

Fire Fighting Solutions



BAVARIA® Portable Wet-Chemical Fire Extinguisher

Kitchen Fire Extinguisher - Stored Pressure Operated

ype_

VANGUARD

APPLICATIONS

BAVARIA VANGUARD KITCHEN GUARD is designed for protecting fire kitchens and optimum solution for oil fire, fats and grease, and more...

EFFICIENCY

High extinguishing performance rating due to its wet-chemical A,B,F & easy to use

RELIABILITY

Robust, functional and permanent reliable technology

UNIVERSALITY

Suitable for fire kitchens, oil, fats and grease

CREDENTIALS

Unified operating concept for all types of stored pressure operated extinguishers. The extinguishing media is certificated according to the current European Norms EN1568 and EN3. TÜV Approved Pressure Vessel

SPEED

Pull out safety pin for immediate readiness and press down operating lever for fire fighting

EASY TO HANDLE

Full hand grip handle for best control and safety for one hand operation

ECONOMY

Low maintenance due to identical components throughout the series

OPERATION & IMPLEMENTATION

- Simple and easy-to-use release mechanism
- Perfect amount of extinguishing agent due to ergonomically designed head valve & nozzle

QUALITY

BAVARIA is certified according to Quality and Environment Systems ISO 9001 and ISO 14001.



Fax

Email















BAVARIA EGYPT (S.A.E.)

Gisr El Suez St. Block 109, Industrial Zone, Ismailia Desert Road, Cairo-Egypt P O Box: 2016/11111 Cairo-Egypt



BAVARIA Brandschutz Industrie GmbH & Co. KG

Regensburger StraBe16, D-93449 Waldmunchen Germany Tel. : +49 (0) 9972 9401-0 Fax : +49 (0) 9972 9401-17 Website : www.bavaria-firefighting.de Email : info@bavaria-firefighting.de

: +20 (0) 2 2182 0604 / 5 / 6

: international.sales@bavaria.com.eg

: +20 (0) 2 2182 0609

Website: www.bavaria-firefighting.com

Together..... against Fire



BAVARIA

Fire Fighting Solutions

BAVARIA® Portable Wet-Chemical Fire Extinguisher - Stored Pressure Operated

Type: VANGUARD - Kitchen Fire Extinguisher - High Hazard *****

Features:

- High extinguishing efficiency
- Filled with 2 I wet chemical liquid, is designed for protecting fire kitchens and optimum solution for oil fire, fats and grease, and more..
- Full hand grip handle for best control and safety for one hand operation
- Allows intermittent and repeated operation
- Designed with a polymer valve
- Equipped with pressure check valve
- Equipped with a pressure gauge for instant pressure indication
- internally coated with a special protective elastic polymer lining, affording full protection against corrosion
- High quality surface treatment and red polyester coating
- Supplied with special hanging wall bracket



The exinguishing media is cerificated according to the current European Norms EN1568 and EN3
TÜV Approved Pressure Vessel

The Company is Certified according to Quality, Environment Management Systems ISO 9001, ISO 14001

Bavaria Laboratory Accredited According to the ISO/IEC 17025

Technical Specifications:

Capacity	2
Extinguishing Rating	5A 34B 40F
Operating Temperature Range	-30 °C to +60 °C
Testing Pressure	35 bar
Bursting Pressure	over 70 bar
Valve Material	Special engineered polymer
Shell Material	DC 04 Steel according to DIN EN 10130
Extinguishing Agent	Wet chemical liquid for oils and fats fires
Propellant Gas	N ₂
Internal Lining	Elastic polymer
Paint Finish	Surface treatment and 100% polyester coating
Approx. Gross Weight	4.3 kg
Approx. Unit Dimension (lxwxh)	14.5 x 11.5 x 42.0 cm

Warranty:

Period of Warranty	2 Years
Coverage of the Warranty	Against material failure and production defects
Method of Warranty Coverage	Limited to the replacement of the defected part or product after verification that the failure is covered by the scope of the warranty
Warranty Exclusions	Failures due to misuse, mishandling, or inspection or repair by an unauthorized dealer or entity

The illustrations may show optional extras only available at extra charge. BAVARIA retains the right to alter specifications and illustrations given herein without prior notice. Specifications will only be considered communicated at placing of order.