

## DATA SHEET



### Function

The Wet Chemical Agent type KitchenX is a potassium-based solution designed for fast knock-down and suppression of grease-related fires.

The agent is applied through a distribution system with nozzles as a fine spray covering the hazards. After rapidly extinguishing the fire, it forms a soap like layer which effectively cools the flammable hazards and prevents reignition.

### Characteristics

The agent has a freezing point of  $-40^{\circ}\text{C}$ . The storage life expectancy is twelve years, and storage temperature is  $-40^{\circ}\text{C}$  to  $+55^{\circ}\text{C}$ .

When installed, the temperature range is  $-5^{\circ}\text{C}$  to  $+55^{\circ}\text{C}$ .

### Technical data

Appearance	Colour- and odourless liquid
Storage life	12 years
Freeze point	$-40^{\circ}\text{C}$
Storage temperature	$-40$ to $+55^{\circ}\text{C}$
Operative temperature	$-5$ to $+55^{\circ}\text{C}$
Density	$1.25\text{ g/cm}^3$
pH	8.3
Part number can 11,7 liter	55-1618-20

The Wet Chemical type KitchenX is an agent specially designed for fires in commercial kitchens. When used as an extinguishing agent, it is stable over time and it is PFAS free.

The agent has many advantages

- Fast flame knock-down
- Effectively extinguish fat fires
- Provides a cooling effect by forming a soap like layer which prevents reignition
- Easy to clean up after a fire
- PFAS free and non-corrosive to kitchen equipment.

### Application

Suitable areas of application are all types of commercial kitchens from food trucks to professional restaurants and industrial kitchens.

### Approvals

The Wet Chemical Agent type KitchenX has been tested according to EN 17446 – Fire Extinguishing Systems in Commercial Kitchens as a part of the KitchenX Fire Suppression System.

