

# Halton FireWatch

Integrated Solution with Halton SafeGuard System

Detect a Potential Fire Before Your  
Fire Suppression System Activates

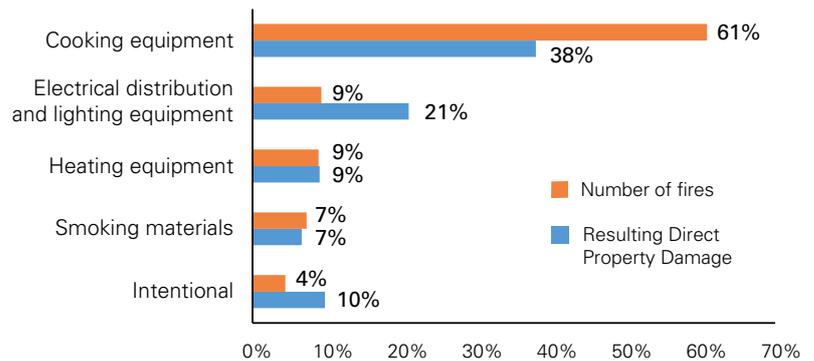




## Halton introduces the first of its kind Fire Warning system that never sleeps, **Halton FireWatch!**

This feature is part of **Halton's SafeGuard** controls platform addressing a food service facility's Sustainability, Wellbeing, and Fire Risk.

Did you know that between 2010 and 2014, an estimated average of 29,640 structure fires in eating and drinking establishments were reported to U.S. fire departments!



NFPA research publication - Structure Fires in Eating and Drinking Establishments Fact Sheet - Top 5 Major Causes from 2010 to 2014

Just think about all the smaller fires and fire system discharges that were not reported!

**Cooking equipment** was the leading cause of fires in these properties, accounting for 3 out of 5 fires.\* What if you could have a system that identifies when conditions are favorable for a fire BEFORE it ignites!

- Deep fryers were involved in one of five fires (21%) and ranges or cooktops were involved in 14% of fires.
- Two-thirds (68%) of fires were small and did not spread beyond the object of origin.
- Cooking materials were the item first ignited in 43% of the fires .
- Failure to clean was a factor in 22% of the fires in these properties.

**These fires resulted in an associated annual loss of:**

- Three civilian deaths
- 110 civilian injuries
- \$165 million in property damage

**? Why are fat fires so specific**

Fat vapors are highly flammable. fires are self igniting and after ignition, the temperature rises dramatically. That's why they can only be extinguished by isolating oil from the oxygen and reducing the oil temperature.

**? Why do many restaurants never reopen after a major fire**

The operator or owner of the property has to accept not only their business interruption and the damages due to fire and firefighting but also, the liability towards other tenants, visitors or third parties as well as unfavorable reports in the media.

# Halton's Thermal Imaging Sensor in the heart of FireWatch

Halton Fire Watch is based on **Halton's Thermal Imaging Sensor that continually monitors the surface temperature of the cooking appliances for abnormalities that are a precursor to a fire event.**

In such case, the system alerts the user of conditions that increase the likelihood of a fire and prompt you to take action before it breaks out and the fire suppression system triggers.

When a risk is detected, Halton's touchscreen (combined with optional visual or audible alarm) alerts the kitchen staff and recommends the actions to take. The system can go till switching off the cooking appliances' power supply.

Detect a potential fire before your Fire Suppression System activates



# Halton FireWatch is a cost effective solution for an efficient fire prevention enhancement

Depending on the local regulations the fire suppression systems may be mandatory only for specific cooking appliances. In that case, Halton FireWatch adds a prevention layer on top of the extinguishing means and extends it to all cooking appliances that represent a risk.

Halton FireWatch can be easily retrofitted to existing exhaust hoods as an independent system. M.A.R.V.E.L. energy optimization technology or the "On Demand" feature for the Cold Mist or Capture Ray technologies are also based on Halton Thermal Imaging Sensor. For the hoods equipped with these technologies, the FireWatch prevention system becomes a standard.

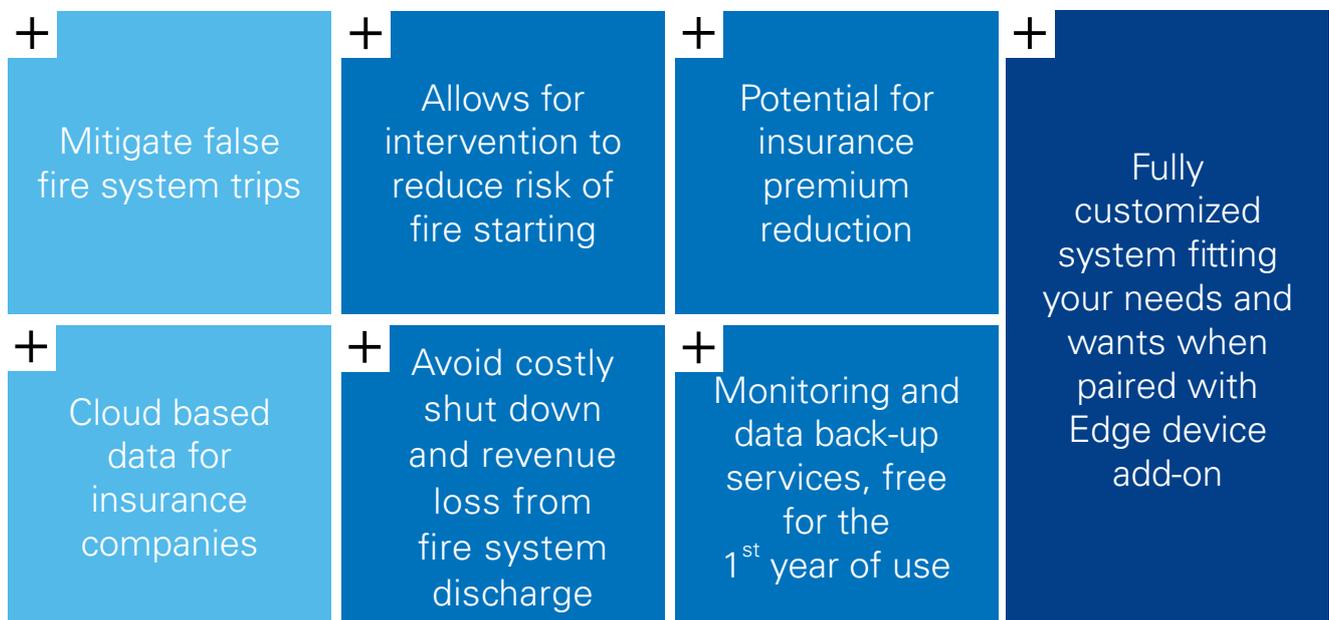
Halton FireWatch technology is eligible to Halton Connect & Care smart services. It benefits from data backup and can be remotely monitored thanks to Halton Connect web portal. This enables adjusting the FireWatch settings specific to each cooking appliance without a technician going on

site, when an alarm is for instance checked as being too frequent.

When Halton FireWatch detects an anomaly, a local two stage warning is initiated.

- **Stage 1** - A Warning is displayed on Halton Touch Screen. Depending on the specifications, it can be relayed with optional light or audible signal. Allows for intervention by kitchen staff to address warning.
- **Stage 2** - If the warning is not acted upon, an alarm is displayed on the Touch Screen. It is highly recommended to relay it with optional light and audible signals. The fuel source to the appliances must be shut off (Equipment should be manually turned off or if equipped with optional Equipment Shut Down feature, the system will automatically shut them off).

## Providing peace of mind for your food service facility!





[www.halton.com](http://www.halton.com)

### Halton Manufacturing Facilities

#### France

Halton Foodservice  
Zone Technoparc Futura  
CS 80102  
62402 Béthune Cedex  
Tel. +33 (0)1 80 51 64 00  
foodservice@halton.fr  
www.halton.fr

#### Germany

Halton Foodservice  
Tiroler Str. 60  
83242 Reit im Winkl  
Tel. +49 8640 8080  
Fax +49 8640 80888  
info.de@halton.com  
www.halton.de

#### United Kingdom

Halton Foodservice  
11 Laker Road  
Airport Industrial Estate  
Rochester, Kent ME1 3QX  
Tel. +44 1634 666 111  
Fax +44 1634 666 333  
foodservice.uk@halton.com  
www.halton.com

#### USA

Halton  
101 Industrial Drive  
Scottsville, KY 42164  
Tel. +1 270 2375600  
Fax +1 270 2375700  
sales.us@halton.com  
www.halton.com

#### Canada

Halton Indoor Climate Systems  
1021 Brevik Place  
Mississauga, Ontario  
L4W 3R7  
Tel. + 905 624 0301  
Fax + 905 624 5547  
sales.ca@halton.com  
www.halton.com

#### Brazil

Halton Refrin  
Rua Antonio de Napoli  
539 Parada de Taipas  
CEP 02987-030  
São Paulo - SP  
Tel. +55 11 3942 7090  
vendas@haltonrefrin.com.br  
www.haltonrefrin.com.br

#### Asia Pacific

Halton Group Asia Sdn Bhd  
PT 26064  
Persiaran Teknologi Subang  
Subang Hi-Tech Industrial Park  
47500 Subang Jaya, Selangor  
Tel. +60 3 5622 8800  
Fax +60 3 5622 8888  
sales@halton.com.my  
www.halton.com

#### China

Halton Ventilation  
浩盾通风设备（上海）有限公司  
Block 10, No. 600 South Xinyuan Road  
Lingang new City, Pudong New District  
201306 Shanghai  
Tel. +86 (0)21 6887 4388  
Fax +86 (0)21 6887 4568  
halton.cn@halton.com  
www.halton.cn

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