

Data/ Specification Sheet

Pyro-Chem® 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
- Listed by Underwriters Laboratories, Inc. (UL) as part of the KITCHEN KNIGHT® II Restaurant Fire Suppression System and KITCHEN ONE™ K-Class Fire Extinguishers
- Ease of recharge and post-fire cleanup

APPLICATION

Pyro-Chem® Wet Chemical is designed for use only in Pyro-Chem Restaurant Fire Suppression Systems and K-Class Fire Extinguishers. 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

Pyro-Chem 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
Freezing Point	–40°F (–40°C)
Specific Gravity	1.32 – 1.52
Kinematic Viscosity	3.2 cs @ 25 °C
pH	12.5 – 13.5

WARNING: 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 used in the KITCHEN KNIGHT II Restaurant Fire Suppression System or KITCHEN ONE K-Class Fire Extinguishers, Pyro-Chem Wet Chemical is extremely effective on fires in restaurant ventilating equipment (hoods and ductwork), as well as in a variety of cooking appliances (deep-fat fryers, griddles, range tops, and several types of broilers and char-broilers). 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 reignition. Post-fire cleanup can be readily accomplished by flushing the area with water or steam.

APPROVALS AND LISTINGS

Pyro-Chem Wet Chemical has been tested and is listed as part of the KITCHEN KNIGHT II Restaurant Fire Suppression System with:

- Underwriters Laboratories, Inc. (EX-3830)
- Underwriters Laboratories of Canada (CEX-812)
- Material and Equipment Acceptance Division (MEA) for New York City (91-99E-Vol. II)

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

- Underwriters Laboratories, Inc. (EX-5157)
- Underwriters Laboratories of Canada (CEX-1363)

ORDERING INFORMATION

- ▶ Part No. 553176 1.6 gallons (6.1 liters)
- Part No. 551188 3.0 gallons (11.4 liters)

Recharge services are available from Pyro-Chem Authorized distributors.



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