24 Hour Fire Protection for Commercial Kitchens













Badger Range Guard™ Wet Chemical Systems

The heart and soul of every dining establishment is the kitchen. Equipped with ranges, broilers, fryers and a myriad of other high-temperature cooking appliances – no other environment demands proper fire protection more than today's modern cooking facilities.

The Badger Range Guard system is specifically designed for the challenging demands posed by cooking applications. By offering one of the most flexible system configurations in the industry, Badger provides efficient, economical protection for all types of cooking facilities and design layouts. Our customized approach allows you to specify the type of detection, control and cylinder sizes to fit your application.

Investing in a Badger Range Guard system guarantees more than just code compliance – including UL300, NFPA 96 & 17A – it provides automatic, round the clock protection from the devastating consequences of fire.

Benefits:

Economical. Cost-effective, pre-engineered system simplifies design and installation.

Easy-to-maintain. Semi-annual system inspections and routine maintenance per NFPA regulations are performed quickly and efficiently by your local Badger distributor.

Proven Protection. Providing the best in kitchen fire protection for over 40 years, Badger fire suppression systems are the choice of countless restaurants and cooking facilities worldwide.

Global Network. Designed, installed and serviced by our factory-trained, global network of Badger Fire Protection distributors.

Customized Solution. System design and installation provided by your local distributor, delivering a superior code-compliant solution which is tailored to your fire protection needs.

Robust Design. Meets strict UL 300 fire test criteria, suppressing fire without the need for secondary agent or system connections.

Reliable. Badger stands behind every Range Guard system with a best-in-class six-year warranty.

Badger Fire Protection 944 Glenwood Station Lane, Suite 303, Charlottesville, VA 22901 Tel.: 434.964.3200 • Fax: 434.964.3202 • www.badgerfire.com

Customers Protected:

- Fast Food Chains
- Hotels & Lodging
- Fine Dining
- Healthcare Facilities
- Sports Stadiums and Complexes
- Casual & Family Dining
- Educational Facilities
- Supermarkets/Groceries
- Institutional Facilities
- Diners
- Corporate Cafeterias
- Nursing Homes
- Shopping Mall Food Courts

Applications:

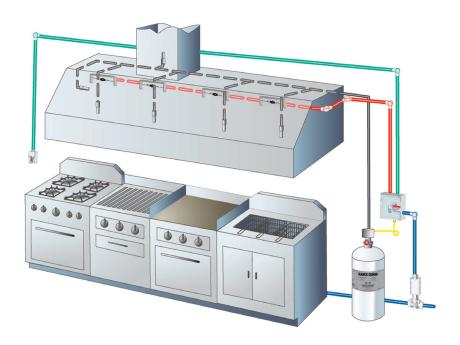
- Hoods, Plenums & Filters
- Ductwork
- Fryers
- Ranges
- Char-broilers
- Woks
- Griddles
- Salamanders
- Tilt Skillets and more...

Approvals & Listings:

- UL Listed
- ULC Listed
- NYC FD COA #5651

How the Range Guard System Works

- 1. Fire is detected by the Badger mechanical link or, electric Detect-A-Fire®, or the system is manually activated by a remote pull station.
- 2. The UCH™ Control simultaneously actuates up to 20 pressurized agent storage containers, shuts down fuel and power sources to the appliances and activates the building fire alarm.
- 3. Badger Karbaloy wet chemical agent, designed specifically for the challenges posed by oil and grease in a kitchen environment, is propelled through the system piping by the stored pressure container.
- 4. The Badger Karbaloy agent discharges from strategically positioned nozzles protecting the hood, duct and appliances. Karbaloy agent quickly suppresses the flames and forms a protective layer that not only extinguishes the fire, but also prevents re-ignition.



Badger Range Guard System Components

- UCH Control
- Range Guard Agent Storage Container
- Thermo Bulb, Fusible Link or Electric Detection
- Manual Remote Release
- Mechanical or Electric Gas Valve
- Customized Discharge Nozzles
- Karbaloy Wet Chemical Agent



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