



ANSUL[®] R-102[™]

FIRE SUPPRESSION SYSTEMS

THE SAFEST SOLUTION AGAINST FIRES IN
COMMERCIAL KITCHENS



Ideal for:

-  Restaurants
-  Hotels
-  Fast Food

ANSUL[®] R-102[™] system
effectively protects:

- ☒ Extractor hoods
- ☒ Ventilation ducts
- ☒ Cooking equipment
- ☒ Filters and plenums

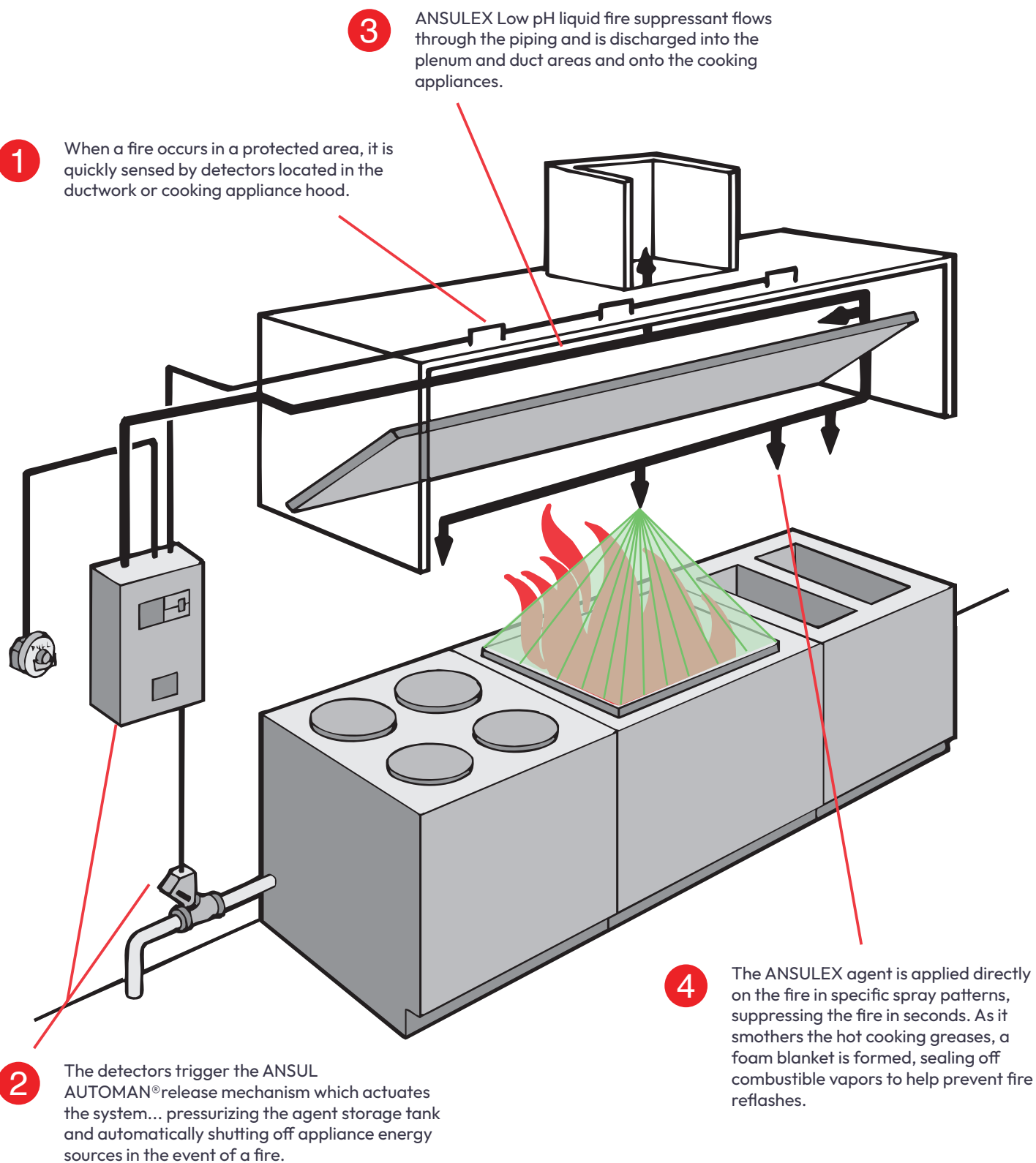
GIELLE
INDUSTRIES

Protection
matters



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HOW THE ANSUL® R-102™ FIRE SUPPRESSION SYSTEM WORKS



ANSULEX

Extinguishing Agent



The heart of the R-102 system is the ANSULEX Extinguishing Agent, a low pH liquid chemical solution, developed specifically to tackle commercial kitchen fires.

KEY FEATURES:

- ✓ **Quick extinguishing of flames:** acts in a few seconds by smothering the fire directly at the source.
- ✓ **Formation of a protective barrier:** creates a foaming layer that isolates the fuel from oxygen, preventing re-ignition.
- ✓ **Safe for surfaces and equipment:** non-corrosive and easy to clean, minimizing post-intervention damage.
- ✓ **Certified and tested:** compliant with UL 300, ULC, CE and other international certifications.

ANSULEX® is supplied in safe, ready-to-use containers and is designed to provide maximum effectiveness in professional environments where safety is a top priority.

The shelf life of the agent is 12 years.

Technical Support and Maintenance

ANSUL® R-102™ fire suppression systems

In addition to the design and installation of fire protection systems, Gielle offers a **complete 360° support and maintenance service**.

Cylinders and
extinguishing
agents **refill**

Guaranteed
**periodic
maintenance**

Technical and
**regulatory
management**

GIELLE INDUSTRIES SRL

Via R. Ferri 32 Z.I.
70022 Altamura (Ba) Italy
Phone +39 080.3118998
E-mail: info@gielle.it



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