

Additional Resources

National Fire Protection Association (www.nfpa.org)

For information on *National Fire Code NFPA 96 -
-Standard for Ventilation Control and Fire
Protection of Commercial Cooking Operations.*

Underwriter Laboratories (www.ul.com)

For information on *UL 300 -- Standard for Fire
Testing of Fire Extinguishing Systems for Protection
of Restaurant Cooking Areas.*

Contact your Penn Millers Insurance Company
Loss Control or Marketing Representative.

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any federal, state or local authorities.

Commercial Cooking Installation Guidelines



Automatic Extinguishing Systems

A fixed pipe automatic extinguishing system is required when cooking appliances that produce grease-laden vapors (i.e., deep fat fryers, ranges, griddles, broilers, woks, tilting skillets and braising pans) are used:

- The fixed pipe automatic extinguishing system must protect **cooking appliances, grease removal devices, hood exhaust plenums and exhaust duct systems.**
- The fixed pipe automatic extinguishing system must meet **UL 300 standards.** The combination of a high-efficiency fryer and vegetable oil presented an overwhelming challenge to dry chemical extinguishing systems. Any fixed pipe automatic extinguishing system manufactured and installed after 11/94 must be UL300 compliant. Modifications can be made to existing systems to meet UL300.
- Upon activation of the fixed pipe automatic extinguishing system, all sources of fuel and electric power to the appliances should automatically shut-off.
- A manual activation of the fixed pipe automatic extinguishing system is required. It should be easily accessible and located between 42 and 60 inches above the floor. It should be in the path of egress and clearly identify the hazard protected.
- **Service and tag** your fixed pipe automatic extinguishing system semi-annually. Use a qualified, licensed contractor.

Hood & Exhaust Systems

A steel exhaust hood must cover all cooking appliances:

- The hood must be constructed of **18 or 20 gauge stainless steel.**
- **Vent** the hood to the **outside** of the structure.
- All seams, joints and penetration points that direct and capture grease-laden vapors and exhaust gases must have **liquid-tight continuous welds.**

The hood is to contain UL listed grease filters (mesh type filters are not permitted):

- **Install** filters on an **angle**, not less than **45 degrees** from the horizontal.
- **Clean** filters regularly and keep them free of grease build-up.
- Equip filters with a **drip tray** beneath their lower edges. Pitch drip trays to drain into an enclosed metal container with a capacity of 1 gallon or less.
- Have the entire hood and exhaust system **cleaned** a minimum of **every six months** by a qualified, licensed contractor. The contractor should place a tag on the hood indicating the service date and the next scheduled service date. If your contractor recommends a more frequent cleaning schedule due to heavy cooking volume, follow the recommended schedule.

Miscellaneous

- **Install** deep fat fryers with at least **16 inches of clearance** between the fryer and surface flames from adjacent cooking equipment. If physical separation is not possible, install a steel or non-combustible **baffle plate** between the fryer and surface flames. The baffle plate must be a minimum of **8 inches in height** and **extend the complete length** of the appliances.
- **Type “K” portable (hand-held) fire extinguishers** are required in all kitchens. A qualified, licensed contractor should **service and tag** extinguishers **annually.**
- **Self- contained deep fat fryers** are acceptable. These fryers have specific manufacturer’s instructions regarding maintenance and cleaning. **Follow the manufacturer’s instructions and keep maintenance and cleaning logs.** Have a qualified, licensed contractor **service** the automatic extinguishing systems in these units **semi-annually.**
- Ensure employees are properly trained in safety and emergency procedures.