

Protection For Commercial Cooking Equipment

Kitchen Fire Protection Should Comply With UL 300 Standards.

1. Management direction

- Commitment to good fire prevention
- Knowledge, awareness and maintenance of fire protection equipment
- Employee education and training
- Good housekeeping practices
- Self inspection and improvement programs
- Prompt notification of fire department

2. Fire protection for cooking equipment

Grease-laden, vapor-producing equipment must have approved automatic fixed extinguishing system protection. Any one of the following systems are acceptable.

- Wet Chemical Agent
- Automatic Water Spray (Note: Water spray systems should be provided with a vane type local alarm and shut-off valve on the water supply).

3. Extinguishing system service

All systems must be inspected and serviced twice annually by a qualified service contractor. The system should be tagged indicating date of service.

4. Complete protection required

Approved fire extinguishing systems should protect:

- Hood and Exhaust Ducts
- Plenum Areas
- Grease Removal Devices
- All Surface Cooking Equipment: Deep Fat Fryers, Ranges and Griddles, Broilers

5. Manual remote pull station

All automatic extinguishing systems, with the exception of sprinklers, must have an accessible manual pull box control arranged to activate the system mechanically.

6. Automatic fuel/energy shut-off

All automatic extinguishing systems must be interlocked with the fuel/energy supply to the cooking equipment. The inter-locked system will automatically shut-off the fuel supply when the extinguishing system is activated.

Commit to good fire prevention with the knowledge, awareness and maintenance of fire protection equipment.



7. Grease filters

Noncombustible grease filters and tight fitting frames should be provided for grease removal. All filters should be cleaned as frequently as necessary to keep filters free of accumulated grease. Hoods and exhaust ducts must also be kept clean at all times.

8. Deep fat fryers

Each fryer should be equipped with an adjustable operating control (thermostat) and a separate excess temperature limit control. (This control will automatically shut-off the fuel supply if excessively high temperatures (475°F) develop due to the failure of the operating control).

All deep fat frying equipment must be situated directly below the ventilating exhaust hood and protected with a nozzle supplied from the automatic extinguishing system.

9. Portable fire extinguishers

A Class K Fire Extinguisher should also be mounted in the kitchen area in an easily accessible location adjacent to the cooking equipment. Travel distance should not exceed 30 feet.

10. Adequate clearances

Exhaust ducts, constructed of steel not less than 16 gage or stainless steel not less than 18 gage, should terminate directly to the outside and not pass through fire walls. Adequate clearance must be maintained from combustible building members. (Refer to Loss Control Data Guide F.13345 for complete details.)

11. UL 300

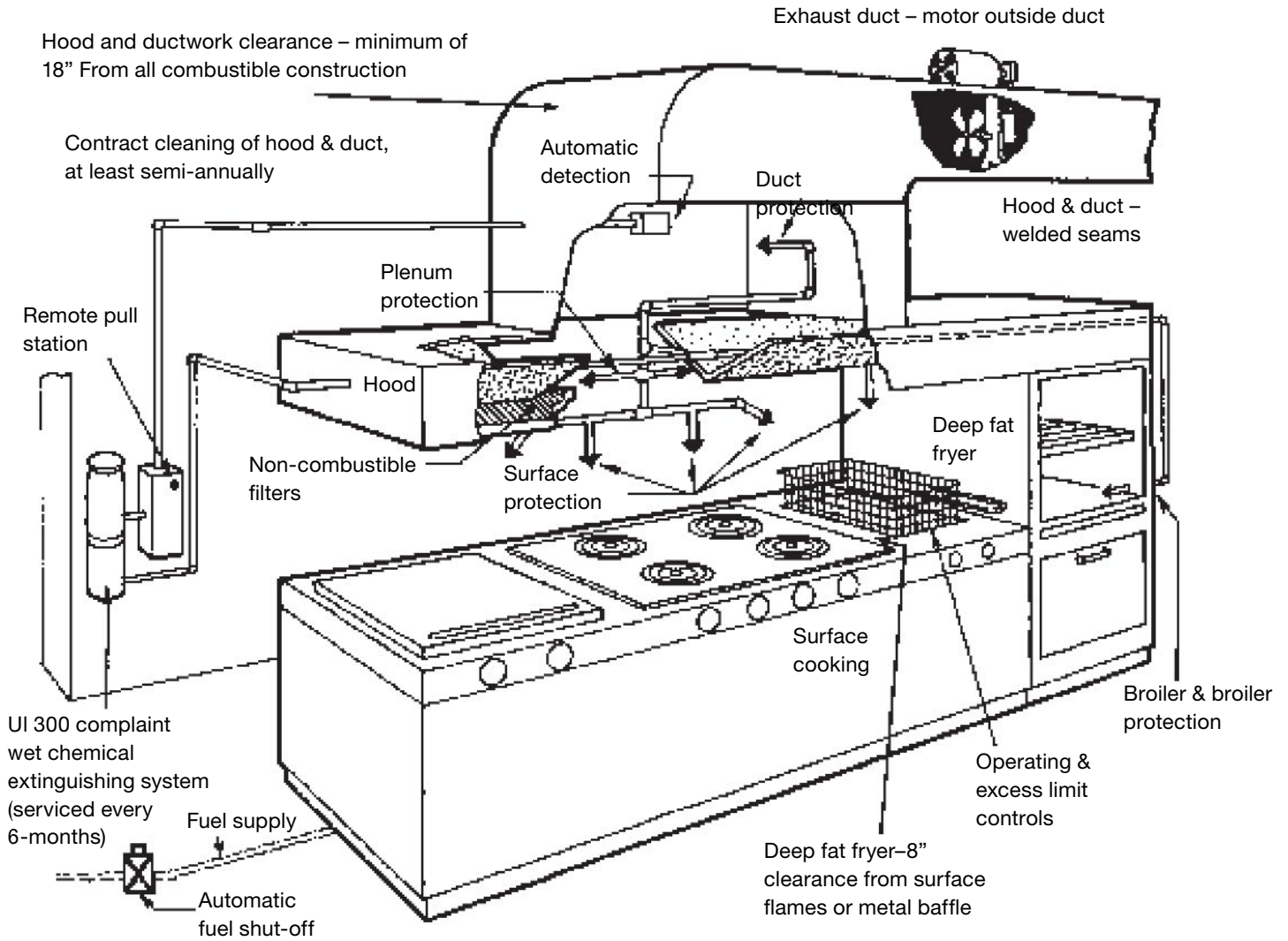
UL 300 is a test standard that tests pre-engineered fire extinguishing systems for protection of cooking areas. These include exhaust hoods, plenums, ducts and appliances such as deep fat fryers, griddles, etc.

There were two primary developments that influenced the emergence of UL 300:

- High efficiency cooking appliances, and;
- Use of vegetable cooking oils

12. Changes Based on UL 300

- 1) A placard should be posted near every portable fire extinguisher in the cooking area identifying the use of the fire extinguisher as a back up to the automatic fire suppression system.
- 2) A wet chemical extinguishing systems is the preferred option for the automatic suppression systems. Currently no dry chemical system meets UL 300 requirements.
- 3) Portable "Class K" fire extinguishers should be placed in the cooking area, within 30 ft. of appliances.
- 4) Employees should be trained that in the event of fire,
 - If the automatic suppression system has not functioned, they should activate the manual pull station upon evacuation.
 - If the system still has not functioned, and it is safe to remain in the area, they should know how to operate fire extinguishers and which type to use.
 - "Class K" for cooking appliances
 - Multi-purpose, ABC, for paper or electrical fires



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