



Klents

Industrial kitchens

törKal
System

Cooking safe

Most frequent restaurant fires starts in the kitchen

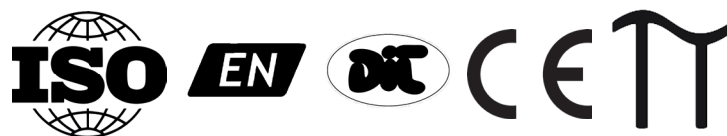
In an industrial/professional kitchen there are different cooking appliances (stoves, griddles, fryers, gas grills, etc.) that can start a fire due to the use of products such as oils and fats, and their high calorific power.

When it comes to industrial/professional kitchens, where the activity (and, consequently, the risk) is constant, the most effective solution is the installation of an automatic extinguishing system.

Törkal allows you to simply and effectively protect all fire risks in the kitchen, adapting the protection to each of the cooking equipment, extinguishing all of them at the same time to prevent the fire from spreading or starting again.



Certificates



Great Advantages

The nozzles are adapted to each particular risk with specific coverage and a suitable agent flow for each cooking equipment.

The system has multiple detection options with two different technologies, both of which can be activated manually, automatically or by means of a button.

Törkal is made up of a detection system and an extinction system that act in a complementary way.

Its low cost represents less than 2% of the cost of an industrial/professional kitchen.

In the event of a fire, your activity will not stop, you will be able to return to work in your kitchen immediately.

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