



Advanced fire protection systems

**LEHAVOT FIRE PROTECTION
RESTAURANT FIRE SUPPRESSION SYSTEM
OWNER'S MANUAL P/N 36208012**

The LEHAVOT WCK Series Restaurant Wet Chemical Fire Suppression System is designed and has been tested to provide fire protection for commercial cooking operations covering the hood, ducts, plenum and appliances. Lehavot Restaurant Fire Suppression Systems are a pre-engineered type system as defined in NFPA 17A – Standard for Wet Chemical Extinguishing Systems, It is manufactured by Lehavot Production and Protection (1995) Ltd. Israel.

It is essential that all installations of the LEHAVOT WCK Series Systems be performed in compliance with the LEHAVOT Design, Installation, Maintenance & Recharge Manual, No' 09059007. Those individuals responsible for the design, installation, operation and maintenance of the LEHAVOT Restaurant Fire Suppression System must be trained by LEHAVOT and hold a current LEHAVOT Certificate.

All piping limitations, nozzle coverages, detector placements, etc. have been proven and established through exhaustive testing by Underwriters Laboratories, Inc. Use of components other than those listed in the LEHAVOT Manual No' 71-171, or installations exceeding limitations stated in the LEHAVOT Manual will void all of the LEHAVOT Series System Listings.

The LEHAVOT Series system is to be inspected & tested every six months Maintenance should be performed by trained persons having proper equipment. Vessels must be treated with respect and handled with care. They are mechanical devices and require periodic maintenance to be sure they are ready to operate properly and safely. LEHAVOT requires that the maintenance be performed by a trained LEHAVOT Series Fire Suppression System Distributor.

RECHARGE IMMEDIATELY AFTER ANY USE

**TESTED AND LISTED BY
UNDERWRITERS LABORATORIES**

**TO: ANSI/CAN/UL/ULC 300 Standard for Fire Testing of Fire Extinguishing Systems
for Protection of Commercial Cooking Equipment and ANSI/CAN/UL/ULC 1254
Standard for Pre-Engineered Dry and Wet Chemical Extinguishing System Units.**

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Advanced fire protection systems

INTRODUCTION

THIS MANUAL WILL GIVE YOU A BRIEF DESCRIPTION OF HOW YOUR LEHAVOT RESTAURANT FIRE SUPPRESSION SYSTEM OPERATES. IT OUTLINES PROCEDURES FOR YOU AND YOUR EMPLOYEES IN CASE OF A FIRE AND YOUR RESPONSIBILITIES REGARDING FIRE PROTECTION.

WARNING: This is not a maintenance, recharge or inspection manual. Your system must be designed, installed and maintained by a factory trained and authorized LEHAVOT Restaurant System Distributor in accordance with the LEHAVOT No' 71-171, "Design, Installation, Maintenance and Recharge Manual" (available from LEHAVOT Fire Protection Ltd), NFPA 17A, NFPA 96 and local codes. FAILURE TO DO SO MAY RESULT IN PERSONAL INJURY AND/OR PROPERTY DAMAGE.

To help you better understand your fire suppression system, make sure that your Authorized LEHAVOT Restaurant System Distributor has given you a completed commissioning list (P/N 09020501) certifying that your system was installed in accordance with LEHAVOT Manual No' 0959007, NFPA 17A, NFPA 96 and local codes. Other documentation such as drawings, permits and testing by the Local Authority Having Jurisdiction should also be in your possession. Retain these documents for future use.

HOW YOU'RE SYSTEM WORKS

If a fire occurs in the hood, duct, or cooking appliance a fusible link will melt, causing the system to discharge.

Liquid Agent will be discharged into the plenum, duct and onto each protected appliance.

Interconnected devices such as gas shut-off valves, building fire alarm systems and electrical shut-off devices, if installed, will operate at this time.

Consult your completed commissioning list (P/N 09020501) to verify what auxiliary devices are connected to your system.

The same series of events (except the melting of a fusible link) will occur if a manual pull station is activated.



Advanced fire protection systems

WHAT TO DO IF A FIRE OCCURS IN YOUR HOOD OR COOKING APPLIANCES

1. Evacuate all persons from the premises in a calm and rapid manner.
2. Pull the Manual Pull Station on the Fire Suppression System.
 - a. Do not wait for the system's automatic discharge to occur.
 - b. Note: Pull pins (safety pin), pull handle (HARD)
3. Call the Fire Department. Regardless of the Automatic system's effectiveness, always call in an alarm to the local fire department.
4. If it is safe to do so, stand by with a fire extinguisher designed for use on Class K cooking grease fires.

WARNING: DO NOT UNDER ANY CIRCUMSTANCES USE A WATER EXTINGUISHER OR A WATER HOSE ON RESTAURANT GREASE FIRE. DOING SO COULD INCREASE THE INTENSITY OF THE FIRE AND CAUSE PERSONAL INJURY.

Your personal safety and the safety of your employees are of paramount importance. When in doubt, evacuate the building.

If the fire has been extinguished, stand by as a "fire watch" for at least 30 minutes. Modern cooking equipment is designed to retain heat and the fire might re-ignite even after it has been extinguished for some time.

WHAT TO DO BEFORE COMMENCING OPERATIONS AFTER A FIRE OR SYSTEM DISCHARGE

- The LEHAVOT wet chemical agent is a low pH, mild liquid agent. Cleanup should occur as soon as possible to avoid long term exposure of the wet agent to any metal surfaces.
- Clean all areas that have come into contact with the liquid agent using soap and hot water. Make certain all residues is wiped clean and allowed to dry completely before powering back on. Dispose of any food items contacted by the liquid agent. Consult the agent Material Safety Data Sheet. • Contact an Authorized LEHAVOT Restaurant Fire Suppression Systems Distributor to recharge and reset the system.
- Allow the local Fire Authorities and the Authorized LEHAVOT Restaurant Distributor to determine the cause for the system discharge. The exact cause of its operation may not be readily apparent.
- Correct any items that have been determined to have caused the system to discharge.
- Review and critique the events leading to the system discharge with your employees and evaluate the procedures that were used.

CAUTION: DO NOT USE ANY COOKING APPLIANCES UNTIL THE EXHAUST FAN(S) ARE TURNED ON. (Failure to do so may cause an unwanted discharge).



Advanced fire protection systems

YOU'RE ROLE IN MAINTAINING GOOD FIRE PROTECTION FOR YOUR FACILITY

- Hold regular safety meetings to assure that every employee has been given instructions regarding the system and what actions to take in case of a fire.
- Document these meetings.
- Have the hood and duct cleaned on a regular basis. By maintaining a low level of grease build-up in the hood and duct, the risk of a fire will be greatly reduced.
- Have an Authorized LEHAVOT Restaurant Fire Suppression Systems Distributor perform maintenance on your system at least every **six months** and after **every hood cleaning operation**.
- The system is made up of units tested within limitations contained in the detailed installation manual. Do not make any changes, alterations or additions to your appliances, hood or duct without contacting an Authorized LEHAVOT Restaurant Systems Distributor. Any changes to appliances, including their arrangement, may greatly reduce the system's performance.
- Do not tamper with any of the system components, including the nozzle placements. To do so may affect the system's performance.

Once a month perform the following:

- Make sure that the Restaurant Fire Suppression System and its components are in their proper place. Check that all tamper seals are on the equipment and in place.
- Confirm that the "Status Indicator" on the Mechanical Release Module (MRM) does not show a "Discharged" (RED) condition. Ensure that no obvious damage has occurred that could prevent the system from operating properly. Check to make sure that Inspection/Maintenance tag is in place.
- Check to see that the hood, duct and filters are clean. All fans should be in operable condition.
- Check all systems gauges to see that they are reading in the "charged" range (indicator in the green area).
- Check the manual pull station(s) to see that it is accessible and unobstructed.
- Make sure that all nozzles and discharge piping have not been damaged or moved, and that nozzle caps are in place.
- Check all fire extinguishers to see that they are in their proper place, fully charged, the correct type and easily accessible to all whom might have to use them. Consult your Authorized LEHAVOT Restaurant Systems Distributor for proper extinguisher selection and instructions on their use.

Your LEHAVOT Restaurant Fire Suppression System will give you years of reliable protection if installed and maintained in accordance with installation instructions. Failure to heed the instructions and warnings in this Owner's Manual will void all warranties. When in doubt, always contact your Authorized LEHAVOT Restaurant Fire Suppression Systems Distributor.

CAUTION: Never attempt to service or alter this system as authorized herein.

REMEMBER: This system must be maintained in accordance with the LEHAVOT No' 71-171, "Design, Installation, Maintenance and Recharge Manual", NFPA 17A, NFPA 96 and local codes by an authorized, factory trained Authorized LEHAVOT Restaurant System Distributor.