

FIRE EXTINGUISHER

FAT FIRE EXTINGUISHER



Fat fire extinguishers WF 3 nG and WF 6 nG

*Cool down.
Fire Protection by*

MINIMAX

Product

- ▶ The fire extinguisher for fat fires with a special approval for salad oil and nutrient fat fires ensures safety in kitchen areas.
- ▶ In case of salad oil and nutrient fat fires the extinguishing agent Febramax saponifies the burning liquid. A barrier layer is formed, which stops the oxygen supply. At the same time the extinguishing agent cools the salad oil or nutrient fat down below the temperature of inflammation, preventing the fire from flaring back.

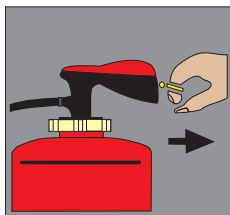


Use

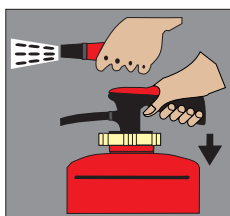
- ▶ The fire extinguisher for fat fires was especially designed for fighting salad oil and nutrient fat fires.
- ▶ Typical ranges of application are
 - large scale catering establishments
 - canteens, kitchens
 - catering trade
 - restaurants, grill-rooms

Your advantages

- ▶ Novel, user-optimized operation layout: Uniform operation and immediately recognizable functioning
- ▶ Lever made of impact-proof high performance polymers, high corrosion resistance and sturdiness
- ▶ Convenient handling due to weight advantage over other lever versions
- ▶ Protected against accidental operation
- ▶ Highly effective for grease fire by means of the combination of cooling and blocking effect, these are produced in case of brands of cooking oil and greases by means of saponification of the brand
- ▶ Extremely high safety against re-inflammation
- ▶ Easy to proportion. The extinguishing jet can be stopped at anytime
- ▶ Internal CO₂ cartridge, rilsan coated
- ▶ Hygienically safe for people, animals and the environment
- ▶ Extinguishing agent made of high quality steel. The highly resistant, thermosetting internal coating, which is unique on the market, guarantees maximum possible corrosion protection. Exterior plastics, powder-coated
- ▶ Serially stand cams
- ▶ High operating safety
- ▶ Easy to maintain



Pull to release safety catch.



Press down red lever and release it. Aim the nozzle at the base of fire and press down the red lever.



Maintenance

- ▶ In order to avoid operating errors, the BGR 133 (equipment of workstations with fire extinguishers) recommends to provide in a company all fire extinguishers with the same operation lever. Minimax provides fire extinguishers with single-lever operation for all ranges of application and fire classifications, which guarantee special safety.
- ▶ The extinguisher is ready for operation after pulling the safety device. When operating the pressure lever, the spindle is placed onto the special sealing screw of the propellant cylinder, breaking off its sealing head. The propellant flows into the extinguisher cylinder, presses the extinguishing agent via riser, extinguishing hose and – while adding air – out of the spray nozzle, forming the extinguishing jet.
- ▶ The flow of the extinguishing agent is interrupted when releasing the pressure lever. Repeated operation of the pressure lever extinguishes fires on deep fat fryers.

- ▶ Fire extinguishers must be maintained regularly by legitimized experts acc. to DIN 14 406, part 4, and checked acc. to industrial safety regulations by a qualified person acc. to TRBS 1203.
- ▶ Fire extinguishers must be refilled immediately after use – even if not completely emptied – to guarantee availability.
- ▶ Minimax Service stations take over all test and filling services. Ask your local agent.
- ▶ Suitable for up to 1000 volt observing a minimum distance of 1m.

Certificate

EN 3

Technical data

Type	Official approval no.	Design	Exting.-agent quantity	Extinguishing agent	Propellant gas	Test pressure bar	Max. operating-pressure (max. PS) at +60 °C approx. bar	Spraying time approx. s	Spraying range approx. m	Operating temperature °C	Fire classes Rating*	Efficiency classification (LE)**	Dimensions (LE)** Height mm	Width mm	Ø mm	Weight without wall bracket approx. kg
WF 3 nG	EN3-08/134	W 3 H-0	3	Febramax	carbon dioxide	30	21	15	5	0 to +60	5 A 75 F	1 LE	390	260	143,5	6,8
WF 6 nG	EN3-08/135	W 6 H-0	6	Febramax	carbon-dioxide	30	21	25	5	0 to +60	8 A 75 F	2 LE	545	312	160	11,5

* according to EN 3 ** according to BGR 133

The right is reserved to modify any specification without prior notice

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