PROTECTOR Fire Services Pty Ltd









EXTINGUISHER TYPE: Wet Chemical

IDENTIFICATION:

Pre 1998 -Post 1998 - Oatmeal Red with upper level **Oatmeal** Band

ADVANTAGES:

Specifically engineered for restaurant & cafe kitchens fitted with deep fat fryers. The most effective extinguishant for use on vegetable based cooking oil fires.

DISADVANTAGES:

Depending upon application, specialised training is adviseable. Not suitable for electrically energised fire risks.

SERVICING:

Inspection and maintenance is to be performed at regular six monthly intervals as required by Australian Standard AS 1851 by Protector Fire Services or an authorised distributor.

MODEL FE7WC FILL CAPACITY (LITRE) 7.0 CHROME PLATED BRASS WITH CONTROLLABLE DISCHARGE & PRESSURE INDICATOR VALVE STAINLESS STEEL CYLINDER SPECIFICATION **BODY DIAMETER (mm)** 180 **OVERALL HEIGHT (mm)** 630 APPROX. FULL MASS (kg) 12.46 WORKING PRESSURE 700 kPa @ 23 +/- 2°c 2.5 **CYLINDER TEST PRESSURE (MPa)** APPROX. DISCHARGE TIME (sec) 60 FIRE RATING - 'STILL AIR' 3A:4F **DISCHARGE HOSE & ASPIRATING NOZZLE DISCHARGE ASSEMBLY TYPE** PAINT FINISH SIGNAL RED (R13) POLYESTER POWDER COATING MOUNTING METAL WALL BRACKET **DESIGN and MANUFACTURE** AS/NZS 1841

SUITABILITY GUIDE	LIMITED	NO	NO	NO	NO	YES
	PAPER ETC	FLAM. LIQUID	FLAM GAS	COMB METAL	ELECTRICAL	COOKING OIL
	CLASS A	CLASS B	CLASS C	CLASS D	CLASS E	CLASS F

ALL SPECIFICATIONS ARE CORRECT AT THE TIME OF PRINT.