



by Tyco Fire Suppression & Building Products

RESTAURANT SYSTEM FLUSHING CONCENTRATE

Data/Specifications

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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