

Restaurant System Flushing Concentrate

Description

The Restaurant System Flushing Concentrate is a potassium carbonate based solution, used for flushing ANSUL® R-102 and PIRANHA Restaurant Fire Suppression System piping after a discharge.

Agent Properties

- Appearance Clear Liquid
- Storage Life 12 years
- Typical Refractive Index 1.3990-1.4070
- Freeze Point -40 °F (-40 °C)
- Boiling Point. 230 °F (110 °C)
- Typical Specific Gravity 1.32-1.52
- Kinematic Viscosity 5.62 centistokes
- pH 12.5-13.5

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

Ordering Information

The Restaurant System Flushing Concentrate is available in a sealed container:

Part No. 79656 Consists of 12 – 32 oz. bottles

Note: The converted metric values in this document are provided for dimensional reference only and do not reflect an actual measurement. ANSUL and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.



008650