



## Restaurant Case Study: The Hydramist® 15AMPU

**Fire remains the most damaging and disruptive event that any business has to face, potentially leading to significant losses and in some cases destroying the premises beyond repair. Such events not only place people at risk but can also result in loss of customers and orders for days, weeks or even years.**

### History:

Restaurant fryer fire protection systems have traditionally employed either dry powder or wet chemical as a fire suppression medium. Following their use to fight fires, both systems leave large residues of fire suppression agent on the fryer and any adjacent equipment.

Both dry powder and wet chemical have minimal cooling properties resulting in a high potential for re-ignition of the fire, this can result in prolonged closure of the kitchen. Dry powder and wet chemical can be hazardous to health if ingested.

### Why us?

The Hydramist® 15AMPU kitchen fire suppression system has achieved approval by the Building Research Establishment (BRE) to LPS1223 standard. All fire testing has been successfully completed together with the various component function and durability testing. The process of approval has required the re-writing of



the LPS1223 standard as the Hydramist® system uses components and processes that differ from wet chemical and dry powder systems. In real life use and in testing it has been observed that the cooling action of the Hydramist® system combined with an ability to prevent the spread of smoke enables the kitchen to

return quickly to an operational condition even after a fire. There is a significantly reduced risk to people and the environment and as only water is used the clean-up time required is minimal. Typically a kitchen can be up and operational again within minutes of a Hydramist® system operation. The system uses only small amounts of water at high pressure with water droplets within a range of 60-100 microns to quickly and effectively suppress and control the fire.

The Hydramist® Automatic 15AMPU system offered a cost effective fast reacting solution to their fire risk. Using a wall mounted Hydramist® pump which does not require any water storage tank also eliminated storage space issues for the fire suppression equipment. These bespoke systems have been designed to suit the risk and environment and the extensive live fire testing ensures that the safest and most efficient system is installed.

## Back to business in minutes:

In the event of a fire the Hydramist® 15AMPU system effectively extinguishes the fire in less than 10 seconds and prevents the re-ignition by cooling the oil and hot surfaces.

After extinguishing the fire the fine mist continues to cool hot surfaces to below ignition temperature in less than 30 seconds preventing re-ignition of the fire. After activation minimal clean-up is necessary as only clean water is used allowing the kitchen to be back in operation extremely quickly - in most cases within minutes. A further advantage of this system is that it helps to stop smoke spreading throughout the kitchen and into other areas as the smoke particles from the fire are captured by the Hydramist droplets and the smoke is washed out with the fire. The system is harmless to people and the environment and as we only use fresh water it offers huge advantages over chemical based systems.

## 15AMPU vs Wet Chemical:

The advantages of the 15AMPU system over the wet chemical are very appealing. Where the system has been used in anger the benefits to the client were immense.

***'In a recent incident it was reported to us that the unit extinguished the fire within the deep fat fryer in the restaurant kitchen within seconds. There was no harm to any of the kitchen staff and the damage to the restaurant was confined to the deep fat fryer only. The clean-up operation was carried out by the kitchen staff***

***and they were able to bring the kitchen back into operation in less than 30 minutes. There was no smoke damage to the surrounding area and the restaurant area was not affected in any way. The drama in the kitchen was isolated to this area and no other parts of the establishment were affected.'***

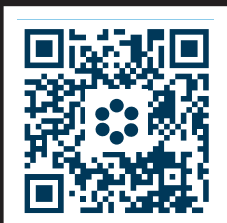
## Saving time and Money:

The restaurant was able to continue operating at full capacity. The average cover value of £35.00 netted around £2,800.00.

This would not have been possible with the Wet Chemical system as the kitchen would have been closed for the evening and possibly out of action for a number of days while the clean-up operation took place. The wet chemical system would need to be refilled and re-commissioned

by an authorised distributor before it could be used at of cost of between £1,000 to £2,500 (dependant on size of system). The cost of lost custom and of the replacement appliances could have run into many thousands of pounds. As the restaurant was part of a hotel complex the knock on effect to the disruption to the establishment was limited as a consequential loss.

The 15AMPU doesn't require re-filling and where on-site maintenance engineers are present would not normally require any attendance from an authorised distributor, in this instance the system and kitchen can be up and running within minutes. In any event the system can be used manually after an automatic operation has occurred until trained personnel arrives to re-instate it in full automatic mode. efficient system was installed.



Please call 0800 731 9288 or visit [www.hydramist.co.uk](http://www.hydramist.co.uk) today.

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