



MicroDrop®

“Knocks down food production line fires fast and speeds up unscheduled supply disruption”

The Challenge

Most food production plants are an intense environment. They often work to demanding schedules 24 hours a day seven days a week. Unfortunately, fires within the food manufacturing industry are an occupational hazard that can cause unscheduled halts in production.

This scenario could have a dramatic affect on customer relationships and business continuity so the key to preventing this and maintaining “business critical” continuity is to prevent a small fire from developing into a large one.

MicroDrop® High Pressure Water Mist (HPWM) systems are the perfect solution for food industry fires ranging from ordinary combustibles to even the most demanding hydrocarbon liquid, cooking oil and plastic material fires.

The systems operate at pressures of 80 to 200 bars. They are specifically designed to disperse the water into the optimum droplet sizes and provide sufficient energy for effective fire extinguishing patterns that rapidly “knocks down” high intensity hot oil fires and significantly cool hot metal cooking surfaces to prevent fire re-ignition

Food production areas involved in fires protected by Tyco’s MicroDrop® system can be put back into service far quicker than those protected by any other form of conventional fixed fire extinguishing systems.

However, don’t take our word for it. Our MicroDrop® Food Industry “Fast Facts” illustrated overleaf, speak for themselves.



The intelligent use of water...

tyco

Fire & Integrated Solutions

FOOD INDUSTRY

MicroDrop®

MicroDrop® Food Industry "Fast Facts"

- Rapidly "Knocks Down" hot oil fires and instantly cools hot metal machinery surfaces to prevent fire re-ignition. This factor significantly reduces time taken in unscheduled halts to food production schedules.
- MicroDrop's hygienic and minimal use of water in the event of a fire, results in less clean up time and faster re-instatement of food production line operation.
- No "Post Fire" food preparation area contamination or environmental issues. MicroDrop® does not use or require performance enhancing additives (foam etc. to fight fires).
- No moving parts in the MicroDrop® nozzles ensure cheaper life cycle maintenance costs and higher reliability.
- MicroDrop® Pump systems have a smaller footprint than other conventionally designed HPWM pumps. This eliminates the need for large tanks and pumps and maximises efficient floor space use.
- The design efficiency of the MicroDrop® Pump system is more economical to maintain than other conventionally designed HPWM pumps and therefore reduces life cycle maintenance costs.



Typical MicroDrop® protection of Florigo chip production line

Recent food manufacturing projects:

- Cavaghan & Gray – Fryer and Boiler plant room
- Florigo food equipment manufacturers – Fryers
- Kettle Crisps – Fryers
- KP Foods – Fryers
- Moy Park – Boiler plant room
- Northern Foods - Fryers
- Pataks - Fryers

The water supply to the nozzles is fed from either a high pressure 100 - 120 bar pump and small water storage tank or a bank of cylinders.



MicroDrop® High pressure water mist has a dramatic effect on fire. As the size of the water droplets are so small, they are lighter and remain airborne longer than conventional water based systems.

The micro droplets also provide a much larger surface area that enables the discharged water to more effectively cool and knock down the fire to a controllable size.



MicroDrop® Food Applications at a glance

- Deep fat fryers
- Ovens
- Staff canteen kitchens & cafeterias
- Generators, boiler rooms and UPS (Un-interrupted Power Supply) areas
- EDP rooms

For further information contact your local Tyco Fire & Integrated Solutions office on: tfis.microdrop.uk@tycoint.com or visit our website at www.tycofis.co.uk

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