

STAY SAFE WITH SOCIETY

CLASS K-RATED FIRE EXTINGUISHERS

New and improved cooking appliances are better insulated, allowing higher cooking temperatures and hotter-burning vegetable oils. This increases the risk for severe kitchen fires. These improvements also make it more difficult to extinguish fires. That is why a Class K (also known as a K-rated) fire extinguisher is needed in commercial kitchens with grease-producing cooking appliances.

The familiar "all-purpose" fire extinguishers (i.e., Class ABC or BC) are no longer sufficient to extinguish a vegetable oil grease fire. Dry chemical extinguishing agents will not adequately cool the hot oil, and highly pressurized extinguishing agents may actually spread the hot oil around your kitchen, potentially expanding a damaging fire.

A Class K-rated fire extinguisher discharges the extinguishing agent as a fine mist which prevents oil splash, forms a vapor-sealing blanket over the hot oil, and cools surrounding surfaces.

K-rated fire extinguishers are ideal for fighting hot-oil fires in commercial kitchens.

After purchasing a Class K fire extinguisher, you should:

- Train your staff on the proper use of the fire extinguisher.
- Mount the extinguisher on a wall in a highly visible area within 30 feet of the cooking appliances.
- Have the extinguisher serviced by a professional contractor annually.



TRAIN YOUR STAFF ON THE PROPER USE OF YOUR **CLASS K** FIRE EXTINGUISHER.

A Small Detail
That Can Make a
Big Difference.

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