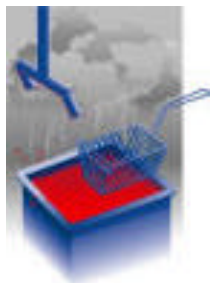


## Class K Fires & Extinguishers



### Class K Fire Extinguishers

- Tested on commercial deep fat fryers using the same type fire tests as UL300 pre-engineered Restaurant Systems
- Application wand keeps operator at a safe distance from the fire
- Tested to UL 711 (Class C) to 100,000 volts assuring operator safety when used around electrical appliances
- Low PH Wet Chemical Agent fine mist discharge helps prevent grease splash and fire reflash while cooling the appliance
  - Precise extinguishing agent application
- Excellent for use on all cooking appliances including solid fuel char broilers

Read about the new 5th classification of fire

**Class K:** Cooking Oils and Fats

**Remember: Class K = Kitchen Cooking**

### Fundamentals of Fire Fighter Skills

Chapter 7

### Class K Fires

- New classification due to cooking trends
- Involve combustible cooking oils and fats
- Some restaurants still use Class B extinguishers.

