

## Hoods, and Hood Suppression Systems

Hood and Hood Suppression Systems shall be installed in accordance with the International Building Code, International Fire Code, International Mechanical Code, and NFPA 96& 17A.

### When Required

A wet-chemical fire suppression system meeting UL 300 Standards is required by the Uniform Construction Code anytime grease-laden vapors are produced during the cooking process. It applies to all occupancy groups except single-family dwellings. If you fry hamburgers, potatoes, or only one slice of bacon, you need a Class 1 hood as defined by the California Mechanical Code and a UL 300 fire suppression system.

### Why UL 300

UL 300 recognizes that the majority of restaurants changed the cooking oil from animal fats to vegetable oils over the past decade. Vegetable oils heat to higher temperatures creating a greater challenge to the old Ansul and Pyrochem suppression systems. We cannot guarantee that the old systems will put out the fire.

### Fire extinguisher

The codes require that all locations with commercial hoods, both new and existing, be equipped with a K-class fire extinguisher within 30 feet of the cooking appliance

### Submittal Requirements

1. Provide three (3) copies of plans and one (1) set of original equipment data sheets or a copy of the UL Directory page. These drawings must be stamped by a licensed architect or professional engineer (Act 45 section 403.42a.c), and contain the name of the person who created the drawings, their phone number and their signature.
2. All symbols shall conform to NFPA 170 (Fire Safety Symbols) standards where applicable. A symbol key shall be included in the submittal documentation for all symbols.
3. Drawings shall be legible, scaled with shop number and revision number and date, and contain only hood components.
4. The drawings shall contain size, configuration, room location of the complete assembly, including hood, exhaust duct, air movement device with CFM, and cooking appliances.
5. A complete layout of the duct system from hood duct collar to roof termination including all cleaning/ inspection access panel openings, and manifolds.

6. Construction of hood including materials, seams, joints, penetrations, grease recovery systems, and insulation materials.
7. Construction of duct including materials, seams, joints, penetrations, access panels, and duct collars.
8. Construction of grease filters including materials, seams, joints, accessibility, angle of use, drip tray, and grease container.
9. Auxiliary and special equipment if utilized
10. Hood suppression system including supervision type, clearance to electrical hazards, location of discharge heads, location of discharge agent, location of fuel shut off, location of manual activation and type, location of fusible links, connection to the fire alarm system.
11. Method of operation (expellant gas releasing mechanism, shutdown of appliance or equipment, common or multiple hood configurations).
12. Method of actuation (automatic, normal, emergency).