



STATE OF LOUISIANA
DEPARTMENT OF PUBLIC SAFETY AND CORRECTIONS

OFFICE OF STATE FIRE MARSHAL

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DEPUTY SECRETARY

EDWIN W. EDWARDS
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FORMAL INTERPRETATION

TO: Plan Review, Inspection Personnel and Hood Suppression Contractors
FROM: Jerry W. Jones, Chief Architect *JWJ*
SUBJECT: Code Section NFPA 96:9-1.2.2 (1991 Edition)
DATE: June 10, 1994

9-1.2.2 All deep fat fryers shall be installed with at least a 16 inch space between the fryer and surface flames from adjacent cooking equipment.

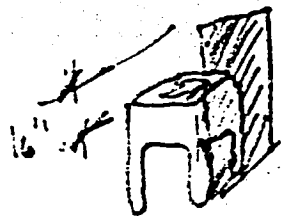
Question: Is it the intent of NFPA 96:9-1.2.2 to require there to be provided a 16 inch space between deep fat fryers and flat top griddles?

Remarks: The question has arisen due to the potential flaming of meats and other products being cooked on flat top griddles. Due to this potential, is it the intent of NFPA 96 to require there to be provided a 16 inch space between deep fat fryers and flat top griddles?

DETERMINATION: No. It is not the intent of NFPA 96 to require a 16 inch space or 16 inch vertical steel plate between deep fat fryers and flat top cooking griddles.

JWJ/adg

CAN ALSO HAVE 16" HIGH SEPARATION AND PUSH APPLIANCES TOGETHER



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