

# 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).

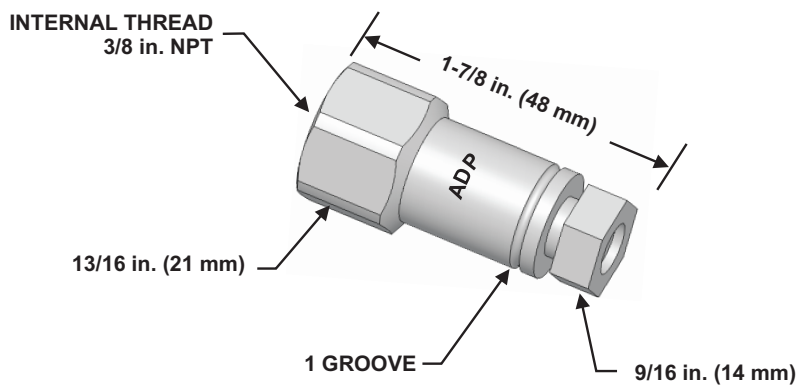


Figure 1. ADP Nozzle

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

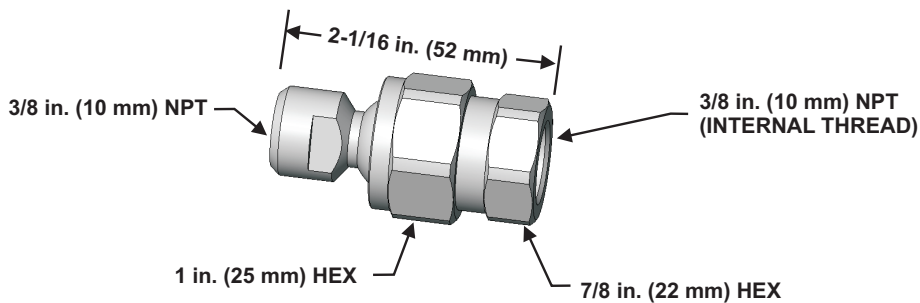
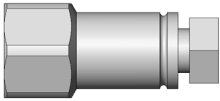
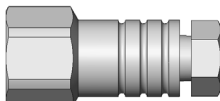


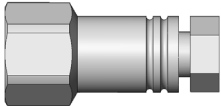
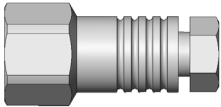
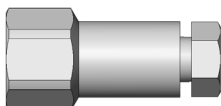
Figure 2. Nozzle Swivel Adapter

**TECHNICAL DATA**

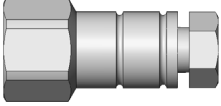
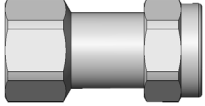
**Table 1: Nozzle Application Information**

Nozzle Type	Part Number	Flow	Reference in WHDR Wet Chemical DIOM Manual (P/N 87-122000-001)	Application
ADP	<p data-bbox="240 877 407 905">87-120012-001</p>  <p data-bbox="277 1041 380 1068">1 Groove</p>	1	Paragraph 3-4.6	<p><b>Split Vat Deep Fat Fryer (Low Proximity)</b>            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)</p>
			Paragraph 3-4.8	<p><b>Krispy Kreme Model 270 d/h Doughnut Fryer</b>            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)</p>
			Paragraph 3-4.13	<p><b>Upright Broiler</b>            Max. Internal Broiler Compartment: 30-1/4 in. x 34 in. (768 mm x 864 mm)</p>
			Paragraph 3-4.16	<p><b>Natural or Mesquite Charcoal Charbroiler</b>            Max. Cooking Surface: 24 in. x 24 in. (610 mm x 610 mm)            Max Fuel Depth: 6 in. (152 mm)</p>
			Paragraph 3-4.18	<p><b>Chain Broiler (Closed-Top)</b>            Max. Internal Hazard Area: 28 in x 29 in. (711 mm x 737 mm)</p>
			Paragraph 3-4.19	<p><b>Chain Broiler (Open-Top)</b>            Max. Internal Hazard Area.: 28 in x 29 in. (711 mm x 737 mm)</p>
			Paragraph 3-4.20	<p><b>Griddle - Flat Cooking Surface With or Without Raised Ribs</b>            Max. Hazard Area: 30 in. x 42 in. (762 mm x 1067 mm)</p>
			Paragraph 3-6.1	<p><b>Plenum</b>            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</p>
			Paragraph 3-6.1.1.1	<p><b>Duct</b>            Up to 50 in. (1270 mm) perimeter per nozzle            Max. Throw: 11.78 in. (300 mm)            Unlimited duct length</p>
GRW	<p data-bbox="240 1560 407 1587">87-120013-001</p>  <p data-bbox="269 1724 386 1751">3 Grooves</p>	1	Paragraph 3-4.15	<p><b>Gas Radiant/Electric Charbroiler</b>            Max. Cooking Surface: 21 in. x 24 in. (533 mm x 610 mm)</p>
			Paragraph 3-4.21	<p><b>Wok</b>            Diameter: 14 in. to 28 in. (356 mm to 711 mm)            Depth: 3 in. to 8 in. (76 mm to 203 mm)</p>

**Table 1: Nozzle Application Information (Continued)**

Nozzle Type	Part Number	Flow	Reference in WHDR Wet Chemical DIOM Manual (P/N 87-122000-001)	Application
F	<p data-bbox="302 701 461 726">87-120012-001</p>  <p data-bbox="326 877 440 903">2 Grooves</p>	2	Paragraph 3-4.1	<p><b>Single Vat Deep Fryer</b>                      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)</p>
			Paragraph 3-4.2	<p><b>18-1/2 in. x 24-1/2 in. (470 mm x 622 mm) Deep Fat Fryer</b>                      (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)</p>
			Paragraph 3-4.3	<p><b>Split Vat Deep Fat Fryer</b>                      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)</p>
			Paragraph 3-4.4	<p><b>14 in. x 14 in. (356 mm x 356 mm) Deep Fat Fryer</b>                      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)</p>
			Paragraph 3-4.5	<p><b>Single Vat Deep Fryer with Drip Board less than 1 in. (25 mm)</b>                      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)</p>
			Paragraph 3-4.14	<p><b>Charbroiler (Lava, Pumice, Ceramic, or Synthetic Rock)</b>                      Max. Appliance Area: 22 in. x 23 in. (559 mm x 584 mm)</p>
			Paragraph 3-4.22	<p><b>Tilt Skillet (Braising Pan)</b>                      Max. Hazard Area: 24 in. x 24 in. (610 mm x 610 mm)</p>
R	<p data-bbox="302 1318 461 1344">87-120014-001</p>  <p data-bbox="321 1495 443 1520">4 Grooves</p>	1	Paragraph 3-4.9	<p><b>Four-Burner Range</b>                      Max. Hazard Area: 28 in. x 28 in. (711 mm x 711 mm)                      Shape of Burner Not Important</p>
			Paragraph 3-4.10	<p><b>Two-Burner Range</b>                      Max. Hazard Length: 28 in. (711 mm)                      Shape of Burner Not Important</p>
			Paragraph 3-4.11	<p><b>Single-Burner Range</b>                      Shape of Burner Not Important</p>
DM	<p data-bbox="302 1587 461 1612">87-120015-001</p>  <p data-bbox="326 1764 440 1789">0 Grooves</p>	3	Paragraph 3-4.17	<p><b>Mesquite Log Charbroiler</b>                      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</p>

**Table 1: Nozzle Application Information (Continued)**

Nozzle Type	Part Number	Flow	Reference in WHDR Wet Chemical DIOM Manual (P/N 87-122000-001)	Application
LPF	87-120022-001  1 & 4 Grooves	2	Paragraph 3-4.7	<b>Deep Fat Fryer (Low Proximity)</b> 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  Disc & Core	1	Paragraph 3-4.12	<b>Four-Burner Range (Low Proximity)</b> Max. Hazard Area: 24 in. x 24 in. (610 mm x 610 mm)

**ORDERING INFORMATION**

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

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