

May 02, 2022

To whom it may concern:

PROTECTION OF **ARSP** HEAVY DUTY STOCK POT RANGES

ARSP-18 stock pot range protection will be performed with one 93482 nozzle (one flow point nozzle) per single head, the nozzle will be aimed to center of the stock pot range head above its center

The nozzle height of installation should be 27" - 47 " above the range head, and the distance will be measured from the surface of the stock pot to the tip of the nozzle.

Elan Alchalel

System Engineer

July 17, 2022

To whom it may concern:

Protecting of a PANINI GRILL 18" x 16"

The Panini Grill 18" x 16" will be protected with one 93483 nozzles, the nozzle is 1.5 flow point

Nozzles heights shall be between 23.5" - 47" above the appliance. The nozzles must be located along or anywhere within the protected area. Nozzles shall be aimed to the center of the hazard area of the appliance



Elan Alchalel
system Engineer

August 2022

To whom it may concern:

According to NFPA 96 standard, section 10.3 Simultaneous Operation, paragraph 10.3.1.1 hoods installed end to end can be protected with the same system, and shall be considered a single hazard area that requiring simultaneous automatic fire protection in all hoods and ducts.



Elan Alchalel
system Engineer

December 2022

To whom it may concern:

Protecting of HENNY PENNY High-Volume Pressure Fryers Model PFG-691.

The High-Volume Pressure Fryers model PFG-691 will be protected with one 93429 nozzles, the nozzle is a two-flow point nozzle.

Nozzles heights shall be between 31.5" - 40" above the appliance. The nozzle should be installed along the outline of front side, right side, or left side of the appliance.

Nozzles shall be aimed to the center of the hazard area of the appliance



Elan Alchalel
system Engineer

January 2023

To whom it may concern:

Protecting of Puri Tandoor Oven PTL – 102, 32".

Tandoori ovens do not have a UL-300 fire test procedure. This is the reason why this appliance does not appear in the LEHAVOT WCK manual

LEHAVOT claimed that the decision whether or not this appliance is to be protected by a fire suppression system should be addressed by the local authority having jurisdiction (AHJ). According to the manufacturers specifications. This appliance is an oven not requiring protection by a wet system due to a lack of grease laden vapors. But it is always the final judgment of the local authority whether a non-UL listed appliance is protected or not.

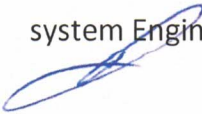
If the decision was made by the AHJ that the tandoori oven needs to be protected, the way to protect it is this:

The Tandoor Oven PTL-102 32" will be protected with one 93482 nozzle. The nozzle is a one-flow point nozzle.

Nozzles heights shall be between 23.5" - 40" above the appliance. The nozzle should be installed anywhere along or within the perimeter of the appliance aimed toward the center of the appliance.

Make sure that during operation of the wet chemical extinguishing system the energy source (gas or electricity) to the tandoori oven is shut-off.

Elan Alchalel
system Engineer



January 2023

To whom it may concern:

Protecting of **Josper Upright wood fired broiler**.

The Josper Upright wood fired broiler, will be protected with one 93483 nozzles, the nozzle is a 1.5-flow point nozzle.

Nozzles heights shall be between 23.5" - 47" above the appliance. The nozzle should be installed at a distance of (6") in front of the cooking appliance and aimed to the top center side of the door of the appliance. If the width of the appliance is greater than 24", an additional nozzle must be added.

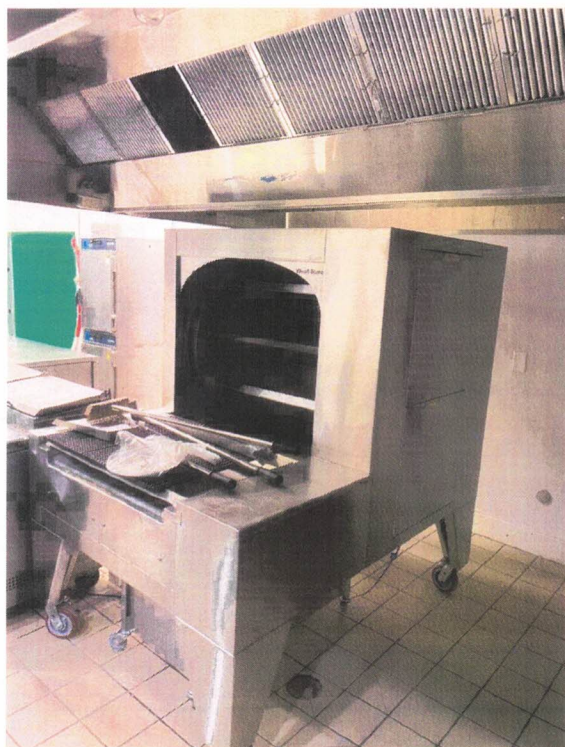


Elan Alchalel
system Engineer

Protection of Wood-Fired Broiler and rotisserie:

To protect a Wood-Fired Broiler and rotisserie Model WS-SFR-6-N-SB two nozzles of 93483 is required, the first nozzle will be directed to the center of the grill and the second nozzle will be directed to the center of the opening of the space, where the device on which the cooked meat rotates on.

The nozzle should be installed over the front of the appliance, and the heights of the nozzles shall be between 31.5" - 47" measured from the surface of an appliance to the tip of the nozzles.



Sincerely
Engineering Department

March 28, 2023

To whom it may concern:

Protection Of Auto Clean 8000 precipitator device will be performed:

With 3 cylinders of WCK-20 with total of 48 nozzles of 93416, 20 from the front part towards the center, 20 from the back towards the center and another 6 from the back towards the blower.



Elan Alchalel
system Engineer

April 2023

To whom it may concern:

Protecting of **Pork Skin Frying Pot**.

This Pork Skin Frying Pot will be protected with two 93429 nozzles, each nozzle is a 2-flow point nozzle, four flow point together.

Nozzles heights shall be between 31.5" - 47" above the surface of the appliance, and the nozzle can be installed anywhere within the protected perimeter of the appliance and aimed to the center.



Elan Alchalel
system Engineer

April 2023

To whom it may concern:

Protection of F72A and F72B PCU's systems with LEHAVOT's WCK system will be done using 93416 nozzles.

Each 93416 nozzle covers an area of 12" x 12" The surface area of the entire filter at the entrance to the PCU must be divided into squares of 12" x 12" and this is what defines the required number of nozzles in the system.

This form of protection must be done both on the filter at the entrance to the PCU and on the carbon filters inside the PCU.



Elan Alchalel
system Engineer



Advanced fire protection systems

April 02,2023

To whom it may concern:

Protection of "groen BPM-15G" Tilt Skillet

When intending to protect a Tilt Skillet, it must be addressed like a Fryer.

Fryers is protected with nozzle 93429 and the coverage area of this nozzle is 18" x 28".

When it comes to calculating the number of nozzles needed to cover Tilt Skillet, must take the size of the Tilt Skillet (width and length) and divide it by the coverage area of one Fryer nozzle (93429) 18" x 28".

The number of nozzles that will be obtained after this calculation, should always be rounded up.

The height of nozzles installation above the Tilt Skillet will be 31.5" – 47" above the surface of the appliance, because this appliance has a cover, the nozzles can be position in the front or above the center of the Tilt Skillet and aiming to the center of zone of protection.

The size of the "groen BPM-15G is 18.1/8" x 28.1/4", therefore, the number of nozzles required for this appliance is two.

Sincerely
Engineering Department

Lehavot Production and Protection (1995) Ltd.

Lehavot Habashan 1212500 , Israel | Tel: 972-4-695-2101 | Fax: 972-4-695 2119

LEHAVOT.com

Protection of Tilt Skillet:

When intending to protect a Tilt Skillet, it must be addressed like a Fryer.

Fryers is protected with nozzle 93429 and the coverage area of this nozzle is 18" x 28".

When it comes to calculating the number of nozzles needed to cover Tilt Skillet, must take the size of the Tilt Skillet (width and length) and divide it by the coverage area of one Fryer nozzle (93429) 18" x 28".

The number of nozzles that will be obtained after this calculation, should always be rounded up.

The height of nozzles installation above the Tilt Skillet will be 31.5" – 47", and the nozzles can be installed anywhere within the protected perimeter of the Tilt skillet and aiming to the center of zone of protection of each nozzle.

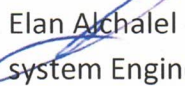
Sincerely
Engineering Department

To whom it may concern:

Protecting of TILTING SKILLET BRAISING PAN, GAS Model No. BPM-30GC

The tilting skillet will be protected with two 93429 nozzles, each nozzle is two flow point
(Four flow point together)

Nozzles heights shall be between 31.5" - 47" above the appliance. The nozzles must be
located along or anywhere within the protected area. Nozzles shall be aimed to the center of
the hazard area of the appliance

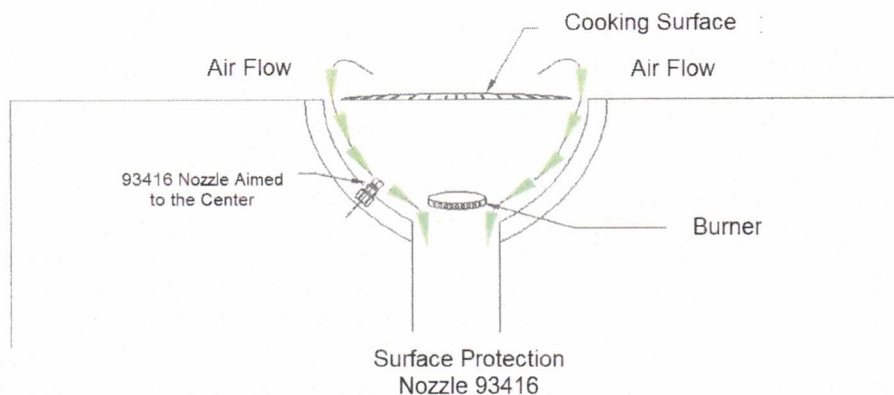

Elan Alchalel
system Engineer

May 21, 2023

To whom it may concern:

Protection Of Shinpo SKRW-IS Downdraft Table will be performed as follow:

After reviewing the design of the Shinpo SKRW-IS Downdraft Table, we recommend that the protection of the appliance surface will provide with Nozzle 93416, the nozzle will be located so that the tip of the nozzle enters the inner most removable cooking shell and is aimed to the center of the cooking area. the nozzle must be obstructed by the burner, see diagram below.



Duct and Plenum coverage shell be provided according to LEHAVOT manual 71-171.

The entire system must be installed in accordance with the technical manual and in compliance with all national, state, and local fire codes.

Elan Alchalel
system Engineer

May 2023

To whom it may concern:

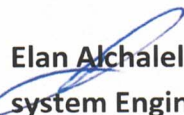
Protection of F72C PCU precipitator with LEHAVOT's WCK system will be done with 2 cylinders of WCK-26 and 1 cylinder of WCK-16 using 93416 nozzles.

Each 93416 nozzle covers an area of 12" x 12" and should be installed in the center of the square (module). The surface area of the entire filter at the inlet to the PCU must be divided into squares of 12" x 12" and this is what defines the required number of nozzles in the system.

This form of protection must be done both on the filter at the inlet to the PCU and from the outlet to the center towards the carbon filters inside the PCU.

In addition, the duct at the inlet and the duct at the outlet to and from the PCU must be protected.

The PCU will be covered as follow, 20 nozzles from the front part towards the center, 20 nozzles from the back towards the center, another 6 nozzles from the back (OUTLET DUCT) toward the blower and 6 nozzles from the front (INLET DUCT) toward the hood, 52 nozzles in total.



Elan Alchalel
system Engineer

May 2023

To whom it may concern:

Protection of F72B PCU precipitator with LEHAVOT's WCK system will be done with 2 cylinders of WCK-16 using 93416 nozzles.

Each 93416 nozzle covers an area of 12" x 12" and should be installed in the center of the square (module). The surface area of the entire filter at the inlet to the PCU must be divided into squares of 12" x 12" and this is what defines the required number of nozzles in the system.

This form of protection must be done both on the filter at the inlet to the PCU and from the outlet to the center towards the carbon filters inside the PCU.

In addition, the duct at the inlet and the duct at the outlet to and from the PCU must be protected.

The PCU will be covered as follow; 8 nozzles from the front part towards the center, 8 nozzles from the back towards the center, another 4 nozzles from the back (OUTLET DUCT) toward the blower and 4 nozzles from the front (INLET DUCT) toward the hood, 24 nozzles in total.



Elan Alchalel
system Engineer

May 2023

To whom it may concern:

Protection of F72A PCU precipitator with LEHAVOT's WCK system will be done with 1 cylinder of WCK-16 using 93416 nozzles.

Each 93416 nozzle covers an area of 12" x 12" and should be installed in the center of the square (module). The surface area of the entire filter at the inlet to the PCU must be divided into squares of 12" x 12" and this is what defines the required number of nozzles in the system.

This form of protection must be done both on the filter at the inlet to the PCU and from the outlet to the center towards the carbon filters inside the PCU.

In addition, the duct at the inlet and the duct at the outlet to and from the PCU must be protected.

The PCU will be covered as follow; 4 nozzles from the front part towards the center, 4 nozzles from the back towards the center, another 2 nozzles from the back (OUTLET DUCT) toward the blower and 2 nozzles from the front (INLET DUCT) toward the hood, 12 nozzles in total.


Elan Alchalel
system Engineer

June 23, 2022

To whom it may concern:

Protection Of Auto Clean 4000 precipitator device will be performed:

With cylinder of WCK-20 with 16 nozzles of 93416, 6 from the front part towards the center, 6 from the back towards the center and another 4 from the back towards the blower.



Elan Alchalel
system Engineer

Tal Fishbhin
Overseas Director

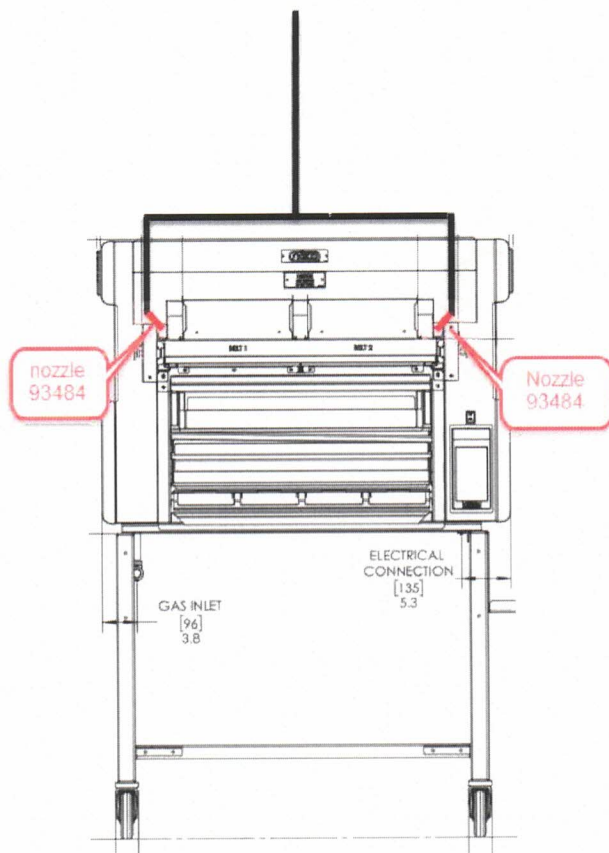
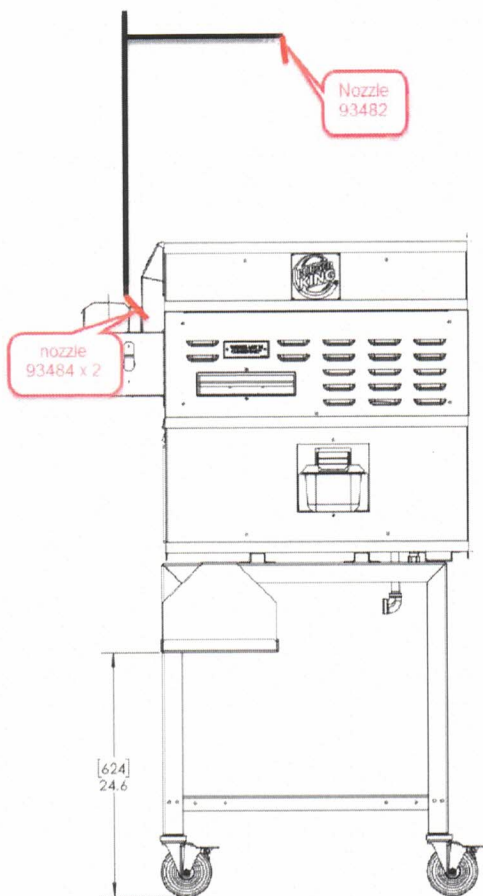


Advanced fire protection systems

Protection of NIECO FH94

1 x 93482 nozzle

2 x 93484 nozzle



Lehavot Production and Protection (1995) Ltd.

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LEHAVOT.com

Protection of Gyro Machines:

The nozzle you need for the "Gyro Machines" is 93482 with one flow point.

The nozzle should be installed over the front of the cooking appliance and directed towards the drip pan area where the fat dripping from the meat and accumulates

Sincerely
Engineering Department

To whom it may concern:

The **Heiser** Remote Mechanical Pull Station Part # **450 XC**

Can be use with the LEHAVOT WCK system

Elan Alchalel
system Engineer



Advanced fire protection systems

07/October/2021

To Whom it may concern:

We hereby confirm that in cases where 450 Fahrenheit fusible link is not high enough, you can use "Job Link" of 500 Fahrenheit.

Tal Fishbhin – Overseas Director

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Lehavot Production and Protection (1995) Ltd.

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www.lehavot.com

11 May 2022

FILLING PROCEDURE FOR TEST CYLINDER

Step One - Adjust the regulator that connected to the nitrogen cylinder to a pressure of 425psi - 450psi

Step Two - Connect the filling hose from the regulator to the filler port on the test cylinder valve

Step Three - Fill the test cylinder to a pressure of 225psi

Step Four - Close the tap on the nitrogen cylinder and release the hose from the test cylinder valve

Step Five – close the filling port on the test cylinder valve with the designated plug

Elan Alchalel
System Engineer



Advanced fire protection systems

Assembling Test Cylinder

1. Select the desired cylinder size, WCK-6, 9, 16, or 26
2. Put the cylinder you have chosen inside the vise and close the vise
3. Take dispersion valve and thread it on the cylinder
4. Tighten the valve with a closing force of 70 Nm
5. Put the O-Ring and its cover on the valve
6. Release the cylinder from the vise
7. Stick a test cylinder sticker on the cylinder
8. Insert the cylinder into an appropriate size cardboard

June 16, 2022

To whom it may concern:

We hereby confirm that any UL Listed Electric Gas Valve, as well as MRR (Manual Reset Relay) UL recognized, classified, or listed, can be used with LEHAVOT WCK Kitchen Fire Suppression systems.

Any Mechanical Gas valve, UL listed, classified, or recognized can be used in conjunction with a trip to release mechanism for the LEHAVOT WCK Kitchen Fire Suppression system, only after self-checking that system operates and shuts off gas valve properly.

From a system Listing standpoint, the requirement is for the end use location, but not a requirement of the suppression system itself.

The installation of an Electric gas valve and MMR or Mechanical Gas Valve and trip to release mechanism is not overseen by UL and therefore does not need to be specified in the system manual and is approved for use.



Elan Alchalel
system Engineer

Tal Fishbhin
Overseas Director

August 2022

To whom it may concern:

The CPL corner pulley of LEHAVOT is Listed and approved by UL to use with the WCK system

In the nearest future the CPL corner pulley will carry the UL symbol and then it will be possible to use it for all systems on the market.

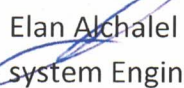

Elan Alchalel
system Engineer

September 2022

To whom it may concern:

The LEHAVOT WCK System is designed and intended to protect a hood that under it there are cooking appliances with solid fuel and a hood that under it there are cooking appliances that are non-solid fuel at the same time and by the same system.

And all this according to the requirements and definitions of the NFPA-96 chapter 10.3



Elan Alchalel
system Engineer

July 2023


To whom it may concern:

"T" Pulley Situation

In the previous months, several systems have been installed with "T" pulley of Brooks CP3, this "T" pulley is not listed with the WCK system, therefore this component must not be installed with the system anymore.

At the same time, systems that have already been installed with this component and have been tested and approved by the AHJ will be able to remain with the above component.

All the systems that will be installed from today onwards and in which a "T" pulley will be needed, the "T" pulley that will be used will be of LEHAVOT P.N. 93412506 which is listed with the system.



Elan Alchalel
system Engineer

June 2024

To Whom It May Concern

Declaration of Nozzles


We hereby declare that all of the following nozzles manufactured by Lehavot are safe to use without any restrictions.

Yellow-marked item numbers will be gradually replaced by green-marked item numbers as stock allows.

36220084	Nozzle 84 - Upper Broiler 0.5 Flow Point Each
36220016	Nozzle 16 - Duct 1 Flow Point Each
36220082	Nozzle 82 - Nozzle - Hood 'Range & Wok 1 Flow Point Each
36220083	Nozzle 83 - Four Rang Burner 1.5 Flow Point Each
36220029	Nozzle 29 - Fryers 2 Flow Point Each
36220078	Nozzle 78 - Griddle 2 Flow Point Each
36240116	Nozzle 16 - Duct 1 Flow Point Each-w.f
36240129	Nozzle 29 - 2 Flow Point Each- w.f
36240178	Nozzle 78- 2 Flow Point Each- w.f
36240182	Nozzle 82- 1 Flow Point Each- w.f
36240183	Nozzle 83 - 1.5 Flow Point Each- w.f
36240184	Nozzle 84 - 0.5 Flow Point Each- w.f

Sincerely,
Eyal Kaully
Business Development Mgr.

LEHAVOT PRODUCTION AND
PROTECTION (1995) LTD.



December 2024

To Whom It May Concern

Service note: Fusible Link Hangers (Item #36222509)

Dear Business Partners,

We would like to inform you that a negligible number of produced hangers (#36222509) did not undergo the proper heat treatment process, resulting in insufficient hardness and strength.

If you notice any hanger bending while tensioning and cocking the system, we kindly ask you to replace the affected hanger and re-tension the system to ensure the problem is resolved.



Cable + hanger + Fusible Link



Hanger



Bended Hanger

To eliminate any potential risk, we will replace all hangers in your possession and request that you swap out the old hangers with the new ones during your next system service.

We sincerely apologize for any inconvenience this may cause to your operations and thank you for your understanding.

Sincerely,
Eyal Kaully

LEHAVOT PRODUCTION AND
PROTECTION (1995) LTD.

Business Development Mgr.



April 2025

To whom it may concern:

The BROASTER 1800 will be protected with Low Proximity method, in this way, two nozzles of 93482 should be used.

These nozzles will be placed on both sides of the device and will be installed at a height and direction as in the attached drawing.

Elan Alchalel
system Engineer

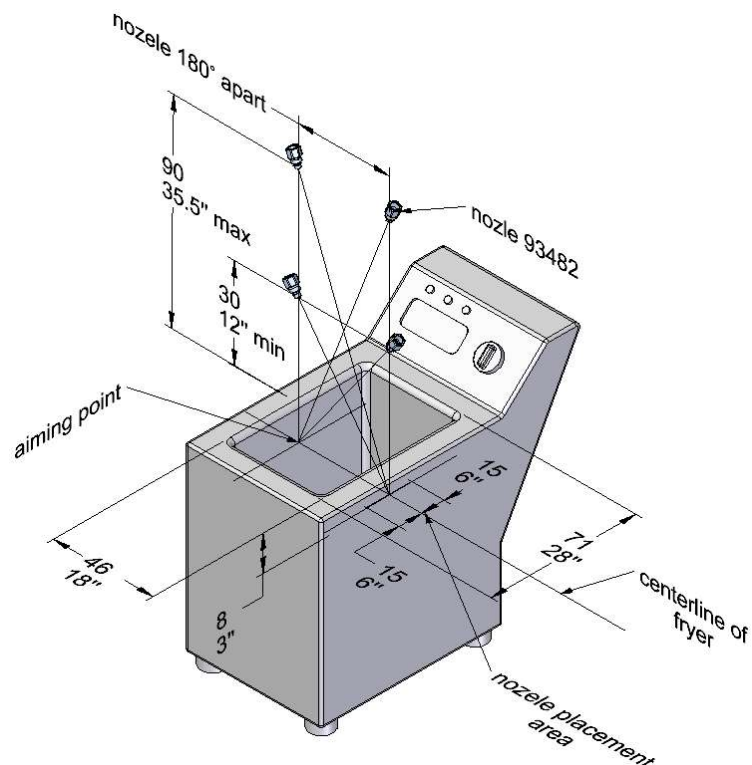
Full vat – low proximity application

Two single flow point nozzles (P/N 93482)

Maximum area: 46 cm x 48 cm (18" x 19") not including drain board

46 cm x 71 cm (18" x 28") including drain board

- A pair of LEHAVOT single flow point nozzles (P/N 93482) will protect a full vat fryer.
- Nozzles must be used in pairs located on the perimeter of the appliance, and on the edge of the appliance and within the area extending 15 cm (6") in both directions of the fryer centerline.
- The nozzles are to be located 180° apart (directly across from one another).
- They are to be aimed at a point 8 cm (3") below the top of the appliance and directly below the opposing nozzle.
- If the fryer does not include a drainboard, the maximum fryer dimensions are 46cm x 48 cm (18" x 19") and the maximum protected area is 0.22 m² (2.36 ft²).
- If the fryer includes a drainboard, the maximum fryer dimensions are 46 cm x 71 cm (18" x 28") and the maximum protected area is 0.32 m² (3.34ft²). However, the maximum protected area must not exceed 46 cm x 48 cm (18" x 19").
- The nozzles height must be within 30 cm – 90 cm (12" – 35.5") above the appliance surface.



NOTE: Maximum and minimum heights shall be measured Vertically from the tip of the nozzle to the top surface of the appliance.

April 2025

To whom it may concern:

Protection of fans installed inside a plenum

In hoods where the fan that draws air from the hood is installed inside the plenum, the way to protect the fan is this:

The nozzle(s) should be positioned in front of the fan center, 10" to 12" away from the fan, with the nozzle pointed directly towards the fan.

The number of nozzles and their type will be determined, according to the fan diameter, based on the system manual 71-171 (Duct Protection).

Elan Alchalel
system Engineer