

Pea Soup RSG: Realistic Smoke Generator

The Pea Soup RSG is based on the best selling Phantom Industrial Smoke Generator System.

Unlike conventional water based smokes, the smoke produced by the RSG is resistant to extremely high temperatures. The unit requires an inert propellant gas, and is supplied complete with a CO2 cylinder and regulator.

It is capable of simply and repeatedly creating non toxic artificial smoke, from small quantities (representative of a smouldering fire) to larger quantities, with thermal buoyancy, which will activate ionisation, optical, beam and aspirating smoke detectors.

The RSG incorporates a thermal chimney with 4 independently switched, 160w air heaters, into which the smoke is introduced. The air within the chimney rises, carrying with it the temperature resistant smoke, and an effective, repeatable and consistent thermally buoyant smoke effect results.

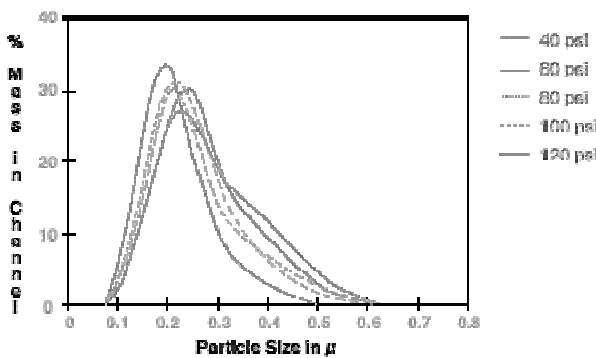
The Phantom type smoke is approved by the CNPP and used in bespoke systems specifically for smoke detector testing, and an RSG Aviator variant is supplied, capable of running off an aircrafts own power supply.

The SDT incorporates

- Solid State Switching
- PID microprocessor control
- Sub Micron particle size (0.2 micron mmd)
- Inert gas carrier Purge
- Remote operation
- Thermal Cut Out
- Machined Heat exchanger chamber



Thermal Generator
Typical Particle Size Distribution



Data provided by AEA Harwell

Specification

Size	230 x 620 x 460mm
Weight	17kg
Heat Exchanger Wattage	400w
Chimney Heater Wattage	4 x 160w
Operating Voltage	110v, 50-60 Hz
Aviator variant Voltage	110v, 50-450 Hz
Optional	230v, 50-60 Hz
Operating Pressure	0-3.5 bar



Pea Soup

The Leader in Artificial Smoke Systems

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Pea Soup Smoke Detector Tester

