



Clean-Up Procedures For ANSUL® Wet Chemical Restaurant Agents

ANSUL wet chemical restaurant agents are proven fire suppressing agents used in pre-engineered restaurant fire suppression systems. The agent discharge is typically confined to a localized area.

ANSUL wet chemical restaurant agents are mild alkaline liquids posing limited corrosion effects to common materials such as steel and aluminum. Cleanup should occur as soon as possible to avoid long-time exposure of the wet chemical agent to metal surfaces such as steel and aluminum. Long periods of exposure could be apparent by the presence of discoloration or dulling to the finishes of your appliances and cooking equipment.

When a restaurant system discharge occurs, there is no unusual cleanup procedure for ANSULEX agent (used in R-102 systems) or PRX agent (used in PIRANHA systems). The agent should be cleaned from kitchen surfaces as soon as possible after a system discharge:

Before attempting any cleanup procedure, make certain that all fuel sources to the equipment to be cleaned have been shut off. Also, make certain that the exhaust hood and all appliance electrical controls have been de-energized to avoid electrical shock resulting from the cleaning process. Also, prior to any cleaning procedure, make certain that all surfaces to be cleaned have cooled down to room temperature.

Wear rubber gloves during cleanup as sensitive skin may become irritated. If the liquid agent or its residue comes in contact with your skin or eyes, flush thoroughly with water.

Using hot, soapy water and either a clean cloth or sponge, wipe away all foamy residue and thoroughly scrub all surfaces that have come in contact with the fire suppressing agent.

After thoroughly cleaning all affected surfaces, adequately rinse and allow them to completely dry before re-energizing the equipment.

The agent is non-toxic; however, food product and cooking grease/oil that has come in contact with the agent should be discarded.

Be sure to contact your local Authorized ANSUL Restaurant System Distributor as soon as possible to recharge and reset your system. Once the system is reset, your cooking appliances can once again be turned on.

Questions concerning the above procedures should be directed to Johnson Controls Technical Services in Marinette, Wisconsin, USA at 1-800-362-6785 or 1-715-735-7415.

Note: The converted values in this document are provided for dimensional reference only and do not reflect an actual measurement.

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