



THE HYDRANT

The Flow of Fire Information

Spring 2009

Volume 3

FEATURED ITEM:



\$5.00 off

The Class K Wet Chemical fire extinguishers are currently on sale!

Call today and save money on your fire protection needs!

Hurry, offer expires May 31st!

The Maltese Cross: a Symbol of Fire Service.

In the 11th and 12th centuries, when the Knights of St. John crusaders fought the Saracens for possession of the holy land, they encountered a new and horrible weapon. When the crusaders advanced city walls, they were struck with glass bombs containing naphtha (a highly flammable liquid) then blazing torches were launched at them. Hundreds of knights burned alive while the others risked their lives to save them. These men became known as the first fire fighters.

Their heroic efforts were recognized by fellow crusaders who awarded them with a badge of honor - a cross. The Cross was named after the little island, Malta, where the crusaders lived for nearly four centuries. Today, the Cross is a badge of honor and worn by the men and women fire fighters who work in courage to protect others.

Your Kitchen's Second Line of Defense

Per Code, the Class K Wet Chemical fire extinguisher must be present along with a pre-engineered kitchen suppression system for sufficient fire safety in commercial kitchens.

The risk of fire in a cooking environment always exists. With today's trend of cooking more efficiently and healthier by use of low saturated fat oils and higher temperatures have presented unique challenges in the commercial restaurant fire suppression industry.

To help face these challenges and as a secondary line of defense, the Class K Wet Chemical fire extinguisher is an integral part of your kitchen's fire safety program. Its fire fighting capability and cooling effect combats very hot and difficult fires in today's commercial cooking environments.

The Wet Chemical agent removes the fire's heat by creating a barrier between the oxygen and fuel elements to extinguish a fryer fire. The superior fire fighting capability of the Class K's Wet Chemical agent is sprayed exactly where aimed and leaves no dry chemical residue for an easy clean up.



Kitchen fires are known to spread quickly and can get out-of-hand fast. Don't be caught unprepared! Should you ever find yourself faced with a kitchen fire; first, engage your fire suppression system and then use your Class K if necessary!

Call us today for your Class K Wet Chemical fire extinguisher and be prepared in the event of a fryer fire! **Dial: 866-497-9110**



Extinguisher Co. No. 1

FIRE EXTINGUISHER SALES & SERVICE

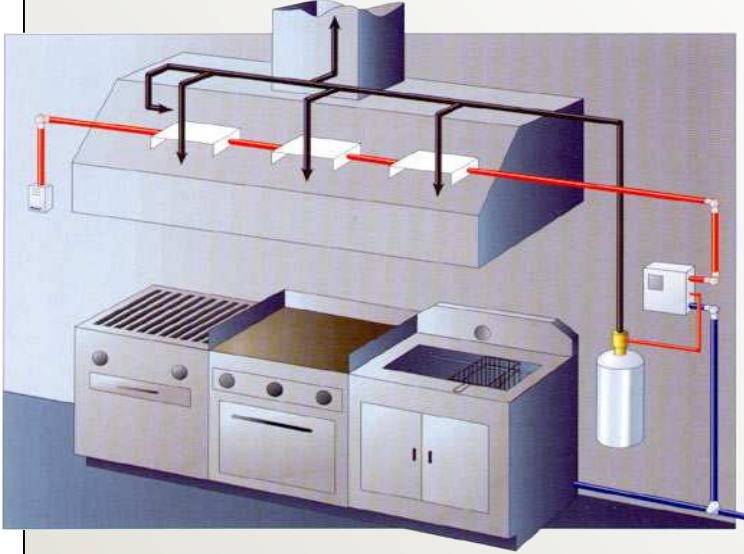
- RECHARGING, INSPECTION, MAINTENANCE
- 24 HOUR EMERGENCY SERVICE
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- FIRE EXTINGUISHER TRAINING

PRE-ENGINEERED FIRE SUPPRESSION SYSTEMS

- INSTALLATION, INSPECTION, RECHARGING
- RESTAURANT HOOD SYSTEMS
- INDUSTRIAL PAINT BOOTH SYSTEMS
- SPECIAL HAZARD SYSTEMS
- WET & DRY SPRINKLER INSPECTION

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UL 300 Standard: What You Should Know



What is UL 300 Standard?

UL 300: Fire Testing of Fire Extinguishing Systems for Protection of Restaurant Cooking Areas. When pre-engineered suppression systems were introduced in the 1960s, UL developed a series of fire tests designed to duplicate potential fire hazards found in the workplace. The testing results established specific requirements and limitations affecting the extinguishing agent, fire detection, piping, nozzle coverage, etc., for each manufacturer who submitted its system for UL testing. The data compiled from the testing results are located in the installation and maintenance manuals, specific to each manufacturer of pre-engineered suppression systems.

Have there been changes to UL300?

Yes, when UL recognized the need to update the UL 300 standards, they performed new testing on pre-engineered kitchen suppression systems with vegetable oil, analyzed the new data and updated the UL 300 requirements accordingly. Because of our efforts to eat healthier and cook faster food, animal fat (lard) has been replaced with vegetable oil and insulated high efficiency fryers are now being used which has caused new challenges in the commercial kitchen cooking environments.



How does all of this effect you?

If during your inspection we find your system does not meet current UL 300 requirements, we will give you a written report of our findings, provide you with the recommended solution, and follow up with a free estimate to make the upgrade to your system. We recently did this for our customer, Agaves Mexican Grill. They chose a kitchen fire suppression system that meets current UL 300 standards as well as meeting their needs.

As always, we appreciate your business and look forward to assisting you in making sure your kitchen fire suppression system meets UL 300 requirements and is as safe and reliable as possible. If you have any questions, please feel free to give us a call.

Dial: 866-497-9110



Yesterday's Tradition With Today's Technology