

Fires involving cooking fat are particularly dangerous and difficult to extinguish using traditional mediums. The wet chemical extinguisher was developed especially for use in fast food and catering establishments. The agent is a dual action chemical which in the first instance forms a thick residue to seal the top of the fat suffocating the fire whilst the chemical cools the fat beneath.



## Features

- Only extinguisher developed especially for fryers
- Complete with wall bracket
- Extended application lance allows fire fighting from a distance
- Safe to use on electrical equipment of up to 1000V at a distance of 1m



Extinguishing Medium	Wet Chemical	-	-	-	-
Capacity	6ltr	-	-	-	-
Model Number	TFFCE6	-	-	-	-
Fire Rating	13A 75F	-	-	-	-
Height	550mm	-	-	-	-
Cylinder Diameter	160mm	-	-	-	-
Overall Width		-	-	-	-
Full Weight	9.60kg	-	-	-	-
Discharge Range	N/A	-	-	-	-
Discharge Duration	38 sec	-	-	-	-
Working Pressure	14 bar	-	-	-	-
Temperature Range	+ 5°C to + 60°C	-	-	-	-
-	-	-	-	-	-