



GSS ENDORSED

STAT-X

Stat-X is a self-contained fire suppression system that uses a potassium-based aerosol to suppress fires including grease and electrical fires. It resembles a can with dispersion holes on one end and a threaded nub on the other capable of accepting different temperature activation sensors: 70°C (158°F), 95°C (203°F) and 123°C (254°F).

The units are totally self-contained fire systems, require no outside power source and can be installed in minutes. Other options available include electrically operated, with remote manual release.

CONTACT(S)

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STAT-X

FIRE SUPPRESSION CANISTER

Nobel Fire Systems

BUSINESS BENEFITS / VALUE ADDED

Value added – restaurant level

Reduces the potential of internal electrical fryer fires

Ansul fire suppression system will not address the internal fryer fires. Fires that occur internally are inaccessible and cause fires that cannot be controlled, which can lead to major damage to the restaurants.

PRODUCT INFORMATION

Product requirements

- Internal fryer installation only. Further applicability at the discretion of the market
- Contact supplier Nobel Fire Systems for distribution. If unclear, please contact Joe Vega
- Local installation required. For guidance please contact Joe Vega

Available immediately – Global

Product specifications

Part Number(s): **17110-60T-QSR-KIT**

Key learnings – UK Market Testing

Based on the positive results of the live tests, McDonald's UK has deployed Stat-X across the entire estate.

Considerations

- Insurance premium reduction: McDonald's UK insurance carrier has funded the deployment of Stat-X for all restaurants.
- Recommended to contact local insurer with possible partnership
- If more detail is required, please contact Joe Vega



SAFETY & SECURITY

GLOBAL PEOPLE