

A NEW Standard for 300A Fire Suppression Systems

In a 2012 Amendment to The NFPA Life Safety Code (NFPA101), an official standard was created to address fire protection for domestic-style cooking appliances used in a commercial setting. The language of the amendment does specifically reference residential healthcare facilities but it can also be used in other, similar applications based on a code official's individual requirement.

The Details of NFPA101 Section 18.3.2.5.3 are included below:

- (1) The cooktop or range is equipped with a range hood of a width at least equal to the cooking surface, with grease baffles or other grease collecting and clean out capability.
- (2) The hood systems have a minimum airflow of 500 cfm (14,000 L/min).
- (3) The hood systems that are not ducted to the exterior additionally have a charcoal filter to remove smoke and odor.
- (4) The cooktop or range shall comply with all of the following (a) The cooktop or range is protected with a fire suppression system listed in accordance with UL 300, Standard for Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment, or is tested and meets all requirements of UL 300A, Extinguishing Systems for Residential Range Top Cooking Surfaces, in accordance with the applicable testing document's scope.
- (5) A manual release of the extinguishing system shall be required and provided in accordance with NFPA96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, Section 10.5.
- (6) An interlock shall be provided to turn off all sources of fuel and electrical power to the cooktop or range when the suppression system is activated.
- (7) A switch meeting all of the following is provided:
 1. A locked switch, or switch located in a restricted location, is provided within the cooking facility that deactivates the cooktop or range.
 2. The switch is used to deactivate the cooktop or range whenever the kitchen is not under staff supervision.
 3. The switch is on a timer, not exceeding a 120- minute capacity; that automatically deactivates the cooktop or range, independent of staff action.
- (8) Procedures for the use, inspection, testing and maintenance of the cooking equipment are in accordance with Chapter 11 of NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, and the manufacturer's instructions and are followed.

By selecting the NFPA101 Upgrade in CAPS, The Fire Ready Hood by Greenheck can be outfitted with all of the options necessary to fulfill each point of NFPA LSC section 18.3.2.5.3. Where this standard has also been adopted by the ICC (2015) and non-compliance can affect a facility's ability to attain Medicaid funding; it is imperative that the influencers of any project falling within this category be aware of these requirements and Greenheck's plug-and-play solution.