



## TECHNICAL POLICY

### 13 – 14 Sprinkler Protection for Kitchen Exhaust Systems

Original Issue: February 1985  
**Revised: April 2006**

1. Areas required to be protected:
  - a. Cooking surfaces of griddles, range tops and deep fat fryers.
  - b. Plenum area of hoods.
  - c. Exhaust ducts (whether or not the hood is a listed grease extractors).
2. Ducts and plenums are to be sealed with a grease-tight connection at each point of penetration by piping or sprinklers. The connection shall be a coupling welded to the duct or “Evergreen compression Seal”, Evergreen Quick Seal”, or approved equal.
3. Pipe sizing:
  - a. Ordinary hazard pipe schedule or
  - b. Hydraulically calculated:
    - i) Deep fat fryers are to be protected by spray nozzles or sprinklers that are listed for that use and are to be designed to operate at a minimum of 30 psi.
    - ii) Sprinklers other than those over deep fat fryers are to have a minimum 7 psi operating pressure.
    - iii) The hydraulic remote area is to include 3 sprinklers covering the cooking surface and 4 sprinklers in the plenum and/or duct.
4. The sprinklers in each set of hoods and ducts are to be controlled by an indicating valve.
5. A water flow switch is to be interconnected with the fuel supply and electrical supply to the cooking equipment and electrical outlets that are located under the hood. The switch is to be set at 0 retard. Each flow switch is to have an inspectors test connection piped to the outside or to an adequate drain.
6. A sprinkler is to be located within 5 feet of the duct opening to the outside. This may require a dry type sprinkler.
7. Pipe, fittings, hangers, etc. located within the hood system must be chrome plated, stainless steel or other materials that are easily cleaned.