

U.S. Fire Administration / National Fire Academy

Coffee Break Training

Topic: Application of Class K Portable Fire Extinguishers

Learning objective: The student shall be able to explain the correct use and application of Class K portable fire extinguishers.

In most cases, portable fire extinguishers are employed as “first aid fire appliances,” designed to suppress a fire before the structure’s built-in fire protection systems operate. This is not the case with Class K extinguishers used in commercial kitchens where foods are cooked with animal or vegetable oils.

In commercial kitchens, the Class K extinguisher is intended to be a secondary device to be employed after the wet chemical hood and duct fire suppression system operates automatically or manually.

The distinctive wand-like discharge nozzle is designed so the user can apply the Class K agent onto the foam blanket from the fixed system and maintain its cooling and sealing integrity.

A warning sign should be posted adjacent to the extinguisher that explains the correct use of the Class K extinguishing equipment.

The fire inspector should explain to kitchen workers how to use the portable extinguisher to keep the fire under control.

For additional information, refer to International Fire Code[®], Chapter 9; NFPA 1, Uniform Fire Code[™], Chapter 50; NFPA 17A, Standard for Wet Chemical Extinguishing Systems; and Underwriters Laboratories 300, Standard for Fire Testing of Fire Extinguishing Systems for Protection of Restaurant Cooking Areas.

