

PRX Liquid Fire Suppressant

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 (UL) and Underwriters Laboratories of Canada (ULC) as part of the PIRANHA Restaurant System
- Ease of recharge and post-fire cleanup
- Non-corrosive
- Non-toxic

Application

PRX Liquid Fire Suppressant is designed for use only in PIRANHA restaurant fire suppression systems. This "liquid" agent will suppress cooking grease/oil related fires as found in restaurant appliances and ventilating equipment. It should not be used for fires directly involving energized electrical hazards.

Description

PRX Liquid Fire Suppressant is a specially-formulated, aqueous solution of inorganic salts. 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	Red
Storage Life	12 Years
Freeze Point	10 °F (-12 °C)
Boiling Point	215 °F (102 °C)
Specific Gravity	1.19
Kinematic Viscosity	5.26 centistokes
pH	9.5 – 10.5

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

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

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Performance

When used in the PIRANHA restaurant system, PRX Liquid Fire Suppressant is extremely effective on cooking grease/oil fires in restaurant ventilating equipment – hoods and ductwork, as well as in a variety of cooking appliances – deep-fat fryers, griddles, range tops, and all types of broilers and char-broilers.

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 is applied, it initially forms a layer of foam on the surface of the grease, which prevents oxygen from reaching the fuel while allowing steam to escape which promotes cooling. When the subsequent water spray is applied by the PIRANHA system, this foam layer is continually renewed by interaction with the water. Extremely rapid cooling results.

Post-fire cleanup can be readily accomplished by flushing the area with water or steam.

Because of the composition of PRX Liquid Fire Suppressant, it is compatible with metals commonly found in restaurant kitchen environments (i.e., stainless steel, aluminum, galvanized metal, mild steel, copper and brass).

Approvals and Listings

PRX Liquid Fire Suppressant has been tested, and is listed with Underwriters Laboratories (UL) and Underwriters Laboratories of Canada (ULC) as part of the PIRANHA Restaurant Fire Suppression System.

Ordering Information

PRX Liquid Fire Suppressant is available in sealed plastic containers.

Part No. 423320 5.0 gal (18.9 L)

Recharge services are available from authorized ANSUL® distributors.