

AUTOMATIC COOKTOP FIRE SUPPRESSION

SINCE 1972

EXCERPTS FROM NIST REPORT

What follows are actual slides from a recent NIST report on residential kitchen fire suppression systems. (“Residential Kitchen Fire Suppression Research Needs: Workshop Proceedings,” by Daniel Madrzykowski, et al., of the National Institute of Standards and Technology, January, 2007.)

Below are the results of the StoveTop FireStop test as shown in that report. This fire test consisted of 4” of cooking oil (over 20 cups of oil) in 10” diameter cooking pot, which is significantly more than what our product is designed for, and significantly more than typical stovetop frying pan cooking methods. As you can see below, StoveTop FireStop put out the fire completely and the only cleanup required was to wash away oil that splashed on the walls (again, as a result of the extreme depth of oil in this test), and to vacuum up the fire-suppressing powder.

DRY CHEMICAL RESULTS

- » **Fire extinguished**
- » **Flames need to impinge on device to activate**
- » **Pilot out**
- » **Area protected limited to stove top**



The next several slides show the results when sprinkler systems are implemented. As you can see, with these sprinkler systems, significantly more fire damage was incurred in the walls and cabinets, with water damage also being likely. (Note the fire/smoke damage in the pictures below and on the next page.) Thus, in addition to costing significantly more to install, these types of sprinkler systems often can result in significantly more expensive cleanup and repair than the StoveTop FireStop.

STOVETOP
FIRESTOP

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SINGLE SPRINKLER RESULTS

- » Fire suppressed
- » Larger fire required to activate sprinklers compared to range units
- » Protects entire kitchen area



Single Sprinkler — Small Kitchen



Single Sprinkler — Large Kitchen



STOVETOP
FIRESTOP