

FIXED GAS BASED FIRE SUPPRESSION SYSTEMS & KITCHEN FIRE EXTINGUISHING SYSTEMS



MARSIS



FIXED GAS BASED FIRE SUPPRESSION SYSTEMS FM200 & NOVEC1230

Marsis provides gas fire suppression system based on Total Flooding System principle in accordance with the National Fire Protection Association (NFPA) Standard 2001, "Clean Agent Fire Extinguishing Systems." and IMO-SOLAS.

The system is used machinery spaces, engine rooms, pump rooms and control station in marine applications.

FM200 and NOVEC1230 storage containers are designed to hold gases in liquid form and Nitrogen, which is used to super-pressurize the container to 24.8 bar (360 psi) at 20°C.

Fixed Gas Fire Suppression System is engineered and manufactured by Marsis. The system is able to deliver with Marine Class Certifications / Approvals according to customer's demand or request. Certifications/Approvals according to customer's demand or request.





Fire Fighting Effectiveness

- FM-200 System is working effectively by 80% heat absorption and 20% chemical reaction.

- NOVEC1230 is working effectively by heat absorption by creating mixture with air.

Fast: They are discharged into the enclosed area within 10 seconds and suppress the fire immediately.

Effective: They can extinguish Class A, B and C Fires.

Safe: They are safe for user in enclosed areas. Moreover they do not cause short-out on electronic equipment because of electrical non-conductivity.

Clean: They are a colorless, odorless gas that leaves no residue to clean up.

Environmentally Friendly: They have zero ozone depletion potential (ODP) and a short atmospheric lifetime (33 years for FM200 and 0,014 years for NOVEC1230).



KITCHEN FIRE EXTINGUISHING SYSTEMS

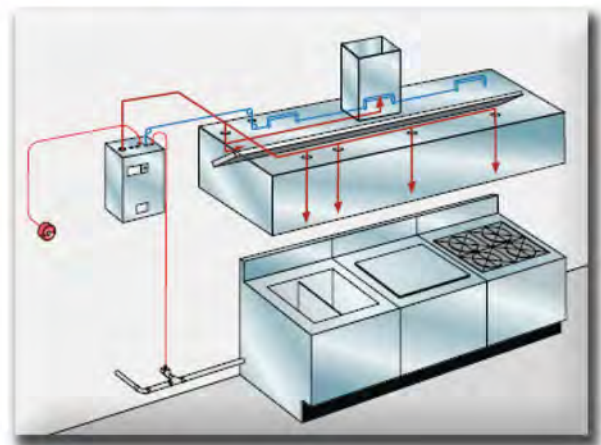
Marsis provides restaurant fire suppression system that is an automatic, pre-engineered, fire suppression system. The system protects ducts, plenums and cooking equipment.

The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system works automatically or manually. Detection system for automatic release can be designed for different specific temperature range. Thanks to additional equipment is provided electrical shutdown and mechanical or electrical gas line shut-off applications.

Potassium carbonate solution is used as an extinguishing agent. It is stored in cylinder as pressurized with air/nitrogen. In case of fire, potassium carbonate solution is discharged to protected area.

The Deep-Fat Cooking Equipment Fire Extinguishing System is engineered and manufactured by Marsis. The system is able to deliver with Marine Class Certifications/ Approvals according to customer's demand or request.



MARSIS DIŐ TİCARET VE GEMİ SANAYİ LTD. ŐTİ.

A İstanbul Endüstri ve Ticaret Serbest Bölgesi, Aydınlı SB Mah.

Kodalak Cad. No: 12 34953 Tuzla / İstanbul

T +90 216 394 9237 **F** +90 216 394 9236 **E** info@marsis.com.tr **W** marsis.com.tr