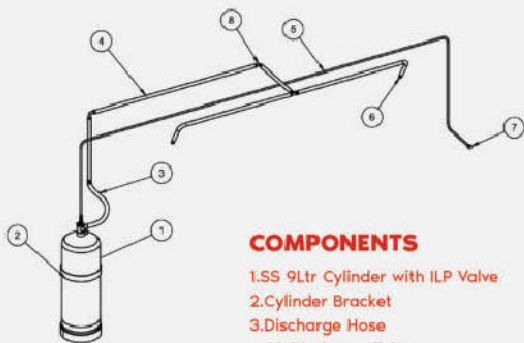
- Flexible protection
- Safety
- The pneumatic triggering
- Minimizes service stoppage during repairs
- Help prevent personnel injury



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LINE DIAGRAM



COMPONENTS

- 1.SS 9Ltr Cylinder with ILP Valve
- 2.Cylinder Bracket
- 3.Discharge Hose
- 4.SS Discharge Tube
- 5.Heat Sensing Tube
- 6.Discharge Nozzle
- 7.Manual Release

SPECIFICATION

Extinguishing Agent	Class F
Propellant	Nitrogen
Volume of Extinguishing Agent	9 Ltr
Tube Pressure	16 Bar
Burst Temperature	175°C
Cylinder Pressure	16 Bar
Working Temperature	-20° C to +50°C
Cylinder Volume	12 Ltr
Weight	13 KG

Designed, Manufactured & Marketed by:
KANADIA FYR FYTER PVT. LTD.
An Iso 9001:2015 certified company

HEAD OFFICE:

Office No.502, 5th Floor, A wing,
Damji Shamji Corporate Square, Ghatkopar -Andheri Link Road,
Laxmi Nagar, Ghatkopar (E) - 400 075

WORKS:

Kanadia Fyr Fyter Pvt.Ltd.
Plot No.7-8 Paras Industrial, Estate Nr.Garibsha Pir,
Sihor-364240, Dist. Bhavnagar(Guj)

marketing@kanexfire.com | www.kanexfire.com
Presence at - PAN INDIA