



ROTAREX
FIRETEC

TRIPLESTAR

RESIDENTIAL KITCHEN FIRE SUPPRESSION SYSTEM

PROVEN TECHNOLOGY PROTECTING THOUSANDS OF KITCHENS



IDEAL FOR ANY SMALL KITCHEN

- ★ STUDENT APARTMENTS
- ★ DISABLED/REDUCED MOBILITY
- ★ RENTAL / TOURISTIC LODGING
- ★ OFFICE KITCHENETTES
- ★ HOME KITCHENS
- ★ STREET VENDOR CARTS
- ★ YACHTS

- ★ Automatically detects and suppresses fire
- ★ No action required by the end user
- ★ Installed right above the cooking equipment
- ★ Simple & easy to install
- ★ No additional power supply needed
- ★ Minimal annual maintenance



All pre-engineered system components needed

SIMPLE, FLEXIBLE AND EASY TO INSTALL

Rotarex TRIPLESTAR® systems use a proprietary continuous linear pneumatic tube that reliably detects and actuates release of the extinguishing agent using pneumatic technology. It is more flexible, space efficient and cost effective versus alternative mechanical or electronic systems.



1. Quick & Easy installation directly into the extraction duct:

The flexible sensor tubing is easily installed directly into the extraction duct - right above cooking appliances.

When in service, the tubing is pressurized with at dry nitrogen at 16 bar. The dynamics of pressurization make the tubing more reactive to heat.

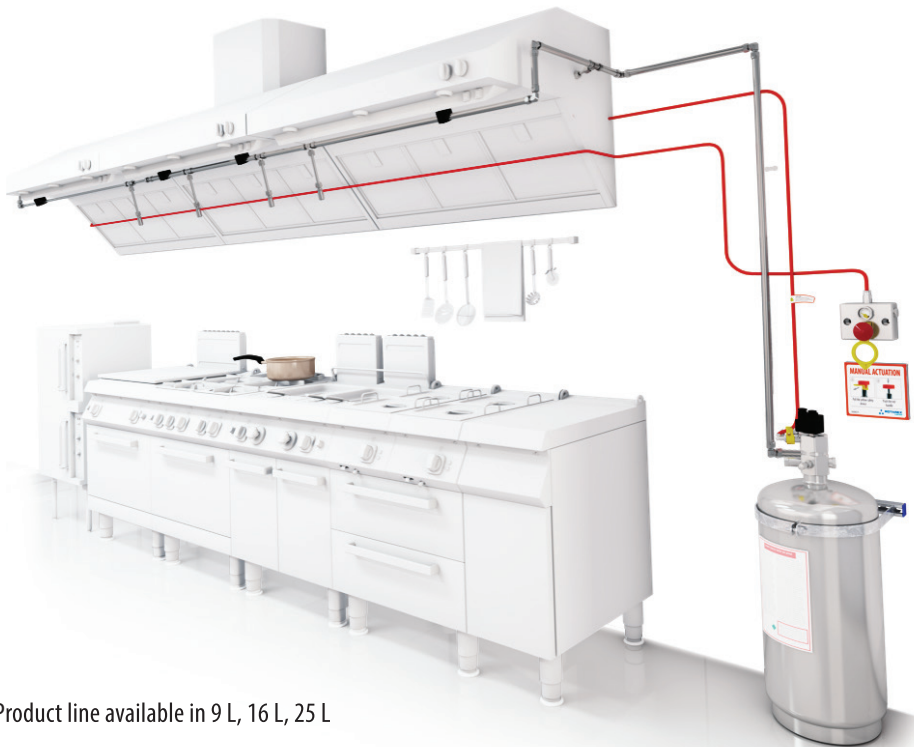
2. Early fire detection:

If a fire breaks out, the heat will burst the pneumatic sensor tube at a near spot (approx. 175 °C).

3. Instant suppression:

The sudden pressure drop in the tube will actuate the special pressure differential valve. The system will instantly flood the cooking area with Class F/K extinguishing agent. The fire can be quickly suppressed shortly after the outbreak, minimizing damage.

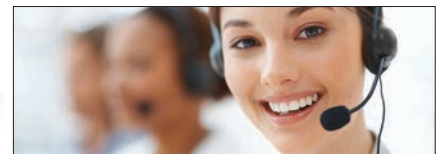
DISCOVER THE COMPLETE RANGE FOR COMMERCIAL KITCHENS



Product line available in 9 L, 16 L, 25 L

HOW TO CONTACT US?

★ CONTACT OUR CUSTOMER SERVICE TEAM



+352 32 78 32-1

firetec@rotarex.com