



Chanhassen Fire Department

FIRE PREVENTION BUREAU

7700 Market Blvd. PO Box 147
Chanhassen, MN 55317

Ph. 952.227.1150 Fx. 952.227.1190

CHANHASSEN FIRE DEPARTMENT POLICY **COOKING EQUIPMENT EXHAUST HOOD REQUIREMENTS**

All class I commercial kitchen hoods and ducts must meet the minimum requirements of this policy.

Submittals of a fire permit application, fee and a scaled site plan or floor plan including type and location of cooking equipment, the type and location of sprinkler heads or nozzles and the distance between heads or nozzles and the cooking surface.

System shall comply with the 2015 Minnesota State Fire Code Section 609, Minnesota Mechanical Code 506 and 2014 NFPA 96 NFPA Standards.

Coverage shall include cooking surfaces, deep fat fryers, griddles, upright broilers, charbroilers, range tops, ovens and conveyor ovens with grease laden vapors and enclosed plenum space within the hood above filters and exhaust ducts serving the hood.

System shall be interconnected so as to shut off all cooking equipment and electrical receptacles which are located under the hood when the system is activated. Valves used to shut off gas and electric must be manual reset type valves.

A system operation test is required to verify proper operation of all components. Fire Marshal must witness tests. Call 952-227-1151.

Access plates shall be provided at every change in direction of ducts and in additional locations as required by the code.

Non-class I hoods greater than four feet in depth must have fire sprinkler protection to provide adequate floor coverage.

The Gem model EA-1 Protectospray head may be installed in accordance with its previous listing to protect deep fat fryers.

Dry heads must be used where there is potential for freezing.

Automatic sprinkler systems used to protect cooking equipment shall be supplied from a separate, readily accessible indicating-type control valve that is identified.

Pre-engineered automatic dry and wet chemical systems shall be tested in accordance with UL 300. Other types shall be listed and labeled for specific use as protection for commercial cooking operations. All chemical systems must be designed and installed in accordance with the Fire Code and the manufacturer's requirements. Ventilation exhaust must remain on and the make up air shall shut down upon activation unless otherwise specified by the manufacturer.

Manual actuation device shall be located near a means of egress, minimum of 10 feet and maximum of 20 feet from the exhaust kitchen hood. The device shall be located a minimum of 4.5 and a maximum of 5 feet above the floor. Operating instructions shall be in both English and Spanish.

Chemical extinguishing systems must be centrally monitored if building has a monitored fire sprinkler system.

Inspection Checklist

Rough-in nozzles, fusible link and manual pull station locations.

System activation by release of a fusible link.

System activation by manual pull station.

Gas and Electric shut down with manual reset.

Exhaust air continues running and makeup air shuts down.

Exhaust fan will automatically start if not operating.

Fire-rated shaft enclosure inspection.

Central monitoring.

Note: Extinguishing systems must be 100% tested prior to calling for an inspection.

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