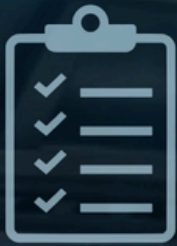
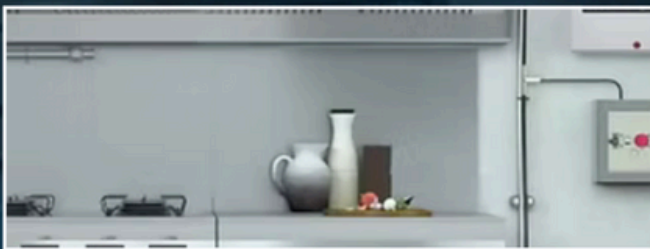


KITCHEN SUPPRESSION SYSTEM DAILY CHECKLIST



Identify potential fire hazards



Reduce residual wear and tear



Maintain your suppression system

KITCHEN SUPPRESSION SYSTEM CHECKLIST

Check these key points every day — if you spot an issue, contact OHEAP immediately.

- ☐ Has your system been serviced in the last 12 months?
- ☐ Have any parts expired, corroded or shown damage?
- ☐ Is your compliance certificate up to date and valid?
- ☐ Are all cylinders full and pressure tested?
- ☐ Are nozzles clean and securely fixed?
- ☐ Is your system ready to respond?
 - ☐ If your system has been activated, have you scheduled your professional servicing?



📞 0330 999 8786

🌐 www.oheap.co.uk



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KITCHEN SUPPRESSION SYSTEM SERVICES

OHEAP Offers Bespoke Suppression System Designs,
Flexible Installation and Ongoing Maintenance.



You choose from our **LPCB-certified** systems and we custom-design it for your kitchen layout.



Following a free site survey, your system is installed to match your budget and timeframe.



We provide full kitchen suppression system maintenance around your businesses schedule.



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