

FIRE	FUEL	NOTES
<b>Class A</b> 	<ul style="list-style-type: none"> <li>• Ordinary combustibles, such as:               <ul style="list-style-type: none"> <li>◦ Paper</li> <li>◦ Cloth</li> <li>◦ Wood</li> <li>◦ Rubber</li> </ul> </li> </ul>	<p>These fuels leave ash after they burn up.</p>
<b>Class B</b> 	<ul style="list-style-type: none"> <li>• Flammable liquids, such as oil and gasoline</li> <li>• Combustible liquids, such as charcoal lighter fluid and kerosene</li> </ul>	<p>These fuels burn only at the surface because oxygen can't penetrate the depth of the fluid. Only the vapor burns when ignited.</p>
<b>Class C</b> 	<ul style="list-style-type: none"> <li>• Electrical equipment, such as wiring and motors</li> </ul>	<p>When the electricity is turned off and is no longer feeding the fire, the fire becomes a Class A or B fire, depending on the type of fuel.</p>
<b>Class D</b> 	<ul style="list-style-type: none"> <li>• Combustible metals, such as:               <ul style="list-style-type: none"> <li>◦ Aluminum</li> <li>◦ Magnesium</li> <li>◦ Titanium</li> <li>◦ Potassium</li> <li>◦ Zirconium</li> </ul> </li> </ul>	<p>Class D fires are not normally found in residential areas.</p>
<b>Class K</b> 	<ul style="list-style-type: none"> <li>• Cooking oils (vegetable or animal)</li> <li>• Fats used in cooking appliances</li> </ul>	<p>Class K fires are technically flammable liquid/gas fires (Class B), but because of their special characteristics, they are placed in a separate class. Class K can occur in commercial food preparation locations, such as restaurant kitchens, where large quantities of cooking oils are used.</p>