Restaurant System Flushing Concentrate

Description
The Restaurant System Flushing Concentrate is a potassium carbonate based solution, used for flushing ANSUL® R-102 and PIRANHA Restaurant Fire Suppression System piping after a discharge.

Agent Properties
Appearance ..................... Clear Liquid
Storage Life ..................... 12 years
Typical Refractive Index .......... 1.3990-1.4070
Freeze Point ..................... –40 °F (–40 °C)
Boiling Point .................... 230 °F (110 °C)
Typical Specific Gravity ........... 1.32-1.52
Kinematic Viscosity ............... 5.62 centistokes
pH ............................. 12.5-13.5

Note: Care should be taken when handling the flushing concentrate. If contact is made with the eyes or skin, flush with water. If the concentrate is swallowed, dilute with water or milk and contact a physician.

Ordering Information
The Restaurant System Flushing Concentrate is available in a sealed container:
Part No. 79656 Consists of 12 – 32 oz. bottles

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