



The new **CORE Fire Protection System** features a superior water-based fire suppression system for all critical areas including cooking appliances, hood plenum and exhaust duct.

✓ **Robust**

Fire protection is provided via water-based Total Flood Protection & Duct and Plenum Protection

✓ **Reliable**

Electric Fire detection that results in activation every time

✓ **Real-Time**

Electronic supervision, monitoring and communication of the live system

## Total Flood Protection

- ▶ Total flood coverage allows for flexibility in appliance type and location under the hoods
- ▶ Simplified piping and nozzle placement

## Duct & Plenum Protection

- ▶ Daily self cleaning to reduce fire hazard
- ▶ Unlimited supply of water to ensure the fire is extinguished
- ▶ Decreased maintenance cost



**GREASEMASTER**  
Manufacturers of Kitchen Ventilation Systems

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The CORE Protection Fire System is a pre-engineered, water-based fire suppression system for commercial kitchen applications, tested and listed in accordance with UL 300. Applicable Standards: ETL listed under report number 3132231SAT-004; meets requirements of NFPA 96 and NFPA 17A.