Kitchen Fire Extinguisher



WHAT'S AT STAKE?

Cooking oil use instead of animal fats in the kitchen is the reason why fire extinguishers received a new LETTER. It is known as class K extinguisher.

WHAT'S THE DANGER?

The Class K extinguisher is a response to the trend toward using vegetable oils for frying instead of animal fats. The vegetable oils cook at a higher temperature. The Class B extinguishers used previously are not effective against these hotter fires. Class K extinguisher was specifically designed to forget fires that involve cooking oil.

HOW TO PROTECT YOURSELF

Here is what you need to know about the Class K extinguisher?

- A Class K extinguisher should be located near any deep fat fryer where vegetable oil is used. Make sure you know where to find it quickly in an emergency.
- The route to the extinguisher must be kept clear at all times. This means you must not place boxes, equipment or other obstructions in the path.
- The extinguisher must be maintained and serviced regularly. If it has been used, it must be refilled or replaced so it is ready to use again. Tell your supervisor if you see anything wrong with the extinguisher.
- You need training so you will understand when and how to operate a fire extinguisher. You also need hands-on practice to be able to operate a fire extinguisher in an emergency.
- You also need to know how to operate a fire extinguisher.

Most portable fire extinguishers operate in a similar manner. Use the word PASS to help you remember the steps in working an extinguisher:

P – pull the pin
A – aim at the base of the fire
S – squeeze the handle to release the extinguishing material
S – sweep from side to side until the extinguisher is empty

What about those other kinds of extinguishers besides the new K extinguisher? They are still around and useful for many other kinds of fires.

- The Class A extinguisher is used for fires in ordinary combustibles. Wood, paper, plastic and cloth are examples.

- The Class B extinguisher is used for fires involving combustible and flammable liquids – except vegetable oils.
- The Class C extinguisher is for fires in electrical equipment.
- The Class D extinguisher is a specialized one used in certain workplaces. It fights fires involving combustible metals such as magnesium.

Classes A, B and C are often combined into one extinguisher, such as the Class ABC extinguisher you probably have in your home, or the Class BC extinguisher you carry in your motor vehicle.

FINAL WORD

And remember: It’s “K” for ‘kitchen.” This is the extinguisher to use now for a cooking fire.