



Amerex Corporation

RUGGED

- 5 Year Manufacturer's Warranty
- Stored Pressure Design
- Polished Stainless Steel Cylinders -
USCG Models have Durable High Gloss Polyester Powder Paint Coating
- All Stainless Steel Valve Construction
- Exclusive Crevice Free, Butt Welded Cylinder
- Tested on Commercial Deep Fat Fryers to ANSI / UL 711 Test Protocol and Safe to Use on Energized Electrical Appliances
- Class 2A Rated to Meet Fire Code Occupancy Hazard Requirements
- Temperature Range +40°F to 120°F

USER FRIENDLY

- Factory Charged
- Large Loop Stainless Steel Pull Pin
- Swivel Connection on Hose Allows Nozzle to be Oriented for Proper Use
- Nozzle Grip Design with 45° Angle for Easy "Overhead" Application
- Agent Discharged as a Fine Mist Helps Prevent Grease Splash and Re-flash While Cooling the Appliance
- Precise Extinguishing Agent Application
- Bar Coded and Bi-lingual Labels

OPTION

- USCG Approved with Bracket Listed on UL Label



B260

B262



Coast Guard Approved

B260CG B262CG

MUST USE 810CG BRACKET

*(Sold Separately)



WET CHEMICAL extinguishers are the best restaurant kitchen appliance hand portable fire extinguishers you can purchase. Each model has been tested and approved for the Class K listing by UL specifically for restaurant kitchen hazards. They contain a special potassium acetate based agent. The recent trend to more efficient cooking appliances and use of vegetable based cooking oils dictates the use of a hand portable fire extinguisher with greater fire fighting capacity and cooling effect to combat these very hot and difficult fires. Available in two sizes - 6 liter or 2½ gal. - with attractive stainless steel cylinders and easy to use hose and spray application nozzle. The superior fire fighting capability of the Wet Chemical agent is placed exactly where you aim it with no dry chemical residue to clean up. The Models B260 and B262 are the ideal "KITCHEN USE" fire extinguishers. They supplement existing cooking equipment automatic system protection for an extra margin of safety.

Excellent for use on all cooking appliances including solid fuel charbroilers

AGENT TYPE	WET CHEMICAL			
	HOSE & SPRAY NOZZLE			
DESIGN				
MODEL NUMBER	B260	B262	B260CG	B262CG
UL & ULC RATING	2A:K		2A:K	
CAPACITY	6 LITER	2.5 GAL	6 LITER	2.5 GAL
SHIPPING WT. (LBS.)	22.5	33.5	22.5	33.5
HEIGHT (IN.)	19	24.5	19	24.5
WIDTH (IN.)	9	9	9	9
DEPTH (IN.)	7	7	7	7
RANGE (INITIAL- FT)	10-12	10-12	10-12	10-12
DISCHARGE TIME (SEC.)	53	107	53	107
INCLUDED BRACKET	WALL	WALL	WALL	WALL

Complies with NFPA 10 Standard
ISO-9001 and ISO-14001 Certified
UL LISTED

CONFORMS TO TEST STANDARDS:

CAN/ULC-S554 - ANSI/UL8 &
CAN/ULC-S508 - ANSI/UL711