



# Swiftclean and ANSUL

AXA's Commercial Kitchen  
Fire Safety Service

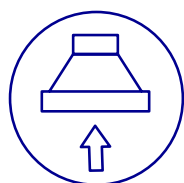
Ansul is a leading brand of Johnson Controls International PLC



## Fire risk

Of all occupancy types, food and drink premises are the third most likely trade group for large fires\*. They have the potential to harm employees and customers and can easily shut down businesses for many months, or permanently.

Risks in kitchens are numerous and not just limited to deep oil frying. Burning fat from Salamander grilles and char broilers are just as big an issue. Management is important with the maintenance of kitchen equipment and the cleaning of filters, but that is really just the start.



## Extract system

Poor management control in relation to the grease build up within extraction systems is a huge contributor to the spread of fire. The risk of fire and its severity will be significantly increased by sections of extract systems being inaccessible, irregular and poor quality cleaning, or sections of the system being missed completely during cleaning.

There are a number of guidance and best practice documents available such as TR/19 of the Building & Engineering Services Association (BESA), also from RISC Authority RC16B (Recommendations for fire safety in Commercial Kitchens) and RC44 (Recommendations for fire risk assessment of catering ventilation) which assist in the safe management of kitchens. Guidance in these documents should form part of the Fire Risk Assessment completed for premises that include commercial kitchens.



## Fire suppression

Whilst it is very important to maintain good management of the cooking equipment and extraction ducting, there is always the chance of fire. A large proportion of restaurants worldwide choose to enhance their protection with fire suppression. Systems can be very successful in dealing with a fire quickly. By using non-hazardous chemical agents which can be cleaned down and in most cases allow trading to resume the same day.

To ensure the complete solution is available with superior suppliers, AXA have created the Commercial Kitchen Fire Safety Service with Swiftclean for kitchen extract fire safety cleaning and ANSUL for fire suppression.

\*RISC Authority Large Loss Database 2009-2014 - losses in excess of £100,000



# Extraction system

## Fire safety cleaning

### Why use Swiftclean?

- Swiftclean has a proven track record of superior customer service and maintaining the highest standards of quality and professionalism
- Provide national coverage in the UK
- Have traded successfully in excess of 30 years
- Directly employed staff only, who are fully trained to industry standards
- Accredited registration with ISO 9001, ISO 14001 and OHSAS 18001, the International Standards for Quality, Environmental and Health & Safety Management
- Members of Building and Engineering Services Association (BESA) and co-authors of TR/19
- Customers from single site cafes through to multi-national chains
- Often used as expert witnesses in court cases relating to fire spread through extract systems
- Offer a range of ancillary services, including; LEV testing of Kitchen Extracts with solid fuel appliances (due to carbon monoxide risk), grease trap maintenance, legionella control, ventilation system and fire damper inspection/testing/cleaning
- Free initial site inspection within five working days
- Guaranteed to be on site for initial assessment and quotation within 5 working days (emergency reactive service also available for contracted customers)
- Preferential pricing for AXA customers.





# Kitchen fire suppression

## Why use ANSUL?

- To reduce the risk of injury, property damage, business interruption and protect brand reputation
- ANSUL are the global leaders in kitchen fire suppression using the ANSUL® R-102 and ANSUL® Piranha Systems
- ANSUL is the preferred choice for many millions of clients worldwide, having developed the very first system over 50 years ago
- Both R-102 and Piranha are pre-engineered systems, meaning each has been independently performance tested and verified by Third Party Approval Bodies; United Laboratories (UL300) and the Loss Prevention Council Board (LPS1223)
- Both systems:
  - » Cool grease and surrounding cooking surfaces
  - » Provide rapid flame knockdown
  - » Help to prevent fire reflash
  - » Completely independent of any power supply
  - » Cartridge operated (Non-pressurised)
  - » Offer easy clean-up and recharge (generally within 3-4 hours)
  - » Provide aesthetic designs, complementing the kitchen décor
  - » Offer a five year warranty on all manufactured parts.
- ANSUL® Piranha:
  - » Uses wet chemical-plus-water hybrid technology, using 60% less chemical agent
  - » Eliminates visible nozzle drop piping
  - » Reduces potential for nozzle redirection or obstruction
  - » Simplifies hood cleaning and service.
- Carefully selected nationwide ANSUL Distributors who are fully trained, authorised and audited by Johnson Controls and approved by AXA, are available to conduct site surveys free of charge
- ANSUL is recognised and approved by the majority of insurers
- Preferential pricing for AXA customers on either type of ANSUL system.



## Pricing

### Swiftclean

Pricing requires site inspection but typical costs for a medium sized kitchen extract Planned Preventative Maintenance (PPM) clean would be approximately £665 + VAT (minus AXA 10% discount if quoted at time of initial enquiry), fully inclusive of digital compliance report following each service visit in line with TR/19. Further discounts may be available for multi-site agreements.

### ANSUL

Fully installed prices range from **£2,500 + VAT** for a single tank R102 system designed for small kitchen environment up to **£6,800 + VAT** for a five tank R102 system for large kitchens. A further 15% discount can be taken off these prices for AXA customers.

ANSUL Piranha – price subject to individual assessment.

Six monthly maintenance costs typically ranging from **£150-£200 + VAT**.

## A combined service

### The benefits of combining the two services include:

- Inspectors of either the Swiftclean or ANSUL service will complete basic checks to determine whether systems appear effective (for example, ANSUL nozzles are correctly positioned for the equipment at risk)
- ANSUL linkage and components are cleaned to ANSUL specification
- Minimise disruption by combined service visits
- Free compliance awareness training.



## How do I get this service?

Please quote the 'AXA Service'

- Contact Swiftclean on 0800 243 471, or via email at [axa@swiftclean.co.uk](mailto:axa@swiftclean.co.uk)
- Contact ANSUL on 0161 259 4000, or via email at [axa@tyco-bspd.com](mailto:axa@tyco-bspd.com)



[www.axaconnect.co.uk](http://www.axaconnect.co.uk)

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