The function of the system is to issue an alarm and take corresponding measures when the smoke concentration reaches a certain level.

There are many fire hazards in the kitchen, such as the leakage of gas (oil) in the room, the high temperature generated by the combustion of the stove, the long-term accumulation of oil in the smoke hood and so on. If you do not manage well or pay attention to maintenance and inspection, a fire will be caused by carelessness. Therefore, in addition to strengthening the fire safety awareness of employees to prevent unburned fire, necessary fire-fighting facilities must also be installed in the kitchen. Such as smoke detector (smoke alarm), sprinkler, carbon dioxide fire extinguisher, etc. For units using gas, gas leakage alarms shall also be installed in the kitchen.

The smoke detector senses the concentration of smoke in the kitchen through the detector. When the smoke reaches a certain concentration, it will send out a fire alarm through the fire early warning system. The spray device senses the temperature of the air in the kitchen through the probe. When the air exceeds the set temperature, the glass temperature sensing device will automatically burst and spray water to achieve the purpose of fire extinguishing. The carbon dioxide fire extinguisher uses the carbonic acid substances stored in it to release the carbon dioxide decomposed at high temperature to isolate the air and extinguish the flame due to lack of oxygen. It is suitable for the fire extinguishing of oily objects, namely conductors.