



Fixed Fire Suppression Systems

(Commercial Cooking Operations)



Plan Submittal Checklist

This guideline has been prepared to assist those responsible for the design, installation, testing, and inspection of wet chemical fire extinguishing systems used to protect commercial cooking appliances to comply with NFPA 17A. The information contained in this document is intended to promote compliance and to ensure that commercial type food heating and processing operations are adequately protected in the event of a grease fire.

This guideline applies to any facility where commercial cooking operations produce grease-laden vapors. Cooking appliances producing grease-laden vapors shall be equipped with an exhaust system with the following components: hood, grease removal devices, duct system, and fire extinguishing equipment.

This guideline defines protection for cooking surfaces, deep fat fryers, griddles, upright broilers, char-broilers, range tops and grills, open face ovens, salamanders, cheese melters, woks, open face pizza ovens, and other similar cooking appliances.

Protection shall also be provided for the enclosed plenum space within the hood, above filters, and in exhaust ducts serving the hood.

PEAK Consulting Services, Inc. does not review the installation of the hood but rather the fire extinguishing system which is installed.

Title Block Information

- Owner name
- Occupant name
- Approved street address
- Name, address, telephone number, fax number and e-mail address of fixed fire installation contractor
- Point of compass on each page
- Scale and graphical representation
- A detailed explanation of the scope of work

Submittal Information

Submit two sets of legible, scaled plans with ONE set of current and complete technical data sheets/manufacture's specifications. These plans shall contain the following information and items:

- Scope of work for the project
- Complete address of the project
- Only persons properly trained shall be considered competent to design, install, and service pre-engineered wet chemical systems. Proof of proper training for the designer and installer shall be provided upon plan submittal
- Applicable codes and standards used for the system design
- Sectional view of appliances with the dimensions of each piece of cooking equipment specified
- Specify the size and location of the back shelf, if any
- If applicable to the appliances on site, specify the following:
 - whether or not the fryer has a drip board
 - type of char-broiler
 - the depth of wok

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- Floor plan layout that includes the location of the cooking equipment, exit doors, manual pull, and other non-protected appliances indicated
- Fire extinguishing protection is required for open pizza ovens. If the pizza oven is closed, and no protection is provided, this must be specified on the plan
- Hood, plenum, and duct dimensions
- Piping schematic that includes the equivalent pipe length calculation (if applicable); the number and type of nozzles; and the location, height and direction of nozzle placement over each piece of cooking equipment
- An equipment legend for each supply tank (multiple cylinders supplying the same nozzles shall be combined on legend). The legend shall include the type of nozzles that are connected to that tank, the tip number/identifier, the total number of flow point used, and the number of flow points allowed for that size tank
- Detection schematic that includes the location of each fusible link, the location of the manual pull, and the length of the detection system

NOTE: If the chemical fire extinguishing system is not designed to fully protect the duct then the duct will also require fire sprinklers to be installed per NFPA 13.

General Note Required on Plans

**Provide the following notes on the plan, verbatim, under the heading:
"FIRE AUTHORITY NOTES"**

- When a fire alarm system is provided in the building, it shall be interconnected so that the activation of the hood extinguishing system will sound the fire alarm and transmit a signal to the central station (The hood extinguishing system does not need to be interconnected if the building is only equipped with a fire sprinkler monitoring system)
- The approved system shall be pre-tested prior to the scheduled inspection of the required acceptance test
- Piping shall be rigidly supported to prevent movement
- Appliances with wheels shall be secured in place
- A fire extinguisher listed and labeled for Class K fires (or other approved extinguishers utilizing agents that are compatible for use against cooking grease fires) shall be installed within 30 feet of commercial food heat-processing equipment, as measured along an unobstructed path of travel. It is recommended that extinguishers be placed in the path of travel to the manual pull stations. Show the location of the extinguisher(s) on the plans
- Manual pull stations shall be located no higher than four feet above finished floor and shall be readily accessible for use
- All gas fueled, electrically powered, and heat-producing equipment located under the hood shall shut down upon activation of the extinguishing system
- All discharge nozzles shall be provided with caps, covers, or other suitable protective devices
- All discharge nozzles shall be located and installed in relation to the protected appliance as shown in the manufacturer's listed installation manual
- Hood and duct construction and installation shall be in accordance with nationally recognized standards. These assemblies are subject to approval and inspection by the local Building Official

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and are not part of the fire plan review process except as it relates to the installation of the hood extinguishing system

- Pipe and fittings shall be of non-combustible material having physical and chemical characteristics compatible with the chemical extinguishing solution. Galvanized pipe shall not be used in wet chemical systems. Minimum pipe thickness shall be Schedule 40
- All extinguishing systems shall have both automatic and manual methods of actuation
- Where multiple manual actuators are installed for protection of separate extinguishing systems, they shall be identified as to which extinguishing system each will activate
- Hood exhaust fans 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
- All deep fat fryers (unless otherwise noted by the manufacture) shall be installed with at least a 16-inch space between the fryer and surface flames from adjacent cooking equipment, unless a steel or tempered glass baffle plate is installed at a minimum 8 inches in height between the fryer and surface flames of the adjacent appliance
- The inside edge of the hood shall overhang a horizontal distance of not less than 6 inches beyond the edge of the cooking surface on all open sides, and the vertical distance between the lip of the hood and the cooking surface shall not exceed 4 feet unless the manufacturer's specifications state otherwise

Confidence Testing Information

The system shall be pre-tested prior to fire inspection to determine that the system is properly installed and functions in accordance with the approved plans and the manufacturer's installation and maintenance manual.

Testing during the inspection shall include a manual and automatic activation via fusible link. A shut down of all electrical and gas cooking equipment shall also be demonstrated. Nozzle type, height, and orientation relative to placement of cooking appliances will also be verified during the inspection.

Maintenance Information

The extinguishing system shall be maintained in accordance with the manufacturer's requirements and with the following:

- Extinguishing systems shall be serviced at least every six months or after activation of the system
- Maintenance shall be conducted in accordance with the manufacturer's listed installation and maintenance manual
- The hood ventilation system shall be operated at the required rate of air movement, and approved grease filters shall be in place when cooking equipment under a kitchen grease hood is operated
- When grease extractors are installed they shall be operated with the commercial-type cooking equipment
- Hoods, grease-removal devices, fans, ducts, and other appurtenances shall be periodically cleaned to prevent grease accumulation. Cleanings shall be recorded and records shall state the extent, time, and date of cleaning. Such records shall be maintained on the premises

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