I wish I had a flexible FM Approved Water Mist Solution to fit any industrial oil cooker.
I wish I could protect my industrial fryer installation with a fire protection solution that helps minimize collateral damage and helps achieve business continuity.

(BUSINESS OWNER)

I wish I could offer customers the best Water Mist solution to meet their installation needs, from a choice of Industrial Fryer Protection (IFP) systems.

(CONTRACTOR/ENGINEER)

I wish my policy holders could have a reliable Low Pressure FM Approved solution for their industrial fryer installation requirements.

(AHJ/INSURER)
FM Approved Water Mist Solution for Industrial Fryer Protection (IFP)

- AquaMist IFP from Tyco provides flexible fire protection solutions for even the most stringent project requirements
- Ease of installation, dependability and comprehensive approvals are combined for cost-effective solutions
- AquaMist IFP helps minimize repair and cleaning costs, as well as downtime in the event of a fire
- FM Approved solution
- Fully integrated solution for compatibility between detection and suppression systems

For more information visit www.tycoaquamist.com
Customized valve assembly

The fire protection solutions that can be used are CO₂, Water Spray and Water Mist. The industry accreditations, advantages and disadvantages of each solution are summarized in the table below.

### Large-Scale IFP

Large-Scale IFP is suitable for multiple oil cookers. The Tyco MCC-based IFP System is recommended for Multiple Fryer Protection (MFC) in the food sector and the food manufacturing industries. The Tyco MCC-based IFP System is also available for large-scale applications. The MCC-based IFP System is FM Approved. The compact design has been designed and assembled to meet installation requirements and is the only low pressure FM Approved solution on the market.

<table>
<thead>
<tr>
<th>Agent Industry Standards</th>
<th>Advantages</th>
<th>Disadvantages</th>
</tr>
</thead>
<tbody>
<tr>
<td>CO₂ (NFPA 12, BS 5839 Part 4)</td>
<td>High water consumption</td>
<td>Does not require separate water tank or supply</td>
</tr>
<tr>
<td>Water Spray (NFPA 12, AS 2072)</td>
<td>Low water consumption</td>
<td>Requires separate water tank or supply</td>
</tr>
<tr>
<td>Water Mist (NFPA 12, AS 2072)</td>
<td>Low water consumption</td>
<td>Requires separate water tank or supply</td>
</tr>
</tbody>
</table>

### Stand-Alone IFP

Stand-Alone IFP is suitable for multiple oil cookers. The custom-designed IFP system is not only compatible with the industrial fryer equipment, but also protects the hood area, the fines box and exhaust stacks. Tyco Addressable Fire Detection and Controls systems are compatible with the custom-designed IFP system. The MCC-based AquaMist IFP System is recommended for large scale industrial applications. The MC based system has been designed and assembled to meet installation requirements and is the only low pressure FM Approved system on the market.

### Industrial Fryer Protection (IFP) Options

- **MCC-Based AquaMist IFP System**
  - The compact skid unit has been designed and assembled to help protect multiple oil cookers in large-scale industrial applications.
  - The Tyco MCC-based AquaMist IFP System is recommended for Multiple Fryer Protection (MFC) in the food sector and the food manufacturing industries.
  - The Tyco MCC-based IFP System is also available for large-scale applications.
  - The MCC-based IFP System is FM Approved.

- **Tyco MCC-Based AquaMist IFP System**
  - The compact skid unit has been designed and assembled to help protect multiple oil cookers in large-scale industrial applications.
  - The Tyco MCC-based AquaMist IFP System is recommended for Multiple Fryer Protection (MFC) in the food sector and the food manufacturing industries.
  - The Tyco MCC-based IFP System is also available for large-scale applications.
  - The MCC-based IFP System is FM Approved.

### IFP Components

- **AquaMist pump skid system**
  - The compact skid unit has been designed and assembled to help protect multiple oil cookers in large-scale industrial applications.
  - The Tyco MCC-based AquaMist IFP System is recommended for Multiple Fryer Protection (MFC) in the food sector and the food manufacturing industries.
  - The Tyco MCC-based AquaMist IFP System is also available for large-scale applications.
  - The MCC-based IFP System is FM Approved.

- **AquaMist pump skid system option**
  - The compact skid unit has been designed and assembled to help protect multiple oil cookers in large-scale industrial applications.
  - The Tyco MCC-based AquaMist IFP System is recommended for Multiple Fryer Protection (MFC) in the food sector and the food manufacturing industries.
  - The Tyco MCC-based AquaMist IFP System is also available for large-scale applications.
  - The MCC-based IFP System is FM Approved.

Advantages
- Off the shelf components
- Multiple built-in features
- Customized for voltage, frequency, etc
- Wet Valve version for IFP applications
- NFPA 20 compliant systems
- Customized for installation requirements and is the only low pressure FM Approved system on the market.

### Flexible IFP solution to fit any oil cooker installation

A flexible component to a major risk to any industrial fryer is the potential of the oil to catch fire. Fire can occur if oil reaches its autoignition temperature and a significant fire risk can arise. Fire can occur if oil reaches its autoignition temperature and a significant fire risk can arise. Fire can occur if oil reaches its autoignition temperature and a significant fire risk can arise. Fire can occur if oil reaches its autoignition temperature and a significant fire risk can arise.