

11.4.10 Dampers and diffusers shall be positioned for proper airflow.

11.4.11 When cleaning procedures are completed, all electrical switches and system components shall be returned to an operable state.

11.4.12 When a vent cleaning service is used, a certificate showing date of inspection or cleaning shall be maintained on the premises.

11.4.13 After cleaning is completed, the vent cleaning contractor shall place or display within the kitchen area a label indicating the date cleaned, the name of the servicing company, and areas not cleaned.

11.4.14 Where required, certificates of inspection and cleaning shall be submitted to the authority having jurisdiction.

11.5 Cooking Equipment Maintenance.

11.5.1 An inspection and servicing of the cooking equipment shall be made at least annually by properly trained and qualified persons.

11.5.2 Cooking equipment that collects grease below the surface, behind the equipment, or in cooking equipment flue gas exhaust, such as griddles or charbroilers, shall be inspected and, if found with grease accumulation, cleaned by a properly trained, qualified, and certified person acceptable to the authority having jurisdiction.

Chapter 12 Minimum Safety Requirements for Cooking Equipment

12.1 Cooking Equipment.

12.1.1 Cooking equipment shall be approved based on one of the following criteria:

- (1) Listings by a testing laboratory
- (2) Test data acceptable to the authority having jurisdiction

12.1.2 Installation.

12.1.2.1 All listed appliances shall be installed in accordance with the terms of their listings and the manufacturer's instructions.

12.1.2.2* Cooking appliances requiring protection shall not be moved, modified, or rearranged without prior re-evaluation of the fire-extinguishing system by the system installer or servicing agent, unless otherwise allowed by the design of the fire-extinguishing system.

12.1.2.3 The fire-extinguishing system shall not require re-evaluation where the cooking appliances are moved to perform maintenance and cleaning provided the appliances are returned to approved design location prior to cooking operations, and any disconnected fire-extinguishing system nozzles attached to the appliances are reconnected in accordance with the manufacturer's listed design manual.

12.1.2.3.1 An approved method shall be provided that will ensure that the appliance is returned to an approved design location.

12.1.2.4 All deep-fat fryers shall be installed with at least a 406 mm (16 in.) space between the fryer and surface flames from adjacent cooking equipment.

12.1.2.5 Where a steel or tempered glass baffle plate is installed at a minimum 203 mm (8 in.) in height between the fryer and surface flames of the adjacent appliance, the requirement for a 406 mm (16 in.) space shall not apply.

12.1.2.5.1 If the fryer and the surface flames are at different horizontal planes, the minimum height of 203 mm (8 in.) shall be measured from the higher of the two.

12.2 Operating Controls. Deep-fat fryers shall be equipped with a separate high-limit control in addition to the adjustable operating control (thermostat) to shut off fuel or energy when the fat temperature reaches 246°C (475°F) at 25.4 mm (1 in.) below the surface.

Chapter 13 Recirculating Systems

13.1 General Requirements. Recirculating systems containing or for use with appliances used in processes producing smoke or grease-laden vapors shall be equipped with components complying with the following:

- (1) The clearance requirements of Section 4.2.
- (2) A hood complying with the requirements of Chapter 5.
- (3) Grease removal devices complying with Chapter 6.
- (4) The air movement requirements of 8.2.1.2 and 8.2.2.3.
- (5) Auxiliary equipment (such as particulate and odor removal devices) complying with Chapter 9.
- (6) Fire-extinguishing equipment complying with the requirements of Chapter 10 with the exception of 10.1.1 and 10.5.1, which shall not apply.
- (7) The use and maintenance requirements of Chapter 11.
- (8) The minimum safety requirements of Chapter 12.
- (9) All the requirements of Chapter 13.

13.2 Design Restrictions. All recirculating systems shall comply with the requirements of Section 13.2.

13.2.1 Only gas-fueled or electrically fueled cooking appliances shall be used.

13.2.2 Listed gas-fueled equipment designed for use with specific recirculating systems shall have the flue outlets connected in the intended manner.

13.2.3 Gas-fueled appliances shall have a minimum 457.2 mm (18 in.) clearance from the flue outlet to the filter inlet in accordance with 6.2.2 and shall meet the installation requirements of NFPA 54 or NFPA 58.

13.2.4 Recirculating systems shall be listed with a testing laboratory.

13.2.5 There shall be no substitution or exchange of cooking appliances, filter components, blower components, or fire-extinguishing system components that would violate the listing of the appliance.

13.2.6 A recirculating system shall not use cooking equipment that exceeds the recirculating system's labeled maximum limits for that type of equipment, stated in maximum energy input, maximum cooking temperature, and maximum square area of cooking surface or cubic volume of cooking cavity.

13.2.7 The listing label shall show the type(s) of cooking equipment tested and the maximum limits specified in 13.2.6.

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