

WHDR™ Wet Chemical System for Commercial Cooking Applications

Automatic 24-Hour Protection

The heart and soul of every dining establishment is the kitchen. Equipped with ranges, broilers, fryers and a myriad of other high-temperature cooking appliances, no other environment demands proper fire protection more than today's modern cooking facilities.

The Kidde Fire Systems WHDR™ system is specifically designed for the challenging demands posed by cooking applications. By offering one of the most flexible system configurations in the industry, Kidde Fire Systems provides efficient, economical protection for all types of cooking facilities and design layouts. Our customized approach allows you to specify the type of detection, control and cylinder sizes to fit your application.

Investing in a Kidde Fire Systems WHDR system helps to enable more than just code compliance for your appliance (UL300, NFPA 96 & 17A); it provides automatic, round the clock protection from the devastating consequences of fire.



Why Choose the WHDR System?

Economical. Cost-effective, pre-engineered system simplifies design and installation.

Easy-to-maintain. Semi-annual system inspections and routine maintenance per NFPA regulations are performed quickly and efficiently by your local Kidde Fire Systems distributor.

Proven Protection. Providing the best in kitchen fire protection for over 40 years, the Kidde Fire Systems IND System is the choice of countless restaurants and cooking facilities worldwide.

24/7 Support. Designed, installed and serviced by our factory-trained, global network of Kidde Fire Systems distributors.

Customized Solution. System design and installation provided by your local distributor, delivering a superior code-compliant solution which is tailored to your fire protection needs.

Robust Design. Meets strict UL 300 fire test criteria, suppressing fire without the need for secondary agent or system connections.

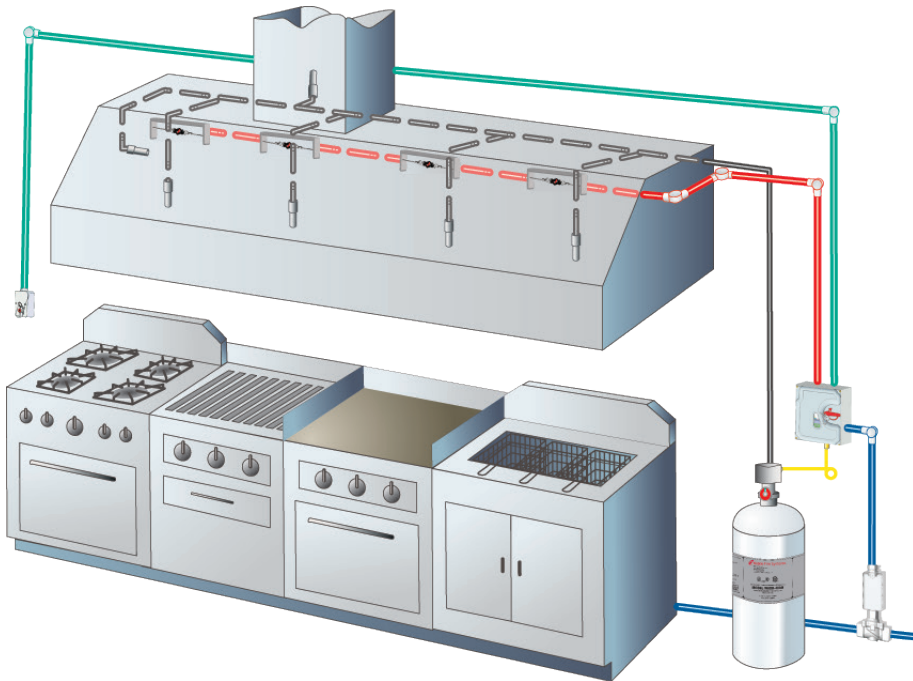
Reliable. Every WHDR system is backed by the Kidde Fire Systems warranty.

How Do WHDR Wet Chemical Systems Work?

1. Fire is detected by the Kidde Fire Systems mechanical link, or electric Detect-A-Fire® (DAF), or the system is manually activated by a remote pull station.
2. The XV™ Control System simultaneously actuates up to 20 pressurized agent storage containers, shuts down fuel and power sources to the appliances and activates the building fire alarm.
3. The Kidde Fire Systems APC wet chemical agent, designed specifically for the challenges posed by oil and grease in a kitchen environment, is propelled through the system piping by the stored pressure container.
4. The Kidde Fire Systems APC agent discharges from strategically positioned nozzles protecting the hood, duct and appliances. APC agent quickly suppresses the flames and forms a protective layer that not only extinguishes the fire, but also prevents re-ignition.

WHDR System Components:

- XV Control System
- WHDR Agent Storage Container
- Thermo Bulb, Fusible Link or DAF Detection
- Manual Remote Release
- Mechanical or Electric Gas Valve
- Customized Discharge Nozzles
- APC Wet Chemical Agent



Customers Protected:

- Casual & Family Dining
- Corporate Cafeterias
- Diners
- Educational Facilities
- Fast Food Chains
- Fine Dining
- Healthcare Facilities
- Hotels & Lodging
- Institutional Facilities
- Marine Galleys
- Nursing Homes
- Shopping Mall Food Courts
- Sports Stadiums and Complexes
- Supermarkets/Groceries

Applications Protected:

- Hoods, Plenums & Filters
- Duct Work
- Fryers
- Ranges
- Char-broilers
- Woks
- Griddles
- Salamanders
- Tilt Skillets
- and more...

Approvals & Listings:

- UL Listed
- ULC Listed
- NYC Fire Department (COA)
- ABS Type Approved
- DNV Type Approved



WHDR™ Wet Chemical System for Food Truck Cooking Operations

Firetech (Private) Limited

Automatic 24-Hour Fire Protection for Food Truck Cooking Appliances & Ventilation

Driven by increasing consumer demand for unique and affordable food options, from outdoor events to the daily lunch break, Food Trucks have become a veritable phenomenon in recent years. By one estimate, there are over 115,000 food trucks operating in the United States alone. This proliferation of food trucks has resulted in a rise of fire related incidents, leading to a tightening of regulatory oversight and the need to meet stringent safety requirements.

As with any cooking operation, the combination of fuel (grease & oils), heat (cooking appliances), and a ready ignition source (open flames) demands a proper fire solution for continued safe operation. The WHDR™ fire suppression system offers the product design flexibility to maximize system performance in a limited space, and ensures regulatory compliance for your food truck.

The UL 300 listed WHDR System uses a highly effective, non-toxic wet chemical agent that quickly suppresses fire, minimizes equipment damage and protects your business against the devastating consequences of fire.

WHDR System Features:

Automatic Protection. The XV Control System ensures protection 24 hours a day, 7 days a week.

Wide Temperature Range. UL and ULC Listed from 0° F to 120° F (-18°C to 49°C) to suit a variety of environments.

Cost-Effective. Pre-engineered concept saves money in hardware and installation costs while offering complete protection for a variety of appliance layouts.

Regulatory Compliant. Meets requirements of NFPA 17A & 96; UL300 & ULC Listed and NYC FD Approved.

Fast-Acting. The WHDR System is designed to detect and suppress fire within seconds.

Compact. Spacing saving design ensures maximum coverage with minimum footprint.



WHDR System Components:

- XV™ Control System
- WHDR Agent Storage Containers in a variety of sizes and configurations
- Fusible Alloy or Thermo-Bulb Heat Detectors
- APC Agent Discharge Nozzles
- Manual Remote Release
- Automatic Gas Shut-Off Valve