



Each Range Guard® system comes with:

Over 40 years of Proven Performance

- Range Guard was the first UL-listed wet chemical fire suppression system

Built-In cost savings

Range Guard's pre-engineered design gives you:

- optimal versatility, safety and effectiveness
- inexpensive hardware and system installation
- fast and cost effective system maintenance and upgrades

fact: The greatest single cause of fires in eating and drinking establishments is the over-heating of cooking oils and fats.

First with the Best!

- Range Guard's Wet Chemical Fire Suppression System uses KARBALOY, the superior wet chemical agent first developed over years ago. Range Guard was the FIRST and remains the BEST!
- Range Guard systems guard against
 - facility damage
 - potential injury of personnel and patrons
 - lost profits due to business interruption
- Range Guard systems assure
 - quick fire detection and suppression
 - 24-hour, continual fire protection
 - superior wet chemical coverage that quickly suppresses fires and prevents reflash
 - quick clean up
- Range Guard exceeds UL 300 standards

Fast, Reliable Fire Suppression

...could mean everything to the success of your business!

Rely on Range Guard for:

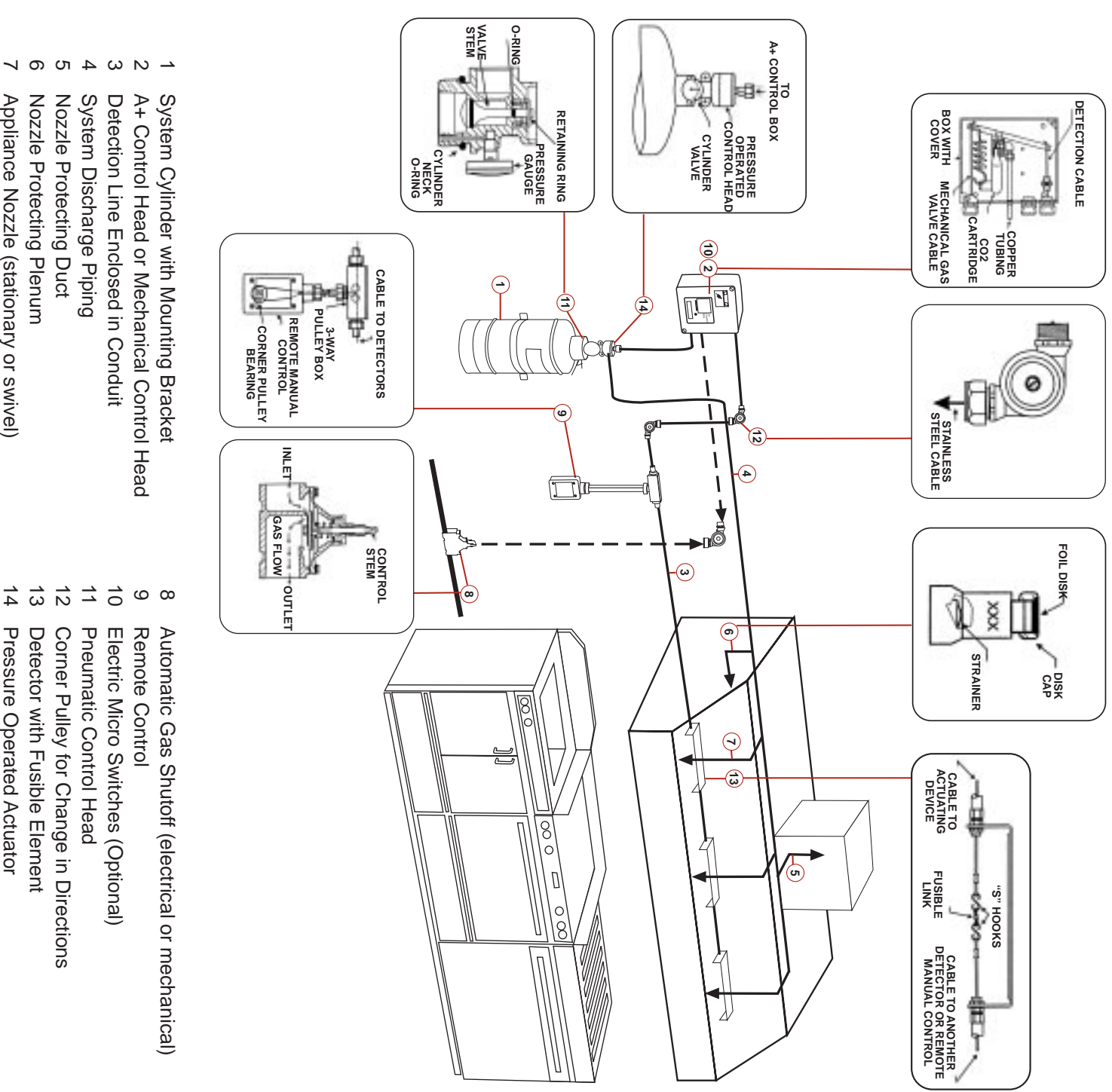
- **rapid fire detection** with state-of-the-art heat detectors
- **removal of heat source** as Range Guard system automatically turns off appliances
- **immediate fire suppression** as wet chemical agent is sprayed on hazard area with special nozzles designed to give optimal coverage; wet agent provides superior saponification, which quickly snuffs flames and prevents reflash
- **quick, easy clean up** once appliances have cooled; the agent can be easily wiped away from equipment

Easy and Affordable to Install & Maintain

- Range Guard systems offer maximum protection with minimum maintenance
- Range Guard's pre-engineered systems are more cost effective because flexible, versatile system components save on hardware and installation costs
- Range Guard system recharging is fast and economical; great for keeping maintenance costs low
- Range Guard's nozzles can be placed outside the appliance perimeter for ease of installation

More Choice

- **Range Guard gives you optimal control; lots of choices**
 - fire suppression using automatic and/or manual operation modes
- **Custom fit**
 - Range Guard systems are designed to easily fit in any kitchen layout
- **System updates use existing hardware**
 - Range Guard strives to utilize existing system components to implement updates and improvements, making innovations and upgrades more cost effective.



Fire Suppression System for Commercial Cooking Applications



Guarding Against:

- property damage
- business interruption
- potential injury
- high installation costs
- high maintenance costs

UL 300 Listed

The Right Choice for protection against Restaurant Kitchen Fires



Listed & Approved

- Listed by Underwriters Laboratories, Inc., tested to UL 300, Standard for Fire Extinguishing Systems for Protection of Restaurant Cooking Areas
- Listed by Underwriters Laboratories of Canada, tested to ULC/ORD-1254C.6
- Conforms to NFPA 17A, Standard for Wet Chemical Extinguishing Systems
- Conforms to NFPA 96, Standard for Vapor Removal from Cooking Equipment
- Listed by the Singapore Productivity & Standards Board (PSB)
- Approved by Bomba, Malaysia

Certified Quality

Range Guard's Wet Chemical Fire Suppression System is made in America in accordance with ISO 9001 certified quality standards.

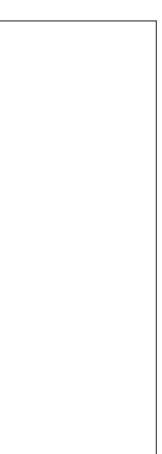
Features of the System

- Designed to address the total fire hazard
- Flexible piping configurations
- Choice of black, chrome plated and stainless steel piping or stainless steel and brass tubing
- Operating and storage temperature -18°C (0°F) to 49°C (120°F)
- Factory filled stored pressure cylinders with chrome plated valves
- Valves incorporate pressure gauges for "at a glance" readiness status
- Cylinders can be piped together to minimize installation cost
- Six temperature heat detectors available for precise hazard specification
- Easily identifiable smaller nozzles with integral strainers and foil bursting discs to protect against blockage during discharge
- Swivel adaptors available for nozzles
- Optional stainless steel enclosure

Range Guard, one of the most widely approved and accepted Kitchen Fire Suppression systems available today.



Authorized Distributer



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**Engineering &
Manufacturing Quality
System Certified To
International Standard
ISO 9001**