



## KITCHEN HOOD SUPPRESSION SYSTEM SUBMITTAL

- Third Party Review is NOT required for Kitchen Hood Suppression Systems.
- Design and installation shall be via the most recent version of NFPA 17A adopted by the State of Utah.
- Manufacturer cut sheets shall be submitted with the plans.
- Distance from burner/cook top surface to nozzle shall be submitted with plans.
- Nozzle types shall be indicated on the plans.
- System nozzles not designed with “foil” anti-grease nozzle protection shall be protected with metal caps. Rubber caps are not allowed.
- Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods.
- All deep-fat fryers shall be installed with at least a 16 inch space between the fryer and surface flames from adjacent cooking equipment. Where a steel or tempered glass baffle plate is installed at a minimum 8 inch in height between the fryer and surface flames of the adjacent appliance, the requirement for a 16 inch space shall not apply.
- Frangible links must meet manufacturer specifications. Out of date replaced links are to be attached to or near the system manual pull station (for inspection) to verify that old (last year) links have been replaced with links that are manufactured in the calendar year of the inspection. Exception for glass bulb type links.
- Manual pull stations approved on Type I recirculating (self-contained) hood systems can be located on and be a part of the metal hood assembly but must be accessible and free of obstructions.
- Manual or automatic system activation shall shut off gas and electricity under Type 1 hoods. Reset shall be manual.
- Class “K” type wet chemical portable fire extinguishers shall comply with the fire code, be located within 30 feet of the fryer and are required any time a minimum of ¼ inch of grease on any cooking surface is anticipated.
- Type I hoods are required over appliances that produce grease laden vapors. Chain type broilers may not be required to have a wet chemical fire protection system, but approval is required. Pizza ovens do not require wet chemical fire protection systems.
- Where more than one wet chemical system is installed, each system shall be clearly marked near the pull station as to which Type I hood that system protects.
- Kitchen Hood protection system actuation must be tied into building Fire Alarm System.