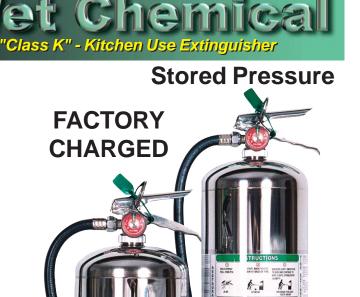


Meets NFPA-10 Class K Standard ISO-9001:2000/ISO-14001:2004 Certified UL LISTED

- ★ Polished Stainless Steel Cylinders
- ★ All Metal Valve Construction
- ★ Swivel connection on hose allows nozzle to be oriented for proper use
- ★ Nozzle grip design with 45° angle for easy "overhead" application
- ★ Low PH agent discharged as a fine mist helps prevent grease splash and re-flash while cooling the appliance
- Precise extinguishing agent application no dry chemical to clean up
- ★ Excellent for use on all cooking appliances including solid fuel charbroilers
- ★ Tested on commercial deep fat fryers to ANSI / UL 711 test protocol and safe to use on Class C fires
- ★ Class 2A rated to meet fire code occupancy hazard requirements
- ★ Bar Coded and Bi-lingual Labels

WET CHEMICAL	
Hose and Spray Nozzle	
POTASSIUM ACETATE SOLUTION	
B260	B262
2A:K	
6 liters	2½ gals.
22 ½	331/2
19	241⁄2
9	
7	
10 - 12	
53	107
Wall	
	Hose and S POTASSIUM ACE B260 2A 6 liters 22½ 19 53

(Temperature Range +40°F to 120°F)



Model B260

U.L. Listed

20-K

1.1

77



Model B262

7

WET CHEMICAL extinguishers are the best restaurant kitchen appliance hand portable fire extinguishers you can purchase. Both have been tested and approved for the new Class K listing by UL specifically for restaurant kitchen hazards. They contain a special potassium acetate based, low PH agent developed for use in preengineered restaurant kitchen systems. The recent trend to more efficient cooking appliances and use of unsaturated cooking oils dictates the use of a hand portable fire extinguisher with greater fire fighting capacity and cooling effect to combat these very hot and difficult fires. Available in two sizes - 6 liter or 21/2 gal. with attractive stainless steel cylinders and easy to use hose and spray application nozzle. The superior fire fighting capability of the Wet Chemical agent is placed exactly where you aim it with no chemical residue to clean up. The Models B260 and B262 are the ideal "KITCHEN USE" fire extinguishers. They supplement existing cooking equipment automatic system protection for an extra margin of safety.

5 YEAR WARRANTY



