

K-Guard® Kitchen Fire Extinguishers

featuring ANSULEX® Low pH Liquid Agent



INSTRUCTIONS:

1. PULL PIN, HOLD UPRIGHT.
2. START BACK 8 FEET (2.4 M), AIM AT BASE OF FIRE.
3. DEPRESS PUSH LEVER, SWEEP SIDE TO SIDE, CONTINUE TO APPLY UNTIL EXTINGUISHER IS EMPTY.

WARNING
IN CASE OF APPLIANCE FIRE, FIRST ACTIVATE FIRE SUPPRESSION SYSTEM OR TURN OFF APPLIANCE TO REMOVE HEAT SOURCE

K-Guard
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7-5513517
PROTECT FROM FREEZING
DO NOT STORE IN EXCESSIVE HEAT
DO NOT STORE IN EXCESSIVE HUMIDITY
DO NOT STORE IN EXCESSIVE VIBRATION
DO NOT STORE IN EXCESSIVE DUST
DO NOT STORE IN EXCESSIVE MOISTURE
DO NOT STORE IN EXCESSIVE OIL
DO NOT STORE IN EXCESSIVE GREASE
DO NOT STORE IN EXCESSIVE SALT
DO NOT STORE IN EXCESSIVE ACID
DO NOT STORE IN EXCESSIVE ALKALI
DO NOT STORE IN EXCESSIVE CORROSIVE
DO NOT STORE IN EXCESSIVE TOXIC
DO NOT STORE IN EXCESSIVE RADIATION
DO NOT STORE IN EXCESSIVE ELECTRICITY
DO NOT STORE IN EXCESSIVE MAGNETIC FIELD
DO NOT STORE IN EXCESSIVE SOUND
DO NOT STORE IN EXCESSIVE VIBRATION
DO NOT STORE IN EXCESSIVE SHOCK
DO NOT STORE IN EXCESSIVE IMPACT
DO NOT STORE IN EXCESSIVE PRESSURE
DO NOT STORE IN EXCESSIVE TENSION
DO NOT STORE IN EXCESSIVE COMPRESSION
DO NOT STORE IN EXCESSIVE BENDING
DO NOT STORE IN EXCESSIVE TWISTING
DO NOT STORE IN EXCESSIVE FOLDING
DO NOT STORE IN EXCESSIVE CURVING
DO NOT STORE IN EXCESSIVE STRETCHING
DO NOT STORE IN EXCESSIVE SHRINKING
DO NOT STORE IN EXCESSIVE EXPANDING
DO NOT STORE IN EXCESSIVE CONTRACTING
DO NOT STORE IN EXCESSIVE RELAXING
DO NOT STORE IN EXCESSIVE TIGHTENING
DO NOT STORE IN EXCESSIVE LOOSENING
DO NOT STORE IN EXCESSIVE BRACING
DO NOT STORE IN EXCESSIVE UNBRACING
DO NOT STORE IN EXCESSIVE SUPPORTING
DO NOT STORE IN EXCESSIVE UNSUPPORTING
DO NOT STORE IN EXCESSIVE STABILIZING
DO NOT STORE IN EXCESSIVE UNSTABILIZING
DO NOT STORE IN EXCESSIVE BALANCING
DO NOT STORE IN EXCESSIVE UNBALANCING
DO NOT STORE IN EXCESSIVE LEVELING
DO NOT STORE IN EXCESSIVE UNLEVELING
DO NOT STORE IN EXCESSIVE ALIGNING
DO NOT STORE IN EXCESSIVE UNALIGNING
DO NOT STORE IN EXCESSIVE ADJUSTING
DO NOT STORE IN EXCESSIVE UNADJUSTING
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DO NOT STORE IN EXCESSIVE UNTUNING

Kitchen Fires Keep Getting Hotter

The preparation of low cholesterol, low-fat foods requires the use of hotter burning vegetable oils. And highly insulated, slow-cooling appliances have become more commonplace. As a result, fires in today's appliances are more difficult to extinguish and secure than in the past.

The ANSULEX® Agent Solution

K-GUARD® extinguishers contain ANSULEX Low pH Liquid Fire Suppressant, a specially formulated, aqueous solution of organic salts. In addition to knocking down the flame and forming a vapor-securing blanket, the agent provides a cooling effect that aids in the extinguishing and securing process. For these reasons, Ansul uses this same liquid agent in both our K-GUARD extinguishers and our R-102 restaurant fire suppression systems.

Meets Tough UL Standards

K-GUARD fire extinguishers are listed by Underwriters Laboratories (UL) and UL of Canada (ULC) after meeting or exceeding UL 8: *Standard for Foam Extinguishers* and UL 711: *Standard for Rating and Fire Testing of Fire Extinguishers*. The new UL "K" rating is based on fire testing on commercial fryers, the toughest fires to extinguish in a restaurant or commercial kitchen.

Complies with NFPA 10 (2002)

NFPA 10: *Standard for Portable Fire Extinguishers* (2002 Edition) requires that "Fire Extinguishers provided for the protection of cooking appliances that use combustible cooking media (vegetable or animal oils or fats) shall be listed and labeled for Class K fires." This applies to all extinguishers installed specifically for these hazards after June 30, 1998. K-GUARD extinguishers meet these requirements.

Get the most out of your kitchen fire extinguisher. Ask for a K-GUARD extinguisher from ANSUL...
Protecting Restaurant Kitchens Since 1962.



Specifications

Model	K01-2
UL Rating	2-A:K
ULC Rating	1-A:K
Temp Range	-20° to +120° F (-29° to +49° C)
Agent Capacity	1.6 gal. (6 L)
Height	21 1/4 in. (540 mm)
Diameter	7 in. (178 mm)
Range	8-10 ft. (2.4-3.1 m)
Approximate Discharge Time	45 seconds
Bracket	Wall hanger

For More Information...

Check your local Yellow Pages for your Authorized Ansul Distributor.

Or call...

1-800-TO-ANSUL

(Toll-Free USA/CAN)

or

1-715-735-7411 (International)

USA FAX: 1-715-732-3608

INT'L FAX: 1-715-732-3477

www.ansul.com



Innovative Fire Solutions

ISO 9001 Registered

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