Kidde WHDR™ Agent Discharge Nozzles



P/N 87-1200XX-001

FEATURES

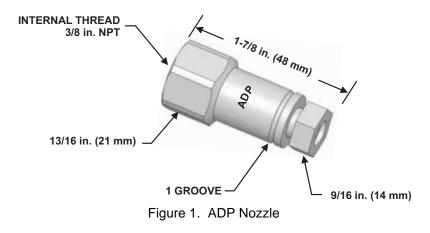
- For Use in WHDR™ Commercial Cooking Fire Suppression Systems
- Stainless Steel Internal Strainer
- Nickel-Chrome Plated Brass Body

Grooved Rings for Easy Identification

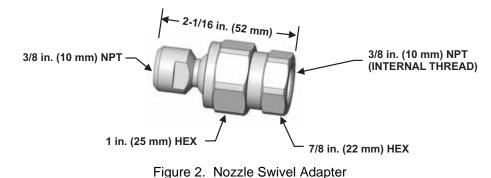
- Foil Seal Prevents Clogging from Grease
- Available Swivel Adapter for Easy Aim Adjustment

DESCRIPTION

There are seven agent discharge nozzles available for use with the Kidde WHDR Wet Chemical Suppression System. Each nozzle has a specific flow number which is an indication of the discharge rate. Nozzle types are selected based upon the specific hazard being protected. All nozzles have a 3/8-in. NPT female thread and are stamped with the nozzle type (see Figure 1).



A swivel adapter (P/N 87-120021-001) may be used with each nozzle to facilitate proper aim (see Figure 2).



TECHNICAL DATA

Nozzle Type	Part Number	Flow	Reference in WHDR Wet Chemical DIOM Manual (P/N 87-122000-001)	Application
	87-120012-001 Torove	1	Paragraph 3-4.6	Split Vat Deep Fat Fryer (Low Proximity) Max. Hazard Area: 14 in. x 15 in. (356 mm x 381 mm) Max. Appliance Area: 14 in. x 21 in. (356 mm x 533 mm)
			Paragraph 3-4.8	Krispy Kreme Model 270 d/h Doughnut Fryer 8 ADP Nozzles Required, 8 Total Flows, Dedicated WHDR-600 Cylinder Max. Depth (front-to-back): 33 in. (840 mm) Max. Length (left-to-right): 93 in. (2362 mm)
			Paragraph 3-4.13	Upright Broiler Max. Internal Broiler Compartment: 30-1/4 in. x 34 in. (768 mm x 864 mm)
			Paragraph 3-4.16	Natural or Mesquite Charcoal Charbroiler Max. Cooking Surface: 24 in. x 24 in. (610 mm x 610 mm) Max Fuel Depth: 6 in. (152 mm)
ADP			Paragraph 3-4.18	Chain Broiler (Closed-Top) Max. Internal Hazard Area: 28 in x 29 in. (711 mm x 737 mm)
			Paragraph 3-4.19	Chain Broiler (Open-Top) Max. Internal Hazard Area.: 28 in x 29 in. (711 mm x 737 mm)
			Paragraph 3-4.20	Griddle - Flat Cooking Surface With or Without Raised Ribs Max. Hazard Area: 30 in. x 42 in. (762 mm x 1067 mm)
			Paragraph 3-6.1	Plenum No Filter: 10 ft. x 4 ft. (3 m x 1.2 m) Max. "V" Filter: 10 ft. x 4 ft. (3 m x 1.2 m) Max. Per Nozzle Single Bank Filter: 10 ft. x 4 ft. (3 m x 1.2 m) Max. Per Nozzle
			Paragraph 3-6.1.1.1	Duct Up to 50 in. (1270 mm) perimeter per nozzle Max. Throw: 11.78 in. (300 mm) Unlimited duct length
GRW	87-120013-001 3 Grooves		Paragraph 3-4.15	Gas Radiant/Electric Charbroiler Max. Cooking Surface: 21 in. x 24 in. (533 mm x 610 mm)
		1	Paragraph 3-4.21	Wok Diameter: 14 in. to 28 in. (356 mm to 711 mm) Depth: 3 in. to 8 in. (76 mm to 203 mm)

Table 1: Nozzle Application Information

Nozzle Type	Part Number	Flow	Reference in WHDR Wet Chemical DIOM Manual (P/N 87-122000-001)	Application
	87-120012-001 2 Grooves	2	Paragraph 3-4.1	Single Vat Deep Fryer Max. Hazard Area: 18 in. x 18 in. (457 mm x 457 mm) Max. Appliance Area: 18 in. x 23 in. (457 mm x 584 mm)
			Paragraph 3-4.2	18-1/2 in. x 24-1/2 in. (470 mm x 622 mm) Deep Fat Fryer (2) F Nozzles Required, 4 Total Flows Max. Hazard Area: 18-1/2 in. x 18 in. (470 mm x 457 mm) Max. Appliance Area: 18-1/2 in. x 24-1/2 in. (470 mm x 622 mm)
			Paragraph 3-4.3	Split Vat Deep Fat Fryer Max. Hazard Area: 14 in. x 15 in. (356 mm x 381 mm) Max. Appliance Area: 14 in. x 21 in. (356 mm x 533 mm)
F			Paragraph 3-4.4	14 in. x 14 in. (356 mm x 356 mm) Deep Fat Fryer Max. Hazard Area: 14 in. x 14 in. (356 mm x 356 mm) Max. Appliance Area: 14 in. x 24-1/2 in. (356 mm x 622 mm)
			Paragraph 3-4.5	Single Vat Deep Fryer with Drip Board less than 1 in. (25 mm) Max. Hazard Area: 24 in. x 24 in. (610 mm x 610 mm) Max. Appliance Area: 24 in. x 25 in. (610 mm x 635 mm)
			Paragraph 3-4.14	Charbroiler (Lava, Pumice, Ceramic, or Synthetic Rock) Max. Appliance Area: 22 in. x 23 in. (559 mm x 584 mm)
			Paragraph 3-4.22	Tilt Skillet (Braising Pan) Max. Hazard Area: 24 in. x 24 in. (610 mm x 610 mm)
R	87-120014-001		Paragraph 3-4.9	Four-Burner Range Max. Hazard Area: 28 in. x 28 in. (711 mm x 711 mm) Shape of Burner Not Important
		1	Paragraph 3-4.10	Two-Burner Range Max. Hazard Length: 28 in. (711 mm) Shape of Burner Not Important
	4 Grooves		Paragraph 3-4.11	Single-Burner Range Shape of Burner Not Important
DM	87-120015-001	3	Paragraph 3-4.17	Mesquite Log Charbroiler Max Cooking Surface: 30 in. x 24 in. (762 mm x 610 mm) Max. Fuel Depth: 10 in. (254 mm) May Use Wood Chips, Chunks, Logs or any Combination

Nozzle Type	Part Number	Flow	Reference in WHDR Wet Chemical DIOM Manual (P/N 87-122000-001)	Application
LPF	87-120022-001	2	Paragraph 3-4.7	Deep Fat Fryer (Low Proximity) Max. Hazard Area: 14 in. x 15-1/2 in. (356 mm x 394 mm) Max Appliance Area: 14 in. x 23-1/4 in. (356 mm x 591 mm)
LPR	87-120024-001	1	Paragraph 3-4.12	Four-Burner Range (Low Proximity) Max. Hazard Area: 24 in. x 24 in. (610 mm x 610 mm)

Table 1: Nozzle Application Information (Continued)

ORDERING INFORMATION

Description	Part Number
ADP Nozzle	87-120016-001 (10-pack of 87-120011-001)
F Nozzle	87-120017-001 (10-pack of 87-120012-001)
GRW Nozzle	87-120018-001 (10-pack of 87-120013-001)
R Nozzle	87-120019-001 (10-pack of 87-120014-001)
DM Nozzle	87-120020-001 (10-pack of 87-120015-001)
LPF Nozzle	87-120023-001 (10-pack of 87-120022-001)
LPR Nozzle	87-120025-001 (10-pack of 87-120024-001)
Swivel Adapter	87-120021-001 (each)
Foil Seals	60-9197054-000 (10-pack)
Disc Cap	60-9197290-001 (10-pack, not for LPR nozzle)
Disc Cap, LPR	87-120026-001 (each, for LPR nozzle only)

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