



# ANSULEX Low pH Liquid Fire Suppressant

## Features

- Fast flame knock-down and securement of grease-related fires
- Provides a cooling effect which further enhances its ability to prevent reflash
- Designed for a wide variety of restaurant hazards
- Listed by Underwriters Laboratories (UL/ULC) as part of the R-102 Restaurant System
- Ease of recharge and post-fire cleanup
- Non-corrosive

## Application

ANSULEX Low pH Liquid Fire Suppressant is designed for use only in ANSUL® R-102 restaurant fire suppression systems. This “liquid” agent will combat grease-related fires as found in restaurant appliances and ventilating equipment. It should not be used for fires involving energized electrical hazards.

## Description

ANSULEX Low pH Liquid Fire Suppressant is a specially-formulated, aqueous solution of organic salts. The agent is pre-mixed, eliminating the need for dilution before system charging. When used as an extinguishing agent, it will produce no toxic by-products.

## Agent Properties

Appearance . . . . . Color-Coded Fluorescent Yellow-Green  
 Storage Life . . . . . 12 Years  
 Refractive Index . . . . . 1.4040  
 Freeze Point . . . . . -40 °F (-40 °C)  
 Boiling Point . . . . . 230 °F (110 °C)  
 Specific Gravity . . . . . 1.32  
 Kinematic Viscosity . . . . . 5.26 centistokes  
 pH . . . . . 7.7 – 8.7

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

## Performance

When used in the ANSUL R-102 restaurant system, ANSULEX Low pH Liquid Fire Suppressant is extremely effective on fires in restaurant ventilating equipment – hoods and ductwork, as well as in a variety of cooking appliances – deep-fat fryers, griddles, range tops, and several types of broilers and char-broilers.

As the agent is sprayed in fine droplets (atomized) onto an appliance grease fire, it provides excellent flame knock-down, surface-cooling, and fire-securing capabilities. When the agent reacts with the hot grease, it forms a layer of foam on the surface of the fat. This soap-like blanket of foam acts as an insulator between the hot grease and the atmosphere, helping to prevent flammable vapors from escaping and reducing the chance for flame reignition.

Post-fire cleanup can be readily accomplished by flushing the area with water or steam.

Because of the composition of ANSULEX Low pH Liquid Fire Suppressant, it is compatible with metals commonly found in restaurant kitchen environments (i.e., stainless steel, aluminum, galvanized metal, mild steel, copper and brass).

## Approvals and Listings

ANSULEX Low pH Liquid Fire Suppressant has been tested, and is listed with Underwriters Laboratories (UL) and Underwriters Laboratories of Canada (ULC) as part of the ANSUL R-102 Restaurant Fire Suppression System.

## Ordering Information

ANSULEX Low pH Liquid Fire Suppressant is available in sealed containers.

Part No. 79694 1.5 gallon (5.7 L)

Part No. 79372 3.0 gallon (11.4 L)

Recharge services are available from authorized ANSUL distributors.

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