INTERLOCK SYSTEMS

Mandatory requirement for commercial Kitchens - These systems comply with all current Gas Safe regulations for commercial kitchens. These systems ensure that there is no gas flow to burners unless air extraction is present.

INTERLOCK SYSTEM

Complies with all current Gas Safe regulations for commercial kitchens Gas Minder control unit ensures there is no gas flow to burners unless air extraction is present.

Mandatory requirement for commercia kitchens.

GM-4

Control unit complies with all current Gas Safe regulations for commercial kitchens. IP56 rated control box ensures there is no gas flow to burners unless air extraction is present.



STAND ALONE GAS INTERLOCK SYSTEM WITH BUILT IN FAN CURRENT SENSORS

BUILT IN FAN CURRENT SENSORS STAND ALONE GAS SYSTEM

GM-4CS Gas minder GM-4 built in with dual fan current sensor CS-2



FAN CURRENT SENSOR TO INTERLOCK UP TO TWO FANS

CS-2 Dual fan current sensor is designed to be used to interlock two fans as an alternative method of interlocking to differential air pressure switches.



INTERLOCK SYSTEM PACK 🚺

ISP-3

System pack comprises of:

1x GM-4 control unit

1x DPSA-20 pressure switch

1x DK-1 duct kit

1x EM-1 remote emergency stop button

NOTE: All above to be used with 230 Vac ZEV gas solenoid valves.

Mandatory requirement for commercial kitchens which meets BS 6173:2020.

INTERLOCK SYSTEM PACK

ISP-4

System pack comprises of:

1x GM-4 control unit

1x CS-2 Dual fan current sensor

1x EM-1 remote emergency stop button

NOTE: All above to be used with 230 Vac ZEV gas solenoid valves.



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In addition to the standard controls featured, we can also supply customised products, designed and manufactured to meet your exact needs. If you need the controls badged, no problem, let us know your particular marketing requirements.