



MONTREAL
TORONTO
QUEBEC
EUROPE

SF/P 125•260•400S•400L•600 SYSTEM COMPONENTS



A PRECISE FIT FOR EVERY APPLICATION

Safety First's flexible pre-engineered design concept, coupled with the widest array of cylinder sizes in the industry, enable Safety First engineers to offer the most effective, efficient protection for every type of cooking appliance as well as hood and duct systems.

AUTOMATIC OR MANUAL OPERATION

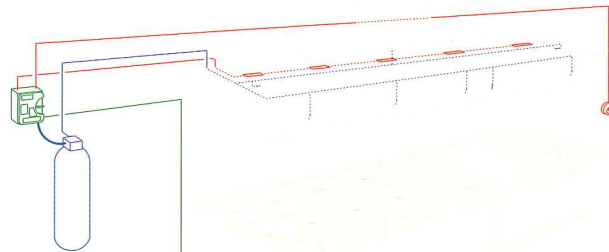
The Safety First Control System provides for simultaneous actuation of up to 20 cylinders. Automatic detection is accomplished with either electrical, mechanical, or a combination of both. Pictogram operating instructions insure ease of system operation, while the status view window aids in a quick check to insure the system's readiness. The control system allows for complete customizing and future modifications of the system to meet the ever-changing complexity of restaurant operations.

MOST EFFECTIVE COVERAGES

The Safety First system offers unmatched coverage that uses fewer discharge nozzles and flow points to protect the hazard area, resulting in more efficient fire suppression with less hardware cost.

EXCEEDS ULC-ORD C-1254 (UL300)

Safety First's criteria of designs exceeds the already stringent standard of performance brought about by the evolution of new cooking trends and appliances that operate at higher temperatures. Safety First systems also comply with NFPA 96 and 17A and other regulatory and insurance requirements.



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