Modern Cooking equipment uses more efficient burners, resulting in much higher heating rates. A reliable fire protection system is vital.

Your fire suppression system it needs to be inspected twice a year to ensure that it operates when required and does not trip unnecessarily. Both federal certification requirements and state license requirements require that commercial cooking facilities properly inspect, test and maintain the exhaust hoods, filters, and fire-extinguishing equipment protecting their kitchen cooking equipment.

Annual kitchen fire suppression inspections include:

- Hoods
- Grease removal devices
- Fans and ducts
- Kitchen-class fire extinguishers
- Related chemicals & equipment

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Kitchen hood suppression equipment needs to be thoroughly inspected at least every six months to ensure that it's free of grease accumulations.

Alarm Detection System's professionally trained and certified technicians can inspect and service all types of kitchen fire suppression systems. Our software system will keep a record of when inspections are due, so you never have to worry about being delinquent on required checks. We can also provide training in the proper use and maintenance of your system so in a fire situation everyone will be prepared to respond appropriately.

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