

THIS IS BIG

**WE'VE PUT
MORE DISTANCE BETWEEN OURSELVES**



AND THE COMPETITION.



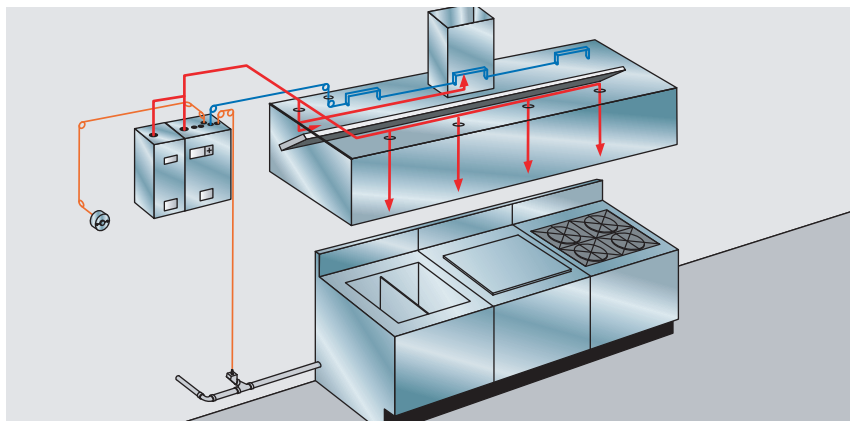


NEW R-102 OVERLAPPING

**THIS INNOVATION TO THE R-102 OVERLAPPING
RESTAURANT PROTECTION WILL:**

OVERLAPPING RESTAURANT APPLIANCES

- SIMPLIFY KITCHEN DESIGNS
- MAKE KITCHENS MORE FLEXIBLE
- MAKE KITCHENS MORE AESTHETICALLY APPEALING
- SAVE MATERIAL AND LABOR COSTS
- SAVE MAINTENANCE COSTS



25.5"

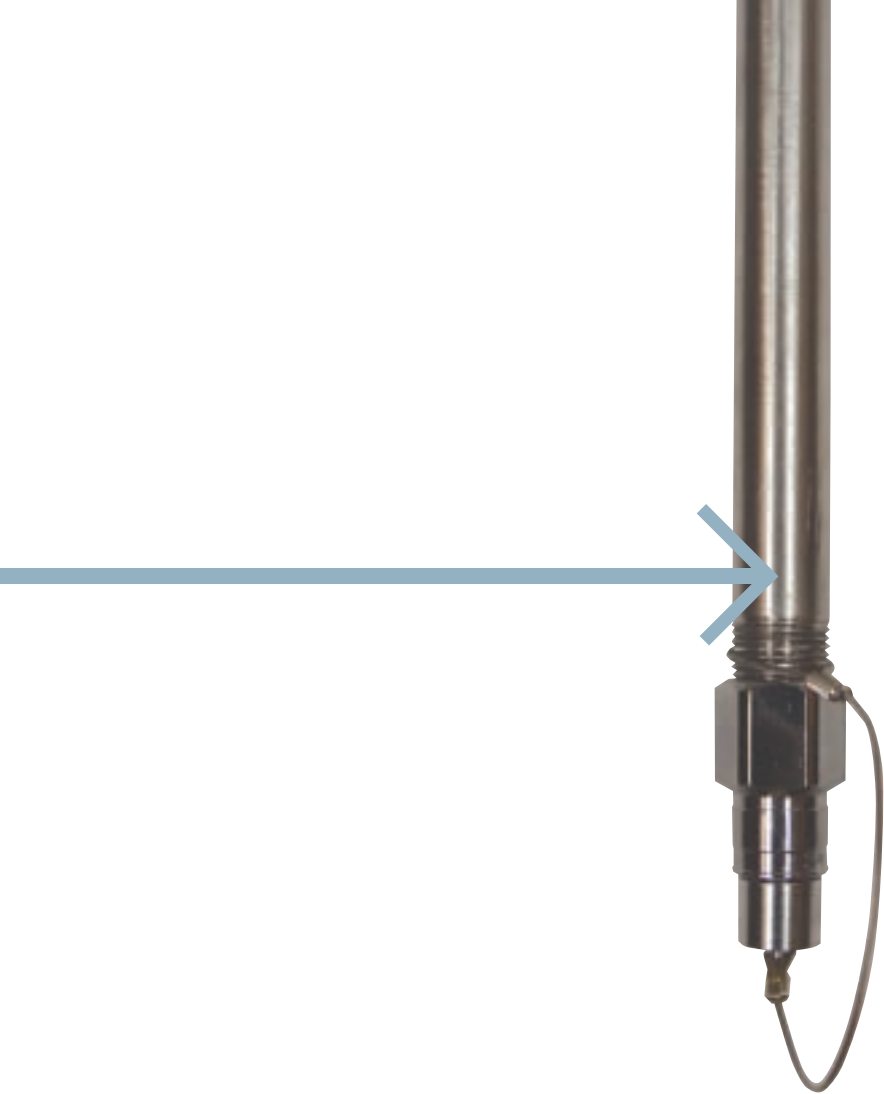
ANSUL Sets a New Industry Standard

647mm

COMPLIANCE PROTECTION ONLY

The company that introduced the concept of automatic restaurant fire suppression in 1962 has advanced the industry yet again with a 25.5-inch (647mm) nozzle spread that opens up so much:

- New simplified piping rules—no need to worry about branch lines, supply lines or equivalent lengths
- Range protection—now 30 inches (762mm) deep with unlimited length
- Reduced hardware—amount of drops, nozzles and accessory components is drastically reduced



LY FROM ANSUL®

- Appliance interchange—change or upgrade appliances within the safety zone of protection without needing to change nozzle or detector placement
- High nozzle placement—installed 40 to 45 inches (1016-1143mm) above the cooking surface
- Detection—placed every 24 inches (609mm) under the hood

The longest warranty, the largest available service network, and open-minded thinking—the reasons why ANSUL remains the #1 foodservice fire protection solution in the world.



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