FIREBUSTER™

THIS...

THE BEST FIRE INSURANCE IS

PREVENTION

A 20" X 20" blanket treated with Flame Safe’s fire retardant chemical. The FIREBUSTER is sealed in an easy-to-open disposable plastic bag, it is always ready to use. In testing FIREBUSTER has shown not to burn at temperatures exceeding 2000° F. Placing a FIREBUSTER over a fire will cut off the flow of oxygen thereby extinguishing the fire. It will eliminate the heavy smoke, while filtering the remainder. Ideal for stove top grease fires. Available in assorted decorator colors.

“It’s always ready... never needs a recharge.”

FIREBUSTER™

FLAME SUPPRESSING

and

SMOKE INHIBITING
PRODUCT DESCRIPTION:
A 20" X 20" blanket treated with Flame Safe fire retardant, The FIREBUSTER™ is sealed in an east-to-open disposable plastic bag and is always ready to use. In testing FIREBUSTER™ has shown not to burn at temperatures exceeding 2000°F. Putting a FIREBUSTER™ over a fire will cut off the flow of oxygen thereby extinguishing the fire. It will eliminate the heavy smoke, while filtering the remainder. The 20" X 20" FIREBUSTER™ is available in decorator colors.

Heavy duty Commercial - Industrial FIREBUSTERS™ are available in 36" X 36" and 28" X 54" sizes or larger on special orders.

RECOMMENDED USES:

Commercial:  
*Hotels, Motels, Restaurants*  
Many cooking fires occur during food preparation when the cooking equipment is left unattended. Using the FIREBUSTER™, if a fire occurs, instead of relying on fire extinguishers or sprinkler systems prevents food products from being destroyed, time loss due to clean-up, and loss of business sales.

Industrial:  
*AutoBody Repair Shops, Welders, Marinas*  
The FIREBUSTER™ can be safely used to protect interiors or other areas from fire. When working with such items as torches or welding equipment, the FIREBUSTER™ prevents sparks from igniting flammable items, hot slag will not burn through.

Residential/Office:  
*Kitchen stove top grease fires, Waste basket fires, Camping, Charcoal grills, Recreational Vehicles*  

IF FIRE OCCURS:  
1. Turn off the heat source.
2. FIREBUSTER™ may be used to cover the pan, grill, or deep fryer containing the fire.
3. Open the plastic bag, remove the FIREBUSTER™ unfold it completely. Hold the FIREBUSTER™ by the upper of two corners, hold at shoulder length in front of your body. Calmly move the FIREBUSTER™ towards the flames and cover it completely. (From body to flame). Be sure the FIREBUSTER™ is stretched over the utensil containing the fire so that it does not sag to the center allowing the hot combustible liquid to penetrate the FIREBUSTER™.
4. The FIREBUSTER™ must cover the utensil containing the fire completely. Incomplete coverage can allow oxygen in, that could keep the fire going.

CAUTION MUST BE TAKEN WHEN APPLYING THE FIREBUSTER™; IF USED IMPROPERLY, THE FIREBUSTER™ MAY BECOME IMPREGNATED WITH GREASE THAT COULD POSSIBLY IGNITE.

5. It will require approximately 15 minutes for the oil in a heated cooking utensil to be cooled to a temperature which will prevent re-ignition.
6. If flaming persists Call Fire Department.

CAUTION:  
Do not wash or dry clean. After use of FIREBUSTER™, the product should be discarded; more than one use may reduce the chemical.