

NFPA[®]

96

Standard for
Ventilation Control and
Fire Protection of
Commercial Cooking Operations

2021



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NFPA® 96

Standard for

Ventilation Control and Fire Protection of Commercial Cooking Operations

2021 Edition

This edition of NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, was prepared by the Technical Committee on Venting Systems for Cooking Appliances. It was issued by the Standards Council on March 15, 2020, with an effective date of April 4, 2020, and supersedes all previous editions.

This edition of NFPA 96 was approved as an American National Standard on April 4, 2020.

Origin and Development of NFPA 96

The subject of the ventilation of restaurant-type cooking equipment was first considered by the NFPA Committee on Blower and Exhaust Systems, which developed material on ventilation of restaurant-type cooking equipment to be included in NFPA 91, *Standard for the Installation of Blower and Exhaust Systems for Dust, Stock, and Vapor Removal or Conveying*. That standard was adopted by the Association in 1946, and revisions were adopted in 1947 and 1949.

When the NFPA Committee on Chimneys and Heating Equipment was organized in 1955, the material on ventilation of restaurant cooking equipment in NFPA 91 was assigned to the new committee with the suggestion that it be revised and published as a separate standard. Since then, the standard has been published as NFPA 96. Editions prepared by the Committee on Chimneys and Heating Equipment were adopted by the Association in 1961, 1964, 1969, 1970, 1971, 1973, 1976, 1978, 1980, and 1984.

The Correlating Committee on Chimneys and Other Heat and Vapor Removal Equipment was discharged by the Standards Council in 1986. The Technical Committee that prepared the 1987 edition of NFPA 96 became known as the Technical Committee on Venting Systems for Cooking Appliances.

In the 1991 edition, clearance requirements to combustible material were revised and expanded, including appendix figures that illustrated examples. A new definition for *limited-combustible* was added to the standard, and an appendix table was included to show typical construction assemblies. Chapters 3 and 4 were totally revised.

In the 1994 edition, the Committee changed the name of the standard from *Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment* to *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*. The title change reflected other changes in the standard: two new chapters, one on recirculating systems and the other on solid fuel cooking operations, were added. A change to clearance and enclosure requirements in the 1994 edition allowed, for the first time, materials or products to be directly applied to a duct.

The Committee prepared a revision to the standard reporting to the 1996 Fall Meeting, which was returned to the Committee at the Technical Committee Reports Session.

The 1998 edition contained new definitions, minor revisions throughout, and a completely revised Chapter 7 on fire-extinguishing equipment.

The 2001 edition revised the document scope to clarify the application of the standard regarding residential-type cooking equipment. Further technical changes clarified requirements for duct installation, rooftop terminations, and fire protection equipment. The 2001 edition also contained a significant organizational and editorial revision based on the *Manual of Style for NFPA Technical Committee Documents*.

The 2004 edition added a chapter that addressed the requirements for downdraft appliance ventilation as well as clarifications of the requirements for cleaning and maintaining exhaust systems and diagrams detailing new arrangements for hoods with integrated supply air.

The 2008 edition clarified the requirements for field-applied and factory-built grease duct enclosures. It also recognized new technologies for venting, such as ultraviolet hoods and ventilating ceilings. New requirements were also added for documentation of exhaust system cleaning and maintenance.

The 2011 edition added additional requirements for equipment installed in hoods and ducts. It also required persons conducting inspection and testing of listed hoods to be certified. The maximum permitted distance between a fire extinguisher and an appliance was clarified, and notification of the impairment of the fire-extinguishing system was required to be given in writing.

The 2014 edition introduced new requirements for the use of solid fuel as a flavor enhancer. It also added a listing requirement for fans used in exhaust systems, a diagram of a wall-mounted fan, and a requirement for exhaust fan activation when any appliance under a hood is turned on. Criteria that affected existing dry or wet chemical systems not in compliance with ANSI/UL 300, *Standard for Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment*, when significant changes are made to a system and that established a deadline for fire protection systems to meet the minimum requirements also were added.

The 2017 edition added a new normative annex on mobile and temporary cooking operations. The normative annex was written in mandatory language but was not intended to be enforced unless specifically adopted by a jurisdiction or applied on a voluntary basis. This annex included requirements not limited to clearance, hoods, ducts, terminations, fire extinguishing systems, carbon monoxide detectors, location, training, generators, LP-gas, as well as procedures for the use, inspection, testing, and maintenance of equipment. The language in the body of the standard clarified that fixed and mobile cooking equipment was covered by NFPA 96. The term *solid fuel* was used in lieu of charcoal to cover the different types of solid fuel, not just one type. A device installed in a duct, such as a pollution control device, now must be protected by its own fire extinguishing system.

The 2021 edition of NFPA 96 includes a new chapter on mobile and temporary cooking operations. This content, formerly located in normative Annex B, has been moved into the body of the standard to provide the minimum fire safety requirements for mobile and temporary cooking operations. Duplicate requirements related to this subject have been removed and language has been modified throughout the standard to clarify the provisions for buildings as well as mobile and temporary cooking operations. In addition to these changes, the equivalent UL standards to be used in Canada are now provided. Lastly, the term *activate* has been replaced with the proper term *actuate* throughout the standard.

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This list represents the membership at the time the Committee was balloted on the final text of this edition. Since that time, changes in the membership may have occurred. A key to classifications is found at the back of the document.

NOTE: Membership on a committee shall not in and of itself constitute an endorsement of the Association or any document developed by the committee on which the member serves.

Committee Scope: This Committee shall have primary responsibility for documents on fire safety in the design, installation, and use of exhaust systems (including hoods, grease removal devices, exhaust ducts, dampers, air-moving devices; and auxiliary equipment) for the removal of products of combustion, heat, grease, and vapors from cooking equipment, including the application of associated fire extinguishing systems.

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NOTICE: An asterisk (*) following the number or letter designating a paragraph indicates that explanatory material on the paragraph can be found in Annex A.

This edition includes the following usability features as aids to the user. Technical changes are indicated by gray shading of the sections. An entire figure caption or table title with gray shading indicates a change to an existing figure or table. New sections, figures, and tables are indicated by a bold, italic **N** in a gray box to the left of the new material. Where one or more sections have been deleted, the deletion is indicated by a bullet (*) between the sections that remain.

A reference in brackets [] following a section or paragraph indicates material that has been extracted from another NFPA document. Extracted text may be edited for consistency and style and may include the revision of internal paragraph references and other references as appropriate. Requests for interpretations or revisions of extracted text shall be sent to the technical committee responsible for the source document.

Information on referenced and extracted publications can be found in Chapter 2 and Annex B.

Chapter 1 Administration

1.1 Scope.

1.1.1* This standard shall provide the minimum fire safety requirements (preventative and operative) related to the design, installation, operation, inspection, and maintenance of all public and private cooking operations.

1.1.2 This standard shall apply to residential cooking equipment used for commercial cooking operations.

1.1.3* Cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, tents, or any form of roofed enclosure, shall comply with this standard.

1.1.4 This standard shall not apply to cooking equipment located in a single dwelling unit.

1.1.5* This standard shall not apply to facilities where all of the following are met:

- (1) Only residential equipment is used.
- (2) Fire extinguishers are located in all kitchen areas in accordance with NFPA 10.
- (3) The facility is not an assembly occupancy.
- (4) The authority having jurisdiction has approved the installation.

1.2 Purpose. The purpose of this standard shall be to reduce the potential fire hazard of cooking operations, regardless of the type of cooking equipment used and whether it is used in public or private facilities.

1.3 Application.

1.3.1* This standard shall be applied as a united whole.

1.3.2 The authority having jurisdiction shall determine compliance with this standard and authorize equivalent deviations from it in all applications.

1.4 Retroactivity. The provisions of this standard reflect a consensus of what is necessary to provide an acceptable degree of protection from the hazards addressed in this standard at the time the standard was issued.

1.4.1 Unless otherwise specified, the provisions of this standard shall not apply to facilities, equipment, structures, or installations that existed or were approved for construction or installation prior to the effective date of the standard. Where specified, the provisions of this standard shall be retroactive.

1.4.2 In those cases where the authority having jurisdiction determines that the existing situation presents an unacceptable degree of risk, the authority having jurisdiction shall be permitted to apply retroactively any portions of this standard deemed appropriate.

1.4.3 The retroactive requirements of this standard shall be permitted to be modified if their application clearly would be impractical in the judgment of the authority having jurisdiction and only where it is clearly evident that a reasonable degree of safety is provided.

1.5 Equivalency. Nothing in this standard is intended to prevent the use of systems, methods, or devices of equivalent or superior quality, strength, fire resistance, effectiveness, durability, and safety over those prescribed by this standard.

1.5.1 Technical documentation shall be submitted to the authority having jurisdiction to demonstrate equivalency.

1.5.2 The system, method, or device shall be approved for the intended purpose by the authority having jurisdiction.

Chapter 2 Referenced Publications

2.1 General. The documents or portions thereof listed in this chapter are referenced within this standard and shall be considered part of the requirements of this document.

2.2 NFPA Publications. National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169-7471.

NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 edition.

NFPA 12, *Standard on Carbon Dioxide Extinguishing Systems*, 2018 edition.

NFPA 13, *Standard for the Installation of Sprinkler Systems*, 2019 edition.

NFPA 17, *Standard for Dry Chemical Extinguishing Systems*, 2021 edition.

NFPA 17A, *Standard for Wet Chemical Extinguishing Systems*, 2021 edition.

NFPA 54, *National Fuel Gas Code*, 2021 edition.

NFPA 58, *Liquefied Petroleum Gas Code*, 2020 edition.

NFPA 70®, *National Electrical Code®*, 2020 edition.

NFPA 72®, *National Fire Alarm and Signaling Code®*, 2019 edition.

NFPA 80, *Standard for Fire Doors and Other Opening Protectives*, 2019 edition.

NFPA 102, *Standard for Grandstands, Folding and Telescopic Seating, Tents, and Membrane Structures*, 2016 edition.

NFPA 211, *Standard for Chimneys, Fireplaces, Vents, and Solid Fuel-Burning Appliances*, 2019 edition.

NFPA 259, *Standard Test Method for Potential Heat of Building Materials*, 2018 edition.

NFPA 750, *Standard on Water Mist Fire Protection Systems*, 2019 edition.

NFPA 1192, *Standard on Recreational Vehicles*, 2021 edition.

2.3 Other Publications.

2.3.1 ASTM Publications. ASTM International, 100 Barr Harbor Drive, P.O. Box C700, West Conshohocken, PA 19428-2959.

ASTM E84, *Standard Test Method for Surface Burning Characteristics of Building Materials*, 2018.

ASTM E119, *Standard Test Methods for Fire Tests of Building Construction and Materials*, 2018.

ASTM E136, *Standard Test Method for Behavior of Materials in a Vertical Tube Furnace at 750°C*, 2016a.

ASTM E814, *Standard Test Method for Fire Tests of Through-Penetration Fire Stops*, 2017.

ASTM E2336, *Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems*, 2016.

ASTM E2652, *Standard Test Method for Behavior of Materials in a Tube Furnace with a Cone-shaped Airflow Stabilizer, at 750°C*, 2016.

2.3.2 EPA Publications. Environmental Protection Agency, William Jefferson Clinton East Building, 1200 Pennsylvania Avenue, NW, Washington, DC 20460.

EPA Test Method 202, *Determination of Condensable Particulate Emissions from Stationary Sources*, 2010.

2.3.3 UL Publications. Underwriters Laboratories Inc., 333 Pfingsten Road, Northbrook, IL 60062-2096.

UL 197, *Commercial Electric Cooking Appliances*, 2010, revised 2018.

UL 199, *Automatic Sprinklers for Fire-Protection Service*, 2005, revised 2017.

UL 199B, *Outline of Investigation for Automatic Sprinkler Systems Used for Protection of Commercial Cooking Equipment*, 2015.

UL 199E, *Outline of Investigation for Fire Testing of Sprinklers and Water Spray Nozzles for Protection of Deep Fat Fryers*, 2004.

UL 263, *Fire Tests of Building Construction and Materials*, 2011, revised 2018.

UL 300, *Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment*, 2005, revised 2017.

UL 710, *Exhaust Hoods for Commercial Cooking Equipment*, 2006, revised 2017.

UL 710A, *Safety for Rooftop Grease and Oil Collection and Containment Systems*, 2015.

UL 710B, *Recirculating Systems*, 2011, revised 2014.

UL 710C, *Outline of Investigation for Ultraviolet Radiation Systems for Use in the Ventilation Control of Commercial Cooking Operations*, 2006.

UL 723, *Test for Surface Burning Characteristics of Building Materials*, 2010, revised 2018.

UL 762, *Outline of Investigation for Power Roof Ventilators for Restaurant Exhaust Appliances*, 2013.

UL 1046, *Grease Filters for Exhaust Ducts*, 2010, revised 2017.

UL 1479, *Fire Tests of Through-Penetration Firestops*, 2003, revised 2015.

UL 1484, *Residential Gas Detectors*, 2016, revised 2017.

UL 1978, *Grease Ducts*, 2010, revised 2017.

UL 2221, *Tests of Fire Resistive Grease Duct Enclosure Assemblies*, 2010.

2.3.4 ULC Publications. Underwriters Laboratories of Canada, 7 Underwriters Road, Toronto, Ontario, Canada M1R 3A9.

CAN/ULC-S645, *Standard for Power Roof Ventilators for Commercial and Institutional Kitchen Exhaust Systems*, R2016.

CAN/ULC-S646, *Standard for Exhaust Hoods and Related Controls for Commercial and Institutional Cooking Equipment*, R2016.

CAN/ULC-S649, *Standard for Grease Filters for Commercial and Institutional Kitchen Exhaust Fans*, R2016.

CAN/ULC-S662, *Standard for Factory-Built Grease Ducts*, R2016.

2.3.5 U.S. Government Publications. U.S. Government Publishing Office, 732 North Capitol Street, NW, Washington, DC 20401-0001.

Title 49, Code of Federal Regulations, Part 180.205, "General Requirements for Requalification of Specification Cylinders."

2.3.6 Other Publications.

Merriam-Webster's Collegiate Dictionary, 11th edition, Merriam-Webster, Inc., Springfield, MA, 2003.

2.4 References for Extracts in Mandatory Sections.

NFPA 17A, *Standard for Wet Chemical Extinguishing Systems*, 2021 edition.

NFPA 80, *Standard for Fire Doors and Other Opening Protectives*, 2019 edition.

NFPA 101®, *Life Safety Code®*, 2021 edition.

NFPA 1192, *Standard on Recreational Vehicles*, 2021 edition.

NFPA 5000®, *Building Construction and Safety Code®*, 2021 edition.

Chapter 3 Definitions

3.1 General. The definitions contained in this chapter shall apply to the terms used in this standard. Where terms are not defined in this chapter or within another chapter, they shall be defined using their ordinarily accepted meanings within the context in which they are used. *Merriam-Webster's Collegiate Dictionary*, 11th edition, shall be the source for the ordinarily accepted meaning.

3.2 NFPA Official Definitions.

3.2.1* Approved. Acceptable to the authority having jurisdiction.

3.2.2* Authority Having Jurisdiction (AHJ). An organization, office, or individual responsible for enforcing the requirements of a code or standard, or for approving equipment, materials, an installation, or a procedure.

3.2.3 Labeled. Equipment or materials to which has been attached a label, symbol, or other identifying mark of an organization that is acceptable to the authority having jurisdiction and concerned with product evaluation, that maintains periodic inspection of production of labeled equipment or materials, and by whose labeling the manufacturer indicates compliance with appropriate standards or performance in a specified manner.

3.2.4* Listed. Equipment, materials, or services included in a list published by an organization that is acceptable to the authority having jurisdiction and concerned with evaluation of products or services, that maintains periodic inspection of production of listed equipment or materials or periodic evaluation of services, and whose listing states that either the equipment, material, or service meets appropriate designated standards or has been tested and found suitable for a specified purpose.

3.2.5 Shall. Indicates a mandatory requirement.

3.2.6 Should. Indicates a recommendation or that which is advised but not required.

3.2.7 Standard. An NFPA Standard, the main text of which contains only mandatory provisions using the word "shall" to indicate requirements and that is in a form generally suitable for mandatory reference by another standard or code or for adoption into law. Nonmandatory provisions are not to be considered a part of the requirements of a standard and shall be located in an appendix, annex, footnote, informational note, or other means as permitted in the NFPA Manuals of Style. When used in a generic sense, such as in the phrase "standards development process" or "standards development activities," the term "standards" includes all NFPA Standards, including Codes, Standards, Recommended Practices, and Guides.

3.3 General Definitions.

3.3.1 Access Panel. A closure device used to cover an opening into a duct, an enclosure, equipment, or an appurtenance.

3.3.2 Air Intakes. An opening in a building's envelope whose purpose is to allow outside air to be drawn into the structure to replace inside air that is removed by exhaust systems or to improve the quality of the inside air by providing a source of air having a lower concentration of odors, suspended particles, or heating content.

3.3.3 Air Pollution Control Devices. Equipment and devices used for the purpose of cleaning air passing through them or by them in such a manner as to reduce or remove the impurities contained therein.

3.3.4* Appliance Flue Outlet. The opening or openings in a cooking device where vapors, combustion gases, or both leave the cooking device.

3.3.5 Appurtenance. An accessory or a subordinate part that enables the primary device to perform or improves its intended function.

3.3.6 Assembly Occupancy. An occupancy (1) used for a gathering of 50 or more persons for deliberation, worship, entertainment, eating, drinking, amusement, awaiting transportation, or similar uses; or (2) used as a special amusement building, regardless of occupant load. [101, 2021]

3.3.7 Automatic. Performing a function without the necessity of human intervention.

3.3.8 Baffle Plate. An object placed in or near an appliance to change the direction of or to retard the flow of air, air-fuel mixtures, or flue gases.

3.3.9 Broiler.

3.3.9.1 High Broiler. See 3.3.9.3, Upright Broiler.

3.3.9.2 Salamander Broiler. See 3.3.9.3, Upright Broiler.

3.3.9.3 Upright Broiler. An appliance used in the preparation of food whereby foods are exposed to intense radiant heat, and perhaps to convective heat, with the food or the food and the radiant source not limited to a horizontal mode.

3.3.10* Certified. A formally stated recognition and approval of an acceptable level of competency, acceptable to the AHJ.

3.3.11* Classified. Products or materials of a specific group category that are constructed, inspected, tested, and subsequently reinspected in accordance with an established set of requirements. [80, 2019]

3.3.12 Clean(ing). For kitchen exhaust systems and cooking equipment, the act of removing grease, oil deposits, and other residue.

3.3.13 Clearly Identified. Capable of being recognized by a person of normal vision without causing uncertainty and indecisiveness about the location or operating process of the identified item.

3.3.14* Construction.

3.3.14.1 Closed Combustible Construction. Combustible building construction, including walls, structural framing, roofs, roof ceilings, floors, and floor-ceiling assemblies, continuously enclosing a grease duct on four sides where one or more sides are protected.

3.3.14.2 Open Combustible Construction. Combustible building construction, including wall, structural framing, roof, roof ceiling, floor, and floor-ceiling assemblies, adjacent to a grease duct on three or fewer sides where one or more sides are protected.

3.3.15* Continuous Weld. A metal-joining method that produces a product without visible interruption or variation in quality.

3.3.16 Damper. A valve or plate for controlling draft or flow of gases, including air.

3.3.17 Detection Devices. Electrical, pneumatic, thermal, mechanical, or optical sensing instruments, or subcomponents of such instruments, whose purpose is to cause an automatic action upon the occurrence of some preselected event.

3.3.18 Discharge. The final portion of a duct or pipe where the product being conveyed is emptied or released from confinement; the termination point of the pipe or duct.

3.3.19 Duct Termination. The final or intended end-portion of a duct system that is designed and functions to fulfill the obligations of the system in a satisfactory manner.

3.3.20 Ducts (or Duct System). A continuous passageway for the transmission of air and vapors that, in addition to the containment components themselves, might include duct fittings, dampers, plenums, and/or other items or air-handling equipment.

3.3.20.1 Bleed Air Duct. An intake duct in a manifold duct system, designed to input air to maintain system balance.

3.3.20.2 Grease Ducts. A containment system for the transportation of air and grease vapors that is designed and installed to reduce the possibility of the accumulation of combustible condensation and the occurrence of damage if a fire occurs within the system.

3.3.21 Easily Accessible. Within comfortable reach, with limited dependence on mechanical devices, extensions, or assistance.

3.3.22 Enclosure.

3.3.22.1 Continuous Enclosure. A recognized architectural or mechanical component of a building having a fire resistance rating as required for the structure and whose purpose is to enclose the vapor removal duct for its full length to its termination point outside the structure without any portion of the enclosure having a fire resistance rating less than the required value.

3.3.22.2 Grease Duct Enclosure.

3.3.22.2.1 Factory-Built Grease Duct Enclosure. A listed factory-built grease duct system evaluated as an enclosure system for reduced clearances to combustibles and as an alternative to a duct with its fire-rated enclosure.

3.3.22.2.2 Field-Applied Grease Duct Enclosure. A listed system evaluated for reduced clearances to combustibles and as an alternative to a duct with its fire-rated enclosure.

3.3.23 Equipment.

3.3.23.1 Fire-Extinguishing Equipment. Automatic fire-extinguishing systems and portable fire extinguishers provided for the protection of grease removal devices, hoods, duct systems, and cooking equipment, and listed for such use.

3.3.23.2* Solid Fuel Cooking Equipment. Cooking equipment that utilizes solid fuel.

3.3.24 Filter.

3.3.24.1* Grease Filter: A removable component of the grease removal system designed to capture grease and direct it to a safe collection point.

3.3.24.2 Mesh Filter: A filter construction consisting of a net made from intersecting strands with a space between each strand.

3.3.25 Fire Resistance Rating. The time, in minutes or hours, that materials or assemblies have withstood a fire exposure as established in accordance with the test procedures of ASTM E119 or UL 263.

3.3.26 Fire Wall. A wall separating buildings or subdividing a building to prevent the spread of the fire and having a fire resistance rating and structural stability.

3.3.27 Fume Incinerators. Devices that use intense heat or fire to break down and/or oxidize vapors and odors contained in gases or air being exhausted into the atmosphere.

3.3.28 Fusible Link. A form of fixed temperature heat-detecting device sometimes employed to restrain the operation of an electrical or mechanical control until its designed temperature is reached.

3.3.29* Grease. Rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from cooking and/or preparing foods.

3.3.30 Grease Removal Devices. A system of components designed and intended to process vapors, gases, and/or air as it is drawn through such devices by collecting the airborne grease particles and concentrating them for further action at some future time, leaving the exiting air with a lower amount of combustible matter.

3.3.31 Greaseight. Constructed and performing in such a manner as not to permit the passage of any grease under normal cooking conditions.

3.3.32 High Limit Control Device. An operating device installed and serving as an integral component of a deep fat fryer that provides secondary limitation of the grease temperature by automatically disconnecting the thermal energy input when the temperature limit is exceeded.

3.3.33* Hood. A device provided for a cooking appliance(s) to direct and capture grease-laden vapors and exhaust gases.

3.3.34 Interconnected. Mutually assembled to another component in such a manner that the operation of one directly affects the other or that the contents of one specific duct system are allowed to encounter or contact the products being moved by another duct system.

3.3.35 Liquidtight. Constructed and performing in a way that prevents the passage of any liquid at any temperature.

3.3.36 Maintenance. Work including, but not limited to, repair, replacement, and service, performed to ensure that equipment operates properly.

3.3.37* Material.

3.3.37.1 Combustible Material. Any material that will burn regardless of its autoignition temperature.

3.3.37.2 Limited-Combustible (Material). Material with limited burning characteristics that, when in the form in which it is used, does not comply with the definition of *noncombustible material*. (See 4.8.2.)

3.3.37.3* Noncombustible Material. See 4.8.1.

3.3.38 Noncompliant. Not meeting all applicable requirements of this standard.

3.3.39 Pitched. To be fixed or set at a desired angle or inclination.

3.3.40 Qualified. A competent and capable person who has met the requirements and training for a given field acceptable to the AHJ.

3.3.41 Recirculating Systems. Systems for control of smoke or grease-laden vapors from commercial cooking equipment that do not exhaust to the outside.

3.3.42 Removable. Capable of being transferred to another location with a limited application of effort and tools.

3.3.43 Replacement Air. Air deliberately brought into the structure, then specifically to the vicinity of either a combustion process or a mechanically or thermally forced exhausting device, to compensate for the vapor and/or gases being consumed or expelled.

3.3.44 Single Hazard Area. Where two or more hazards can be simultaneously involved in fire by reason of their proximity, as determined by the authority having jurisdiction.

3.3.45 Solid Cooking Fuel. Any solid, organic, consumable fuel such as briquettes, mesquite, hardwood, or charcoal.

3.3.46 Solvent. A substance (usually liquid) capable of dissolving or dispersing another substance; a chemical compound designed and used to convert solidified grease into a liquid or semiliquid state to facilitate a cleaning operation.

3.3.47 Space.

3.3.47.1 Concealed Spaces. That portion(s) of a building behind walls, over suspended ceilings, in pipe chases, and in attics whose size might normally range from 1¼ in. (44.45 mm) stud spaces to 8 ft (2.44 m) interstitial truss spaces and that might contain combustible materials such as building structural members, thermal and/or electrical insulation, and ducting.

3.3.47.2 Confined Space. A space whose volume is less than 50 ft³/1000 Btu/hr (1.42 m³/293 W) of the aggregate input rating of all appliances installed in that space.

3.3.48 Spark Arrester. A device or method that minimizes the passage of airborne sparks and embers into a plenum, duct, and flue.

3.3.49 Thermal Recovery Unit. A device or series of devices whose purpose is to reclaim only the heat content of air, vapors, gases, or fluids that are being expelled through the exhaust system and to transfer the thermal energy so reclaimed to a location whereby a useful purpose can be served.

3.3.50* Trained. A person who has become proficient in performing a skill reliably and safely through instruction and practice/field experience acceptable to the AHJ.

3.3.51 Trap. A cuplike or U-shaped configuration located on the inside of a duct system component where liquids can accumulate.

3.3.52 Water-Wash Fire-Extinguishing System. A water-wash system that is listed as a fire-extinguishing system.

3.3.53 Water-Wash System. A system that employs a water spray to clean grease from the plenum of an exhaust hood and portions of the ductwork on an intermittent or continuous basis.

Chapter 4 General Requirements for Cooking Operations in Buildings and Mobile and Temporary Cooking Operations

4.1 General.

4.1.1 Cooking equipment used in processes producing smoke or grease-laden vapors shall be equipped with an exhaust system that complies with all the equipment and performance requirements of this standard.

4.1.1.1* Cooking equipment that has been listed in accordance with UL 197 or an equivalent standard for reduced emissions shall not be required to be provided with an exhaust system.

4.1.1.2 The listing evaluation of cooking equipment covered by 4.1.1.1 shall demonstrate that the grease discharge at the exhaust duct of a test hood placed over the appliance shall not exceed 0.00018 oz/ft³ (5 mg/m³) when operated with a total airflow of 500 cfm (0.236 m³/sec).

4.1.2 All such equipment and its performance shall be maintained in accordance with the requirements of this standard during all periods of operation of the cooking equipment.

4.1.3 The following equipment shall be kept in working condition:

- (1) Cooking equipment
- (2) Hoods
- (3) Ducts
- (4) Fans
- (5) Fire-extinguishing equipment
- (6) Special effluent or energy control equipment

4.1.3.1 Maintenance and repairs shall be performed on all components at intervals necessary to maintain good working condition.

4.1.4 All airflows shall be maintained.

4.1.5* The responsibility for inspection, testing, maintenance, and cleanliness of the ventilation control and fire protection of the commercial cooking operations, including cooking appliances, shall ultimately be that of the owner of the system, provided that this responsibility has not been transferred in written form to a management company, tenant, or other party.

4.1.6* All solid fuel cooking equipment shall comply with the requirements of Chapter 15.

4.1.7 Multitenant applications shall require the concerted cooperation of design, installation, operation, and maintenance responsibilities by tenants and by the building owner.

4.1.7.1 The requirement of 4.1.7 shall not apply to mobile and temporary cooking operations.

4.1.8 All interior surfaces of the exhaust system shall be accessible for cleaning and inspection purposes.

4.1.9 Where a fire resistance rating is required in this standard, it shall be determined in accordance with ASTM E119 or UL 263.

4.2* Clearance.

4.2.1* Where enclosures are not required, hoods, grease removal devices, exhaust fans, and ducts shall have a clearance of at least 18 in. (457 mm) to combustible material, 3 in. (76 mm) to limited-combustible material, and 0 in. (0 mm) to noncombustible material.

4.2.2 Where a hood, duct, or grease removal device is listed for clearances less than those required in 4.2.1, the listing requirements shall be permitted.

4.2.3 Clearance Reduction.

4.2.3.1 Where a clearance reduction system consisting of 0.013 in. (0.33 mm) (28 gauge) sheet metal spaced out 1 in. (25 mm) on noncombustible spacers is provided, there shall be a minimum of 9 in. (229 mm) clearance to combustible material.

4.2.3.2 Where a clearance reduction system consisting of 0.027 in. (0.69 mm) (22 gauge) sheet metal on 1 in. (25 mm) mineral wool batts or ceramic fiber blanket reinforced with wire mesh or equivalent spaced 1 in. (25 mm) on noncombustible spacers is provided, there shall be a minimum of 3 in. (76 mm) clearance to combustible material.

4.2.3.3 Where a clearance reduction system consisting of a listed and labeled field-applied grease duct enclosure material, system, product, or method of construction specifically evaluated for such purpose in accordance with ASTM E2336, the required clearance shall be in accordance with the listing.

4.2.3.4 Zero clearance to limited-combustible materials shall be permitted where protected by one of the following:

- (1) Metal lath and plaster
- (2) Ceramic tile
- (3) Quarry tile
- (4) Other noncombustible materials or assembly of noncombustible materials that are listed for the purpose of reducing clearance
- (5) Other materials and products that are listed for the purpose of reducing clearance

4.2.4 Clearance Integrity.

4.2.4.1 In the event of damage, the material or product shall be repaired and restored to meet its intended listing or clearance requirements and shall be acceptable to the AHJ.

4.2.4.2* In the event of a fire within a kitchen exhaust system, the duct and its enclosure (rated shaft, factory-built grease duct enclosure, or field-applied grease duct enclosure) shall be inspected by qualified personnel to determine whether the duct and protection method are structurally sound, capable of maintaining their fire protection function, and in compliance with this standard for continued operation.

4.2.4.3 Protection shall be provided on the wall from the bottom of the hood to the floor, or to the top of the noncombustible material extending to the floor, to the same level as required in 4.2.1.

4.2.4.4 The protection methods for ducts to reduce clearance shall be applied to the combustible or limited-combustible construction, not to the duct itself.

4.3 Field-Applied and Factory-Built Grease Duct Enclosures.

4.3.1 The requirements of 4.3.2 through 4.3.7 shall not apply to mobile and temporary cooking operations.

4.3.2 Field-applied grease duct enclosures shall be protected with a through-penetration firestop system classified in accordance with ASTM E814 or UL 1479 having an "F" and a "T" rating equal to the fire resistance rating of the assembly being penetrated.

4.3.2.1 The surface of the field-fabricated grease duct shall be continuously covered on all sides from the point at which the duct enclosure penetrates a ceiling, wall, or floor to the outlet terminal.

4.3.2.2 The field-applied grease duct shall be listed in accordance with ASTM E2336 and installed in accordance with the manufacturer's instructions and the listing requirements.

4.3.3* Where subject to physical damage, field-applied grease duct enclosures shall be protected as deemed necessary by the authority having jurisdiction.

4.3.4 Factory-built grease duct enclosures shall be protected with a through-penetration firestop system classified in accordance with ASTM E814 or UL 1479 having an "F" and a "T" rating equal to the fire resistance rating of the assembly being penetrated from the point at which the duct penetrates a ceiling, wall, or floor to the outlet terminal.

4.3.4.1 The factory-built grease duct protection system shall be listed in accordance with UL 2221.

4.3.4.2 Listed single wall factory-built grease ducts shall be permitted to be enclosed with field-applied grease duct enclosure material where the material and the assembly of duct and material are listed for that application and installed in accordance with the grease duct manufacturer's listing and their installation instructions.

4.3.4.3 The factory-built grease duct protection system shall be installed in accordance with the manufacturer's instructions and the listing requirements.

4.3.5 Field-applied grease duct enclosures and factory-built grease duct enclosures shall demonstrate that they provide mechanical and structural integrity, resiliency, and stability when subjected to expected building environmental conditions, duct movement under general operating conditions, and duct movement due to fire conditions.

4.3.6 The specifications of material, gauge, and construction of the duct used in the testing and listing of field-applied grease duct enclosures and factory-built grease duct enclosures shall be included as minimum requirements in their listing and installation documentation.

4.3.7 The following clearance options for which field-applied grease duct enclosures and factory-built grease duct enclosures have been successfully evaluated shall be clearly identified in their listing and installation documentation and on their labels:

- (1) Open combustible construction clearance at manufacturer's requested dimensions
- (2) Closed combustible construction clearance at manufacturer's requested dimensions, with or without specified ventilation
- (3) Rated shaft clearance at manufacturer's requested dimensions, with or without specified ventilation

4.4 Duct Contact.

4.4.1 A duct shall be permitted to contact noncombustible floors, interior walls, and other noncombustible structures or supports, but it shall not be in contact for more than 50 percent of its surface area for each linear foot of contact length.

4.4.2 Where duct contact must exceed the requirements of 4.4.1, the duct shall be protected from corrosion.

4.4.3 Where the duct is listed for zero clearance to combustibles or is otherwise protected with a material or product listed for the purpose of reducing clearance to zero, the duct shall be permitted to exceed the contact limits of 4.4.1 without additional corrosion protection.

4.4.4 Where the duct is listed for zero clearance to combustibles, the duct shall be permitted to exceed the contact limits of 4.4.1 without additional corrosion protection.

4.5 Duct Clearances to Enclosures. Clearances between the duct and interior surfaces of enclosures shall meet the requirements of Section 4.2.

4.6 Drawings.

4.6.1 Where required, complete drawings and specifications of the exhaust system installation including the hood(s), duct(s), fan(s), and auxiliary equipment shall be prepared by properly trained and qualified persons and submitted to the authority having jurisdiction.

4.6.2 Drawings shall be drawn to an indicated scale or shall be suitably dimensioned and shall be reproducible to show compliance with this standard including the following:

- (1) Size and material of the hood(s)
- (2) Number, type, size, and position of appliances served
- (3) Size and material of the duct(s)
- (4) Fan(s) type, size, mounting arrangement, and electrical specifications
- (5) Type, size, and location of auxiliary equipment, if used
- (6) Provision for make-up air

- (7) Airflow calculations
- (8) Locations and sizes of access openings
- (9) Method(s) for assuring liquidtight construction
- (10) Type and quantity of materials for supporting the hood(s), ducts, and auxiliary equipment
- (11) Size, material, and fire resistance rating of duct enclosures, if any
- (12) Clearance to combustible and limited combustible materials
- (13) Clearance reduction methods, if used
- (14) Listed components and equipment, if used
- (15) Electrical schematics
- (16) Operating and maintenance instructions for components and equipment
- (17) Type and arrangement of the extinguishing system(s), as required by 10.8.1

4.6.3 Where inspections are required, notice shall be given to the authority having jurisdiction on completion of the installation, or as otherwise directed.

4.6.4 For cooking operations in buildings, a drawing(s) of the exhaust system installation along with copies of operating instructions for subassemblies and components used in the exhaust system, including electrical schematics, shall be kept on the premises and made available on request to the authority having jurisdiction and maintenance persons.

4.6.5 For mobile and temporary cooking operations, drawing(s) of the exhaust system installation along with copies of operating instructions for subassemblies and components used in the exhaust system, including electrical schematics, shall be kept in the mobile and temporary cooking operation unit and made available on request to the authority having jurisdiction and maintenance persons.

4.7 Authority Having Jurisdiction Notification. If required by the authority having jurisdiction, notification in writing shall be given of any alteration, replacement, or relocation of any exhaust or extinguishing system or part thereof or cooking equipment.

4.8 Materials.

4.8.1 Noncombustible Material.

4.8.1.1* A material that complies with any of the following shall be considered a noncombustible material:

- (1)* The material, in the form in which it is used, and under the conditions anticipated, will not ignite, burn, support combustion, or release flammable vapors when subjected to fire or heat.
- (2) The material is reported as passing ASTM E136, *Standard Test Method for Assessing Combustibility of Materials Using a Vertical Tube Furnace at 750°C*.
- (3) The material is reported as complying with the pass/fail criteria of ASTM E136 when tested in accordance with the test method and procedure in ASTM E2652, *Standard Test Method for Assessing Combustibility of Materials Using a Tube Furnace with a Cone-shaped Airflow Stabilizer, at 750°C*.

[5000:7.1.4.1.1]

4.8.1.2 Where the term *limited-combustible* is used in this [standard], it shall also include the term *noncombustible*.
[5000:7.1.4.1.2]

4.8.2 Limited-Combustible Material. A material shall be considered a limited-combustible material where one of the following is met:

- (1) The conditions of 4.8.2.1 and 4.8.2.2, and the conditions of either 4.8.2.3 or 4.8.2.4 shall be met.
- (2) The conditions of 4.8.2.5 shall be met. [5000:7.1.4.2]

4.8.2.1 The material does not comply with the requirements for a noncombustible material, in accordance with 4.8.1.1. [5000:7.1.4.2.1]

4.8.2.2 The material, in the form in which it is used, exhibits a potential heat value not exceeding 3500 Btu/lb (8141 kJ/kg), when tested in accordance with NFPA 259. [5000:7.1.4.2.2]

4.8.2.3 The material shall have a structural base of a noncombustible material with a surfacing not exceeding a thickness of $\frac{1}{8}$ in. (3.2 mm) where the surfacing exhibits a flame spread index not greater than 50 when tested in accordance with ASTM E84, *Standard Test Method for Surface Burning Characteristics of Building Materials*, or UL 723, *Test for Surface Burning Characteristics of Building Materials*. [5000:7.1.4.2.3]

4.8.2.4 The material shall be composed of materials that, in the form and thickness used, neither exhibit a flame spread index greater than 25 nor exhibit evidence of continued progressive combustion when tested in accordance with ASTM E84 or UL 723 and are of such composition that all surfaces that would be exposed by cutting through the material on any plane would neither exhibit a flame spread index greater than 25 nor exhibit evidence of continued progressive combustion when tested in accordance with ASTM E84 or UL 723. [5000:7.1.4.2.4]

4.8.2.5 Materials shall be considered limited-combustible materials where tested in accordance with ASTM E2965, *Standard Test Method for Determination of Low Levels of Heat Release Rate for Materials and Products Using an Oxygen Consumption Calorimeter*, at an incident heat flux of 75 kW/m² for a 20-minute exposure, and both the following conditions are met:

- (1) The peak heat release rate shall not exceed 150 kW/m² for longer than 10 seconds.
- (2) The total heat released shall not exceed 8 MJ/m². [5000:7.1.4.2.5]

4.8.2.6 Where the term *limited-combustible* is used in this [standard], it shall also include the term *noncombustible*. [5000:7.1.4.2.6]

Chapter 5 Hoods

5.1 Construction.

5.1.1 The hood or that portion of a primary collection means designed for collecting cooking vapors and residues shall be constructed of and be supported by steel not less than 0.048 in. (1.21 mm) (No. 18 MSG) in thickness, stainless steel not less than 0.036 in. (0.91 mm) (No. 20 MSG) in thickness, or other approved material of equivalent strength and fire and corrosion resistance.

5.1.2 All seams, joints, and penetrations of the hood enclosure that direct and capture grease-laden vapors and exhaust gases shall have a liquidtight continuous external weld to the hood's lower outermost perimeter.

5.1.3 Seams, joints, and penetrations of the hood shall be permitted to be internally welded, provided that the weld is formed smooth or ground smooth, so as to not trap grease, and is cleanable.

5.1.4* Internal hood joints, seams, filter support frames, and appurtenances attached inside the hood shall be sealed or otherwise made greasetight.

5.1.5 Penetrations shall be permitted to be sealed by devices that are listed for such use and whose presence does not detract from the hood's or duct's structural integrity.

5.1.6 Listed exhaust hoods with or without exhaust dampers shall be permitted to be constructed of materials required by the listing.

5.1.7 Listed exhaust hoods with or without exhaust dampers shall be permitted to be assembled in accordance with the listing requirements.

5.1.8 Eyebrow-Type Hoods.

5.1.8.1 Eyebrow-type hoods over gas or electric ovens shall be permitted to have a duct constructed as required in Chapter 7 from the oven flue(s) connected to the hood canopy upstream of the exhaust plenum, as shown in Figure 5.1.8.1.

5.1.8.2 The duct connecting the oven flue(s) to the hood canopy shall be connected with a continuous weld or have a duct-to-duct connection. [See Figure 8.1.3.2(b) through Figure 8.1.3.2(d).]

5.1.9 Insulation materials other than electrical insulation shall have a flame spread index of 25 or less, when tested in accordance with ASTM E84 or UL 723.

5.1.10 Adhesives or cements used in the installation of insulating materials shall comply with the requirements of 5.1.9 when tested with the specific insulating material.

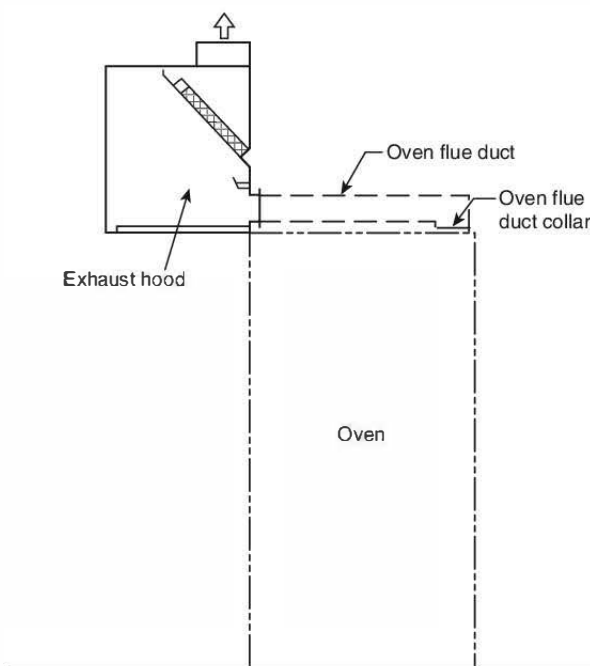


FIGURE 5.1.8.1 Typical Section of Eyebrow-Type Hood.

5.1.11 Penetrations shall be sealed with listed devices in accordance with the requirements of 5.1.12.

5.1.12 Devices that require penetration of the hood, such as pipe and conduit penetration fittings and fasteners, shall be listed in accordance with UL 1978 or CAN/ULC-S662 for Canada.

5.1.13 Wall-mounted exhaust hood assemblies shall be tight fitting against the back wall so as to not permit passage of grease vapor behind the hood or between the back wall and the hood assembly.

5.2 Hood Size. Hoods shall be sized and configured to provide for the capture and removal of grease-laden vapors. (See 8.2.2.)

5.3 Exhaust Hood Assemblies with Integrated Supply Air Plenums.

5.3.1 The construction and size of exhaust hood assemblies with integrated supply air plenums shall comply with the requirements of Sections 5.1 and 5.2.

5.3.2 The construction of the outer shell or the inner exhaust shell shall comply with Section 5.1.

5.3.3 Where the outer shell is welded, the inner shell shall be of gaskettight construction.

5.3.4* Fire Dampers.

5.3.4.1 A fire-actuated damper shall be installed in the supply air plenum at each point where a supply air duct inlet or a supply air outlet penetrates the continuously welded shell of the assembly.

5.3.4.2 The fire damper shall be listed for such use or be part of a listed exhaust hood with or without exhaust damper.

5.3.4.3 The actuation device shall have a maximum temperature rating of 286°F (141°C).

5.3.4.4 Supply air plenums that discharge air from the face rather than from the bottom or into the exhaust hood and that are isolated from the exhaust hood by the continuously welded shell extending to the lower outermost perimeter of the entire hood assembly shall not require a fire-actuated damper. (See diagram A in Figure A.5.3.4.)

5.3.4.5 The requirements of 5.3.4.1 through 5.3.4.4 shall not apply to mobile and temporary cooking operations.

5.4* Listed Hood Assemblies.

5.4.1 Listed hood assemblies shall be installed in accordance with the terms of their listing and the manufacturer's instructions.

5.4.2 Listed hood assemblies shall be tested in accordance with UL 710, CAN/ULC-S646 for Canada, or equivalent.

5.5 Listed Ultraviolet Hoods. Listed ultraviolet hoods shall be installed and maintained in accordance with the terms of their listing and the manufacturer's instructions.

5.5.1 Duct systems connected to ultraviolet hoods shall comply with Chapter 7.

5.5.2 Ultraviolet hoods shall be tested and listed in accordance with UL 710 and CAN/ULC-S646 for Canada.

5.5.3 The requirements of 5.5.1 and 5.5.2 shall not apply to mobile and temporary cooking operations.

5.6 Listed Ventilated Ceiling Technology. Listed ventilated ceiling technology shall be installed and maintained in accordance with the terms of its listing and the manufacturer's instructions.

5.6.1 The requirements of Section 5.6 shall not apply to mobile and temporary cooking operations.

Chapter 6 Grease Removal Devices in Hoods

6.1 Grease Removal Devices.

6.1.1 Listed grease filters or other listed grease removal devices intended for use with commercial cooking operations shall be provided.

6.1.2 Listed grease filters and grease removal devices that are removable but not an integral component of a specific listed exhaust hood shall be listed in accordance with UL 1046 or CAN/ULC-S649 for Canada and shall be designated on the filter.

6.1.3 Mesh filters shall not be used unless evaluated as an integral part of a listed exhaust hood or listed in conjunction with a primary filter in accordance with UL 1046 or CAN/ULC-S649 for Canada.

6.2 Installation.

6.2.1 Separation Distance.

6.2.1.1 The distance between the grease removal device and the cooking surface shall be as great as possible but not less than 18 in. (457 mm).

6.2.1.2 Where grease removal devices are used in conjunction with solid fuel or solid fuel-type broilers, including gas or electrically heated charbroilers, a minimum vertical distance of 4 ft (1.22 m) shall be maintained between the lower edge of the grease removal device and the cooking surface.

6.2.1.3 For cooking equipment without exposed flame and where flue gases bypass grease removal devices, the minimum vertical distance shall be permitted to be reduced to not less than 6 in. (152 mm).

6.2.1.4 Where a grease removal device is listed for separation distances less than those required in 6.2.1.1 and 6.2.1.2, the listing requirements shall be permitted.

6.2.1.5 Grease removal devices supplied as part of listed hood assemblies shall be installed in accordance with the terms of the listing and the manufacturer's instructions.

6.2.2 Grease Removal Device Protection.

6.2.2.1* Where the distance between the grease removal device and the appliance flue outlet (heat source) is less than 18 in. (457 mm), grease removal devices shall be protected from combustion gas outlets and from direct flame impingement occurring during normal operation of cooking appliances producing high flue gas temperatures.

6.2.2.2* This protection shall be permitted to be accomplished by the installation of a steel or stainless steel baffle plate between the heat source and the grease removal device.

6.2.2.3 The baffle plate shall be sized and located so that flames or combustion gases travel a distance not less than 18 in. (457 mm) from the heat source to the grease removal device.

6.2.2.4 The baffle shall be located not less than 6 in. (152 mm) from the grease removal device.

6.2.3 Grease Filters.

6.2.3.1 Grease filters shall be listed.

6.2.3.2 Grease filters shall be constructed of noncombustible material.

6.2.3.3 Grease filters shall be of rigid construction that will not distort or crush under normal operation, handling, and cleaning conditions.

6.2.3.4 Grease filters shall be arranged so that all exhaust air passes through the grease filters.

6.2.3.5 Grease filters shall be easily accessible for removal.

6.2.3.6 Grease filters shall be installed at an angle not less than 45 degrees from the horizontal.

6.2.4 Grease Drip Trays.

6.2.4.1 Grease filters shall be equipped with a grease drip tray beneath their lower edges.

6.2.4.2 Grease drip trays shall be kept to the minimum size needed to collect grease.

6.2.4.3 Grease drip trays shall be pitched to drain into an enclosed metal container having a capacity not exceeding 1 gal (3.8 L).

6.2.5 Grease Filter Orientation. Grease filters that require a specific orientation to drain grease shall be clearly so designated on the face of the filter as to be visible with the filter installed, or the hood or filter shall be constructed so that filters cannot be installed in the wrong orientation.

Chapter 7 Exhaust Duct Systems

7.1 General. The requirements of 7.1.1 through 7.1.3 shall not apply to mobile and temporary cooking operations.

7.1.1 Ducts shall not pass through fire walls.

7.1.2* All ducts shall lead directly to the exterior of the building, so as not to unduly increase any fire hazard.

7.1.3 Duct systems shall not be interconnected with any other building ventilation or exhaust system.

7.1.4 All ducts shall lead directly to the exterior of the mobile unit or temporary cooking operation, so as not to unduly increase any fire hazard.

7.1.5 All ducts shall be installed with a minimum slope of $\frac{1}{4}$ in. per linear foot on horizontal runs up to 75 ft (22.86 m) and a minimum slope of 1 in. per linear foot on horizontal runs greater than 75 ft (22.86 m).

7.1.5.1 Factory-built grease ducts shall be permitted to be installed at a lesser slope in accordance with the listing and the manufacturer's instructions.

7.1.5.2 All horizontal ducts shall be provided with access in accordance with 7.4.1.

7.1.5.3* Drains shall be provided at low points in horizontal ducts.

7.1.5.3.1 Where provided, drains shall be continuously welded to the exhaust duct or in accordance with the terms of the listing and the manufacturer's installation manual.

7.1.5.4 All ducts shall be installed without forming dips or traps.

7.1.5.5 In manifold (common duct) systems, the lowest end of the main duct shall be connected flush on the bottom with the branch duct.

7.1.5.6 Exhaust ducts used in downdraft appliance ventilation systems shall be allowed to include an upturn in the duct provided the trapped area contains a low point drain to an approved grease reservoir not exceeding 1 gal (3.8 L) in capacity and the entire length of the duct is easily accessible for cleaning.

7.1.5.7 The requirements of 7.1.5.5 and 7.1.5.6 shall not apply to mobile and temporary cooking operations.

7.1.6 Openings required for accessibility shall comply with Section 7.3.

7.1.7 A sign stating the following shall be placed on all access panels:

ACCESS PANEL — DO NOT OBSTRUCT

7.1.8 Listed grease ducts shall be installed in accordance with the terms of the listing and the manufacturer's instructions.

7.2 Clearance. Clearance between ducts and combustible materials shall be provided in accordance with the requirements of Section 4.2.

7.2.1 Where single-wall ductwork penetrates a non-fire-rated roof assembly, the penetration point shall be of limited-combustible or noncombustible construction unless a field-applied grease duct enclosure is installed to the top of the roof curb or the clearances of Section 4.2 are maintained.

7.3 Openings.

7.3.1 Openings shall be provided at the sides or at the top of the duct, whichever is more accessible, and at changes of direction.

7.3.2 Openings shall be protected by approved access constructed and installed in accordance with the requirements of 7.4.4.

7.3.3 Openings shall not be required in portions of the duct that are accessible from the duct entry or discharge.

7.3.4 For hoods with dampers in the exhaust or supply collar, an access panel for cleaning and inspection shall be provided in the duct or the hood within 18 in. (457 mm) of the damper.

7.3.5 For common exhaust duct systems, access panel openings shall be provided for installation and servicing of the fire-extinguishing system.

7.3.6 The requirements of 7.3.4 and 7.3.5 shall not apply to mobile and temporary cooking operations.

7.3.7 Access panel openings shall not be required in portions of the common exhaust duct or branch duct that are accessible from the branch duct connection to the exhaust hood.

7.3.8 Exhaust fans with ductwork connected to both sides shall have access for cleaning and inspection within 3 ft (0.92 m) of each side of the fan.

7.3.9 Wall-mounted exhaust fans shall have access for cleaning and inspection within 3 ft (0.92 m) of the exhaust fan.

7.4 Openings in Ducts. All openings shall comply with the requirements of this section.

7.4.1 Horizontal Ducts.

7.4.1.1 On horizontal ducts, at least one 20 in. × 20 in. (508 mm × 508 mm) opening shall be provided for personnel entry.

7.4.1.2 Where an opening of the size specified in 7.4.1.1 is not possible, openings large enough to permit thorough cleaning shall be provided at 12 ft (3.7 m) intervals.

7.4.1.3 If not easily accessible from a 10 ft (3 m) stepladder, openings on horizontal grease duct systems shall be provided with safe access and a work platform.

7.4.1.3.1 The requirement of 7.4.1.3 shall not apply to mobile and temporary cooking operations.

7.4.1.4 Support systems for horizontal grease duct systems 24 in. (609 mm) and larger in any cross-sectional dimension shall be designed for the weight of the ductwork plus 800 lb (363 kg) at any point in the duct systems.

7.4.1.5 On nonlisted ductwork, the edge of the opening shall be not less than 1½ in. (38.1 mm) from all outside edges of the duct or welded seams.

7.4.2 Vertical Ducts.

7.4.2.1 On vertical ductwork where personnel entry is possible, access shall be provided at the top of the vertical riser to accommodate descent.

7.4.2.2 Where personnel entry is not possible, adequate access for cleaning shall be provided on each floor.

7.4.2.3 If not easily accessible from the floor or a 10 ft (3 m) stepladder, openings on vertical grease ducts shall be provided with safe access and a work platform.

7.4.2.3.1 The requirement of 7.4.2.3 shall not apply to mobile and temporary cooking operations.

7.4.2.4 On nonlisted ductwork, the edge of the opening shall be not less than 1½ in. (38.1 mm) from all outside edges of the duct or welded seams.

7.4.3 Access Panels.

7.4.3.1 Access panels shall be of the same material and thickness as the duct.

7.4.3.2 Access panels shall have a gasket or sealant that is rated for 1500°F (815.6°C) and shall be greasetight.

7.4.3.3 Fasteners, such as bolts, weld studs, latches, or wing nuts, used to secure the access panels shall be carbon steel or stainless steel and shall not penetrate duct walls.

7.4.3.4 Listed grease duct access door assemblies (access panels) shall be installed in accordance with the terms of the listing and the manufacturer's instructions.

7.4.4 Protection of Openings.

7.4.4.1 Openings for installation, servicing, and inspection of listed fire protection system devices and for duct cleaning shall be provided in ducts and enclosures and shall conform to the requirements of Section 7.3 and 7.7.4.

7.4.4.2 Enclosure openings required to reach access panels in the ductwork shall be large enough for removal of the access panel through the enclosure opening.

7.5 Other Grease Ducts. Other grease ducts shall comply with the requirements of this section.

7.5.1* Materials.

7.5.1.1 Ducts shall be constructed of and supported by carbon steel not less than 0.060 in. (1.52 mm) (No. 16 MSG) in thickness or stainless steel not less than 0.048 in. (1.21 mm) (No. 18 MSG) in thickness.

7.5.1.2 Factory-built grease ducts listed in accordance with UL 1978 or CAN/ULC-S662 for Canada shall be permitted to use materials in accordance with their listing.

7.5.2 Installation.

7.5.2.1 All seams, joints, penetrations, and duct-to-hood collar connections shall have a liquidtight continuous external weld.

7.5.2.1.1 Factory-built grease ducts listed in accordance with UL 1978 or CAN/ULC-S662 for Canada shall be permitted to incorporate nonwelded joint construction in accordance with their listings.

7.5.2.1.2* Prior to the use of or concealment of any portion of a grease duct system, a leakage test shall be performed to determine that all welded joints and seams are liquidtight.

7.5.2.2 Duct-to-hood collar connections as shown in Figure 7.5.2.2 shall not require a liquidtight continuous external weld.

7.5.2.3 Penetrations shall be permitted to be sealed by other listed devices that are tested to be greasetight and are evaluated under the same conditions of fire severity as the hood or enclosure of listed grease extractors and whose presence does not detract from the hood's or duct's structural integrity.

7.5.2.4 Internal welding shall be permitted, provided the joint is formed or ground smooth and is readily accessible for inspection.

7.5.3 Penetrations shall be sealed with listed devices in accordance with the requirements of 7.5.4.

7.5.4 Devices that require penetration of the ductwork, such as pipe and conduit penetration fittings and fasteners, shall be listed in accordance with UL 1978 or CAN/ULC-S662 for Canada.

7.5.5 Welded Duct Connections.

7.5.5.1 Acceptable duct-to-duct connection shall be as follows:

- (1) Telescoping joint, as shown in Figure 7.5.5.1(a)
- (2) Bell-type joint, as shown in Figure 7.5.5.1(b)
- (3) Flange with edge weld, as shown in Figure 7.5.5.1(c)
- (4) Flange with lap joint weld, as shown in Figure 7.5.5.1(d)

7.5.5.2 Butt-welded connections shall not be permitted.

7.5.5.3 For telescoping and bell-type connections, the inside duct section shall always be uphill of the outside duct section.

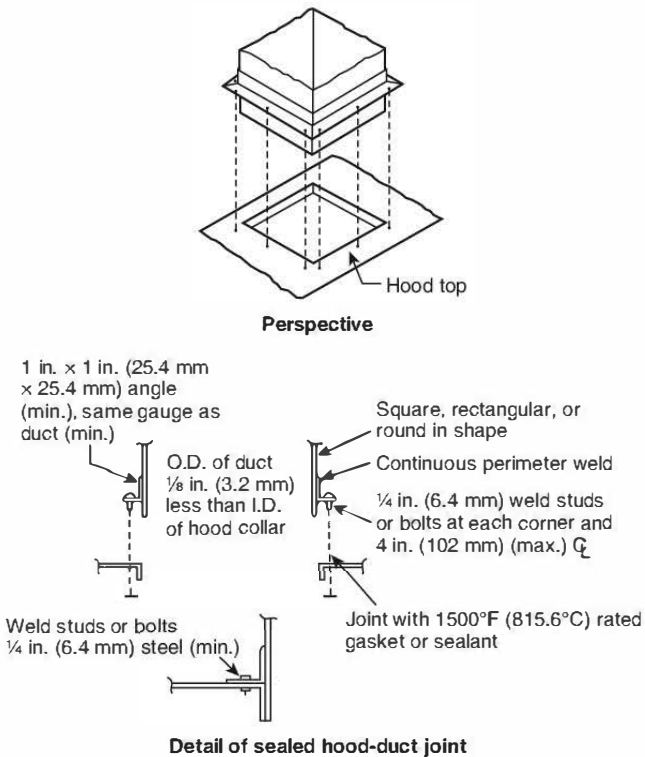
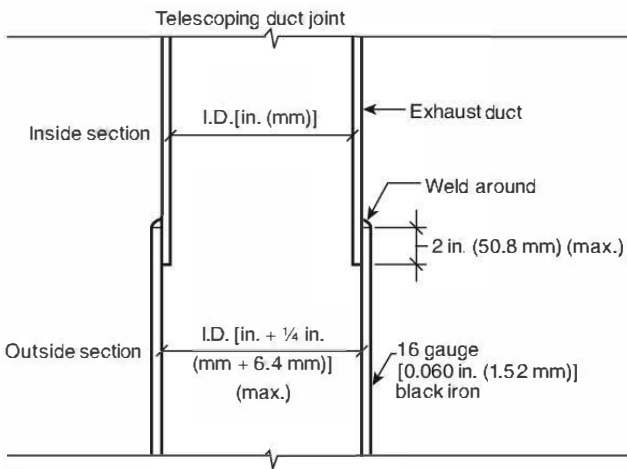


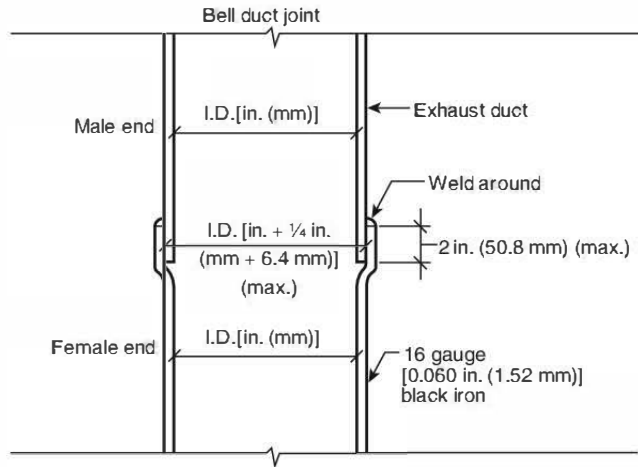
FIGURE 7.5.2.2 Permitted Duct-to-Hood Collar Connection.



Notes:

1. Duct size decreases (going upward) with each telescope.
2. Smaller (inside) duct section is always above or uphill (on sloped duct), to be self-draining into larger (outside) duct.

FIGURE 7.5.5.1(a) Telescoping-Type Duct Connection.



Notes:

1. Duct size stays the same throughout the duct system.
2. Smaller (inside) male duct end is always above or uphill (on sloped duct), to be self-draining into larger (outside) female duct end.

FIGURE 7.5.5.1(b) Bell-Type Duct Connection.

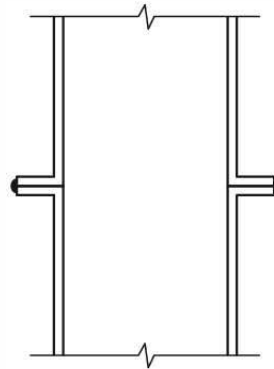


FIGURE 7.5.5.1(c) Flange with Edge Weld.

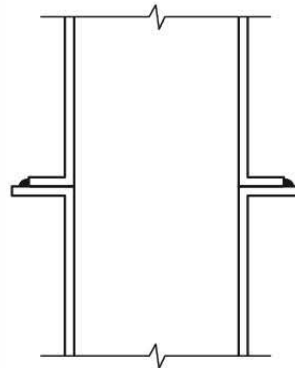


FIGURE 7.5.5.1(d) Flange with Lap Joint Weld.

7.5.5.4 For telescoping and bell-type connections, the difference between the inside dimensions of overlapping sections shall not exceed $\frac{1}{4}$ in. (6.4 mm).

7.5.5.5 For telescoping and bell-type connections, the overlap shall not exceed 2 in. (50.8 mm).

7.6 Exterior Installations.

7.6.1 For cooking operations in buildings, the exterior portion of the ductwork shall be vertical wherever possible and shall be installed and supported on the exterior of a building.

7.6.2 For mobile and temporary cooking operations, the exterior portion of the ductwork shall be vertical wherever possible and be installed and supported on the exterior of a mobile unit or temporary cooking operation.

7.6.3 Bolts, screws, rivets, and other mechanical fasteners shall not penetrate duct walls.

7.6.4 Clearance of ducts shall comply with Section 4.2.

7.6.5 All ducts shall be protected on the exterior by paint or other suitable weather-protective coating.

7.6.6 Ducts constructed of stainless steel shall not be required to have additional paint or weather-protective coatings.

7.6.7 Ductwork subject to corrosion shall have minimal contact with the building surface.

7.7 Interior Installations. The requirements in Section 7.7 shall not apply to mobile and temporary cooking operations.

7.7.1 Duct Enclosures.

7.7.1.1 In all buildings where vertical fire barriers are penetrated, the ducts shall be enclosed in a continuous enclosure extending from the first penetrated fire barrier and any subsequent fire barriers or concealed spaces to or through the exterior, to maintain the fire resistance rating of the highest fire barrier penetrated.

7.7.1.2 In all buildings more than one story in height and in one-story buildings where the roof-ceiling assembly is required to have a fire resistance rating, the ducts shall be enclosed in a continuous enclosure extending from the lowest fire-rated ceiling or floor above the hood, through any concealed spaces, to or through the roof, to maintain the integrity of the fire separations required by the applicable building code provisions.

7.7.1.3 The enclosure shall be sealed around the duct at the point of penetration of the first fire-rated barrier after the hood, to maintain the fire resistance rating of the enclosure.

7.7.1.4 The enclosure shall be vented to the exterior of the building through weather-protected openings.

7.7.1.5 The continuous enclosure provisions shall not be required where a field-applied grease duct enclosure or a factory-built grease duct enclosure (*see Section 4.3*) is protected with a listed duct-through-penetration protection system equivalent to the fire resistance rating of the assembly being penetrated and where the materials are installed in accordance with the conditions of the listing and the manufacturer's instructions and are acceptable to the authority having jurisdiction.

7.7.2 Enclosure Fire Resistance Rating and Enclosure Clearance.

7.7.2.1 Fire Resistance Rating.

7.7.2.1.1 Buildings less than four stories in height shall have an enclosure with a fire resistance rating of not less than 1 hour.

7.7.2.1.2 Buildings four stories or more in height shall have an enclosure with a fire resistance rating of not less than 2 hours.

7.7.2.2* Enclosure Clearance.

7.7.2.2.1 Clearance from the duct or the exhaust fan to the interior surface of enclosures of combustible construction shall be not less than 18 in. (457 mm).

7.7.2.2.2 Clearance from the duct to the interior surface of enclosures of noncombustible or limited-combustible construction shall be not less than 6 in. (152 mm).

7.7.2.2.3 Provisions for reducing clearances as described in Section 4.2 shall not be applicable to enclosures.

7.7.2.2.4 Clearance from the outer surfaces of field-applied grease duct enclosures and factory-built grease duct enclosures to the interior surfaces of construction installed around them shall be permitted to be reduced where the field-applied grease duct enclosure materials and factory-built grease duct enclosures are installed in accordance with the conditions of the listing and the manufacturer's instructions and are acceptable to the authority having jurisdiction.

7.7.2.2.5 Field-applied grease duct enclosures and factory-built grease duct enclosures shall provide mechanical and structural integrity, resiliency, and stability when subjected to expected building environmental conditions, duct movement under general operating conditions, and duct movement as a result of interior and exterior fire conditions.

7.7.3 Protection of Coverings and Enclosure Materials.

7.7.3.1 Measures shall be taken to prevent physical damage to any covering or enclosure material.

7.7.3.2 Any damage to the covering or enclosure shall be repaired, and the covering or enclosure shall be restored to meet its intended listing and fire resistance rating and to be acceptable to the authority having jurisdiction.

7.7.3.3 In the event of a fire within a kitchen exhaust system, the duct, the enclosure, and the covering directly applied to the duct shall be inspected by qualified personnel to determine whether the duct, the enclosure, and the covering directly applied to the duct are structurally sound, capable of maintaining their fire protection functions, suitable for continued operation, and acceptable to the authority having jurisdiction.

7.7.3.4 Listed grease ducts shall be installed in accordance with the terms of the listing and the manufacturer's instructions.

7.7.4 Enclosure Openings.

7.7.4.1 Where openings in the enclosure walls are provided, they shall be protected by listed fire doors of proper rating.

7.7.4.2 Fire doors shall be installed in accordance with NFPA 80.

7.7.4.3 Openings on other listed materials or products shall be clearly identified and labeled according to the terms of the listing and the manufacturer's instructions and shall be acceptable to the authority having jurisdiction.

7.7.4.3.1 The markings specified in 7.7.4.3 shall be visible on the exterior of the enclosure and shall state the following:

ACCESS PANEL — DO NOT OBSTRUCT

7.7.4.4 The fire door shall be readily accessible, aligned, and of sufficient size to allow access to the rated access panels on the ductwork.

7.7.5 Ducts with Enclosure(s).

7.7.5.1 Each duct system shall constitute an individual system serving only exhaust hoods in one fire zone on one floor.

7.7.5.2 Multiple ducts shall not be permitted in a single enclosure unless acceptable to the authority having jurisdiction.

7.8* Termination of Exhaust System.

7.8.1 The exhaust system shall terminate as follows:

- (1)* Outside the building with a fan or duct
- (2) Through the roof or to the roof from outside, as in 7.8.2, or through a wall, as in 7.8.3

7.8.1.1 The requirement in 7.8.1 shall not apply to mobile and temporary cooking operations.

7.8.2 Rooftop Terminations.

7.8.2.1 Rooftop terminations shall be arranged with or provided with the following:

- (1) A minimum of 10 ft (3 m) of horizontal clearance from the outlet to adjacent buildings, property lines, and air intakes
- (2) A minimum of 5 ft (1.5 m) of horizontal clearance from the outlet (fan housing) to any combustible structure
- (3) A vertical separation of 3 ft (0.92 m) above any air intakes within 10 ft (3 m) of the exhaust outlet
- (4) The ability to drain grease out of any traps or low points formed in the fan or duct near the termination of the system into a collection container that is noncombustible, closed, rainproof, and structurally sound for the service to which it is applied and that will not sustain combustion
- (5) A grease collection device that is applied to exhaust systems that does not inhibit the performance of any fan
- (6) Grease collection systems that are listed in accordance with UL 710A and meet the requirements of 7.8.2.1(4) and 7.8.2.1(5)
- (7) A listed grease duct complying with Section 4.4 or ductwork complying with Section 4.5
- (8) A hinged upblast fan supplied with flexible weatherproof electrical cable and service hold-open retainer to permit inspection and cleaning that is listed for commercial cooking equipment with the following conditions:

- (a) Where the fan attaches to the ductwork, the ductwork is a minimum of 18 in. (0.46 m) away from any roof surface, as shown in Figure 7.8.2.1.
 - (b) The fan discharges a minimum of 40 in. (1.02 m) away from any roof surface, as shown in Figure 7.8.2.1.
- (9) Other approved fan, provided it meets all of the following criteria:
- (a) The fan meets the requirements of 7.8.2.1(3) and 8.1.4.
 - (b) Its discharge or its extended duct discharge meets the requirements of 7.8.2.1(2). (See 8.1.4.)
 - (c) Exhaust fan discharge is directed up and away from the roof surface.

7.8.2.1.1 The requirements of 7.8.2.1(1), 7.8.2.1(2), 7.8.2.1(3), and 7.8.2.1(9)(b) shall not apply to mobile and temporary cooking operations.

7.8.2.2* Fans shall be provided with safe access and a work surface for inspection and cleaning.

7.8.3 Wall Terminations. Wall terminations shall be arranged with or provided with the following properties:

- (1) The termination shall be through a noncombustible wall with a minimum of 10 ft (3 m) of clearance from the outlet to adjacent buildings, property lines, grade level, combustible construction, electrical equipment or lines, and with the closest point of any air intake or operable door or window at or below the plane of the exhaust termination.
- (2) The closest point of any air intake or operable door or window above the plane of the exhaust termination shall be a minimum of 10 ft (3 m) in distance, plus 3 in. (76 mm) for each 1 degree from horizontal, the angle of degree being measured from the center of the exhaust termination to the center of the air intake or operable door or window, as indicated in Figure 7.8.3.
- (3) A wall termination in a secured area shall be permitted to be at a lower height above grade if acceptable to the authority having jurisdiction.
- (4) The exhaust flow shall be directed perpendicularly outward from the wall face or upward.
- (5) All the ductwork shall be pitched to drain the grease back into the hood(s) or with a drain provided to bring the grease back into a container within the building or into a remote grease trap.
- (6) A listed grease duct shall comply with Section 7.4; other ducts shall comply with Section 7.5.
- (7) An approved fan shall meet the requirements of 7.8.3(5) and of 8.1.2 or 8.1.4.

7.8.3.1 The requirements of 7.8.3(1), 7.8.3(2), and 7.8.3(3) shall not apply to mobile and temporary cooking operations.

7.8.4* Rooftop Terminations Through Combustible or Limited-Combustible Walls.

7.8.4.1 Ductwork that exits a building through a combustible or limited-combustible wall to terminate above the roof line shall have wall protection provided in accordance with Section 4.2.

7.8.4.2 Where the ductwork exits the building, the opening shall be sealed and shall include a weather-protected vented opening.

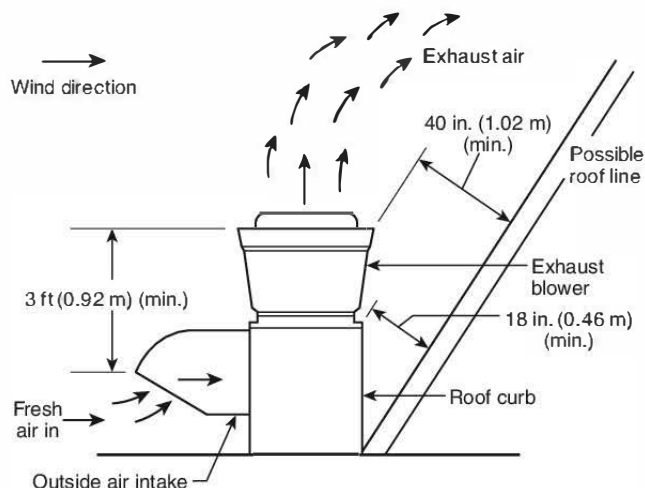
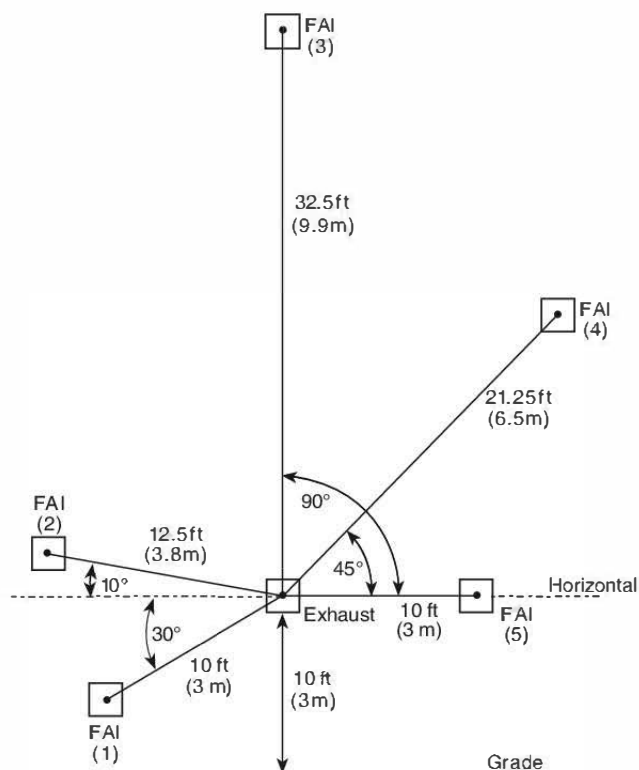


FIGURE 7.8.2.1 Upblast Fan Clearances.



Notes:

1. Fresh air intake (FAI) applies to any air intake, including an operable door or window.
2. Examples:
 - (a) FAIs 1 and 5 are on the same plane of exhaust fan or lower: 10 ft (3 m) min. between closest edges.
 - (b) FAIs 2, 3, and 4 are above the plane of exhaust fan: 10 ft + 0.25 ft (3 m + 76 mm) per degree between closest edges.

FIGURE 7.8.3 Exhaust Termination Distance from Fresh Air Intake (FAI) or Operable Door or Window.

7.8.4.3 Where the ductwork exits through a rated wall, the penetration shall be protected in accordance with 4.4.1.

7.8.4.4 The requirements of 7.8.4.1 through 7.8.4.3 shall not apply to mobile and temporary cooking operations.

Chapter 8 Air Movement

8.1 Exhaust Fans for Commercial Cooking Operations.

8.1.1 Fans used in exhaust systems for commercial cooking shall be listed in accordance with UL 762 or CAN/ULC-S645 for Canada.

8.1.2* Upblast Exhaust Fans.

8.1.2.1 Upblast fans with motors surrounded by the airstream shall be hinged and supplied with flexible weatherproof electrical cable and service hold-open retainers.

8.1.2.2 Installation shall conform to the requirements of Section 7.8.

8.1.2.3 Upblast fans shall have a drain directed to a readily accessible and visible grease receptacle not to exceed 1 gal (3.8 L).

8.1.3* In-Line Exhaust Fans.

8.1.3.1 In-line fans shall be of the type with the motor located outside the airstream and with belts and pulleys protected from the airstream by a greasetight housing.

8.1.3.2 In-line fans shall be connected to the exhaust duct by flanges securely bolted as shown in Figure 8.1.3.2(a) through Figure 8.1.3.2(d) or by a system specifically listed for such use.

8.1.3.3 Flexible connectors shall not be used.

8.1.3.4 If the design or positioning of the fan allows grease to be trapped, a drain directed to a readily accessible and visible grease receptacle not exceeding 1 gal (3.8 L) shall be provided.

8.1.3.5 In-line exhaust fans shall be located in easily accessible areas of adequate size to allow for service or removal.

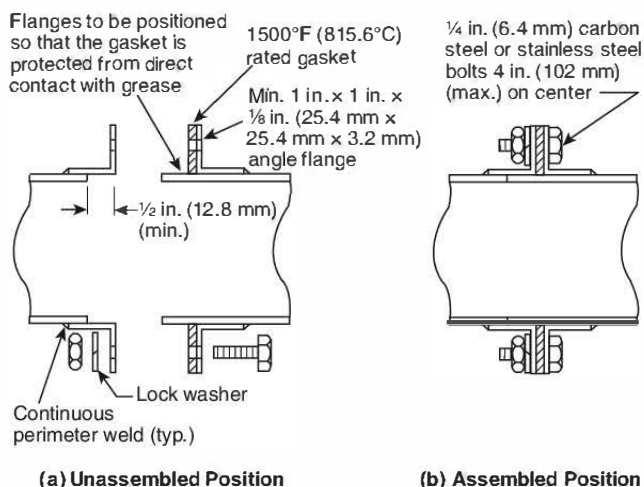


FIGURE 8.1.3.2(a) Typical Section of Duct-to-Fan Connection — Butt Joint Method.

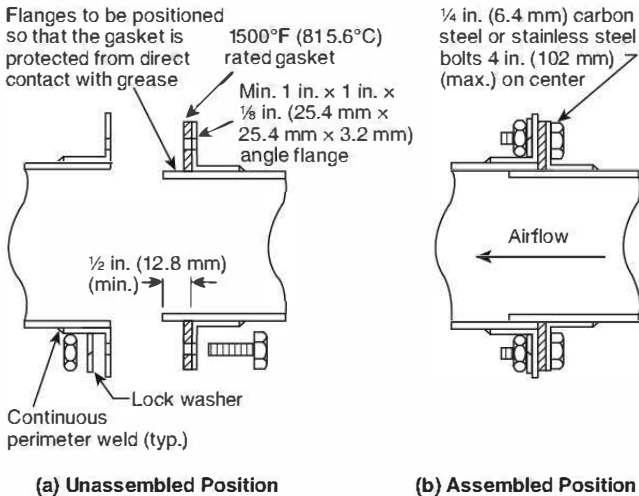


FIGURE 8.1.3.2(b) Typical Section of Duct-to-Fan Connection — Overlapping Method.

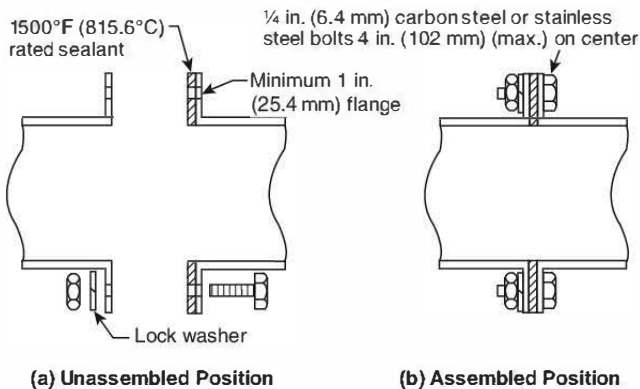


FIGURE 8.1.3.2(c) Typical Section of Duct-to-Fan Connection — Sealant Method.

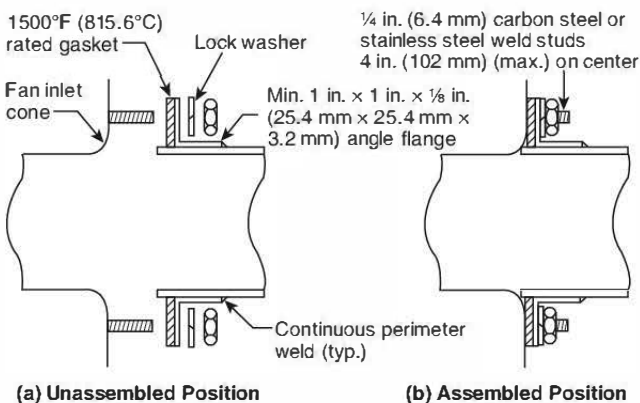


FIGURE 8.1.3.2(d) Typical Section of Duct-to-Fan Connection — Direct to Fan Inlet Cone Method.

8.1.3.6 Where the duct system connected to the fan is in an enclosure, the space or room in which the exhaust fan is located shall have the same fire resistance rating as the enclosure.

8.1.4* Utility Set Exhaust Fans.

8.1.4.1 Utility set exhaust fans, if installed at the rooftop termination point, shall meet the requirements of 7.8.2.1(1) through 7.8.2.1(3) and 7.8.2.2.

8.1.4.2 Fans installed within the building shall be located in an accessible area of adequate size to allow for service or removal.

8.1.4.3 Where the duct system connected to the fan is in an enclosure, the space or room in which the exhaust fan is located shall have the same fire resistance rating as the enclosure.

8.1.4.4 The requirements of 8.1.4.2 and 8.1.4.3 shall not apply to mobile and temporary cooking operations.

8.1.4.5 The fan shall be connected to the exhaust duct by flanges securely bolted as shown in Figure 8.1.3.2(a) through Figure 8.1.3.2(d) or by a system specifically listed for such use.

8.1.4.6 Flexible connectors shall not be used.

8.1.4.7 Exhaust fans shall have a drain directed to a readily accessible and visible grease receptacle not to exceed 1 gal (3.8 L).

8.1.5 Exhaust Fan Housings. Exhaust fan housings shall be constructed of carbon steel not less than 0.060 in. (1.52 mm) (No. 16 MSG) in thickness, of stainless steel not less than 0.048 in. (1.21 mm) (No. 18 MSG) in thickness, or, if listed, in accordance with the terms of the listing.

8.1.6 Openings for Cleaning, Servicing, and Inspection.

8.1.6.1 Openings for cleaning, servicing, and inspection shall conform to the requirements of 7.3.8.

8.1.6.2 Clearances shall conform to the requirements of Section 4.2 or, if installed within an enclosure, to the requirements of 7.7.2.2.

8.1.6.3 Upblast Fans.

8.1.6.3.1 Upblast fans shall be supplied with an access opening of a minimum 3 in. by 5 in. (76 mm by 127 mm) or a circular diameter of 4 in. (101 mm) on the curvature of the outer fan housing to allow for cleaning and inspection of the fan blades.

8.1.6.3.2 On existing upblast fans where sufficient access is not available to allow for the removal of grease contamination, an approved hinge mechanism or access panel shall be installed.

8.1.7 Wiring and Electrical Equipment. All wiring and electrical equipment shall comply with NFPA 70 (see also Chapter 9).

8.2 Airflow.

8.2.1 Air Velocity.

8.2.1.1* The air velocity through any duct shall be not less than 500 ft/min (152.4 m/min).

8.2.1.2 Transition duct sections that do not exceed 3 ft (0.92 m) in length and do not contain grease traps shall be permitted to be connected to hoods and exhaust fans that do not meet this velocity.

8.2.2 Air Volume.

8.2.2.1 Exhaust air volumes for hoods shall be of a sufficient level to provide for capture and removal of grease-laden cooking vapors.

8.2.2.2* Test data, performance tests acceptable to the authority having jurisdiction, or both shall be displayed, provided on request, or both.

8.2.2.3 Lower exhaust air volumes shall be permitted during no-load cooking conditions, provided they are sufficient to capture and remove flue gases and residual vapors from cooking equipment.

8.2.3 Exhaust Fan Operation.

8.2.3.1 A hood exhaust fan(s) shall continue to operate after the extinguishing system has been activated unless fan shutdown is required by a listed component of the ventilation system or by the design of the extinguishing system.

8.2.3.2* The hood exhaust fan shall start upon actuation of the extinguishing system if the exhaust fan and all cooking equipment served by the fan have been shut down, unless fan shutdown is required by a listed component of the ventilation system or by the listing of the extinguishing system.

8.2.3.3 The exhaust fan shall be provided with a means so that the fan is activated when any heat-producing cooking appliance under the hood is turned on.

8.3* Replacement Air.

8.3.1 Replacement air quantity shall be adequate to prevent negative pressures in the commercial cooking area(s) from exceeding 0.02 in. water column (4.98 Pa).

8.3.2 When the fire-extinguishing system activates, makeup air supplied internally to a hood shall be shut off.

8.4 Common Duct (Manifold) Systems.

8.4.1* Master kitchen exhaust ducts that serve multiple tenants shall include provision to bleed air from outdoors or from adjacent spaces into the master exhaust duct where required to maintain the necessary minimum air velocity in the master exhaust duct.

8.4.2 Bleed air ducts shall connect to the top or side of the master exhaust duct.

8.4.3 The bleed air duct shall have a fire damper at least 12 in. (304.8 mm) from the exhaust duct connection.

8.4.4 The bleed air duct shall have the same construction and clearance requirements as the main exhaust duct from the connection to the exhaust duct to at least 12 in. (304.8 mm) on both sides of the fire damper.

8.4.5 Each bleed air duct shall have a means of adjusting (e.g., by using volume dampers) the bleed air quantity.

8.4.6 Means to adjust the bleed air quantity shall be installed between the fire damper and the source of bleed air.

8.4.7 A bleed air duct shall not be used for the exhaust of grease-laden vapors and shall be so labeled.

8.4.8 Unused tenant exhaust connections to the master exhaust duct that are not used as bleed air connections shall be disconnected and sealed at the main duct.

8.4.9 The requirements of 8.4.1 through 8.4.8 shall not apply to mobile and temporary cooking operations.

Chapter 9 Auxiliary Equipment

9.1 Dampers.

9.1.1 Dampers shall not be installed in exhaust ducts or exhaust duct systems.

9.1.2 Where specifically listed for such use or where required as part of a listed device or system, dampers in exhaust ducts or exhaust duct systems shall be permitted.

9.2 Electrical Equipment.

9.2.1 Wiring systems of any type shall not be installed in ducts.

9.2.2 Motors, lights, and other electrical devices shall be permitted to be installed in ducts or hoods or to be located in the path of travel of exhaust products only where specifically listed for such use.

9.2.3 Lighting Units.

9.2.3.1 Lighting units in hoods shall be listed for use over commercial cooking appliances and installed in accordance with the terms of their listing.

9.2.3.1.1* Broken, damaged, or missing globes or metal guards for lighting units shall be replaced.

9.2.3.2 Lighting units on hoods shall not be located in concealed spaces except as permitted by 9.2.3.3 and 9.2.3.4.

9.2.3.3 Lighting units shall be permitted in concealed spaces where such units are part of a listed exhaust hood.

9.2.3.4 Listed lighting units specifically listed for such use and installed in accordance with the terms of the listing shall be permitted to be installed in concealed spaces.

9.2.4* All electrical equipment shall be installed in accordance with *NFPA 70*.

9.3 Other Equipment.

9.3.1* Fume incinerators, thermal recovery units, air pollution control devices, or other devices shall be permitted to be installed in ducts or hoods or to be located in the path of travel of exhaust products where specifically listed for such use.

9.3.1.1 Fume incinerators, thermal recovery units, air pollution control devices, and/or other devices installed in ducts or hoods shall comply with the following:

- (1) The clearance requirements of Section 4.2.
- (2) Hood construction requirements in Section 5.1.
- (3) Exhaust duct construction complying with Chapter 7.
- (4) Other equipment installed in a hood shall meet the simultaneous operation requirements in 10.3.1.
- (5) Other equipment installed in a duct complying with 10.1.3.
- (6) Access panels or doors complying with Chapter 7.
- (7) In-line fans complying with 8.1.3.1.

9.3.1.2 Equipment listed for reduced clearances shall be listed in accordance with UL 1978 or CAN/ULC-S662 for Canada.

9.3.1.3 Equipment shall have space provided to all access panels or doors for the safe removal and servicing of control

devices, such as filters, electrostatic precipitator cells, and odor control media beds, and for cleaning of the equipment housing.

9.3.2 Downgrading other parts of the exhaust system due to the installation of approved devices, whether listed or not, shall not be allowed.

9.3.3 Any equipment installed in the path of exhaust products that provides secondary filtration or air pollution control shall be provided with an approved automatic fire-extinguishing system, installed in accordance with the fire-extinguishing system manufacturer's instructions.

9.3.3.1 The fire-extinguishing system required by 9.3.3 shall provide protection for the component sections of the equipment, and ductwork downstream of the equipment.

9.3.3.2 Filter media used in secondary filtration or air pollution control units and not complying with 6.2.3 shall have fire protection that is adequate for the filter media being used in accordance with the fire-extinguishing system manufacturer's instructions.

9.3.4 If the equipment provides a source of ignition, it shall be provided with detection to operate the fire-extinguishing system protecting the equipment.

9.3.5 Where a cooking exhaust system employs an air pollution control device that recirculates air into the building, the requirements of Chapter 14 shall apply.

9.3.6 Equipment commissioning report(s) shall be provided for other equipment installed.

9.3.7 If the heat source is non-electric and open flames are used, a carbon monoxide detector shall be installed in both the kitchen and dining areas.

9.3.8 The requirements of 9.3.1 through 9.3.7 shall not apply to mobile and temporary cooking operations.

Chapter 10 Fire-Extinguishing Equipment for Cooking Operations in Buildings

10.1 General Requirements.

10.1.1 Fire-extinguishing equipment for the protection of grease removal devices, hood exhaust plenums, and exhaust duct systems shall be provided.

10.1.2* Cooking equipment that produces grease-laden vapors and that might be a source of ignition of grease in the hood, grease removal device, or duct shall be protected by fire-extinguishing equipment.

10.1.3 Fume incinerators, thermal recovery units, air pollution control devices, or other devices installed in the exhaust duct, shall be protected by an automatic fire-extinguishing system.

10.2 Types of Equipment.

10.2.1 Fire-extinguishing equipment shall include both automatic fire-extinguishing systems as primary protection and portable fire extinguishers as secondary backup.

10.2.2* A placard shall be conspicuously placed near each Class K extinguisher that states that the fire protection system shall be activated prior to using the fire extinguisher.

10.2.2.1 The language and wording for the placard shall be approved by the authority having jurisdiction.

10.2.3* Automatic fire-extinguishing systems shall comply with UL 300 or other equivalent standards and shall be installed in accordance with the requirements of the listing.

10.2.3.1* In existing dry or wet chemical systems not in compliance with UL 300, the fire-extinguishing system shall be made to comply with 10.2.3 when any of the following occurs:

- (1) The cooking medium is changed from animal oils and fats to vegetable oils.
- (2) The positioning of the cooking equipment is changed.
- (3) Cooking equipment is replaced.
- (4) The equipment is no longer supported by the manufacturer.

10.2.3.2* All existing fire-extinguishing systems shall meet the requirements of 10.2.3.

10.2.4 Grease removal devices, hood exhaust plenums, exhaust ducts, and cooking equipment that are not addressed in UL 300 or other equivalent test standards shall be protected with an automatic fire-extinguishing system(s) in accordance with the applicable NFPA standard(s), all local building and fire codes, and the fire-extinguishing system's manufacturer's recommendations and shall be approved by the authority having jurisdiction.

10.2.5 Automatic fire-extinguishing equipment provided as part of listed recirculating systems shall comply with UL 710B.

10.2.6 Automatic fire-extinguishing systems shall be installed in accordance with the terms of their listing, the manufacturer's instructions, and the following standards where applicable:

- (1) NFPA 12
- (2) NFPA 13
- (3) NFPA 17
- (4) NFPA 17A
- (5) NFPA 750

10.2.7 Modifications to Existing Hood Systems.

10.2.7.1 Any abandoned pipe or conduit from a previous installation shall be removed from within the hood, plenum, and exhaust duct.

10.2.7.2 Penetrations and holes resulting from the removal of conduit or piping shall be sealed with listed or equivalent liquidtight sealing devices.

10.2.7.3 The addition of obstructions to spray patterns from the cooking appliance nozzle(s) such as baffle plates, shelves, or any modification shall not be permitted.

10.2.7.4 Changes or modifications to the hazard after installation of the fire-extinguishing systems shall result in re-evaluation of the system design by a properly trained, qualified, and certified person(s).

10.2.8 Hoods with Water Wash.

10.2.8.1 Areas requiring protection in accordance with 10.1.1 shall be permitted to be protected by a water-wash system that is listed as a fire-extinguishing system in compliance with UL 300 or other equivalent standards and installed in accordance with the requirements of its listing.

10.2.8.2 Each such area not provided with a listed water-wash fire-extinguishing system shall be provided with a fire-extinguishing system listed for the purpose.

10.2.8.3 The water supply for water-wash fire-extinguishing systems shall be permitted to be supplied from the domestic water supply when the minimum water pressure and flow are provided in accordance with the terms of the listing.

10.2.8.4 The water supply for water-wash fire-extinguishing systems shall be controlled by a listed indicating valve.

10.2.8.5 Where a separate fire-extinguishing system is used for protection of cooking equipment only, a water-wash fire-extinguishing system listed for protection of the grease removal device(s), hood exhaust plenum(s), exhaust duct(s), or combination thereof shall be provided with instructions and appropriate means for electrical interface for simultaneous actuation.

10.2.8.6 A water-wash system approved to be used for protection of the grease removal device(s), hood exhaust plenum(s), exhaust duct(s), or combination thereof shall include instructions and appropriate electrical interface for simultaneous actuation of the water-wash system from an automatic fire-extinguishing system, where the automatic fire-extinguishing system is used for cooking equipment protection only.

10.2.8.7 Where the automatic fire-extinguishing system in accordance with NFPA 17A provides protection for the hood and duct in a hood containing a water-wash system, the water-wash system shall be made inoperable or delayed for a minimum of 60 seconds upon operation of the automatic fire-extinguishing system.

10.2.8.8 Grease removal devices, hood exhaust plenums, and exhaust ducts on hoods with water wash shall be permitted to be protected by a sprinkler system with an individual control valve if the design of the hood prevents the water from reaching the cooking appliances.

10.2.9 Water-Based Fire-Extinguishing System.

10.2.9.1 The water required for listed automatic fire-extinguishing systems shall be permitted to be supplied from the domestic water supply where the minimum water pressure and flow are provided in accordance with the terms of the listing. The water supply shall be controlled by a supervised water supply control valve.

10.2.9.2 Where the water supply is from a dedicated fire protection water supply in a building with one or more fire sprinkler systems, separate indicating control valves and drains shall be provided and arranged so that the hood system and sprinkler systems can be controlled individually.

10.2.10 Water Valve Supervision. Valves controlling the water supply to listed water-wash fire-extinguishing systems, automatic fire-extinguishing systems, or both shall be listed indicating type of valve and shall be supervised open by one of the following methods:

- (1) Central station, proprietary, or remote station alarm service
- (2) Local alarm service that will cause the sounding of an audible signal at a constantly attended point
- (3) Locking valves open
- (4)* Sealing of valves and approved weekly recorded inspection

10.3 Simultaneous Operation.

10.3.1 Fixed pipe extinguishing systems in a single hazard area (see 3.3.44 for the definition of single hazard area) shall be arranged for simultaneous automatic operation upon actuation of any one of the systems.

10.3.1.1 Hoods installed end to end, back to back, or both, or sharing a common ductwork, not exceeding 75 ft (22.9 m) in distance from the farthest hood, and having a grease-producing appliance(s) located under one or more of the hoods, shall be considered a single hazard area requiring simultaneous automatic fire protection in all hoods and ducts.

10.3.1.1.1 In hoods that are installed end to end, back to back, or both, and that share a common ductwork, the ductwork beyond 75 ft (22.9 m) from the farthest hood shall be protected by an independent fire-extinguishing system with its own detection system or by a fire-extinguishing system that activates simultaneously with the fire-extinguishing system(s) protecting the hoods.

10.3.1.2 Hoods installed end to end, back to back, or both that do not share a common exhaust duct and are separated by a wall(s) or other means to ensure that grease-laden vapors exhausted under one hood cannot propagate to the other hoods, the hoods' fire-extinguishing system(s) shall be independent and shall not be required to simultaneously discharge.

10.3.1.3 Fume incinerators, thermal recovery units, air pollution control devices, or other devices installed in the exhaust duct shall not be required to comply with 10.3.1.1.

10.3.2 Simultaneous operation shall not be required where the one fixed pipe extinguishing system is an automatic sprinkler system.

10.3.2.1 Where an automatic sprinkler system is used in conjunction with a water-based fire-extinguishing system served by the same water supply, hydraulic calculations shall consider both systems operating simultaneously.

10.3.3 Simultaneous operation shall be required where a dry or wet chemical system is used to protect common exhaust ductwork by one of the methods specified in NFPA 17 or NFPA 17A.

10.4 Fuel and Electric Power Shutoff.

10.4.1 Upon actuation of any fire-extinguishing system for a cooking operation, all sources of fuel and electric power that produce heat to all equipment protected by the system shall automatically shut off. [17A:4.4.4.1]

10.4.2 Steam supplied from an external source shall not be required to automatically shut off.

10.4.3 Gas appliances not requiring protection but located under the same ventilation equipment where protected appliances are located shall also be automatically shut off upon actuation of the extinguishing system. [17A:4.4.4.2]

10.4.4 Shutoff devices shall require manual resetting prior to fuel or power being restored.

10.4.4.1 Where an electrical gas valve is used for shutting off gas to appliances, a manually reset relay shall be used to restore electrical power to the gas valve.

10.4.5 Solid fuel cooking operations shall not be required to be shut down.

10.5 Manual Actuation.

10.5.1 All systems shall have both automatic and manual methods of actuation.

10.5.1.1* At least one manual actuation device shall be located in a means of egress or at a location acceptable to the authority having jurisdiction.

10.5.1.2 The manual actuation device shall clearly identify the hazard protected and be provided with instructions for its use.

10.5.1.3* Manual actuation devices installed in locations where accidental operation could occur shall be provided with a guard where required by the authority having jurisdiction.

10.5.2 An automatic sprinkler system shall not require a method of manual actuation.

10.6 System Annunciation.

10.6.1 Upon actuation of an automatic fire-extinguishing system, an audible alarm or visual indicator shall be provided to show that the system has actuated.

10.6.2 Where a fire alarm signaling system is serving the occupancy where the extinguishing system is located, the actuation of the automatic fire-extinguishing system shall actuate the fire alarm signaling system in accordance with the requirements of NFPA 72.

10.7 Special Design and Application.

10.7.1 Hoods containing automatic fire-extinguishing systems are protected areas; therefore, these hoods shall not be considered obstructions to overhead sprinkler systems and shall not require additional sprinkler coverage underneath.

10.8 Review and Certification.

10.8.1 Where required, complete drawings of the system installation, including the hood(s), exhaust duct(s), and appliances, along with the interface of the fire-extinguishing system detectors, piping, nozzles, fuel and electric power shutoff devices, agent storage container(s), and manual actuation device(s), shall be submitted to the authority having jurisdiction.

10.8.2* Installation Requirements.

10.8.2.1 Installation of systems shall be performed only by persons properly trained and qualified to install the specific system being provided.

10.8.2.2 The installer shall provide certification to the authority having jurisdiction that the installation is in agreement with the terms of the listing and the manufacturer's instructions and/or approved design.

10.9 Portable Fire Extinguishers.

10.9.1* Portable fire extinguishers shall be selected and installed in kitchen cooking areas in accordance with NFPA 10 and shall be specifically listed for such use.

10.9.2 Class K fire extinguishers shall be provided for cooking appliance hazards that involve combustible cooking media (vegetable oils and animal oils and fats).

10.9.3 Portable fire extinguishers shall be provided for other hazards in kitchen areas and shall be selected and installed in accordance with NFPA 10.

10.9.4 Carbon dioxide-type extinguishers shall not be permitted.

10.9.5 Portable fire extinguishers shall be maintained in accordance with NFPA 10.

Chapter 11 Fire-Extinguishing Equipment for Mobile and Temporary Cooking Operations

11.1 General Requirements.

11.1.1 Fire-extinguishing equipment for the protection of grease removal devices, hood exhaust plenums, and exhaust duct systems shall be provided.

11.1.2* Cooking equipment that produces grease-laden vapors shall be protected by a fire-extinguishing system for the protection of grease removal devices, hood exhaust plenums, and exhaust duct systems.

11.2 Types of Equipment.

11.2.1* A placard shall be conspicuously placed near each Class K extinguisher that states that the fire protection system shall be activated prior to using the fire extinguisher.

11.2.1.1 The language and wording for the placard shall be approved by the authority having jurisdiction.

11.2.2* Automatic fire-extinguishing systems shall comply with UL 300 or other equivalent standards and shall be installed in accordance with the terms of their listing and NFPA 17A.

11.2.3 Modifications to Existing Hood Systems.

11.2.3.1 Any abandoned pipe or conduit from a previous installation shall be removed from within the hood, plenum, and exhaust duct.

11.2.3.2 Penetrations and holes resulting from the removal of conduit or piping shall be sealed with listed or equivalent liquidtight sealing devices.

11.2.3.3 The addition of obstructions to spray patterns from the cooking appliance nozzle(s) such as baffle plates, shelves, or any modification shall not be permitted.

11.2.3.4 Changes or modifications to the hazard after installation of the fire-extinguishing systems shall result in re-evaluation of the system design by a properly trained, qualified, and certified person(s).

11.3 Fuel and Electric Power Shutoff.

11.3.1 Upon actuation of any fire-extinguishing system for a cooking operation, all sources of fuel and electric power that produce heat to all equipment protected by the system shall automatically shut off. [17A:4.4.4.1]

11.3.2 Gas appliances not requiring protection but located under the same ventilation equipment where protected appliances are located shall also be automatically shut off upon actuation of the extinguishing system. [17A:4.4.4.2]

11.3.3 Shutoff devices shall require manual resetting prior to fuel or power being restored.

11.3.3.1 Where an electrical gas valve is used for shutting off gas to appliances, a manually reset relay shall be used to restore electrical power to the gas valve.

11.4 Manual Actuation.

11.4.1 All systems shall have both automatic and manual methods of actuation.

11.4.1.1* At least one manual actuation device shall be located in a means of egress or at a location acceptable to the authority having jurisdiction.

11.4.1.2 The manual actuation device shall clearly identify the hazard protected and be provided with instructions for its use.

11.4.1.3* Manual actuation devices installed in locations where accidental operation could occur shall be provided with a guard where required by the authority having jurisdiction.

11.4.2 An automatic sprinkler system shall not require a method of manual actuation.

11.5 System Annunciation.

11.5.1 Upon actuation of an automatic fire-extinguishing system, an audible alarm or visual indicator shall be provided to show that the system has actuated.

11.5.2 At least one listed audible and visual notification appliance shall be installed on the exterior surface of the vehicle readily audible and visible to the public.

11.6 Review and Certification.

11.6.1 Where required, complete drawings of the system installation, including the hood(s), exhaust duct(s), and appliances, along with the interface of the fire-extinguishing system detectors, piping, nozzles, fuel and electric power shutoff devices, agent storage container(s), and manual actuation device(s), shall be submitted to the authority having jurisdiction and located within the mobile cooking operation.

11.6.2* Installation Requirements.

11.6.2.1 Installation of systems shall be performed only by persons properly trained and qualified to install the specific system being provided.

11.6.2.2 The installer shall provide certification to the authority having jurisdiction that the installation is in agreement with the terms of the listing and the manufacturer's instructions and/or approved design.

11.7 Portable Fire Extinguishers.

11.7.1* Portable fire extinguishers shall be selected and installed in kitchen cooking areas in accordance with NFPA 10 and shall be specifically listed for such use.

11.7.2 Class K fire extinguishers shall be provided for cooking appliance hazards that involve combustible cooking media (vegetable oils and animal oils and fats).

11.7.3 Portable fire extinguishers shall be provided for solid fuel cooking operations in accordance with 15.7.5.

11.7.4 Portable fire extinguishers shall be provided for other hazards in kitchen areas and shall be selected and installed in accordance with NFPA 10.

11.7.5 Where internal combustion engine power sources are provided, at least one portable fire extinguisher rated 20-B:C shall be provided.

11.7.6 Carbon dioxide-type extinguishers shall not be permitted.

11.7.7 Portable fire extinguishers shall be maintained in accordance with NFPA 10.

Chapter 12 Procedures for the Use, Inspection, Testing, and Maintenance of Equipment

12.1 Operating Procedures.

12.1.1 Exhaust systems shall be operated whenever cooking equipment is turned on.

12.1.2 Filter-equipped exhaust systems shall not be operated with filters removed.

12.1.3 Openings provided for replacing air exhausted through ventilating equipment shall not be restricted by covers, dampers, or any other means that would reduce the operating efficiency of the exhaust system.

12.1.4* Instructions shall be provided to new employees on hiring and to all employees annually on the use of portable fire extinguishers and the manual actuation of the fire-extinguishing system.

12.1.4.1 Responsibility for compliance with 12.1.4 shall be that of management of the commercial cooking operation.

12.1.4.2 Records of compliance with 12.1.4 shall be maintained and shall be available to the authority having jurisdiction.

12.1.4.3 Instructions for manually operating the fire-extinguishing system shall be posted conspicuously in the kitchen and shall be reviewed with employees by the management.

12.1.5 Listed exhaust hoods shall be operated in accordance with the terms of their listings and the manufacturer's instructions.

12.1.6 Cooking equipment shall not be operated while its fire-extinguishing system or exhaust system is nonoperational or impaired.

12.1.6.1 Where the fire-extinguishing system or exhaust system is nonoperational or impaired, the system shall be tagged as noncompliant, the system owner or the owner's representative shall be notified in writing of the impairment, and, where required, the authority having jurisdiction shall be notified.

12.1.7 Secondary filtration and pollution control equipment shall be operated in accordance with the terms of its listing and the manufacturer's recommendations.

12.1.7.1 The requirement of 12.1.7 shall not apply to mobile and temporary cooking operations.

12.1.8 Inspection and maintenance of "other equipment" as allowed in 9.3.1 shall be conducted by properly trained and qualified persons at a frequency determined by the manufacturer's instructions or the equipment listing.

12.2 Inspection, Testing, and Maintenance of Fire-Extinguishing Systems.

12.2.1* Maintenance of the fire-extinguishing systems and listed exhaust hoods containing a constant or fire-activated water system that is listed to extinguish a fire in the grease removal devices, hood exhaust plenums, and exhaust ducts

shall be made by properly trained, qualified, and certified person(s) acceptable to the authority having jurisdiction at least every 6 months.

12.2.1.1 The requirement of 12.2.1 shall not apply to mobile and temporary cooking operations.

12.2.2* All actuation and control components, including remote manual pull stations, mechanical and electrical devices, detectors, and actuators, shall be tested for proper operation during the inspection in accordance with the manufacturer's procedures.

12.2.3 The specific inspection and maintenance requirements of the extinguishing system standards as well as the applicable installation and maintenance manuals for the listed system and service bulletins shall be followed.

12.2.4* Fusible links of the metal alloy type and automatic sprinklers of the metal alloy type shall be replaced at least semi-annually.

12.2.5 The year of manufacture and the date of installation of the fusible links shall be marked on the system inspection tag.

12.2.5.1 The tag shall be signed or initialed by the installer.

12.2.5.2 The fusible links shall be destroyed when removed.

12.2.6 Detection devices that are bulb-type automatic sprinklers and fusible links other than the metal alloy type shall be examined and cleaned or replaced annually.

12.2.7 Fixed temperature-sensing elements other than the fusible metal alloy type shall be permitted to remain continuously in service, provided they are inspected and cleaned or replaced if necessary in accordance with the manufacturer's instructions, every 12 months or more frequently to ensure proper operation of the system.

12.2.8 Where required, certificates of inspection and maintenance shall be forwarded to the authority having jurisdiction.

12.2.8.1 Records, including certificates of inspection and maintenance, shall be permitted to be forwarded to or shared with the authority having jurisdiction either by hard copy or electronically.

12.3 Inspection of Fire Dampers.

12.3.1 The requirements in Section 12.3 shall not apply to mobile and temporary cooking operations.

12.3.2 Actuation components for fire dampers shall be inspected for proper operation in accordance with the manufacturer's listed procedures.

12.3.3 Replacement of Fusible Links.

12.3.3.1 Fusible links on fire damper assemblies shall be replaced at least semiannually or more frequently as necessary.

12.3.3.2 Replacement shall be made by a certified person acceptable to the authority having jurisdiction.

12.3.4* Documentation Tag.

12.3.4.1 The year of manufacture and the date of installation of the fusible links shall be documented.

12.3.4.2 The tag shall be signed or initialed by the installer.

12.4* Inspection for Grease Buildup. The entire exhaust system shall be inspected for grease buildup by a properly trained, qualified, and certified person(s) acceptable to the authority having jurisdiction and in accordance with Table 12.4.

12.5 Inspection, Testing, and Maintenance of Listed Hoods Containing Mechanical, Water Spray, or Ultraviolet Devices. Listed hoods containing mechanical or fire-actuated dampers, internal washing components, or other mechanically operated devices shall be inspected and tested by properly trained, qualified, and certified persons every 6 months or at frequencies recommended by the manufacturer in accordance with their listings.

12.6 Cleaning of Exhaust Systems.

12.6.1* If, upon inspection, the exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust system shall be cleaned by a properly trained, qualified, and certified person(s) acceptable to the authority having jurisdiction.

12.6.1.1 A measurement system of deposition shall be established to trigger a need to clean when the exhaust system is inspected at the frequencies in Table 12.4.

12.6.1.1.1 Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to remove combustible contaminants to a minimum of 0.002 in. (50 µm).

12.6.1.1.2 A grease depth gauge comb as shown in Figure 12.6.1.1.2 shall be placed upon the surface to measure grease depth.

12.6.1.1.3 Where a measured depth of 0.078 in. (2000 µm) is observed, the surfaces shall be cleaned in accordance with 12.6.1.

Table 12.4 Schedule of Inspection for Grease Buildup

Type or Volume of Cooking	Inspection Frequency
Systems serving solid fuel cooking operations	Monthly
*Systems serving high-volume cooking operations	Quarterly
Systems serving moderate-volume cooking operations	Semiannually
†Systems serving low-volume cooking operations	Annually

*High-volume cooking operations include 24-hour cooking, charbroiling, and wok cooking.

†Low-volume cooking operations include churches, day camps, seasonal businesses, and senior centers.

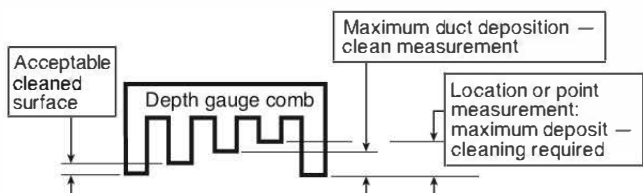


FIGURE 12.6.1.1.2 Depth Gauge Comb.

12.6.1.1.4 Where a measured depth of 0.125 in. (3175 µm) is observed in a fan housing, the surfaces shall be cleaned in accordance with 12.6.1.

12.6.2 Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to remove combustible contaminants prior to surfaces becoming heavily contaminated with grease or oily sludge.

12.6.3 At the start of the cleaning process, electrical switches that could be activated accidentally shall be locked out.

12.6.4 Components of the fire suppression system shall not be rendered inoperable during the cleaning process.

12.6.5 Fire-extinguishing systems shall be permitted to be rendered inoperable during the cleaning process where serviced by properly trained and qualified persons.

12.6.6 Flammable solvents or other flammable cleaning aids shall not be used.

12.6.7 Cleaning chemicals shall not be applied on fusible links or other detection devices of the automatic extinguishing system.

12.6.8 After the exhaust system is cleaned, it shall not be coated with powder or other substance.

12.6.9 When cleaning procedures are completed, all access panels (doors) and cover plates shall be restored to their normal operational condition.

12.6.10 When an access panel is removed, a service company label or tag preprinted with the name of the company and giving the date of inspection or cleaning shall be affixed near the affected access panels.

12.6.11 Dampers and diffusers shall be positioned for proper airflow.

12.6.12 When cleaning procedures are completed, all electrical switches and system components shall be returned to an operable state.

12.6.13 When an exhaust system is inspected or cleaned, a certificate showing the name of the servicing company, the name of the person performing the work, and the date of inspection or cleaning shall be maintained on the premises.

12.6.14 After cleaning or inspection is completed, the exhaust cleaning company and the person performing the work at the location shall provide the owner of the system with a written report that also specifies areas that were inaccessible or not cleaned.

12.6.15 Where required, certificates of inspection and cleaning and reports of areas not cleaned shall be submitted to the authority having jurisdiction.

12.6.16 Metal containers used to collect grease drippings shall be inspected or emptied at least weekly.

12.7 Cooking Equipment Maintenance.

12.7.1 Inspection and servicing of the cooking equipment shall be made at least annually by properly trained and qualified persons.

12.7.2* Cooking equipment that collects grease below the surface, behind the equipment, or in cooking equipment flue gas exhaust, such as griddles, deep-fat fryers, or charbroilers,

shall be inspected and, if found with grease accumulation, cleaned by a properly trained, qualified, and certified person(s) acceptable to the authority having jurisdiction.

Chapter 13 Minimum Safety Requirements for Cooking Equipment

13.1 Cooking Equipment.

13.1.1* Cooking equipment shall be approved based on one of the following criteria:

- (1) Listings by a testing laboratory
- (2) Test data acceptable to the authority having jurisdiction

13.1.2 Installation.

13.1.2.1* All listed appliances shall be installed in accordance with the terms of their listings and the manufacturer's instructions.

13.1.2.1.1 Solid fuel used for flavoring within a gas-operated appliance shall be in a solid fuel holder (smoker box) that is listed with the equipment.

13.1.2.2* Cooking appliances requiring protection shall not be moved, modified, or rearranged without prior re-evaluation of the fire-extinguishing system by the system installer or servicing agent, unless otherwise allowed by the design of the fire-extinguishing system.

13.1.2.2.1 A solid fuel holder shall not be added to an existing appliance until the fire-extinguishing system has been evaluated by the fire-extinguishing system service provider.

13.1.2.3 The fire-extinguishing system shall not require re-evaluation where the cooking appliances are moved for the purposes of maintenance and cleaning, provided the appliances are returned to approved design location prior to cooking operations, and any disconnected fire-extinguishing system nozzles attached to the appliances are reconnected in accordance with the manufacturer's listed design manual.

13.1.2.3.1* An approved method shall be provided that will ensure that the appliance is returned to an approved design location.

13.1.2.4 All deep-fat fryers shall be installed with at least a 16 in. (406 mm) space between the fryer and surface flames from adjacent cooking equipment.

13.1.2.5 Where a steel or tempered glass baffle plate is installed at a minimum 8 in. (203 mm) in height between the fryer and surface flames of the adjacent appliance, the requirement for a 16 in. (406 mm) space shall not apply.

13.1.2.5.1 If the fryer and the surface flames are at different horizontal planes, the minimum height of 8 in. (203 mm) shall be measured from the higher of the two.

13.2 Operating Controls. Deep-fat fryers shall be equipped with a separate high-limit control in addition to the adjustable operating control (thermostat) to shut off fuel or energy when the fat temperature reaches 475°F (246°C) at 1 in. (25.4 mm) below the surface.

Chapter 14 Cooking Operations in Buildings That Utilize Recirculating Systems

14.1 General Requirements. Recirculating systems containing or for use with appliances used in processes producing smoke or grease-laden vapors shall be equipped with components complying with the following:

- (1) The clearance requirements of Section 4.2
- (2) A hood complying with the requirements of Chapter 5
- (3) Grease removal devices complying with Chapter 6
- (4) The air movement requirements of 8.2.1.2 and 8.2.2.3
- (5) Auxiliary equipment (such as particulate and odor removal devices) complying with Chapter 9
- (6) Fire-extinguishing equipment complying with the requirements of Chapter 10 with the exception of 10.1.1 and 10.5.1, which shall not apply
- (7) The use and maintenance requirements of Chapter 12
- (8) The minimum safety requirements of Chapter 13
- (9) All the requirements of Chapter 14

14.2 Design Restrictions. All recirculating systems shall comply with the requirements of Section 14.2.

14.2.1 Only gas-fueled or electrically fueled cooking appliances shall be used.

14.2.2 Listed gas-fueled equipment designed for use with specific recirculating systems shall have the flue outlets connected in the intended manner.

14.2.3 Gas-fueled appliances shall have a minimum 18 in. (457 mm) clearance from the flue outlet to the filter inlet in accordance with 6.2.2 and shall meet the installation requirements of NFPA 54 or NFPA 58.

14.2.4 Recirculating systems shall be listed with a testing laboratory in accordance with UL 710B.

14.2.4.1 The recirculating system listing shall include integral fire protection for recirculating hoods, including canopy type.

14.2.4.2 Cooking appliances that require protection and that are under a recirculating hood shall be protected by either the integral fire protection system in accordance with UL 710B, or a system in accordance with Chapter 10.

14.2.5 There shall be no substitution or exchange of cooking appliances, filter components, blower components, or fire-extinguishing system components that would violate the listing of the appliance.

14.2.6 A recirculating system shall not use cooking equipment that exceeds the recirculating system's labeled maximum limits for that type of equipment, stated in maximum energy input, maximum cooking temperature, and maximum square area of cooking surface or cubic volume of cooking cavity.

14.2.7 The listing label shall show the type(s) of cooking equipment tested and the maximum limits specified in 14.2.6.

14.2.8 A fire-actuated damper shall be installed at the exhaust outlet of the system.

14.2.9 The fire damper shall be constructed of at least the same gauge as the shell.

14.2.10 The actuation device for the fire damper shall have a maximum temperature rating of 375°F (190°C).

14.2.11 The power supply of any electrostatic precipitator (ESP) shall be of the "cold spark," ferroresonant type in which the voltage falls off as the current draw of a short increases.

14.2.12 Listing evaluation shall include the following:

- (1) Capture and containment of vapors at published and labeled airflows
- (2) Grease discharge at the exhaust outlet of the system not to exceed an average of 0.00018 oz/ft³ (5 mg/m³) of exhausted air sampled from that equipment at maximum amount of product that is capable of being processed over a continuous 8-hour test per EPA Test Method 202, with the system operating at its minimum listed airflow
- (3) Listing and labeling of clearance to combustibles from all sides, top, and bottom
- (4) Electrical connection in the field in accordance with NFPA 70
- (5) Interlocks on all removable components that lie in the path of airflow within the unit to ensure that they are in place during operation of the cooking appliance

14.3 Interlocks.

14.3.1 The recirculating system shall be provided with interlocks of all critical components and operations as indicated in 14.3.2 through 14.3.4 such that, if any of these interlocks are interrupted, the cooking appliance will not be able to operate.

14.3.2 All closure panels encompassing airflow sections shall have interlocks to ensure that the panels are in place and fully sealed.

14.3.3 Each filter component (grease and odor) shall have an interlock to prove the component is in place.

14.3.4 ESP Interlocks.

14.3.4.1 Each ESP shall have a sensor to prove its performance is as designed, with no interruption of the power to exceed 2 minutes.

14.3.4.2 The sensor shall be a manual reset device or circuit.

14.3.5 Airflow Switch or Transducer.

14.3.5.1 An airflow switch or transducer shall be provided after the last filter component to ensure that a minimum airflow is maintained.

14.3.5.2 The airflow switch or transducer shall open the interlock circuit when the airflow falls 25 percent below the system's normal operating flow or 10 percent below its listed minimum rating, whichever is lower.

14.3.5.3 The airflow switch or transducer shall be a manual reset device or circuit.

14.4 Location and Application Restrictions.

14.4.1 The location of recirculating systems shall be approved by the authority having jurisdiction.

14.4.2 Items to be reviewed in the fire risk assessment shall include, but not be limited to, life safety, combustibility of surroundings, proximity to air vents, and total fuel load.

14.5 Additional Fire Safety Requirements.

14.5.1 In addition to the appliance nozzle(s), a recirculating system shall be listed with the appropriate fire protection for

grease filters, grease filtration, odor filtration units, and ductwork, where applicable.

14.5.2 In addition to any other fire-extinguishing system actuation device, there shall be a fire-extinguishing system actuation device installed downstream of any ESP.

14.5.3 The requirements of Section 10.6 shall also apply to recirculating system locations.

14.5.4 A means of manual actuation of the fire-extinguishing system shall be provided in an area where it is safely accessible in the event of a fire in the appliance.

14.5.5 The manual actuation device for the fire-extinguishing system shall be clearly identified.

14.6 Use and Maintenance.

14.6.1 Automatic or manual covers on cooking appliances, especially fryers, shall not interfere with the application of the fire suppression system.

14.6.2 All filters shall be cleaned or replaced in accordance with the manufacturer's instructions.

14.6.3 All ESPs shall be cleaned a minimum of once per week and according to the manufacturer's cleaning instructions.

14.6.4 The entire hood plenum and the blower section shall be cleaned a minimum of once every 3 months.

14.6.5 Inspection and testing of the total operation and all safety interlocks in accordance with the manufacturer's instructions shall be performed by qualified service personnel a minimum of once every 6 months or more frequently if required.

14.6.6 Fire-extinguishing equipment shall be inspected in accordance with Section 12.2.

14.6.7 A signed and dated log of maintenance as performed in accordance with 14.6.4 and 14.6.5 shall be available on the premises for use by the authority having jurisdiction.

Chapter 15 Solid Fuel Cooking Operations

15.1 Venting Application. Venting requirements of solid fuel cooking operations shall be determined in accordance with 15.1.1 through 15.1.8.

15.1.1 Where solid fuel cooking equipment is required by the manufacturer to have a natural draft, the vent shall comply with Section 15.4.

15.1.2 Where the solid fuel cooking equipment has a self-contained top, is the only appliance to be vented in an isolated space (except for a single water heater with its own separate vent), has a separate makeup air system, and is provided with supply and return air (not supplied or returned from other spaces), the system shall comply with Sections 15.4 and 15.6.

15.1.3 The requirements of 15.1.1 and 15.1.2 shall not apply to mobile and temporary cooking operations.

15.1.4 Where the solid fuel cooking equipment is located in a space with other vented equipment, all vented equipment shall have an exhaust system interlocked with a makeup air system for the space per Section 15.6.

15.1.5 Natural draft ventilation systems and power-exhausted ventilation systems shall comply with Sections 15.3, 15.4, and 15.6.

15.1.6 Where a solid fuel cooking appliance allows effluent to escape from the appliance opening, this opening shall be covered by a hood and an exhaust system that meets the requirements of Sections 15.3, 15.4, and 15.6.

15.1.7 Solid fuel cooking operations shall have spark arresters to minimize the passage of airborne sparks and embers into plenums and ducts.

15.1.8 Where the solid fuel cooking operation is not located under a hood, a spark arrester shall be provided to minimize the passage of sparks and embers into flues and chimneys.

15.1.8.1 The requirement of 15.1.8 shall not apply to mobile and temporary cooking operations.

15.2 Location of Appliances.

15.2.1 For cooking operations in buildings, every appliance shall be located with respect to building construction and other equipment so as to permit access to the appliance.

15.2.1.1 For mobile and temporary cooking operations, every appliance shall be located with respect to equipment so as to permit access to the appliance.

15.2.2* Solid fuel cooking appliances shall not be installed in confined spaces.

15.2.3 Solid fuel cooking appliances listed for installation in confined spaces such as alcoves shall be installed in accordance with the terms of the listing and the manufacturer's instructions.

15.2.4 Solid fuel cooking appliances shall not be installed in any location where gasoline or any other flammable vapors or gases are present.

15.3 Hoods for Solid Fuel Cooking.

15.3.1 Hoods shall be sized and located in a manner capable of capturing and containing all the effluent discharging from the appliances.

15.3.2 The hood and its exhaust system shall comply with the requirements of Chapters 5 through 10.

15.3.3 Except as permitted in 15.3.4, exhaust systems serving solid fuel cooking equipment in buildings, including gas or electrically operated equipment, shall be separate from all other exhaust systems.

15.3.3.1 Exhaust systems serving solid fuel cooking equipment in mobile and temporary cooking operations, including gas or electrically operated equipment, shall be separate from all other exhaust systems.

15.3.4* Gas-operated equipment utilizing solid fuel for flavoring that meets all the following conditions shall not be required to have a separate exhaust system:

- (1)* The solid fuel holder (smoker box) shall be listed with the gas-operated equipment.
- (2) The solid fuel holder shall be located underneath the gas burners.
- (3) Spark arresters conforming with 15.1.7 shall be provided.

- (4)* The maximum quantity of solid fuel consumed shall not exceed 1 lb (0.45 kg) per hour per 100,000 Btu/hr (29.3 kW) of gas burner capacity.
- (5) The gas-operated equipment shall be protected by a fire suppression system listed for the equipment, including the solid fuel holder.
- (6) Gas-operated equipment with integral solid fuel holder(s) intended for flavoring, such as radiant charbroiler(s), shall comply simultaneously with the requirements of UL 300 that address the gas radiant charbroiler(s) and mesquite wood charbroiler(s).
- (7) A fire suppression system nozzle(s) shall be installed to protect the solid fuel holder.
- (8) The fire suppression system shall be designed and installed to protect the entire cooking operation.
- (9) Each solid fuel holder shall be limited to a size of 150 in.³ (2.5 L), with no dimension to exceed 20 in. (51 cm).
- (10) A maximum of one solid fuel holder for each 100,000 Btu/hr (29.3 kW), or portion thereof, of burner capacity shall be permitted.
- (11) Solid fuel shall be immersed in water for a continuous period of at least 24 hours immediately prior to being placed in the cooking equipment.
- (12) The inspection frequency shall be the same as for solid fuel cooking operations in Table 12.4.

15.3.4.1 Gas-operated equipment utilizing solid fuel for flavoring that meets 15.3.4 shall be inspected, cleaned, and maintained in accordance with Section 15.8.

15.3.4.2 The requirements of 15.3.4 and 15.3.4.1 shall not apply to mobile and temporary cooking operations.

15.3.5 Cooking equipment not requiring automatic fire-extinguishing equipment (per Chapter 10) shall be permitted to be installed under a common hood with solid fuel cooking equipment that is served by a duct system separate from all other exhaust systems.

15.4 Exhaust for Solid Fuel Cooking. Where a hood is not required, in buildings where the duct system is three stories or less in height, a duct complying with Chapter 7 shall be provided.

15.4.1 If a hood is used in buildings where the duct system is three stories or less in height, the duct system shall comply with Chapter 7.

15.4.2 A listed or approved grease duct system that is four stories in height or greater shall be provided for solid fuel cooking exhaust systems.

15.4.3 Where a hood is used, the duct system shall conform with the requirements of Chapter 7.

15.4.4 Wall terminations of solid fuel exhaust systems shall be prohibited.

15.4.5 The requirements of Section 15.4 through 15.4.4 shall not apply to mobile and temporary cooking operations.

15.5 Grease Removal Devices for Solid Fuel Cooking.

15.5.1 Grease removal devices shall be constructed of steel or stainless steel or be approved for solid fuel cooking.

15.5.2 If airborne sparks and embers can be generated by the solid fuel cooking operation, spark arrester devices shall be

used prior to using the grease removal device, to minimize the entrance of these sparks and embers into the grease removal device and into the hood and the duct system.

15.5.3 Filters shall be a minimum of 4 ft (1.2 m) above the appliance cooking surface.

15.6 Air Movement for Solid Fuel Cooking.

15.6.1 Exhaust system requirements shall comply with Chapter 8 for hooded operation or shall be installed in accordance with the manufacturer's recommendations for unhooded applications.

15.6.1.1 The requirement of 15.6.1 shall not apply to mobile and temporary cooking operations.

15.6.2 A replacement or makeup air system shall be provided to ensure a positive supply of replacement air at all times during cooking operations.

15.6.3 Makeup air systems serving solid fuel cooking operations shall be interlocked with the exhaust air system and powered, if necessary, to prevent the space from attaining a negative pressure while the solid fuel appliance is in operation.

15.7 Fire-Extinguishing Equipment for Solid Fuel Cooking.

15.7.1 Solid fuel cooking appliances that produce grease-laden vapors shall be protected by listed fire-extinguishing equipment.

15.7.2 Where acceptable to the authority having jurisdiction, solid fuel cooking appliances constructed of solid masonry or reinforced portland or refractory cement concrete and vented in accordance with NFPA 211 shall not require fixed automatic fire-extinguishing equipment.

15.7.2.1 The requirement of 15.7.2 shall not apply to mobile and temporary cooking operations.

15.7.3 Listed fire-extinguishing equipment shall be provided for the protection of grease removal devices, hoods, and duct systems.

15.7.4 Where acceptable to the authority having jurisdiction, solid fuel cooking appliances constructed of solid masonry or reinforced portland or refractory cement concrete and vented in accordance with NFPA 211 shall not require automatic fire-extinguishing equipment for the protection of grease removal devices, hoods, and duct systems.

15.7.4.1 The requirement of 15.7.4 shall not apply to mobile and temporary cooking operations.

15.7.5 Listed fire-extinguishing equipment for solid fuel-burning cooking appliances, where required, shall comply with Chapter 10 and shall use water-based agents.

15.7.6 Fire-extinguishing equipment shall be rated and designed to extinguish solid fuel cooking fires.

15.7.7 The fire-extinguishing equipment shall be of sufficient size to totally extinguish fire in the entire hazard area and prevent reignition of the fuel.

15.7.8* All solid fuel appliances (whether under a hood or not) with fire boxes of 5 ft³ (0.14 m³) volume or less shall have at least a listed 2-A rated water spray fire extinguisher or a 1.6 gal (6 L) wet chemical fire extinguisher listed for Class K

fires in accordance with NFPA 10, with a maximum travel distance of 20 ft (6 m) to the appliance.

15.7.9 Hose Protection.

15.7.9.1 Solid fuel appliances with fireboxes exceeding 5 ft³ (0.14 m³) shall be provided with a fixed water pipe system with a hose in the kitchen capable of reaching the firebox.

15.7.9.1.1 The hose shall be equipped with an adjustable nozzle capable of producing a fine to medium spray or mist.

15.7.9.1.2 The nozzle shall be of the type that cannot produce a straight stream.

15.7.9.2 The system shall have a minimum operating pressure of 40 psi (275.8 kPa) and shall provide a minimum of 5 gpm (19 L/min).

15.7.9.3 For mobile and temporary cooking operations, the system shall have a minimum water supply of 25 gal (94.6 L) for each firebox exceeding 5 ft³ (0.14 m³).

15.7.10 Fire suppression for fuel storage areas shall comply with Section 15.9 of this standard.

15.7.11 In addition to the requirements of 15.7.8 through 15.7.10, where any solid fuel cooking appliance is also provided with auxiliary electric, gas, oil, or other fuel for ignition or supplemental heat and the appliance is also served by any portion of a fire-extinguishing system complying with Chapter 10, such auxiliary fuel shall be shut off on actuation of the fire-extinguishing system.

15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking. Solid fuel cooking appliances shall be inspected, cleaned, and maintained in accordance with the procedures outlined in Chapter 12 and with 15.8.1 through 15.8.5.

15.8.1 The combustion chamber shall be scraped clean to its original surface once each week and shall be inspected for deterioration or defects.

15.8.2 Any significant deterioration or defect that might weaken the chamber or reduce its insulation capability shall be immediately repaired.

15.8.3 The flue or chimney shall be inspected weekly for the following conditions:

- (1) Residue that might begin to restrict the vent or create an additional fuel source
- (2) Corrosion or physical damage that might reduce the flue's capability to contain the effluent

15.8.3.1 The flue or chimney shall be cleaned before these conditions exist.

15.8.3.2 The flue or chimney shall be repaired or replaced if any unsafe condition is evident.

15.8.4 Spark arrester screens located at the entrance of the flue or in the hood assembly shall be cleaned prior to their becoming heavily contaminated and restricted.

15.8.5 Filters and filtration devices installed in a hood shall be cleaned per 15.8.4.

15.9 Minimum Safety Requirements: Fuel Storage, Handling, and Ash Removal for Solid Fuel Cooking.

15.9.1 Installation Clearances.

15.9.1.1 Solid fuel cooking appliances shall be installed on floors of noncombustible construction that extend 3 ft (0.92 m) in all directions from the appliance.

15.9.1.2 Floors with noncombustible surfaces shall be permitted to be used where they have been approved for such use by the authority having jurisdiction.

15.9.1.3 Floor assemblies that have been listed for solid fuel appliance applications shall be permitted to be used.

15.9.1.4 Solid fuel cooking appliances that have been listed for zero clearance to combustibles on the bottom and sides and have an approved hearth extending 3 ft (0.92 m) in all directions from the service door(s) shall be permitted to be used on combustible floors.

15.9.1.5 Combustible and limited-combustible surfaces or construction within 3 ft (0.92 m) of the sides or 6 ft (1.8 m) above a solid fuel cooking appliance shall be protected in a manner acceptable to the authority having jurisdiction.

15.9.1.6 Solid fuel cooking appliances that are specifically listed for less clearance to combustibles shall be permitted to be installed in accordance with the requirements of the listing and the manufacturer's instructions.

15.9.2 Solid Fuel Storage.

15.9.2.1 Where storage is in the same room as the solid fuel appliance or in the same room as the fuel-loading or clean-out doors, fuel storage shall not exceed a 1-day supply.

15.9.2.2 Fuel shall not be stored above any heat-producing appliance or vent or closer than 3 ft (0.92 m) to any portion of a solid fuel appliance constructed of metal or to any other cooking appliance that could ignite the fuel.

15.9.2.3 Fuel shall be permitted to be stored closer than the requirements of 15.9.2.2 where a solid fuel appliance or other cooking appliance is listed or approved for less clearance to combustibles.

15.9.2.4 Fuel shall not be stored in the path of the ash removal.

15.9.2.5 Where stored in the same building as the solid fuel appliance, fuel shall be stored only in an area with walls, floor, and ceiling of noncombustible construction extending at least 3 ft (0.92 m) past the outside dimensions of the storage pile.

15.9.2.6 Fuel shall be permitted to be stored in an area with walls, floor, and ceiling of combustible or limited-combustible construction where protected in accordance with 4.2.3.

15.9.2.7 Fuel shall be separated from all flammable liquids, all ignition sources, all chemicals, and all food supplies and packaging goods.

15.9.2.8 All fuel storage areas for cooking operations in buildings shall be provided with a sprinkler system meeting the requirements of NFPA 13 except as permitted by 15.9.2.8.2 and 15.9.2.8.3.

15.9.2.8.1 For mobile and temporary cooking operations, all fuel storage areas larger than 5 ft³ (0.14 m³) shall be provided hose protection as required by 15.7.9.

15.9.2.8.2 Where acceptable to the authority having jurisdiction, fuel storage areas shall be permitted to be protected with a fixed water pipe system with a hose capable of reaching all parts of the area.

15.9.2.8.3 In lieu of the sprinkler system outlined in 15.9.2.8, a listed 2-A rated water spray fire extinguisher or a 1.6 gal (6 L) wet chemical fire extinguisher listed for Class K fires with a maximum travel distance of 20 ft (6 m) to the solid fuel piles shall be permitted to be used for a solid fuel pile, provided that the fuel pile does not exceed 5 ft³ (0.14 m³) volume.

15.9.2.8.3.1 The requirement of 15.9.2.8.3 shall not apply to mobile and temporary cooking operations.

15.9.3 Solid Fuel Handling and Ash Removal.

15.9.3.1 Solid fuel shall be ignited with a match, an approved built-in gas flame, or other approved ignition source.

15.9.3.2 Combustible or flammable liquids shall not be used to assist ignition.

15.9.3.3 Matches and other portable ignition sources shall not be stored in the vicinity of the solid fuel appliance.

15.9.3.4 Solid fuel shall be added to the fire as required in a safe manner and in quantities and ways not creating a higher flame than is required.

15.9.3.5 Long-handled tongs, hooks, and other required devices shall be provided and used to safely add fuel, adjust the fuel position, and control the fire without the user having to reach into the firebox.

15.9.3.6 Ash Protection.

15.9.3.6.1 Ash, cinders, and other fire debris shall be removed from the firebox at regular intervals to prevent interference with the draft to the fire and to minimize the length of time the access door is open.

15.9.3.6.2 All ash shall be removed from the chamber a minimum of once a day.

15.9.3.6.3 The ash shall be sprayed with water before removal to extinguish any hot ash or cinders and to control the dust when the ash is moved.

15.9.3.7 Hose Protection.

15.9.3.7.1 For the purposes described in 15.9.3.6.3, to cool a fire that has become too hot and to stop all fire before the premises are vacated, a water supply with a flexible hose shall be provided at the solid fuel appliance.

15.9.3.7.2 For appliances with fireboxes not exceeding 5 ft³ (0.14 m³), the water source shall be permitted to be a 10 gal (37.9 L) container with a gravity arrangement or a hand pump for pressure.

15.9.3.7.3 For appliances with fireboxes over 5 ft³ (0.14 m³), the water source shall be a fixed pipe water system with a hose of adequate length to reach the combustion and cooking chambers of the appliance.

15.9.3.7.4 For either application, the nozzle shall be fitted with a manual shutoff device and shall be of the type to provide a fine to medium spray capable of reaching all areas of the combustion and cooking chambers.

15.9.3.7.4.1 The nozzle shall be of the type that cannot produce a straight stream.

15.9.3.8 Ash Removal Container or Cart.

15.9.3.8.1 A heavy metal container or cart (minimum 16 gauge) with a cover shall be provided for the removal of ash.

15.9.3.8.2 The ash removal container or cart shall not exceed a maximum of 20 gal (75.7 L) capacity, shall be assigned for this one purpose, shall be able to be handled easily by any employee assigned the task, and shall pass easily through any passageway to the outside of the building or vehicle.

15.9.3.8.3 The container or cart shall always be covered when it is being moved through the premises or vehicle.

15.9.3.8.4 When any hole occurs in a container from corrosion or damage, the container shall be repaired or replaced immediately.

15.9.3.9 Ash Removal Process.

15.9.3.9.1 Tools shall be provided so that ash removal can be accomplished without having to reach into the chamber.

15.9.3.9.2 The ash shall be spread out gently in small lots on the chamber floor or on a shovel, to be sprayed before it is removed to the metal container or cart.

15.9.3.9.3 If the floor of the chamber is of a metal that is subject to rapid corrosion from water, then a noncombustible, corrosion-resistant pan shall be placed just outside the clean-out door for this purpose.

15.9.3.9.4 The ash shall be carried to a separate heavy metal container (or dumpster) used exclusively for the purpose.

15.9.4 Other Safety Requirements.

15.9.4.1 Metal-fabricated solid fuel cooking appliances shall be listed for the application where produced in practical quantities or shall be approved by the authority having jurisdiction.

15.9.4.2 Where listed, metal-fabricated solid fuel cooking appliances shall be installed in accordance with the terms of their listings and with the applicable requirements of this standard.

15.9.4.3 Site-Built Solid Fuel Cooking Appliances.

15.9.4.3.1 Site-built solid fuel cooking appliances shall be submitted for approval to the authority having jurisdiction before being considered for installation.

15.9.4.3.2 All units submitted to the authority having jurisdiction shall be installed, operated, and maintained in accordance with the approved terms of the manufacturer's instructions and any additional requirements set forth by the authority having jurisdiction.

15.9.4.4 Except for the spark arresters required in 15.1.7, there shall be no additional devices of any type in any portion of the appliance, flue pipe, and chimney of a natural draft solid fuel operation.

15.9.4.5 No solid fuel cooking device of any type shall be permitted for deep fat frying involving more than 1 qt (0.95 L) of liquid shortening, nor shall any solid fuel cooking device be permitted within 3 ft (0.92 m) of any deep fat frying unit.

Chapter 16 Cooking Operations in Buildings That Utilize Downdraft Appliance Ventilation Systems

16.1* General Requirements.

16.1.1 Downdraft appliance ventilation systems containing or for use with appliances used in processes producing smoke or grease-laden vapors shall be equipped with components complying with the following:

- (1) The clearance requirements of Section 4.2
- (2) The primary collection means designed for collecting cooking vapors and residues complying with the requirements of Chapter 5
- (3) Grease removal devices complying with Chapter 6
- (4) Special-purpose filters as listed in accordance with UL 1046 or CAN/ULC-S649 for Canada
- (5) Exhaust ducts complying with Chapter 7
- (6) The air movement requirements of 8.2.1.2 and 8.2.2.3
- (7) Auxiliary equipment (such as particulate and odor removal devices) complying with Chapter 9
- (8) Fire-extinguishing equipment complying with the requirements of Chapter 10 and as specified in Section 16.2
- (9) The use and maintenance requirements of Chapter 12
- (10) The minimum safety requirements of Chapter 13

16.1.2 The downdraft appliance ventilation system shall be capable of capturing and containing all the effluent discharging from the appliance(s) it is serving.

16.2 Fire-Extinguishing Equipment. For fire-extinguishing equipment on downdraft appliance ventilation systems, the following shall apply:

- (1) Cooking surface, duct, and plenum protection shall be provided.
- (2) At least one fusible link or heat detector shall be installed within each exhaust duct opening in accordance with the manufacturer's listing.
- (3) A fusible link or heat detector shall be provided for each protected cooking appliance located in the plenum area of that appliance or in accordance with the extinguishing system manufacturer's listing.
- (4) A manual actuation device shall be provided as part of each appliance at a height acceptable to the authority having jurisdiction.
- (5) Portable fire extinguishers shall be provided in accordance with Section 10.9.

16.2.1 A listed downdraft appliance ventilation system employing an integral fire-extinguishing system, including detection systems, that has been evaluated for grease and smoke capture, fire extinguishing, and detection shall be considered as complying with Section 16.2.

16.2.2 The downdraft appliance ventilation system shall be provided with interlocks such that the cooking fuel supply will not be activated unless the exhaust and supply air systems have been activated.

16.3 Airflow Switch or Transducer.

16.3.1 An airflow switch or transducer shall be provided after the last filter component to ensure that a minimum airflow is maintained.

16.3.2 The airflow switch or transducer shall open the interlock circuit when the airflow falls 25 percent below the system's normal operating flow or 10 percent below its listed minimum rating, whichever is lower.

16.3.3 The airflow switch or transducer shall be a manual reset device or circuit.

16.4 Surface Materials. Any surface located directly above the cooking appliance shall be of noncombustible or limited-combustible materials.

Chapter 17 Additional Requirements for Mobile and Temporary Cooking Operations

17.1 General.

17.1.1 Mobile and temporary cooking operations shall comply with the requirements of this chapter.

17.1.2 Cooking equipment that is powered on during transit shall be listed as installed for such use.

17.2 Location of Mobile and Temporary Cooking Operations.

17.2.1 Relative to Buildings. Mobile or temporary cooking operations shall be separated from the entrances and other exits of buildings or structures, combustible materials, vehicles and other cooking operations by a clear space distance of 10 ft (3 m).

17.2.2 Relative to Other Mobile or Temporary Cooking. Mobile or temporary cooking operations shall be separated from other mobile or temporary cooking operations by a clear distance of 10 ft (3 m).

17.2.3 When the mobile unit is parked, the vehicle shall be stabilized so that it will not move, either by jacking the vehicle or placing wheel chocks around the wheels.

17.3 Tents.

17.3.1 Temporary cooking operations conducted in tents shall comply with NFPA 102.

17.4 Cooking Appliance Installation on Vehicles.

17.4.1 All cooking appliances installed on vehicles shall be approved.

17.4.2 Gas-fired cooking appliances shall be equipped with shutoffs in accordance with 5.23.7(A) of NFPA 58.

17.4.3 Cooking appliances installed on vehicles shall be readily accessible under all conditions.

17.4.4 To minimize possible damage and impaired operation due to items shifting in transit, cooking appliances shall be constructed and secured in place or otherwise protected.

17.4.5 Cooking appliances shall be located so that a fire at any cooking appliance will not block egress of persons from the vehicle.

17.4.6 A permanent caution plate shall be provided, affixed to either the appliance or the vehicle outside of any enclosure

and adjacent to the container(s), and shall include the following items:



CAUTION

- (1) Be sure all appliance valves are closed before opening container valve.
- (2) Connections at the appliances, regulators, and containers shall be checked periodically for leaks with soapy water or its equivalent.
- (3) Never use a match or flame to check for leaks.
- (4) Container valves shall be closed when equipment is not in use.

17.4.7 Gas-fired cooking appliances shall be equipped with automatic devices designed to shut off the flow of gas to the main burner and the pilot in the event the pilot flame is extinguished.

17.5 Internal Combustion Engine Power Sources.

17.5.1 An internal combustion engine shall be permitted to be used to operate an electric power generator.

17.5.2 Generator units that are not vehicle-mounted while in use shall meet the requirement of 17.5.2.1 through 17.5.2.3.

17.5.2.1 Internal combustion engine power sources shall be located at least 12 ft (4 m) from mobile or temporary cooking operations.

17.5.2.2 Internal combustion engine power sources shall be isolated from physical contact by the installation of physical guards, fencing, or an enclosure.

17.5.2.3 Internal combustion engine power sources shall be positioned so that the exhaust complies with the following:

- (1) Located at least 12 ft (4 m) from openings, air intakes, and means of egress
- (2) In a position pointed away from any building
- (3) In a position pointed away from any mobile or temporary cooking operations

17.6 Vehicle-Mounted Generators.

17.6.1 Vehicle-mounted generators shall meet the requirements of 17.6.2 through 17.6.5.

17.6.2 Internal combustion engine-driven generator units (subject to the provisions of NFPA 1192) shall be listed and installed in accordance with the manufacturer's instructions and shall be vapor resistant to the interior of the vehicle. [1192:6.4.5.1]

17.6.3 Where a generator compartment is used to isolate the installed generator from the vehicle's interior, or a compartment is provided for the future installation of a generator and is intended to isolate the future generator from the vehicle interior, the generator compartment shall be lined with galvanized steel not less than 26 MSG thick. [1192:6.4.5.2]

17.6.3.1 Seams and joints shall be lapped, mechanically secured, and made vapor resistant to the interior of the vehicle. [1192:6.4.5.2.1]

17.6.3.2 Alternative materials and methods of construction shall be permitted in accordance with Section 1.5. [1192:6.4.5.2.2]

17.6.4 Liquid fuel lines and exhaust systems shall not penetrate into the area. [1192:6.4.5.2.3]

17.6.5 Holes into the living area shall be sealed. [1192:6.4.5.2.4]

17.7 LP-Gas Systems.

17.7.1 LP-Gas systems for mobile cooking operations shall comply with NFPA 58.

17.7.1.1 LP-Gas cylinders shall be secured in an upright position.

17.7.2 LP-Gas System Leak Detection.

17.7.2.1 All mobile and temporary cooking operations equipped with a propane appliance and an electrical system shall be equipped with a propane detector listed and marked on the device as being suitable for use in the vehicles under the requirements of UL 1484, and installed according to the terms of its listing.

17.7.2.2 The LP-Gas leak detection system shall be tested monthly.

17.7.2.3 LP-Gas systems shall be inspected prior to each use.

17.7.2.4 LP-Gas leak detection testing shall be performed every time a new LP-Gas connection is made or an LP-Gas cylinder is changed out.

17.7.2.5 LP-Gas leak detection testing shall be documented and the documentation be held in the mobile or temporary unit and made available to the authority having jurisdiction upon request.

17.7.3 LP-Gas Systems on Vehicles Other Than Engine Fuel Systems.

17.7.3.1 LP-Gas Container Installation Requirements.

17.7.3.1.1 Only ASME mobile LP-Gas containers in compliance with the following shall be used:

- (1) A maximum allowable working pressure (MAWP) of 312 psi (2.2 MPa) or higher for LP-Gas containers installed in the enclosed spaces of a vehicle
- (2) A maximum allowable working pressure (MAWP) of 250 psi (1.7 MPa) or higher for LP-Gas containers installed on the exterior of a vehicle

17.7.3.1.2 LP-Gas containers installed on vehicles shall not exceed 200 gal (0.8 m³) aggregate water capacity.

17.7.3.2 Disconnected LP-Gas containers and LP-Gas cylinders for purposes other than engine fuel systems shall not be transported or stored inside the vehicle.

17.7.3.3 All other LP-Gas containers and LP-Gas cylinders in storage shall comply with Section 10.5 of this standard.

17.7.3.4 The LP-Gas supply system, including the containers, shall be installed either on the outside of the vehicle or in a recess or cabinet that is vaportight to the inside of the vehicle but accessible from and vented to the outside, with the vents located near the top and bottom of the enclosure and 3 ft (1 m) horizontally away from any opening into the vehicle and below the level of the vents.

17.7.3.5 LP-Gas containers shall be mounted securely on the vehicle or within the enclosing recess or cabinet and shall comply with the following:

- (1) LP-Gas containers shall be installed above the height of the rear bumper and forward of the rear bumper.
- (2) LP-Gas containers shall not be installed on the roof of the vehicle.
- (3) LP-Gas containers shall be mounted to prevent jarring loose and slipping or rotating, and the fastenings shall be designed and constructed to withstand, without permanent visible deformation, static loading in any direction equal to four times the weight of the container filled with fuel.
- (4) Where LP-Gas containers are mounted within the vehicle housing, the housing shall be secured to the vehicle and any removable portions of the housing shall be secured to the housing while in transit.
- (5) Field welding on LP-Gas containers shall be limited to attachments to nonpressure parts such as saddle plates, wear plates, or brackets applied by the container manufacturer.
- (6) All LP-Gas container valves, appurtenances, and connections shall be protected to prevent damage from accidental contact with stationary objects, loose objects, stones, mud, or ice thrown up from the ground or floor, and damage due to overturn or similar vehicular accident.
- (7) LP-Gas cylinders shall have permanent protection for cylinder valves and connections.
- (8) Where LP-Gas cylinders are located on the outside of a vehicle, weather protection shall be provided.

17.7.3.6 Where equipment such as a cargo heater or cooler is designed to be in operation while the vehicle is in transit, means such as an excess-flow valve to stop the flow of gas in the event of a line break shall be installed.

17.7.3.7 Cylinders shall be retested every 5 to 12 years in accordance with the manufacturer's recommendations and 49 CFR 180.205:

- (1) No letter after the requalification date means the cylinder must be retested within 12 years.
- (2) "S" means the cylinder must be retested within 7 years.
- (3) "E" means the cylinder must be retested within 5 years.

17.7.4 Installation of LP-Gas Container Appurtenances.

17.7.4.1 LP-Gas container appurtenances shall be installed in accordance with the following:

- (1) Pressure relief valve installation on ASME LP-Gas containers installed in the interior of vehicles complying with Section 11.9 of NFPA 58 shall comply with 11.8.5 of NFPA 58.
- (2) Pressure relief valve installations on ASME LP-Gas containers installed on the outside of vehicles shall comply with 11.8.5 of NFPA 58 and 17.7.3.4 of this standard.
- (3) Main shutoff valves on LP-Gas containers for liquid and vapor shall be readily accessible.
- (4) There shall be a quarter-turn manual gas ball valve installed within the LP-Gas piping for emergency shutoff use and shall be installed on the exterior of the vehicle and readily accessible.
- (5) LP-Gas cylinders shall be designed to be filled in either the vertical or horizontal position, or if they are universal-

type cylinders, they shall be permitted to be filled in either position.

- (6) All LP-Gas container inlets, outlets, or valves installed in container inlets or outlets, except pressure relief devices and gauging devices, shall be labeled to designate whether they communicate with the vapor or liquid space.
- (7) LP-Gas containers from which only vapor is to be withdrawn shall be installed and equipped with connections to minimize the possibility of the accidental withdrawal of liquid.

17.7.4.2 Propane containers shall be so located that the discharge from their pressure relief valves shall be not less than 3 ft (0.9 m) measured horizontally along the surface of the vehicle from any of the following located below the level of such discharge:

- (1) Openings into the vehicle
- (2) Propane-burning appliance intake and exhaust vents
- (3) All combustion engine and hydronic heating appliance exhaust terminations

17.7.5 Regulators shall be installed in accordance with 6.10.2 of NFPA 58 and the following:

- (1) Regulators shall be installed with the pressure relief vent opening pointing vertically downward to allow for drainage of moisture collected on the diaphragm of the regulator.
- (2) Regulators not installed in compartments shall be equipped with a durable cover designed to protect the regulator vent opening from sleet, snow, freezing rain, ice, mud, and wheel spray.
- (3) If vehicle-mounted regulators are installed at or below the floor level, they shall be installed in a compartment that provides protection against the weather and wheel spray.
- (4) Regulator compartments shall comply with the following:
 - (1) The compartment shall be of sufficient size to allow tool operation for connection to and replacement of the regulator(s).
 - (2) The compartment shall be vaportight to the interior of the vehicle.
 - (3) The compartment shall have a 1 in.² (650 mm²) minimum vent opening to the exterior located within 1 in. (25 mm) of the bottom of the compartment.
 - (4) The compartment shall not contain flame- or spark-producing equipment.
- (5) A regulator vent outlet shall be at least 2 in. (51 mm) above the compartment vent opening.

17.7.6 Gas Piping.

17.7.6.1 Piping shall be installed in accordance with 6.11.3 of NFPA 58 and the following provisions:

- (1) Steel tubing shall have a minimum wall thickness of 0.049 in. (1.2 mm).
- (2) A flexible connector shall be installed between the regulator outlet and the fixed piping system to protect against expansion, contraction, jarring, and vibration strains.
- (3) Flexibility shall be provided in the piping between a cylinder and the gas piping system or regulator.
- (4) Flexible connectors shall be installed in accordance with 6.11.6 of NFPA 58.

- (5) Flexible connectors longer than the length allowed in the code, or fuel lines that incorporate hose, shall be used only where approved.
- (6) The fixed piping system shall be designed, installed, supported, and secured to minimize the possibility of damage due to vibration, strains, or wear and to preclude any loosening while in transit.
- (7) Piping shall be installed in a protected location.
 - (a) Where piping is installed outside the vehicle, piping shall be under the vehicle and below any insulation or false bottom.
 - (b) Fastening or other protection shall be installed to prevent damage due to vibration or abrasion.
 - (c) At each point where piping passes through sheet metal or a structural member, a rubber grommet or equivalent protection shall be installed to prevent chafing.
- (8) Gas piping shall be installed to enter the vehicle through the floor directly beneath or adjacent to the appliance served.
- (9) If a branch line is installed, the tee connection shall be located in the main gas line under the floor and outside the vehicle.
- (10) Exposed parts of the fixed piping system shall be of corrosion-resistant material or shall be coated or protected to minimize exterior corrosion.
- (11) Hydrostatic relief valves shall be installed in isolated sections of liquid piping in accordance with Section 6.15 of NFPA 58.
- (12) Piping systems, including hose, shall be pressure tested and proven free of leaks in accordance with Section 6.16 of NFPA 58.

17.7.6.2 There shall be no fuel connection between a powered vehicle and trailer or other vehicle units.

17.7.6.3 Protection of Valves on LP-Gas Cylinders in Storage.

17.7.6.3.1 LP-Gas cylinder valves shall be protected as required by 5.2.6.1 and 7.2.2.5 of NFPA 58.

17.7.6.3.2 Screw-on-type caps or collars shall be in place on all cylinders stored, regardless of whether they are full, partially full, or empty, and cylinder outlet valves shall be closed.

17.7.6.3.3 Valve outlets on LP-Gas cylinders less than 108 lb (49 kg) water capacity [nominal 45 lb (20 kg) propane capacity] shall be plugged, capped, or sealed in accordance with 7.2.2.5 of NFPA 58.

17.8 Electrical Wiring.

17.8.1 Vehicle-mounted generators shall comply with the provisions of NFPA 70, Article 551, Part III.

17.8.2 The manufacturer of an engine generator unit intended for installation in a recreational vehicle shall provide instructions for the safe and effective installation, operation, and servicing of the generator.

17.8.3 Refueling of internal combustion engine power sources shall be permitted only when the electric generators and internal combustion power sources are not in use.

17.8.3.1 Refueling of internal combustion engines shall not be allowed during mobile or temporary cooking operations.

17.8.3.2 Refueling of internal combustion engine power sources from a container shall be permitted when the engine is shut

down and the surface temperature of the engine and fuel tank is below the autoignition temperature of the fuel.

17.9 Carbon Monoxide Detectors.

17.9.1 If the heat source is nonelectric and open flames are used, at least one listed carbon monoxide detector shall be installed.

17.10 Training.

17.10.1 Prior to performing cooking operations, one worker shall be provided with initial training in emergency response procedures including the following:

- (1) Using portable fire extinguishers and extinguishing systems
- (2) Shutting off fuel sources
- (3) Notifying the local fire department
- (4) Refueling internal combustion engine power sources and LP-Gas container change-out
- (5) Performing leak detection of LP-Gas
- (6) Understanding fuel properties

17.10.2 During the time of cooking operation at least one person in the vehicle shall be trained to provide the functions listed in 17.10.1.

17.10.3 The provision of training shall be the responsibility of the owner, and the training program and materials shall be acceptable to the authority having jurisdiction.

17.10.4 Refresher training shall be provided annually.

17.10.5 Initial and refresher training shall be documented, and the documentation shall be held in the mobile unit and made available to the authority having jurisdiction upon request.

17.10.6 The address of the current operational location shall be posted and accessible to all employees.

17.11 Parking, Servicing, and Repair.

17.11.1 Where vehicles with LP-Gas fuel systems used for purposes other than propulsion are parked, serviced, or repaired inside buildings, paragraphs 17.11.2 through 17.11.5 shall apply.

17.11.2 The LP-Gas system shall be leak-free, and the LP-Gas container(s) shall not be filled beyond the limits specified in Chapter 7 of NFPA 58.

17.11.3 LP-Gas container shutoff valves shall be closed, except that the container shutoff valve shall not be required to be closed when fuel is required for test or repair.

17.11.4 The vehicle shall not be parked near sources of heat, open flames, or similar sources of ignition, or near unventilated pits.

17.11.5 Wheel chocks shall be provided to prevent mobile and temporary cooking units from moving.

17.12 Records. All record-keeping documents shall be combined in one location on the mobile cooking operation and made available to the authority having jurisdiction upon request.

Annex A Explanatory Material

Annex A is not a part of the requirements of this NFPA document but is included for informational purposes only. This annex contains explanatory material, numbered to correspond with the applicable text paragraphs.

A.1.1.1 These requirements include, but are not limited to, all manner of cooking equipment, exhaust hoods, grease removal devices, exhaust ductwork, exhaust fans, dampers, fire-extinguishing equipment, and all other auxiliary or ancillary components or systems that are involved in the capture, containment, and control of grease-laden cooking effluent.

A.1.1.3 The authority having jurisdiction can exempt temporary facilities, such as a tent, upon evaluation for compliance to the applicable portions of this standard.

Although it might not be practical to enforce all requirements of this standard in temporary facilities, the authority having jurisdiction should determine that all necessary provisions that affect the personal safety of the occupants are considered.

A.1.1.5 This judgment should take into account the type of cooking being performed, the items being cooked, and the frequency of cooking operations. Examples of operations that might not require compliance with this standard include the following:

- (1) Day care centers warming bottles and lunches
- (2) Therapy cooking facilities in health care occupancies
- (3) Churches and meeting operations that are not cooking meals that produce grease-laden vapors
- (4) Employee break rooms where food is warmed

In non-assembly occupancies where residential equipment is utilized, the AHJ may consider requiring protection of the cooking surface with a listed residential range top extinguishing unit as an alternative to no protection or requiring full protection in accordance with this standard.

A.1.3.1 This standard cannot provide safe design and operation if parts of it are not enforced or are arbitrarily deleted in any application.

A.3.2.1 Approved. The National Fire Protection Association does not approve, inspect, or certify any installations, procedures, equipment, or materials; nor does it approve or evaluate testing laboratories. In determining the acceptability of installations, procedures, equipment, or materials, the authority having jurisdiction may base acceptance on compliance with NFPA or other appropriate standards. In the absence of such standards, said authority may require evidence of proper installation, procedure, or use. The authority having jurisdiction may also refer to the listings or labeling practices of an organization that is concerned with product evaluations and is thus in a position to determine compliance with appropriate standards for the current production of listed items.

A.3.2.2 Authority Having Jurisdiction (AHJ). The phrase “authority having jurisdiction,” or its acronym AHJ, is used in NFPA documents in a broad manner, since jurisdictions and approval agencies vary, as do their responsibilities. Where public safety is primary, the authority having jurisdiction may be a federal, state, local, or other regional department or individual such as a fire chief; fire marshal; chief of a fire prevention bureau, labor department, or health department; building official; electrical inspector; or others having statutory author-

ity. For insurance purposes, an insurance inspection department, rating bureau, or other insurance company representative may be the authority having jurisdiction. In many circumstances, the property owner or his or her designated agent assumes the role of the authority having jurisdiction; at government installations, the commanding officer or departmental official may be the authority having jurisdiction.

A.3.2.4 Listed. The means for identifying listed equipment may vary for each organization concerned with product evaluation; some organizations do not recognize equipment as listed unless it is also labeled. The authority having jurisdiction should utilize the system employed by the listing organization to identify a listed product.

A.3.3.4 Appliance Flue Outlet. There might or might not be ductwork attached to the opening(s).

A.3.3.10 Certified. Certification can be provided by the manufacturer of the listed equipment being serviced or an independent third party.

A.3.3.11 Classified. The classification process is performed by an organization acceptable to the authority having jurisdiction.

A.3.3.14 Construction. See Figure A.3.3.14.

A.3.3.15 Continuous Weld. Welding is a fabrication technique for joining metals by heating the materials to the point that they melt and flow together to form an uninterrupted surface of no less strength than the original materials.

For the purpose of the definition, it specifically includes the exhaust compartment of hoods and welded joints of exhaust ducts yet specifically does not include filter support frames or appendages inside hoods.

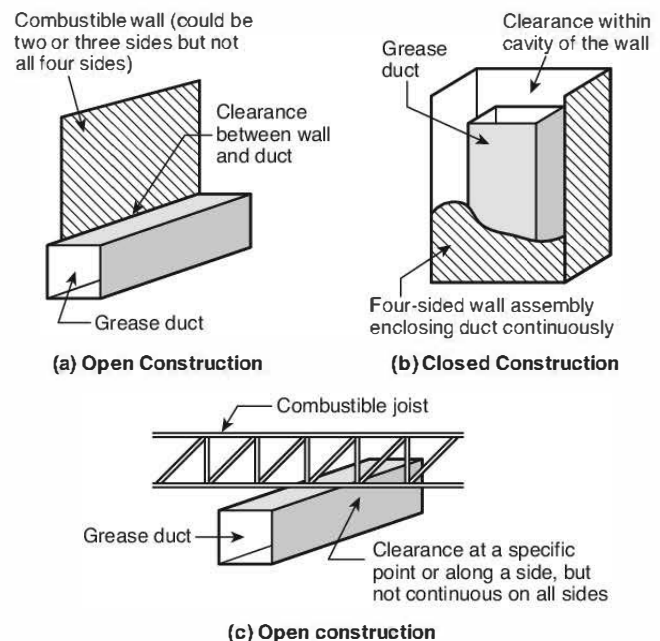


FIGURE A.3.3.14 Examples of Open and Closed Combustible Construction.

A.3.3.23.2 Solid Fuel Cooking Equipment. This equipment includes ovens, tandoori charcoal pots, grills, broilers, rotisseries, barbecue pits, and any other type of cooking equipment that derives all or part of its heat source from the burning of solid cooking fuel.

A.3.3.24.1 Grease Filter. Filters should limit the projection of flames after grease loading, in accordance with UL 1046 or CAN/ULC-S649 to a maximum of 18 in. (457 mm) downstream when attacked by flame on the upstream side. They are expected to maintain their strength, shape, and integrity when exposed to the anticipated rough handling, cleaning, and service found in the field.

A.3.3.29 Grease. Grease might be liberated and entrained with exhaust air or might be visible as a liquid or solid.

A.3.3.33 Hood. The term *hoods* as used in this document often refers to *Type I* hoods, meaning those applied to grease exhaust applications. They are built in various styles, for example, single- or double-island canopy, wall-mounted canopy, noncanopy, backshelf, high sidewall, eyebrow, and pass-over style. All such type and style hoods are applicable to this document, provided they meet all the material and performance requirements of this document. (See Figure A.3.3.33.)

The following are types of hoods:

- (1) *Type I.* Hoods designed for grease exhaust applications.
- (2) *Type II.* Hoods designed for heat and steam removal and other nongrease applications. These hoods are not applicable to the standard.

A.3.3.37 Material. Materials subject to increase in combustibility or flame spread index beyond the limits herein established through the effects of age, moisture, or other

atmospheric condition should be considered combustible. See Table A.3.3.37.

A.3.3.37.3 Noncombustible Material. Materials that are reported as passing ASTM E136 should be considered noncombustible materials.

A.3.3.50 Trained. Formal and/or technical training can be administered by the employer or a recognized training program.

A.4.1.1.1 As referenced in UL 197, some products evaluated using the emission test procedure EPA 202, as described in UL 710B, are listed in the UL directory under the category KNLZ, Commercial, with Integral Systems for Limiting the Emission of Grease-laden Air.

A.4.1.5 Inspection of exhaust systems for compliance with the design, fabrication, and installation requirements of this standard, including the hood, duct, fan, auxiliary equipment, and clearance to combustible construction, should be performed by properly trained and qualified persons familiar with the commercial kitchen exhaust system design and installation requirements of this standard and acceptable to the authority having jurisdiction (AHJ). Inspection of existing installations is desirable when changes in ownership, tenants, or cookline arrangements occur.

A.4.1.6 When solid fuel is burned in cooking operations, increased quantities of carbon, creosote, and grease-laden vapors are produced that rapidly contaminate surfaces, produce airborne sparks and embers, and are subject to significant flare-ups. Also, solid fuel cooking requires fuel storage and handling and produces ash that requires disposal. For these reasons, solid fuel cooking operations are required to comply with Chapter 15.

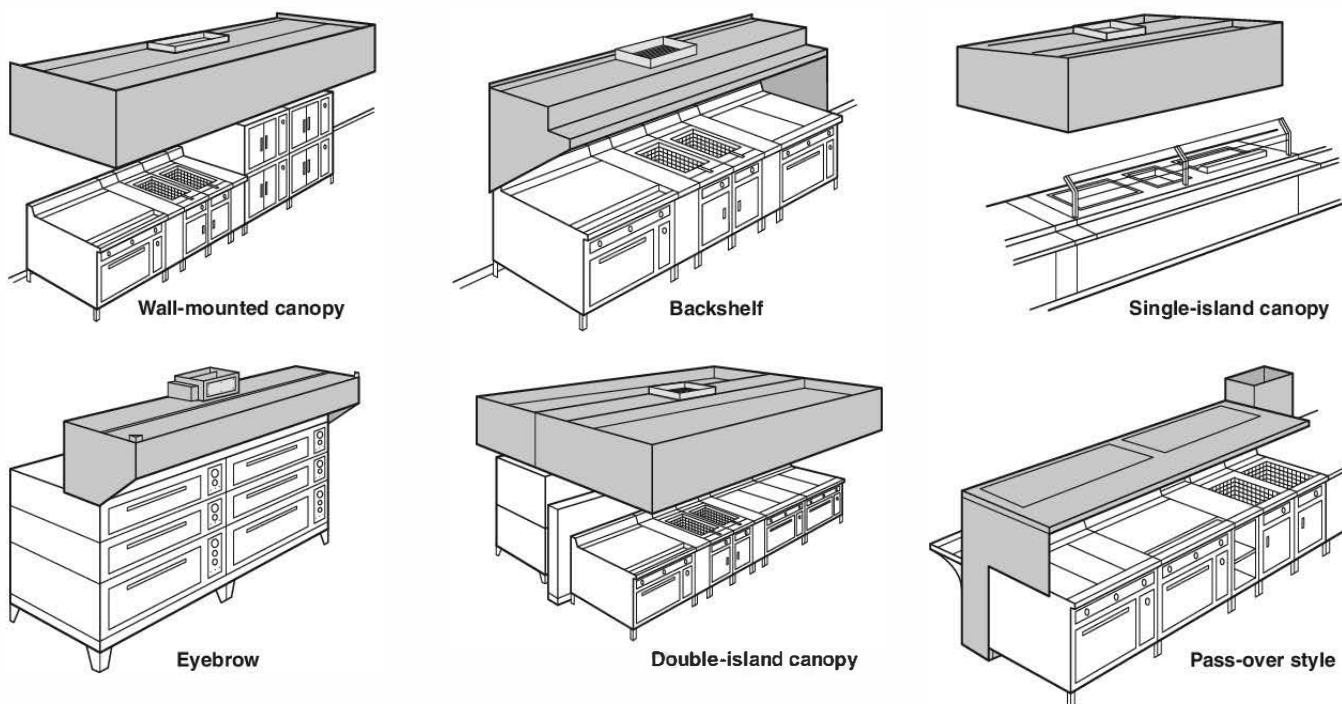


FIGURE A.3.3.33 Styles of Hoods.

Table A.3.3.37 Types of Construction Assemblies Containing Noncombustible, Limited-Combustible, and Combustible Materials

Type of Assembly	Classifications for Determining Hood and Grease Duct Clearance*		
	Non-combustible	Limited-Combustible	Combustible
Wall assemblies			
Brick, clay tile, or concrete masonry products	X		
Plaster, ceramic, or quarry tile on brick, clay tile, or concrete masonry products	X		
Plaster on metal lath on metal studs	X		
Gypsum board on metal studs		X	
Solid gypsum board†		X	
Plaster on wood or metal lath on wood studs			X
Gypsum board on wood studs			X
Plywood or other wood sheathing on wood or metal studs			X
Floor-ceiling or roof-ceiling assemblies			
Plaster applied directly to underside of concrete slab	X		
Suspended membrane ceiling			
With noncombustible mineral wool acoustical material	X		
With combustible fibrous tile			X
Gypsum board on steel joists beneath concrete slab		X	
Gypsum board on wood joists			X

Notes:

(1) Wall assembly descriptions assume same facing material on both sides of studs.

(2) Categories are not changed by use of fire retardant-treated wood products.

(3) Categories are not changed by use of Type X gypsum board.

(4) See definitions in 3.3.37 of *combustible material*, *limited-combustible material*, and *noncombustible material*.

*See clearance requirements in Section 4.2.

†Solid gypsum walls and partitions, 2 in. (50.8 mm) or 2 ¼ in. (57.15 mm) in thickness, are described in the Gypsum Association publication *Fire Resistance Design Manual*.

A.4.2 See Figure A.4.2(a) through Figure A.4.2(h) for clarification of the appropriate clearances required in Section 4.2.

A.4.2.1 The measurement of clearance to combustible or limited-combustible material is intended to be measured from the closest point of the exhaust system component to that material. Example: The clearance where ceramic tile is installed over gypsum board that extends behind the hood should be measured from the hood to the gypsum board. Placing a noncombustible material over a combustible or limited-combustible material does not permit a zero clearance installation.

A.4.2.4.2 The intent of this paragraph is to maintain the systems and their function in accordance with the requirements of the edition of NFPA 96 under which the systems were designed and installed.

A.4.3.3 Protection should be steel outer casing [minimum 0.018 in. (0.46 mm) thick] or equivalent.

A.4.8.1.1 The provisions of 4.8.1.1 do not require inherently noncombustible materials to be tested in order to be classified as noncombustible materials. [5000: A.7.1.4.1]

A.4.8.1.1(1) Examples of such materials include steel, concrete, masonry and glass. [5000: A.7.1.4.1.1(1)]

A.5.1.4 Welding is one acceptable method.

A.5.3.4 Figure A.5.3.4 provides examples of exhaust hood assemblies with integrated supply air plenums.

A.5.4 Examples of acceptable materials for hoods include steel and stainless steel.

Additionally, many health officials prohibit galvanized steel in hoods, as does NSF/ANSI 2.

A.6.2.2.1 Appliances that produce high flue gas temperatures include deep-fat fryers, upright or high broilers, and salamander broilers.

A.6.2.2.2 For a typical arrangement of a baffle protecting filters at an appliance vent, see Figure A.6.2.2.2.

A.7.1.2 Vertical or substantially pitched ducts are preferred over horizontal ducts because of their capacity to drain grease and to transfer heated vapors more rapidly to the exterior of a building.

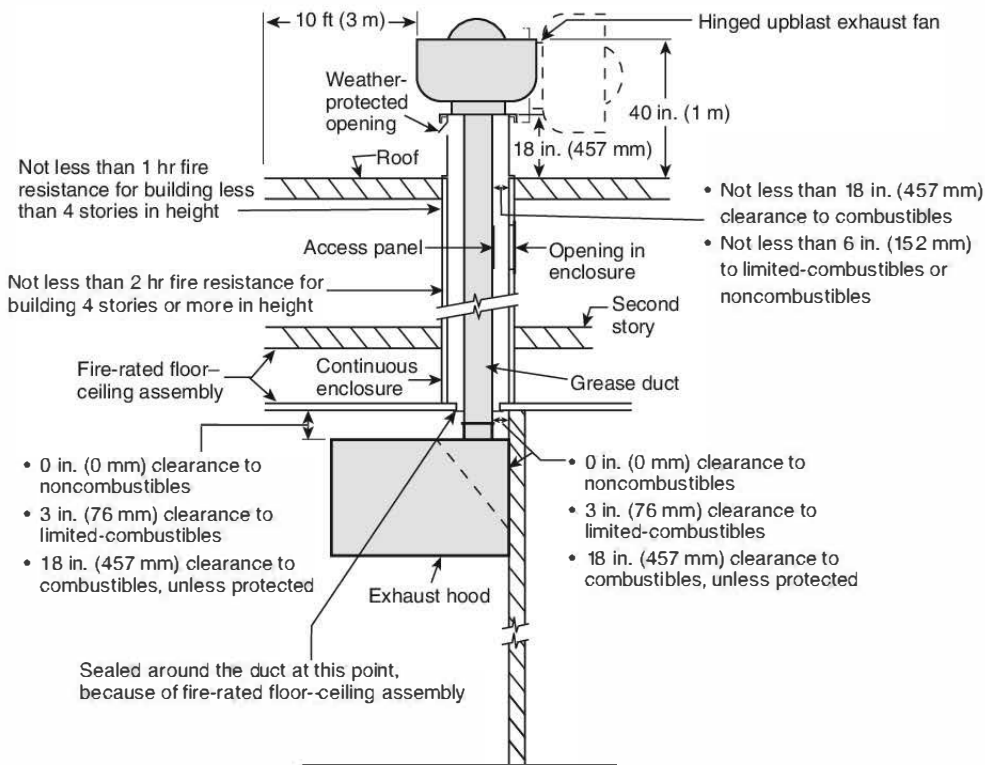


FIGURE A.4.2(a) Typical Section View for Building with Two Stories or More with Fire-Rated Floor-Ceiling Assembly.

A.7.1.5.3 Typically, ducts that are sloped in accordance with 7.1.5 prevent collection points for residue and eliminate the need for drains. For horizontal ducts greater than 75 ft (22.86 m), low points are difficult to avoid. Where the low points cannot be avoided, access and drains should be considered.

A.7.5.1 Examples of acceptable materials for ducts include the following:

- (1) Steel
- (2) Galvanized steel
- (3) Stainless steel

A.7.5.2.1.2 The leakage test should consist of a light test, a water pressure test, or an approved equivalent test. The permit holder should be responsible for providing the necessary equipment and for performing the test. Refer to ANSI/ASHRAE 154 for specific information on such tests.

A.7.7.2.2 Noncombustible materials such as reinforced concrete floors or protected steel beams, which might protrude into an enclosure and cause reduced clearance, can be permitted by the authority having jurisdiction if the installation and accessibility of the duct system are considered adequate.

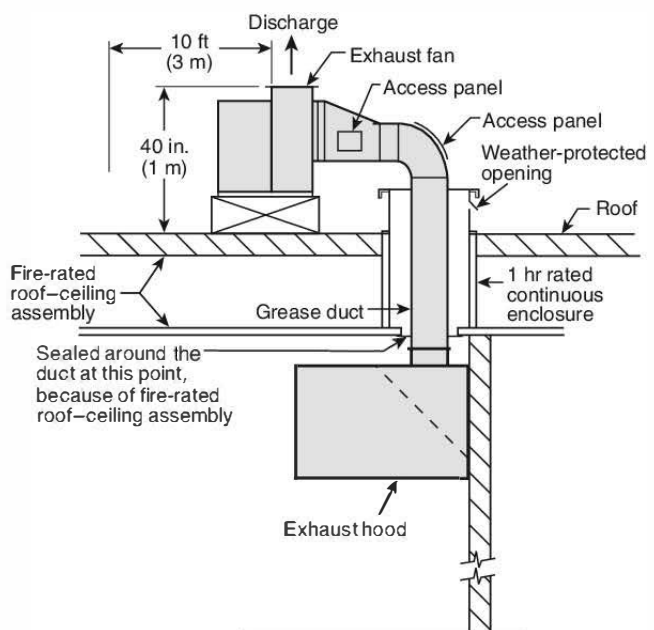


FIGURE A.4.2(b) Typical Section View for One-Story Building with Fire-Rated Roof-Ceiling Assembly. (Clearances given in Figure A.4.2(a) apply also to this drawing.)

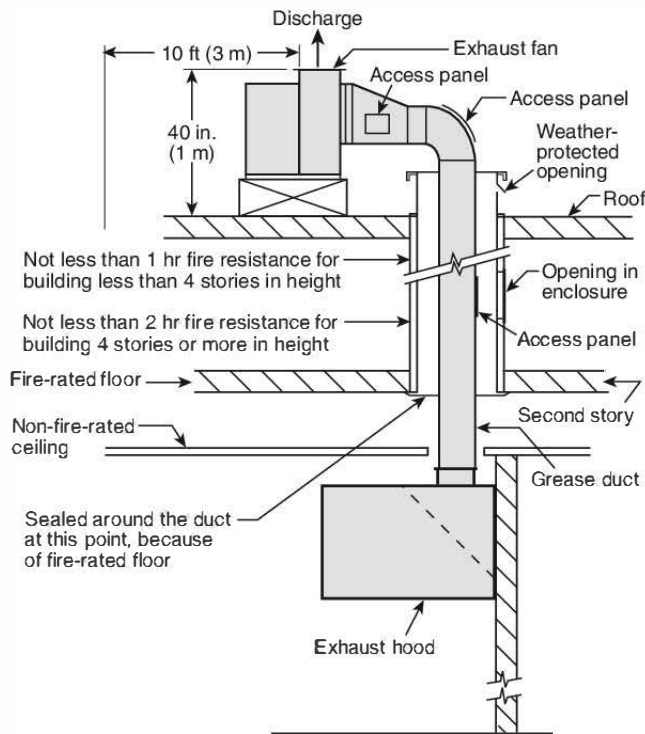
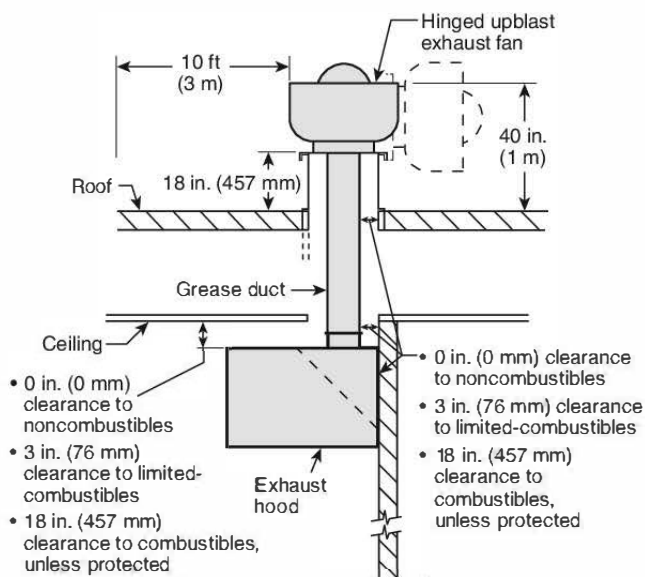


FIGURE A.4.2(c) Typical Section View for Building with Two Stories or More with Non-Fire-Rated Ceiling and Fire-Rated Floor. (Clearances given in Figure A.4.2(a) apply also to this drawing.)



Note: Enclosure is not required in 1-story building where roof ceiling assembly does not have a fire resistance rating.

FIGURE A.4.2(d) Typical Section View for One-Story Building Without Fire-Rated Roof-Ceiling Assembly.

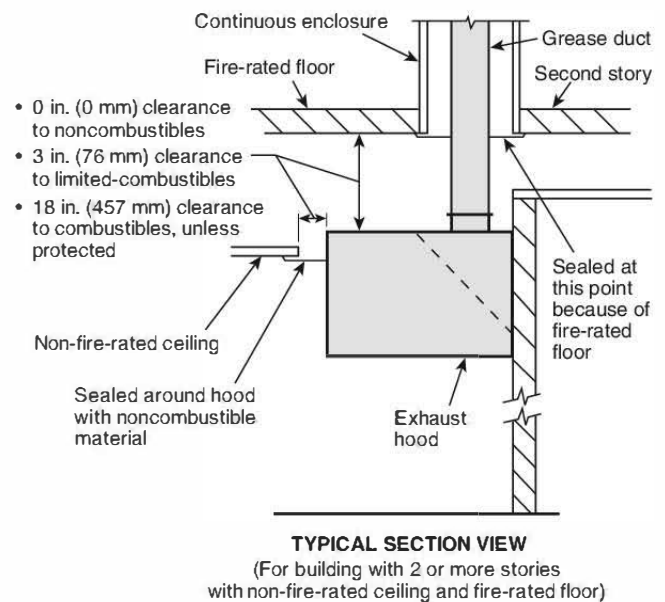
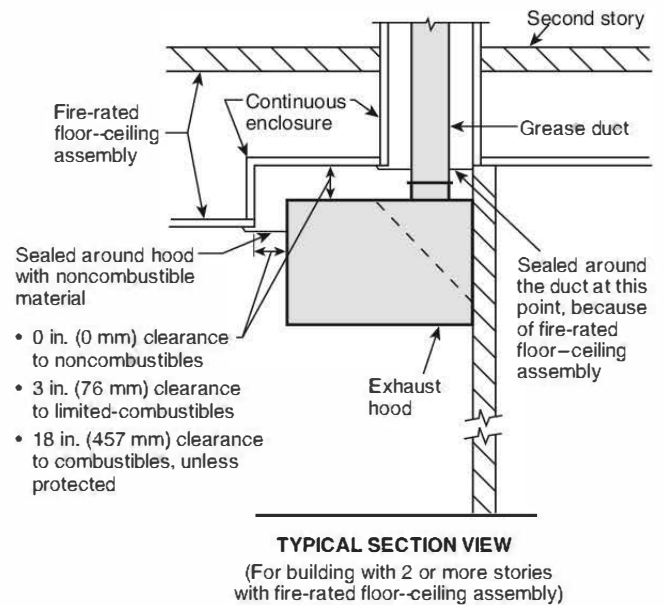


FIGURE A.4.2(e) Detail Drawings Showing Hoods Penetrating Ceilings.

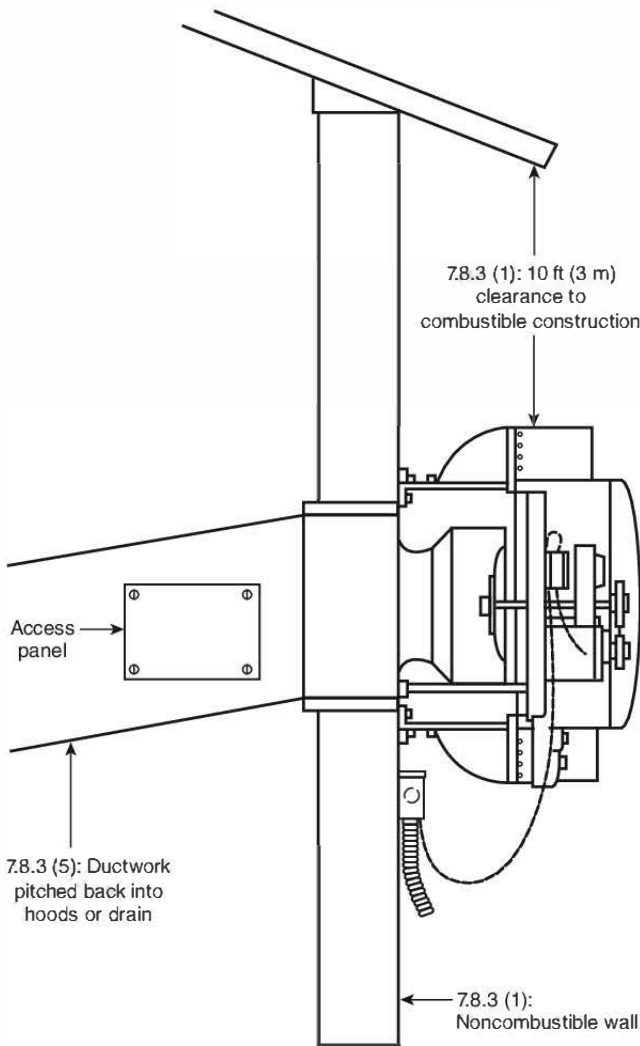


FIGURE A.4.2(f) Wall-Mounted Fan.

A.7.8 It is preferable for the fan to be at or as close as possible to the end of the duct to minimize the number of pressurized duct joints and clean-outs through which grease might leak more easily.

Wherever possible and practicable, the termination of an exhaust system should be above a roof. Fans on walls should be used only where absolutely necessary, because of the many problems encountered, such as contaminated air recirculating through air intakes, thus lowering environmental quality in traveled or public areas; operable windows' accessibility to vandalism and accidental damage; and strong wind currents restricting airflow.

A.7.8.1(1) It is preferable for the fan to be at or as close to the end of the duct as possible to minimize the number of pressurized duct joints and clean-outs through which grease might leak more easily.

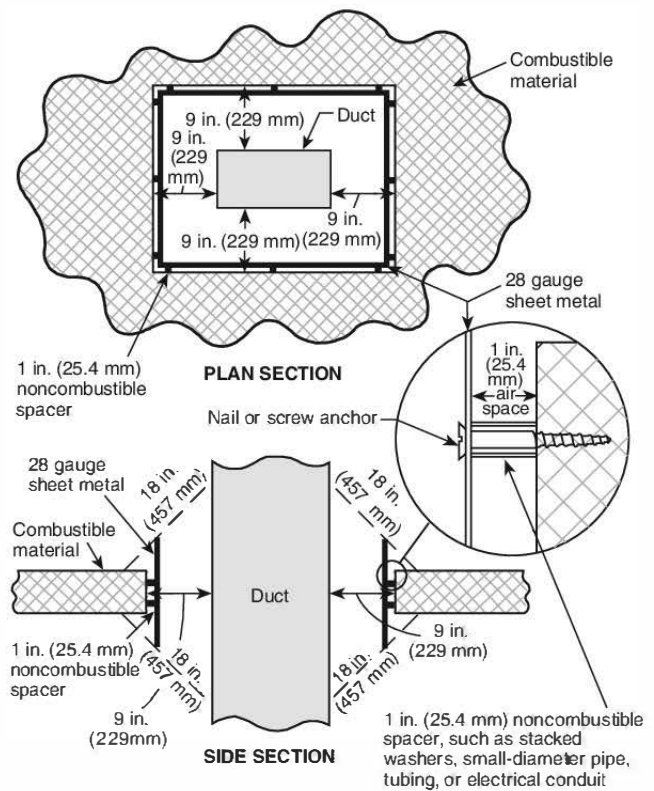


FIGURE A.4.2(g) Example of Clearance Reduction System: 9 in. (229 mm) Clearance to Combustible Material.

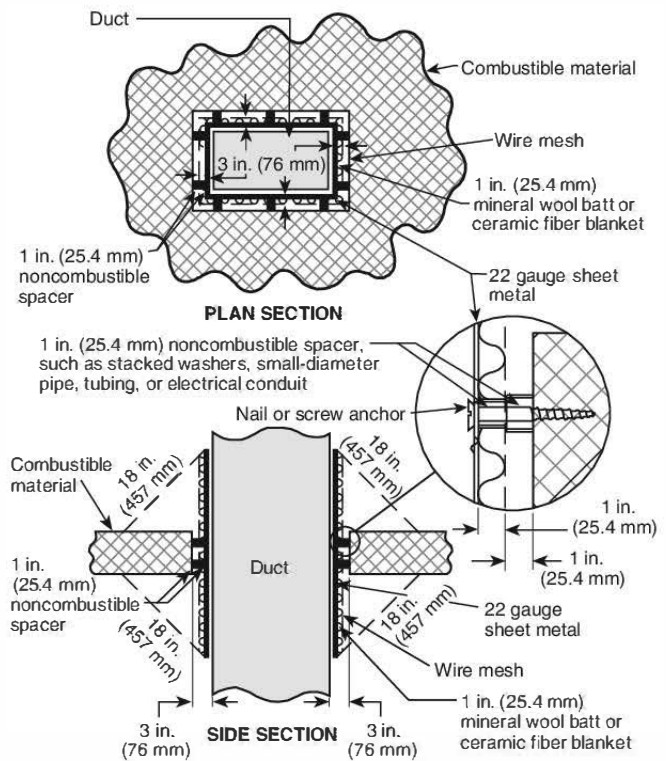
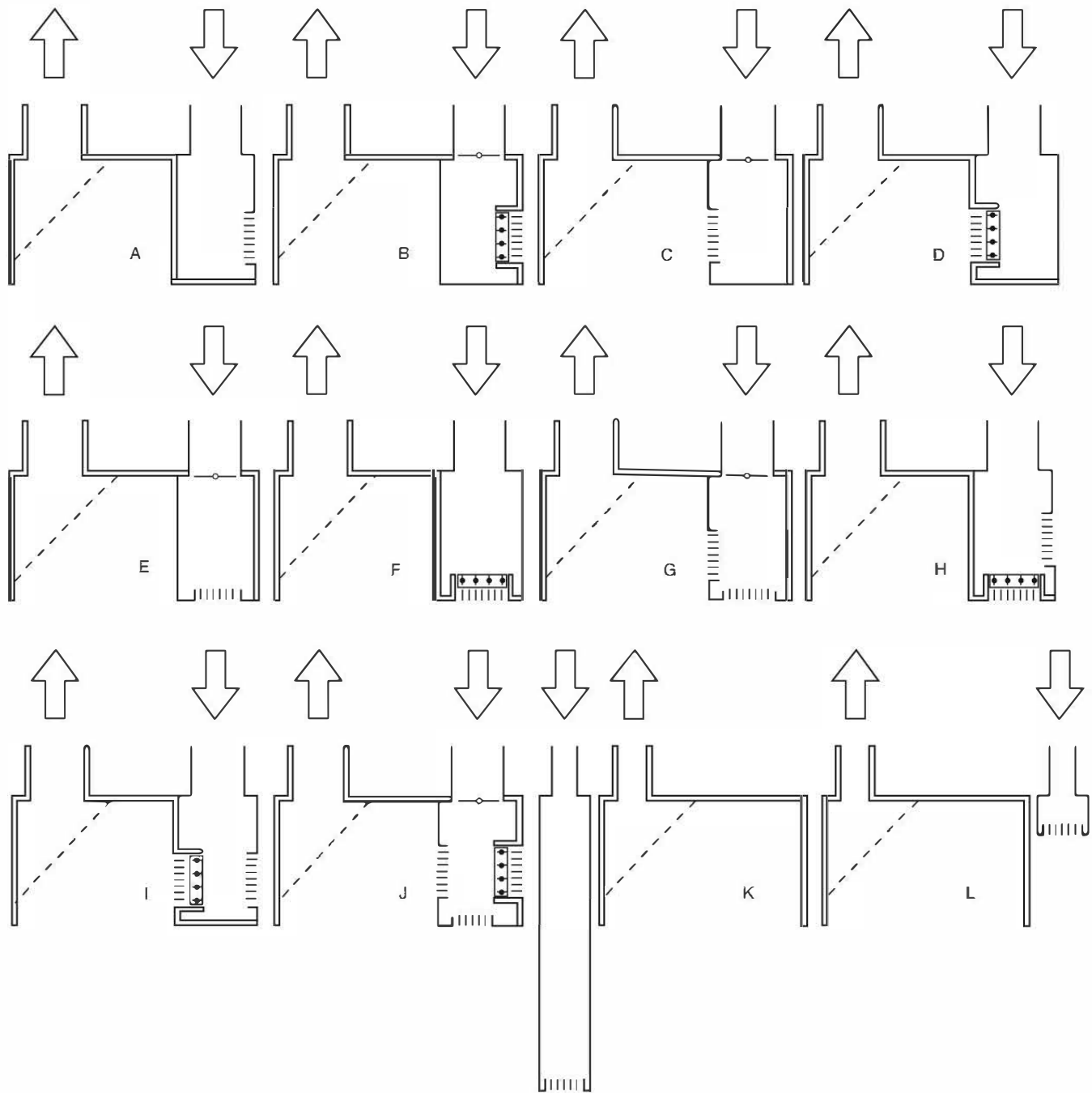


FIGURE A.4.2(h) Example of Clearance Reduction System: 3 in. (76 mm) Clearance to Combustible Material.

**Key:**

- | | |
|--|---------------------------------|
| Continuous liquidtight welded construction | Multiblade fire-actuated damper |
| Greasetight construction | Register/perforated panel |
| Fire-actuated damper | |

FIGURE A.5.3.4 Examples of Exhaust Hood Assemblies with Integrated Supply Air Plenums.

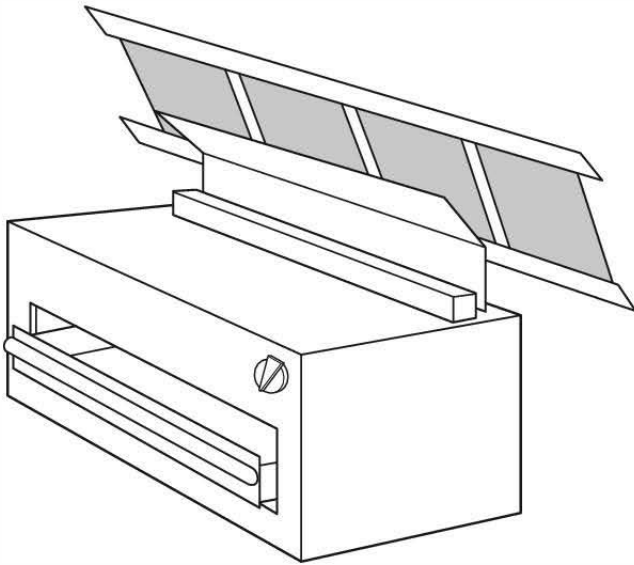


FIGURE A.6.2.2.2 Typical Arrangement of Baffle Protecting Filters at Appliance Vent.

A.7.8.2.2 Both types of fan terminations should be accessible as follows:

- (1) *Rooftop Terminations.* All roof exhaust fans (whether through the roof or to the roof from outside) should have ready access to all sides from a flat roof surface without a ladder, or they should be provided with safe access via built-in stairs, a walkway, or a portable ladder to a flat work surface on all sides of the fan. (See 7.8.2.)
- (2) *Wall Terminations.* All through-the-wall exhaust fans should have ready access from the ground from no more than a 6 ft (2 m) stepladder or should be provided with a flat work surface under the fan that allows for access to all sides of the fan from no more than a 20 ft (6 m) extension ladder. (See 7.8.3.)

A.7.8.4 Figure A.7.8.4 is an example of a rooftop termination for a duct traveling up the exterior of the building after penetrating a wall.

A.8.1.2 An upblast exhaust fan is popular due to its low cost and ease of installation and is common in one- or two-story freestanding restaurants. The fan housing typically is made of spun aluminum. The motor and the belt drive are outside the airstream. See Figure A.8.1.2 for an example.

A.8.1.3 Figure A.8.1.3 shows an in-line fan, which normally is used where space is not available for a utility set fan. It typically is located in a horizontal duct run in the false ceiling (interstitial) space.

A.8.1.4 See Figure A.8.1.4 for an example of a utility set fan. This type of fan generally is used for large exhaust systems such as found in hotels, hospitals, and prisons or in restaurants located in high-rise buildings. It typically is mounted on the roof but sometimes is located in a mechanical room.

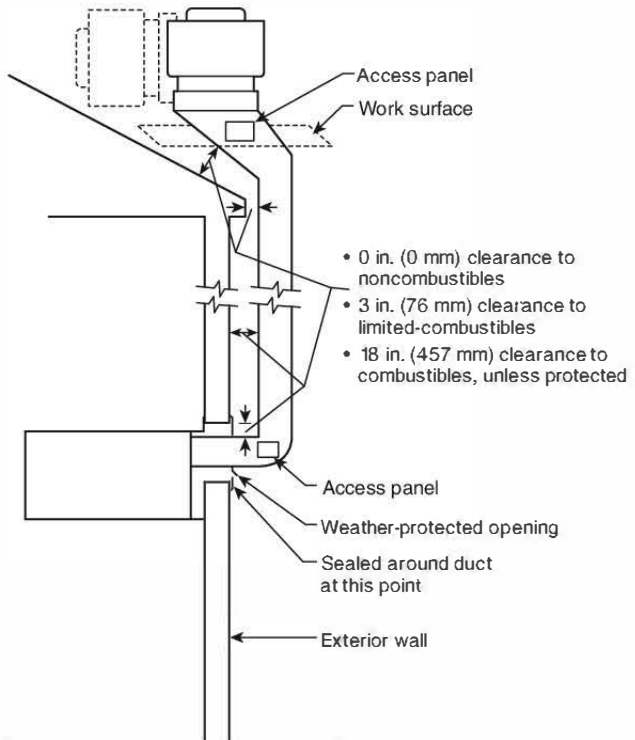


FIGURE A.7.8.4 Rooftop Terminations Through Combustible or Limited-Combustible Walls.

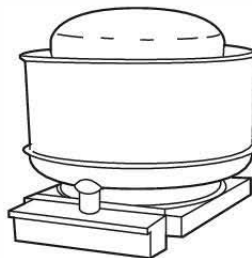


FIGURE A.8.1.2 Typical Upblast Fan.

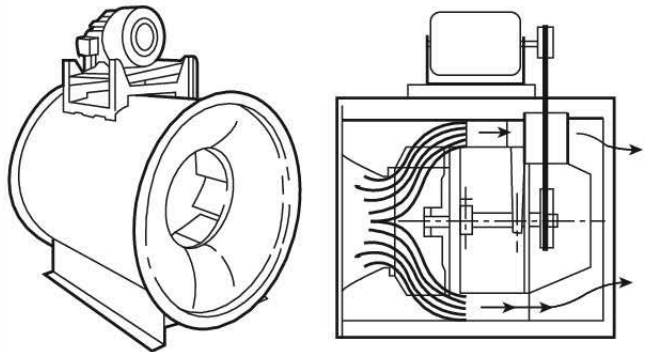


FIGURE A.8.1.3 In-Line Fan.

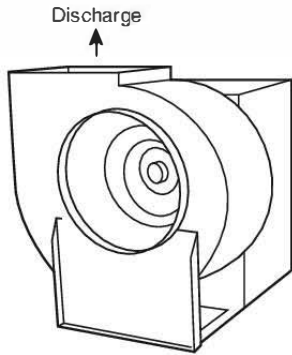


FIGURE A.8.1.4 Typical Utility Set Fan.

A.8.2.1.1 In ASHRAE Research Project 1033-RP Final Report, Kuehn et al. documented that grease deposition is reduced as air velocity is reduced, primarily due to less turbulence at the duct surface. Tests were performed at velocities of 500 fpm, 1000 fpm, 1500 fpm, and 2000 fpm (2.54 m/sec, 5.08 m/sec, 7.62 m/sec, and 10.16 m/sec). The 500 fpm (2.54 m/sec) velocity maintains or improves the safety aspect of minimizing grease buildup, while allowing engineers more flexibility in both retrofit and new kitchen design that include variable flow kitchen exhaust systems. According to the report, grease deposition in uninsulated ducts exposed to cold outdoor climates can increase with lower duct velocities, and insulation of R10 or greater is recommended.

A.8.2.2.2 Performance tests can include a field test conducted with all appliances under the hood at operating temperatures and with all sources of outside air providing makeup air. Capture and containment should be verified visually by observing smoke or steam by actual or simulated full-load cooking.

A.8.2.3.2 Power to an exhaust system fan in an existing, previously approved system should not be required to be restored on extinguishing system actuation. An extinguishing system listed in accordance with UL 300 must successfully extinguish a duct fire under three conditions: duct open and fan operating, duct open and fan off, and duct closed. Operation of the fan during system discharge is desirable to enhance distribution of the extinguishing agent throughout the duct system and allows for the dissipation of residual heat, but is not necessary for extinguishment of a fire in the exhaust duct.

A.8.3 It is not advisable to discontinue the use of replacement air systems during cooking operations. Exhaust function, indoor pollution, indoor comfort, and grease removal, for example, will be adversely affected.

A.8.4.1 See Figure A.8.4.1.

A.9.2.3.1.1 A lighting unit that is listed with a protective globe should not be operated without the globe in place, as it provides protection for the light bulb.

A.9.2.4 All wiring should be designed, specified, and installed with due regard to the effects of heat, vapor, and grease on the equipment.

A.9.3.1 Air pollution control units should be listed in accordance with UL 8782 and should be installed in accordance with the manufacturer's installation instructions.

A.10.1.2 Examples of cooking equipment that produce grease-laden vapors include, but are not limited to, deep fat fryers, ranges, griddles, broilers, woks, tilting skillets, and braising pans.

A.10.2.2 NFPA 10, Annex A, provides recommendations for placards.

A.10.2.3 UL 300 primarily addresses the method of fire testing for self-contained chemical extinguishing systems commonly referred to as pre-engineered systems. UL 300 has been identified as a baseline for testing fire-extinguishing systems intended for the protection of commercial cooking-related hazards. Additional equivalent testing standards for other types of fire-extinguishing systems not considered pre-engineered that demonstrate equivalent fire testing severity to the UL 300 test standard include UL 199, UL 199B, UL 199E, and UL 710B.

A.10.2.3.1 A change from rendered animal fat to cooking oil likely will increase autoignition temperatures, and a change to insulated energy-efficient cooking equipment that does not allow ease of cooling likely will result in difficulties sustaining extinguishment with systems not complying with UL 300, UL 199, UL 199B, UL 199E, or UL 710B.

A.10.2.3.2 The provision became a requirement for all systems effective January 1, 2014.

A.10.2.10(4) An approved weekly recorded inspection could consist of a log of entries that would display the date and time of each inspection and the initials of the person(s) conducting the visual inspection. Attaching the log to a clipboard and mounting it near the valve in question serves as a convenient reminder of the need to conduct the inspection.

A.10.5.1.1 Mounting location is recommended to be a minimum of 10 ft (3 m) and a maximum of 20 ft (6 m) from the protected hood.

A.10.5.1.3 Installing a guard should reduce the likelihood of an unwanted discharge of the fire-extinguishing system.

A.10.8.2 Although training and qualification might be available elsewhere, the manufacturer of the equipment being installed should be considered an appropriate source of training and qualification.

A.10.9.1 The system used to rate extinguishers for Class B fires (flammable liquids in depth) does not take into consideration the special nature of heated grease fires. Cooking-grease fires are a special hazard requiring agents that saponify (make a soap foam layer to seal the top surface of the grease) for this application.

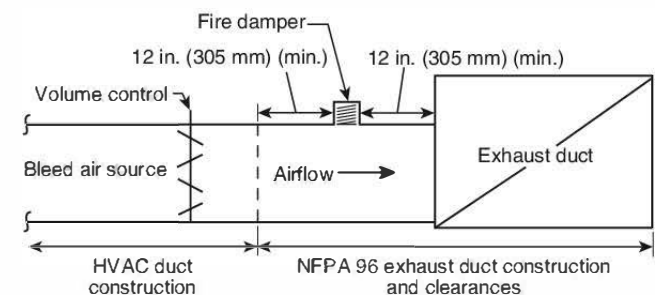


FIGURE A.8.4.1 System for Introducing Bleed Air into a Master Exhaust Duct.

A.11.1.2 Examples of cooking equipment that produce grease-laden vapors include, but are not limited to, deep fat fryers, ranges, griddles, broilers, woks, tilting skillets, and braising pans.

A.11.2.1 NFPA 10, Annex A, provides recommendations for placards.

A.11.2.2 UL 300 primarily addresses the method of fire testing for self-contained chemical extinguishing systems commonly referred to as pre-engineered systems. UL 300 has been identified as a baseline for testing fire-extinguishing systems intended for the protection of commercial cooking-related hazards. Additional equivalent testing standards for other types of fire-extinguishing systems not considered pre-engineered that demonstrate equivalent fire testing severity to the UL 300 test standard include UL 199, UL 199B, UL 199E, and UL 710B.

A.11.4.1.1 Mounting location is recommended to be a minimum of 10 ft (3 m) and a maximum of 20 ft (6 m) from the protected hood.

A.11.4.1.3 Installing a guard should reduce the likelihood of an unwanted discharge of the fire-extinguishing system.

A.11.6.2 Although training and qualification might be available elsewhere, the manufacturer of the equipment being installed should be considered an appropriate source of training and qualification.

A.11.7.1 The system used to rate extinguishers for Class B fires (flammable liquids in depth) does not take into consideration the special nature of heated grease fires. Cooking-grease fires are a special hazard requiring agents that saponify (i.e., make a soap foam layer to seal the top surface of the grease) for this application.

A.12.1.4 It is important that all kitchen employees be instructed that the fire-extinguishing system is the primary protection and how to respond appropriately to a fire. If the fire cannot be extinguished by shutting off the fuel source to a pan of burning grease and covering the pan, then employees should perform the following:

- (1) Operate the manual actuation device for the fire-extinguishing system to suppress the fire and automatically shut off fuel to the appliances.
- (2) Call the fire department and report the fire.
- (3) Evacuate personnel and guests, as needed.
- (4) Stand by with a Class K fire extinguisher to be used if the fire is not fully extinguished by the fire-extinguishing system.

A.12.2.1 It is recommended that such training and qualification be performed by the manufacturer of the equipment being inspected and serviced. The various electrical, mechanical, and filtration components of the systems should be inspected and tested as required to ensure that they continue to function according to original design.

A.12.2.2 It is not intended that actual discharge of agent occur to test all components, but where pressure from the discharging agent or from compressed gas actuators is needed to actuate control components, an alternate means for testing those components should be provided and used.

A.12.2.4 The date of manufacture marked on fusible metal alloy sensing elements does not limit when they can be used. These devices have unlimited shelf life. The intent of 12.2.4 is

to require semiannual replacement of fusible metal alloy sensing elements that have been installed in environments that subject them to contaminant loading, such as grease in restaurant hoods and ducts, that could adversely affect their proper operation.

A.12.3.4 See A.12.2.4.

A.12.4 The primary focus of an inspection for cleanliness is to establish whether the volume of grease buildup within the exhaust system warrants cleaning and to determine whether adequate access is available throughout the exhaust system to remove the grease buildup.

ANSI/IFCEA I10 provides guidance for inspection of the exhaust system.

A.12.6.1 ANSI/IFCEA C10 provides guidance for cleaning the exhaust system.

A good operating practice is for cleaning personnel of commercial kitchen exhaust systems to have personal protective equipment (PPE) and height access equipment. The following items should be considered as a minimum:

- (1) Eye protection
- (2) Hand protection
- (3) Head protection
- (4) Foot protection
- (5) Respiratory protection
- (6) Fall protection
- (7) Ladders
- (8) Lock-out/tag-out kit

Preparation. The fan should be turned off, locked out, and tagged out. Open flames should be extinguished, and switches/breakers serving the appliance and cooking area outlets should be locked out. If the switches/breakers are not capable of being locked out and tagged out, any solid-fuel cooking appliances should be extinguished and the solid fuel removed.

Removal or Covering of Equipment. Food products, cookware, and cooking support equipment that can be removed should be removed from the cleaning area. Equipment that cannot be removed should be covered.

Cleaning Methods. The following methods for cleaning surfaces covered with grease and contaminants have been proved to be effective:

- (1) Manual cleaning by scraping, grinding, or scrubbing
- (2) Chemical cleaning with agents and water
- (3) Pressure washing with pressurized water or pressurized water and agents
- (4) Steam cleaning with pressurized steam

Waste Water and Solid Waste. Water and agents used in the cleaning process and solid waste should be collected for disposal.

A.12.7.2 Once the agent has fully discharged and if the fire has not been extinguished, the fire can continue to burn and spread. This can occur if the fire starts in or before system discharge and spreads to an area outside the protected area. Examples of areas outside the zone of protection include the flue of a gas-fired fryer, the area below the cooking surface of a griddle, inside the grease drip collectors, and any area behind or below an appliance. To minimize the probability of a fire spreading out of control, it is important that these areas

outside the zone of protection be kept clean of grease and other combustible cooking residues.

A.13.1.1 Cooking appliances that are designed for permanent installation, including, but not limited to, ranges, ovens, stoves, broilers, grills, fryers, griddles, and barbecues, should be installed in accordance with the manufacturer's installation instructions.

- (1) Commercial electric cooking appliances should be listed and labeled in accordance with UL 197.
- (2) Microwave cooking appliances should be listed and labeled in accordance with UL 923.
- (3) Oil-burning stoves should be listed and labeled in accordance with UL 896.
- (4) Wood-fired cooking appliances should be listed and labeled in accordance with UL 737 or UL 2162, depending on exact appliance type.
- (5) Gas-fired cooking appliances should be listed and labeled in accordance with ANSI Z83.11.
- (6) Gas-wood-fired cooking appliances should be listed and labeled in accordance with ANSI Z83.11, UL 737, and/or UL 2162, depending on exact appliance type.

A.13.1.2.1 Gas-fueled appliances should be installed to the requirements of NFPA 54 or NFPA 58.

A.13.1.2.2 The effectiveness of an automatic extinguishing system is affected by the placement of the nozzles. For this reason, it is essential that cooking appliances be situated in the area in which they were when the extinguishing equipment was designed and installed. If an appliance is moved from under the equipment for cleaning or any other reason, it should be returned to its original position prior to initiation of a cooking operation.

When appliances are on wheels or casters for ease of cleaning, it is important that the appliance be placed in its design position to ensure that the fire-extinguishing system will be effective. An approved method should ensure that the appliance is returned to its appropriate position before cooking takes place. Channels, markings, or other approved methods assist in ensuring proper placement.

A.13.1.2.3.1 Wheel chocks that can be fastened to the floor should be installed to ensure that an appliance with casters is returned to its approved design location.

A.15.2.2 The space or room should be of ample size to permit adequate circulation of heated air.

A.15.3.4 This section is intended to apply when heat for cooking is provided by gas burners when a limited quantity [see 15.3.4(4)] of solid fuel is used for flavoring.

A.15.3.4(1) Verify conformance with 13.1.2 prior to adding a solid fuel holder (smoker box) to existing cooking equipment.

A.15.3.4(4) The limit of 4.5 lb (2 kg) of solid fuel consumed per hour per 100,000 Btu/hr (29.3 kW) of burner capacity is used to provide a measurable and enforceable limitation. It is anticipated that documented cooking procedures can be established to limit solid fuel consumption to 4.5 lb (2 kg) per hour per 100,000 Btu/hr (29.3 kW) of burner capacity. The cooking procedures should clearly identify how the solid fuel is used (i.e., size and quantity of wood strips used, the number of wood strips that can be in the solid fuel holder at any given time, approximately how long the strips are expected to last, and at what point new strips can be added). Acceptable cooking procedures can be used by both the cook and the authority having jurisdiction to verify compliance with this requirement. It is not anticipated that solid fuel consumption will be continuously monitored, but rather that the fuel consumption will be limited by following acceptable documented cooking procedures. The gas burner capacity (in Btu/hr or kW) should be based on the manufacturer's rating.

A.15.7.8 Water-type extinguishers are not allowed in the kitchen cooking area because they do not saponify upon contact with grease. However, 2-A rated water spray extinguishers are allowed to be used for solid fuel cooking in appliances with fireboxes of 5 ft³ (0.14 m³) volume or less. The 2-A rated water spray fire extinguisher is equipped with a nozzle that does not produce a straight stream.

A.16.1 See Figure A.16.1, which shows a typical non-recirculating downdraft system arrangement.

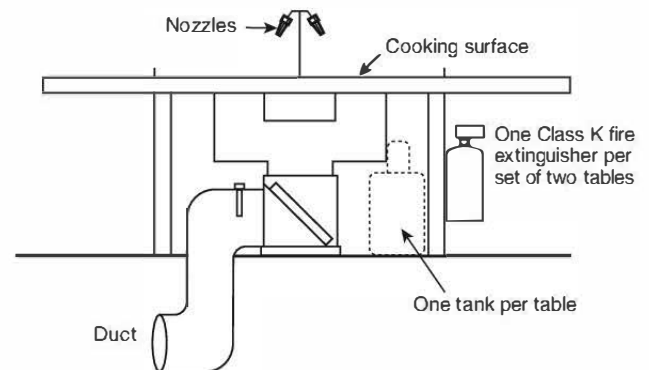


FIGURE A.16.1 Typical Downdraft System Arrangement.

Annex B Informational References

B.1 Referenced Publications. The documents or portions thereof listed in this annex are referenced within the informational sections of this standard and are not part of the requirements of this document unless also listed in Chapter 2 for other reasons.

B.1.1 NFPA Publications. National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169-7471.

NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 edition.

NFPA 54, *National Fuel Gas Code*, 2021 edition.

NFPA 58, *Liquefied Petroleum Gas Code*, 2020 edition.

B.1.2 Other Publications.

B.1.2.1 ANSI Publications. American National Standards Institute, Inc., 25 West 43rd Street, 4th Floor, New York, NY 10036.

ANSI Z83.11, *Gas Food Service Equipment*, 2006 (reaffirmed 2011).

B.1.2.2 ASHRAE Publications. ASHRAE, Inc., 1791 Tullie Circle, N.E., Atlanta, GA 30329-2305.

Kuehn, T. H., et al., "Effects of air velocity on grease deposition in exhaust ductwork," ASHRAE Research Project 1033-RP Final Report. Minneapolis: University of Minnesota, 2006.

ANSI/ASHRAE 154, *Ventilation for Commercial Cooking Operations*, 2011.

B.1.2.3 ASTM Publications. ASTM International, 100 Barr Harbor Drive, P.O. Box C700, West Conshohocken, PA 19428-2959.

ASTM E136, *Standard Test Method for Behavior of Materials in a Vertical Tube Furnace at 750°C*, 2016a.

B.1.2.4 EPA Publications. Environmental Protection Agency, William Jefferson Clinton East Building, 1200 Pennsylvania Avenue, NW, Washington, DC 20460.

EPA Test Method 202, *Determination of Condensable Particulate Emissions for Stationary Sources*, 2010.

B.1.2.5 GA Publications. Gypsum Association, 6525 Belcrest Road, Suite 480, Hyattsville, MD 20782.

Fire Resistance Design Manual, 2012.

B.1.2.6 IKECA Publications. International Kitchen Exhaust Cleaning Association, 100 North 20th Street, Suite 200, Philadelphia, PA 19103.

ANSI/IKECA C10, *Standard for the Methodology for Cleaning Commercial Kitchen Exhaust Systems*, 2016.

ANSI/IKECA I10, *Standard for the Methodology for Inspection of Commercial Kitchen Exhaust Systems*, 2015.

B.1.2.7 NSF International Publications. NSF International, P.O. Box 130140, 789 N. Dixboro Road, Ann Arbor, MI 48113-0140.

NSF/ANSI 2, *Food Equipment*, 2014.

B.1.2.8 UL Publications. Underwriters Laboratories Inc., 333 Pfingsten Road, Northbrook, IL 60062-2096.

UL 197, *Commercial Electric Cooking Appliances*, 2010, revised 2018.

UL 199, *Automatic Sprinklers for Fire-Protection Service*, 2005, revised 2017.

UL 199B, *Outline of Investigation for Automatic Sprinkler Systems Used for Protection of Commercial Cooking Equipment*, 2015.

UL 199E, *Outline of Investigation for Fire Testing of Sprinklers and Water Spray Nozzles for Protection of Deep Fat Fryers*, 2004.

UL 300, *Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment*, 2005, revised 2017.

UL 710B, *Recirculating Systems*, 2011, revised 2014.

UL 737, *Fireplace Stoves*, 2011, revised 2015.

UL 896, *Oil-Burning Stoves*, 1993, revised 2016.

UL 923, *Microwave Cooking Appliances*, 2013, revised 2017.

UL 1046, *Grease Filters for Exhaust Ducts*, 2010, revised 2017.

UL 2162, *Commercial Wood-Fired Baking Ovens — Refractory Type*, 2014.

UL 8782, *Outline of Investigation for Pollution Control Units for Commercial Cooking Operations*, 2017.

B.2 Informational References. The following documents or portions thereof are listed here as informational resources only. They are not a part of the requirements of this document.

Ackland, P., *Inspection Manual for Commercial Kitchen Exhaust Systems*, 2001. ISBN 0-968160-4-6. Phil Ackland, P.O. Box 856, Summerland, BC V0H 1Z0.

Ackland, P., *Kitchen Exhaust Cleaning and Certification Manual*, 2003. ISBN 0-9681760-70. Phil Ackland, P.O. Box 856, Summerland, BC V0H 1Z0.

American Society of Heating, Refrigerating and Air-Conditioning Engineers (ASHRAE), "Kitchen Ventilation," Chapter 33 in *Heating, Ventilating, and Air-Conditioning Applications*, Atlanta: ASHRAE, 2011.

Carson, W. G., and R. L. Klinker, *Fire Protection Systems: Inspection, Test and Maintenance Manual*, 4th edition, Quincy, MA: NFPA, 2012.

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Gerstler, W. D., "New Rules for Kitchen Exhaust," *ASHRAE Journal*, November 2002: 26–33.

Solomon, R. E., ed., "Protection of Commercial Cooking Equipment," Chapter 55 in *Fire and Life Safety Inspection Manual*, 8th edition, Quincy, MA: NFPA, 2002.

"Using Extinguishers in Commercial Kitchens." National Fire Protection Association video, VC72VH, Quincy, MA: NFPA, 2002.

B.3 References for Extracts in Informational Sections.

NFPA 5000®, *Building Construction and Safety Code*®, 2021 edition.

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