Wet Chemical Extinguishing Agent

Features

- Fast flame knock-down and securement of grease-related fires
- Provides a cooling effect which further enhances its ability to prevent reflash
- Designed for a wide variety of restaurant hazards
- Formulated for application in wet chemical fire suppression systems and portable Class K fire extinguishers intended for commercial cooking hazards.
- Ease of recharge and post-fire cleanup

Application

Wet Chemical is designed for use only in
Commercial kitchens like restaurants, fast food outlets, hotels, catering facilities. This liquid agent will combat grease-related fires as found in restaurant appliances and ventilating equipment. It should not be used for fires involving energized electrical hazards

Description

Wet Chemical is a specially formulated, aqueous solution of an inorganic salt. The agent is pre-mixed, eliminating the need for dilution before system charging. When used as an extinguishing agent, it will produce no toxic by-products.

Agent Properties

Appearance	Clear, colorless liquid
Storage Life	12 Years
Refractive Index	1.39 – 1.41
Freeze Point	-40 °F (-40 °C)
Specific Gravity	1.32 – 1.52
Kinematic Viscosity	5.26 centistokes @ 25 °C
pH	12.5 – 13.5

Note: Care should be taken when handling the agent. If contact is made with the eyes or skin, flush with water for 15 minutes. If the agent is swallowed, dilute with water or milk and contact a physician.

Performance

When applied through wet chemical fire suppression systems or portable Class K fire extinguishers, the agent provides highly effective suppression of fires involving commercial kitchen ventilation systems (hoods and ductwork) and cooking appliances, including deep-fat fryers, griddles, range tops, and charbroilers.

Suitable operating temperature is 32 °F to 120 °F (0 °C to 49 °C).

As the agent is sprayed in fine droplets (atomized) onto an appliance grease fire, it provides excellent flame knock-down, surface-cooling, and fire-securing capabilities. When the agent reacts with the hot grease, it forms a layer of foam on the surface of the fat. This soap-like blanket of foam acts as an insulator between the hot grease and the atmosphere, helping to prevent flammable vapors from escaping and reducing the chance for flame re-ignition. Post-fire cleanup can be readily accomplished by flushing the area with water or steam.

Approvals and Listings

Wet Chemical has been tested and is listed with:

- Underwriters Laboratories
- Underwriters Laboratories of Canada
- New York City Fire Department Certificate of Approval

The agent is also listed as part of KITCHEN ONE K-Class Fire Extinguishers with:

- Underwriters Laboratories
- Underwriters Laboratories of Canada

Note: The converted values in this document are provided for dimensional reference only and do not reflect an actual measurement.

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