

KitchenShield

FROM SENSETECH SPECIALIST SYSTEMS



Volt free contacts from microswitch enable fire alarm activation, fuel and fresh air shutdown



KitchenShield 500S for fire alarm only, or 500S+ for adding fuel and fresh air shutdown

500S+ requires 13 amp non-switched dedicated fuse spur

LAUNCHING
ACROSS THE
UK EARLY
2026

Your new world-class Kitchen Fire Suppression System

This system is designed to protect all commercial kitchen and catering locations where grease laden vapours are produced, such as mobile catering vans, through to takeaways, fish 'n' chip shops, fast food outlets, quick serve restaurants, canteens, cafés, restaurants, banqueting facilities and industrial ready meals or in-flight catering manufacturers.

Not only has the system got a long list of benefits, but we also aim to provide our clients with the quickest, most professional and technical advisory service throughout the process. To always be available in assisting you with making sense of the current regulations and highlighting what is required and what isn't and ensuring that the whole process from start to finish meets and exceeds all your expectations.

Sensetech Specialist Systems aim to be the leading provider of kitchen fire suppression. Once you have had your system installed, it doesn't end there, we will continue to care for your important installation throughout its life cycle ensuring we competitively maintain every part, and are there for you when you have any questions.



**APPROVED
TO UL 300***
**APPROVED
TO LPS 1223**
**MEETS
EN 17446**
**MEETS
NFPA 17A & 96**
**MEETS
EN 16282**



sensetech
SPECIALIST SYSTEMS



KitchenShield
KITCHENSHIELD BY LEHAVOT



Information Involvement Influence

Real Benefits. Real Protection.

Reliable, robust & dependable

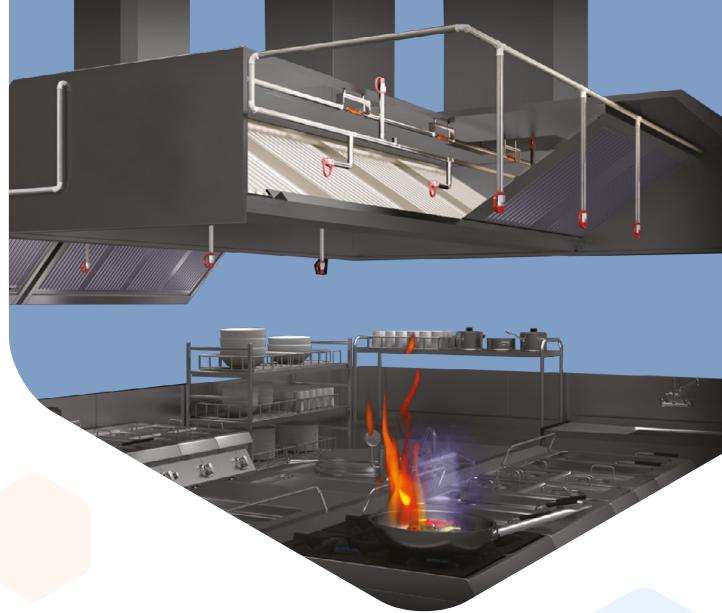
- Patented actuation method
- 5 years warranty as standard**
- Crimp free detection with ratchet tensioner
- Vibration tested for mobile kitchens
- Constant R & D to refine the system
- State of the art live fire test centre
- Plentiful UK stock
- Uncompromised supply
- Manufacturing contingency
- 3 plants in 3 continents

Uncomplicated system engineering

- Logical parameters
- Fewer components
- Fast installation, maintenance and recharge
- Simple to understand and interpret

Affordable and highly competitive

- Competitive against equally approved systems
- Competitive against lesser approved systems



Versatile, adaptable, functional and scalable

- 5 stored pressure tank sizes WCK's 6, 9, 16, 20 & 26
- Mix and match tanks to achieve correct and cost-effective cover
- Fits effortlessly into any commercial kitchen environment
- Smaller footprint meaning flexible locations
- Fully UL 300 approved overlapping solution
- Wider and higher nozzle positions
- Future proofing kitchens
- Solutions for Fish & Chip ranges and other bespoke cooklines
- Long pipe run allowance
- Increased fittings allowance
- Huge maximum system size of 10 x WCK26 – 200 flows

Get your free proposal and see how we compare

NEW BUILD

Please email the catering layout and extraction layout, if you have it to:

kitchenshield@sensetechsystems.co.uk

For new builds, we aim to return proposals within 24 hours, and for retrospective installs where a survey will be necessary, we aim to turn these around within ten days from initial enquiry to return of proposal.

EXISTING SITE

For a retrospective installation, please email all requirements and specifications to:

*When installing to UL 300/EN 16282 & EN 17446 standards, the system MUST be installed with threaded stainless-steel pipe and fittings. In addition to comply to these standards the system MUST be connected to initiate a fire alarm signal and shut down fuel and fresh air supplies.

**Systems must be under a maintenance contract for the full period to qualify for the 5-year warranty period. 1st service visit is 6 months from the date of installation and every 6 months thereafter.

www.specialist-systems.co.uk