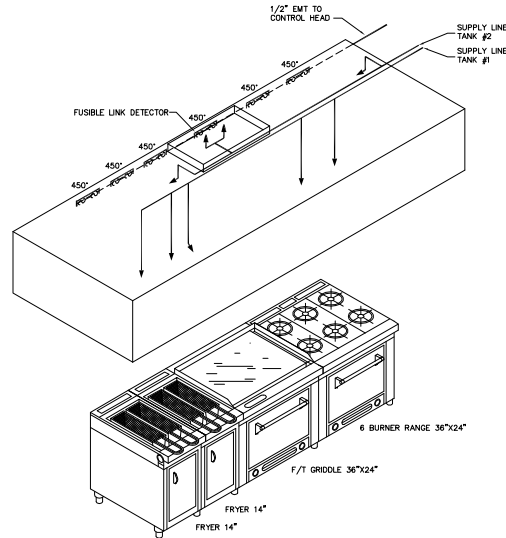


Plan View

1/2"=1'

KIDDE WHDR 400 & 260  
FIRE SYSTEM  
HOOD SIZE: 12'-0" X 24" X 48"



Piping Schematic

Not to Scale

APPROVED MECHANICAL  
pmicale  
05/31/2022  
City of Hollywood, FL

APPROVED FIRE  
Per NFPA 1.1.14.4, review and approval by  
the AHJ shall not relieve the applicant of the  
responsibility of compliance with this code.  
CCLINTON  
08/16/2022  
City of Hollywood, FL

## KIDDE WHDR (UL-300)

| NOZZLE      | HAZARD                    | COVERAGE              | NOZZLE HEIGHT | FLOW No.           | TANK 1 No. | TANK 2 No. | TANK 1 F.No. | TANK 2 F.No. |
|-------------|---------------------------|-----------------------|---------------|--------------------|------------|------------|--------------|--------------|
| ADP B120011 | Duct                      | 100' Perimeter (3 np) | N/A           | 1 ea               |            |            | 2            | 2            |
| ADP B120011 | Duct                      | 50' Perimeter         | N/A           | 1                  |            |            |              |              |
| ADP B120011 | Plenum                    | 10' X 4' X Bank/S.    | N/A           | 1                  |            |            | 2            | 2            |
| R B120014   | Range                     | 28" X 28"             | 20"-42"       | 1                  | 2          | 2          |              |              |
| ADP B120011 | Grill                     | 42" X 30"             | 13"-48"       | 1                  | 1          | 1          |              |              |
| F B120012   | Fryer/Broaster            | 18" X 23" fry area    | 27"-45"       | 2                  | 2          | 4          |              |              |
| GRW B120013 | Chinese Woks              | 18" X 28" dia         | 35"-56"       | 1                  |            |            |              |              |
| ADP B120011 | Upright Broilers          | 30"-1/4" x 34"        | N/A           | 1                  |            |            |              |              |
| ADP B120011 | Closed Top Charbroiler    | 28" x 29"             | N/A           | 1                  |            |            |              |              |
| ADP B120011 | Open Top Charbroiler      | 28" x 29" 2 Nozz.     | N/A           | 2                  |            |            |              |              |
| F B120012   | Lava Rock Charbroiler     | 22" X 23"             | 24"-48"       | 2                  |            |            |              |              |
| GRW B120013 | Elect. Charbroiler Open   | 24" X 21"             | 24"-48"       | 1                  |            |            |              |              |
| GRW B120013 | Gas Radiant Charbroiler   | 24" X 21"             | 24"-48"       | 1                  |            |            |              |              |
| DM B120015  | Natural/Mesquite C/B      | 30" x 24"             | 24"-48"       | 3                  |            |            |              |              |
| F B120012   | Tilt Skillet/Braising Pan | 27.5"-46" 24" x 24"   | 27.5"-46"     | 2                  |            |            |              |              |
|             |                           |                       |               | Total Flow Numbers | 11         |            |              |              |

### MAXIMUM FLOW NUMBERS PER CYLINDER

- 5-00001
- TANK #2 WHDR-260
- TANK #1 WHDR-400
- 4-Flag Numbers
- 8 Flow Numbers (Single cylinder only)
- 12 Flow Numbers 1 Cylinder (Can manifold up to 4 cylinders)
- 24-Flag Numbers 2 Cylinders
- 36 Flow Numbers 3 Cylinders
- 48 Flow Numbers 4 Cylinders
- 18 Flow Numbers 1 Cylinder (Can manifold up to 2 cylinders)
- 36 Flow Numbers 2 Cylinders

### WHDR-600

### GENERAL NOTES

For Piping Allowances and Balances  
refer to KIDDE-WHDR Technical  
Manual U.L. #E2458

The system installation shall  
conform to the requirements of  
NFPA 17A 2017 Edition, NFPA 10  
2018 Edition, Florida Fire Prevention  
Code NFPA 1 & 101

### HOOD OPERATION NOTES:

- Fire mode requires exhaust fan continues to operate and supply fan stops.
  - Hood exhaust fans shall operate whenever the fire extinguishing system is activated.
  - Fixed pipe extinguishing systems in a single hazard area shall be arranged for simultaneous automatic operation upon activation of any one of the systems.
  - Provide alarm or indicator and interconnect with fire system micro switch to sound upon activation of fire system. Fire alarm shop drawings to be provided by fire alarm system contractor.
- Note: If there is a building alarm, interconnect with fire suppression system micro switch to sound upon activation of system.
- Activation of the hood suppression system shall de-energize electrical power & disconnect the gas supply.
  - Activation of the hood suppression system will signal the existing horn/strobe unit.
  - A K-Class fire extinguisher must be located correctly within 30 feet of the hazardous area. K-Class extinguisher must have placard in accordance with NFPA 10.
  - One fusible link shall be located above each appliance and one beneath the exhaust duct.

Qualifier Signature:

Date:

License #:

| REVISIONS |                              |      | FIRE RANGER EXTINGUISHER SERVICE          |  |      |
|-----------|------------------------------|------|---|--|------|
| No.       | Description                  | Date | 4009 NE 6TH AVE., FT LAUDERDALE, FL 33334 |  |      |
| 1.        | Plan Review Comments (5/9)   |      | Job                                       | TNT ON HARRISON                        |      |
|           | Changed General Notes.       |      |   | 2005 HARRISON ST., HOLLYWOOD, FL 33020 |      |
|           | Provide Qualifier Signature. |      | Scale                                     | Noted                                  | J.M. |
|           | Correct Typo on Tank Size.   |      | Title                                     | FIRE SYSTEM                            |      |
|           | Clarify Flow Chart           |      | Sheet                                     | 1 of 1                                 |      |