



**GOAS.EX15622**  
**Wet-chemical-solution Extinguishing System Units**

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**LVT HIGH TECH FIRE PROTECTION**

EX15622

A SUBSIDIARY OF LEHAVOT  
PRODUCTION AND PROTECTION LTD  
KIBUTZ LEHAVOT HABASHAN  
12125 UPPER GALLILE, ISRAEL

WCK Series, 6, 9, 16, 20 and 26 Liter capacity, stored-pressure extinguishing system units. Unit is designed to discharge wet chemical solution from fixed nozzles for the extinguishment of fires in cooking appliances, hoods, plenums, filters, and ducts used for the ventilation of restaurant cooking equipment when such fires originate in the entrance of the ventilating equipment. For use at temperatures from +32 to +120°F. Operated by automatic means with manual back up. Includes the protection of deep fat fryers, griddles, range tops, upright broilers, chain broilers, electric char-broilers, rock char broilers, natural charcoal char broilers, natural wood char broilers, gas radiant char broilers and woks.

A description of the extinguishing system units, and the design and installation limitations are contained in the Listee's Installation Manual, Part Number 09059007, dated January 2012. Copies are available from the Listee.

Installation instructions and limitations on the size of the hazard that the system may protect are contained in the installation manual for the system which is furnished in each system package.

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