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NEW

BLACK DIAMOND

FIRE KITCHEN PROTECTION

EN 17446

ISO 15371

EN 16282-7

EOTA TA 654/21



Black Diamond can protect any kitchen risk



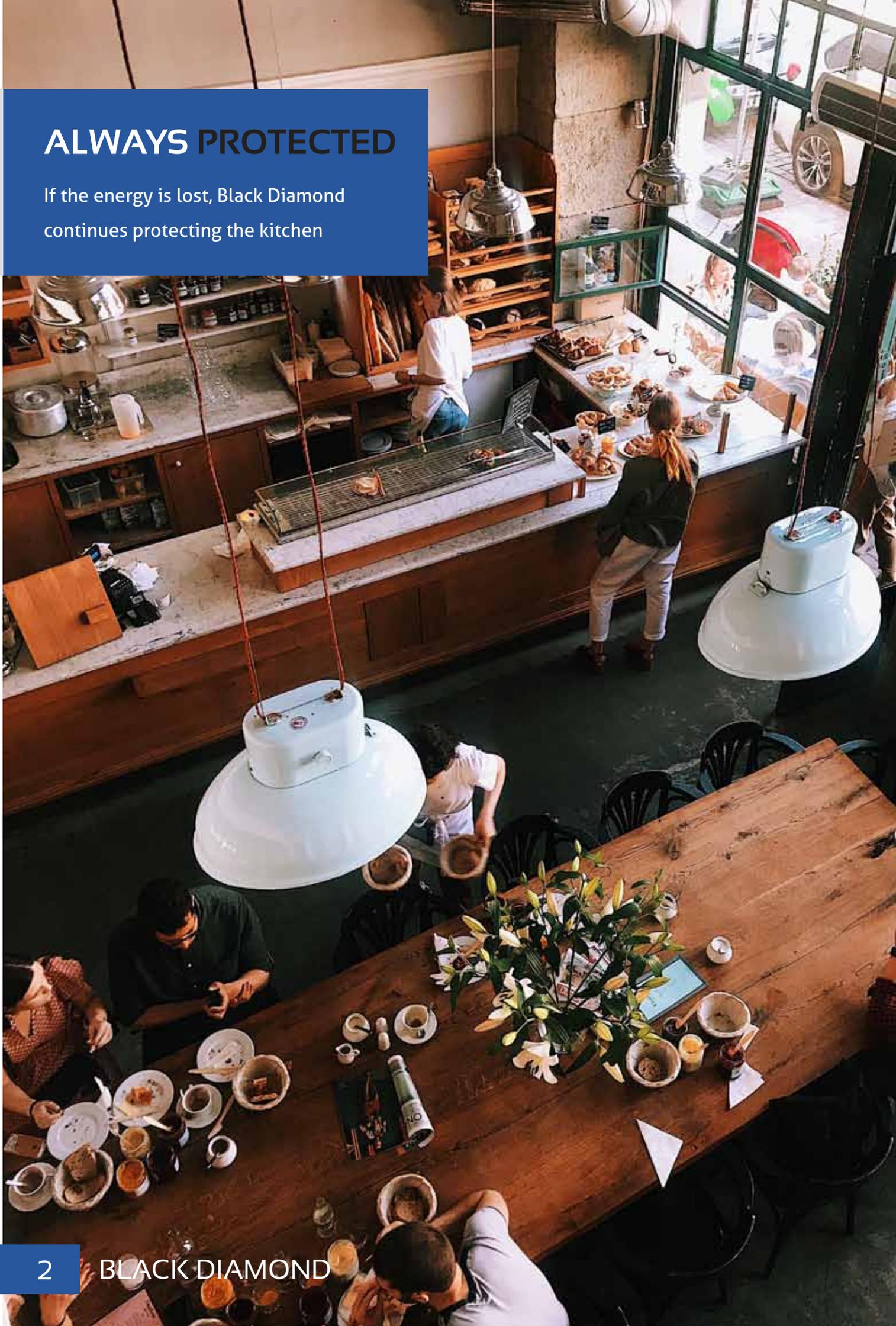
Multiple detection options



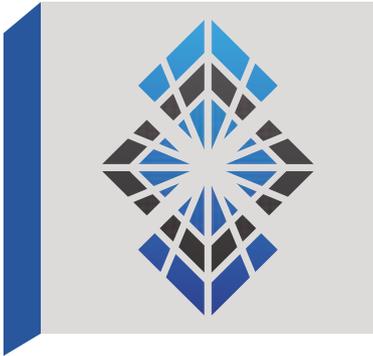
Easy and quick design and installation

ALWAYS PROTECTED

If the energy is lost, Black Diamond continues protecting the kitchen



➤ BLACK DIAMOND



SEVO SYSTEMS

We are a specialised Fire Suppression manufacturer from Lenexa (USA) with a product catalog in continuous growth.

We trust in environmental friendly solutions, being the first global company to avoid halon or HFCs from our portfolio.

COMMERCIAL KITCHEN PROTECTION

At eight o'clock the restaurant is full and no more reservations are admitted for this night.

This is an usual situation in a restaurant. Then all staff in the restaurant are working at maximum speed since restaurant is full and there are some special menu ordered.

Cookers are focused in food preparation and they need to feel safe while working.

Black Diamond passed demanding tests and approvals to become the perfect solution for commercial kitchen protection, protecting any kind of cooking appliances, and giving peace of mind to staff.



Hood
Wall or island



Duct
Long or short



Appliances
All are protected



Gas/Energy
Auto Shut off

➤ DON'T STOP COOKING

The most important thing for a company is to be able to maintain business running, and thus a restaurant must have the kitchen ready for cooking, even in the case a fire happen.

24/7 PROTECTION

Telephone is burning with call reservations, people don't stop asking for a reservation. Please, is it possible to have dinner on Friday?

In opposite, fire can start at any time, when people are working or when restaurant is close.

Fire kitchen protection must be able to work always, also without electricity, when restaurant is unattended or when the staff on holidays,

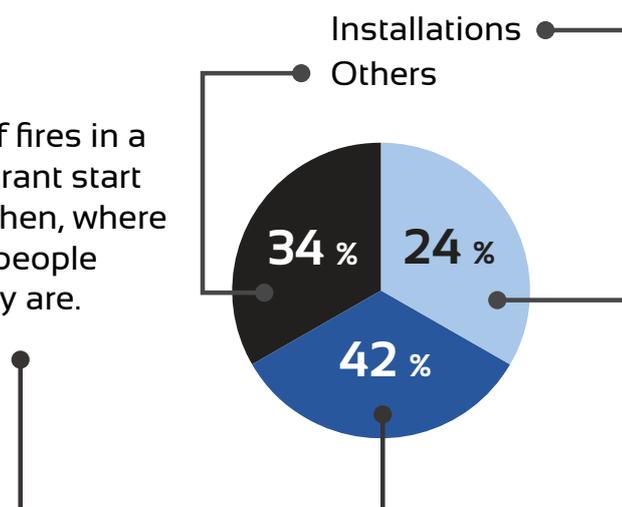
Black Diamond includes advanced technology to assure the actuation in the worst case scenario, without energy or when anyone is at restaurant.

It's not only a question to extinguish the fire, Black Diamond will give you peace of mind because you feel that restaurant is always protected.



THE FIRE IN RESTAURANTS STARTS PRINCIPALLY AT KITCHENS

Half of fires in a restaurant start at kitchen, where more people density are.



Every restaurant has different fire protection requirements based on its activity and the equipment used for cooking

No matter if we talk about a take away, cattering, Asian restaurant, cafe or a Michelin star restaurant, or if they are placed in an industrial area, center mall, airport, down town or at countryside; all have a common point, they should be correctly protected in the event of a fire.

This obligation is a legal requirement, but also is the way to be safe and take the security and the peace of mind of knowing that your business will not stop due to a fire and its consequences.

Black Diamond have been developed to be always protecting the kitchen and tested to assure a correct extinguishing. It's the perfect partner to achieve the proper fire protection level for your kitchen and to have one less problem in your mind.



SEVO SYSTEMS HAS IMPROVED ITS MANUFACTURING PROCESSES TO COMPLY WITH INTERNATIONAL QUALITY STANDARDS AS ISO 9001:2015

MANUFACTURING CERTIFIED ISO 9001

Black Diamond is manufactured according to our high quality requirements. Our production process is regularly audited and it's certified under ISO 9001.

All the different quality assurance controls guarantee the components and the final system, and its correct performance when a fire happened.

➤ SYSTEM COMPONENTS

Black Diamond system is compound by a many different components to adapt the solution to every installation, no matter what equipment is installed in the kitchen.

From cylinder to nozzles, Black Diamond has a vast components catalog to cover any kitchen requirements.

Components are grouped and divided in some categories to help you with quotations and reduce the time required for ordering it.

Thanks to the different Black Diamond components combination,

OUR TRAINING

SEVO Systems offers regularly a Black Diamond training .

SEVO teaches technically and commercially to design, calculate, quote, install and maintain the system at any kitchen.

the system is able to protect any cooking appliance, hood or duct. Including extraction conducts longer than 24m of length.

Black Diamond components have been tested separately and also as a whole system to be certified under different regulations, to be used in-land and marine applications.



1

CYLINDER & VALVE

Both of them maintain the agent ready for discharging when activation signal comes.

Cylinders are manufactures in different sizes and materials. Valve can be supplied with or without status signal.

**2**

DETECTION

Fire detection is an essential part of any fire protection system in the event of a fire, informing to the rest of components that a critical situation is happening and also triggering the extinguishing process.

**3**

EXTINGUISHING

Finally, when the extinguishing process will make the agent is discharged along the extinguishing piping and nozzles to the hood, duct and all cooking appliances to extinguishing the fire and prevent any reignition.



“ The faster we detect,
the faster we extinguish. ”

➤ FIRE DETECTION

The first step is to know what is happening. Detection is the way to reduce or avoid any equipment and building damage and to inform about the event of a fire.

DIFFERENT FIRE DETECTION OPTIONS

There was a traffic jam in the highway and now I'm late at work, because of that I need to get the barbecue ready in 30 minutes less. This is happening every day in restaurant kitchen.

Black Diamond fire detection adapts to every risk and every different situation with all the different detection technologies and temperatures available.

An installation can be done with a single detection temperature or combining some of them according to appliances features. Also, it's possible to combine detection technologies.





PNEUMATIC

Black Diamond has two options to detect the fire pneumatically.

With a pneumatic temperature sensitive tube installed inside of the hood, or with thermal bulbs distributed along the hood.



ELECTRIC

With all the benefits of a fire detection system: manual releases, sounders and beacons, and communication options.

It has cross detection and extinguishing delay to avoid unnecessary activations.



DUAL DETECTION

The most advanced detection which combine both technologies, pneumatic and electric.

Take advantages of both detection ways in a single installation.

BLACK DIAMOND NOZZLES

Black Diamond system has several nozzles types to adapt to every cooking appliance.

Because every risk is different at kitchen, Black Diamond nozzles have a different flow rate and coverage to adapt the discharge

to fire features of any cooking equipment.

All nozzles are supplied with a special cap protection. It prevents fat accumulation in its interior which can block the proper nozzle discharge.

Each protection cap includes a steel wire to prevent its projection towards a person or equipment.

All the components are manufactured with metallic material to facilitate their installation at kitchen.

➤ FIRE EXTINGUISHING

The extinguishing must stop the fire in the minimum possible time, but also must avoid any damage to the rest of equipment and assure the shortest time to return to activity.

SAFE EXTINCTION

Black Diamond has successfully passed very demanding tests with extreme conditions to assure its extinguishing under any possible condition at kitchens for many different cooking appliances, hood types and duct.

But not only fire extinguishing test has been passed, also splashing test have

been passed to assure that any person at kitchen won't be damaged due to high temperature oil during a real discharge.

Also, GEM fire extinguishing fluid is human and environmental friendly and it can be cleaned in less than 30 minutes to allow restaurant to keep working and don't lose any service in the event of a fire.

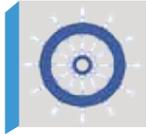
OUR ONLINE TOOL IS AVAILABLE

FOR QUICK CALCULATIONS

AND QUOTES

HOW TO CALCULATE

SEVO Systems offers to distributors an online tool for an easy and quick calculation of Black Diamond solution. Partner will be able to use it and prepare quotations when and where he wants with total independency.



ISO 15371
In-land and
marine (MED)



EN 17446
Comply also
EN 16282-7



EOTA TA
Technical
Assistment



BLACK
DIAMOND

Fire Kitchen Protection

SEV  **SYSTEMS**
Safe Environmental Choice

Safe Environmental Choice

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