

Kington Langley Village Hall Fire Equipment Locations

See over page for detail on extinguishers

## **Fire Extinguisher Information**

## **Types of Fires**

| Type | Combustible Material                           |
|------|--|
| Α    | Wood, paper, textiles, fabric                  |
| В    | Petrol, diesel, oils                           |
| С    | Butane, methane, propane, electrical equipment |
| F    | Cooking oils/ fats                             |

## Fire Extinguishers

| Туре            | For use on  |
|-----------------|---|
| Water           | Type A Fires  |
| CO <sub>2</sub> | Type B and Electrical Fires   |
| Powder          | Type A, B, C and Electrical Fires   |
| Fire Blanket    | To cover and smother fire cutting off oxygen to put fire out (eg chip pans) |

Water Fire Extinguishers are good for tackling fires involving burning paper, wood and soft furnishing (Class A fires), as the water soaks into the materials and cools them, while extinguishing the fire. It is also important to remember that water is an electrolyte and conducts electricity. Care must therefore be taken with regards to accidental use on exposed power cables.

 $CO_2$  (Carbon Dioxide) Fire Extinguishers contain only pressurised  $CO_2$  gas and therefore leave no residue. This type of extinguisher is suitable for use on fires involving burning liquids (Class B fires), but is also an excellent solution for quenching fires involving computer equipment and other electrical appliances, as it does not cause damage to the electrical items and does not cause the system to short circuit.  $CO_2$  extinguishers are NOT suitable for deep fat fryers, as the strong jet from the extinguisher carries the burning fat out of the fryer and into the room!

Powder Fire Extinguishers, also called ABC powder extinguishers or dry powder extinguishers, are suitable for fighting class A,B and C fires. ABC powder extinguishers have a very good fire fighting capacity, but the powder does not soak into materials and does not have a good cooling effect on the fire. This can result in the fire re-igniting if it is not properly extinguished. Care must be taken when using powder extinguishers that you do not inhale the powder.

A (kite marked) fire blanket should be placed over cooking pans containing burning oil/fat. The pan should then be left to cool down. NEVER carry the pan outside or lift the fire blanket after a short period of time to inspect the burning oil as the introduction of oxygen through this action can re-ignite the fire. NEVER use pressurised water, powder, CO2 or foam extinguishers on fires involving burning fat, as the pressurised jet can cause the burning oil to be carried out of the pan onto surrounding surfaces causing more damage and a larger fire to tackle.

## **Using Fire Extinguishers**

Water and powder fire extinguishers: Aim the jet at the base of the flames and briskly sweep it from side to side.

Foam and wet chemical fire extinguishers: For solids, aim the jet at the base of the flames and move it over the area of the fire. For liquids, don't aim the foam straight at the fire - aim it at a vertical surface or, if the fire is in a container, at the inside edge of the container.