



KIDDE® WHDR™ WET CHEMICAL SYSTEM

24 Hour Protection for Cooking Facilities

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 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 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.

When you choose Kidde, you've chosen the world's most respected name in special hazards fire protection.

Why Choose a Kidde 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 distributor.
- Proven Protection.** Providing the best in kitchen fire protection for over 40 years, Kidde fire suppression systems are 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 warranty.

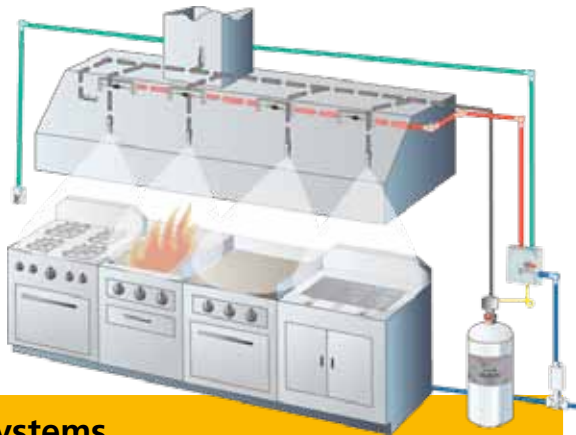


How Kidde WHDR Wet Chemical Systems Work

1. Fire is detected by the Kidde 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. Kidde 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 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.

Kidde 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



We are Kidde Fire Systems.

Kidde Fire Systems' products save people and property from the dangers of fire. Our broad product offering and design expertise have been protecting assets worldwide since 1917. We're the smart choice when early fire detection and suppression needs are especially demanding. To advance our leadership in the industry, our family of special hazard fire protection brands has united. Kidde Fire Systems now incorporates Chemetron Fire Systems and Fenwal Protection Systems. As Kidde Fire Systems, we will enhance our customer focus and partnerships, provide highly efficient service and training, preserve a deep combined expertise in an array of vertical markets, and accelerate our product and technology developments, to the advantage of everyone who benefits from a world made safer from fire.

One united company. Advancing fire protection.



Customers Protected

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

Applications Protected

- Hoods, Plenums & Filters
- Ductwork
- 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

400 Main Street
Ashland, MA 01721 USA
508.881.2000
www.kiddefiresystems.com

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