



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 Protection 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 Protection 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 container sizes to fit your application.

Investing in a WHDR system helps to enable more than just code compliance for your appliance (EN 16282-7, ANPI, 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. System inspections and routine maintenance are performed quickly and efficiently by your local Kidde Fire Protection distributor.

Proven Protection. Providing the best in kitchen fire protection for over 40 years.

Support. Designed, installed and serviced by our factory-trained, global network of Kidde Fire Protection distributors.

Customised 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 ANPI fire test criteria, suppressing fire without the need for secondary agent or system connections.

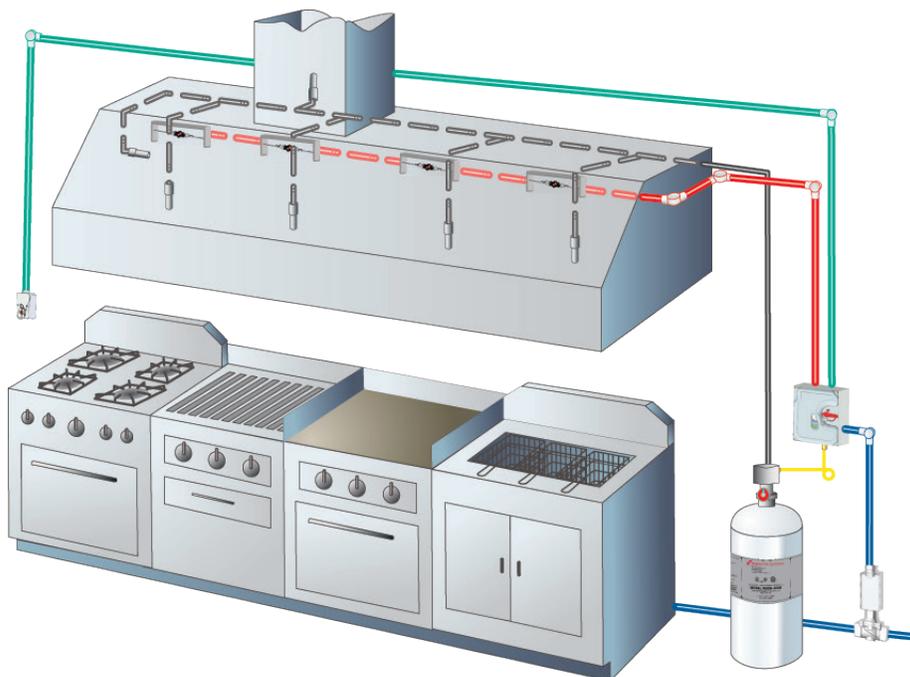
Reliable. Every WHDR system is backed by the Kidde Fire Protection warranty.

How Do WHDR Wet Chemical Systems Work?

1. Fire is detected by the mechanical link, 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 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 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 or Fusible Link
- Manual Remote Release
- Mechanical Gas Valve
- Customized Discharge Nozzles
- APC Wet Chemical Agent



Customers Protected:

- Casual & Family Dining
- Corporate Cafeterias
- Educational Facilities
- Fast Food Chains
- 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:

- ANPI
- TPED

www.kfp.co.uk

1st Floor, Stokenchurch House,
Oxford Road, Stokenchurch,
Buckinghamshire, HP14 3SX.