



DEPARTMENT OF PUBLIC SAFETY AND CORRECTIONS

Public Safety Services



M. J. "MIKE" FOSTER, JR.  
GOVERNOR

V. J. BELLA  
STATE FIRE MARSHAL

**INTERPRETIVE MEMORANDUM 2002 - 15**

To: Licensed Architects  
Licensed Engineers  
Licensed Sprinkler Contractors  
Licensed Fire Alarm Contractors  
Licensed Fire Suppression Contractors  
Felicia Cooper, Deputy State Fire Marshal Administrator  
Stephen Gogreve, Manager of Inspections/Arson  
Pat Day, Supervisor of Health Care Inspections  
Marc Reech, Executive Staff Officer  
Plan Review Staff

From: Jean Carter, Architect Supervisor  
Fidel Fremin, Architect Supervisor  
Cindy Obier, Architect Supervisor  
Don Zeringue, Chief Architect

Approved by: Mark Gates,   
Deputy Assistant Secretary

Date: October 28, 2002

Re: **Fire Suppression Protection of Tilt Skillets/Braising Pans, Open Kettles and Steam Kettles**

This Interpretive Memorandum replaces this office's August 30, 1995 Memorandum titled Commercial Hoods: Protection of Steam Kettles and Braising Pans.

NFPA 96:7-1.2 and 7-2.2, 1998 edition, requires that all cooking equipment producing grease-laden vapors shall be protected with automatic fire extinguishing systems complying with the UL 300 standard and the extinguishing systems shall be installed in accordance with their listing criteria.

The following requirements shall be adhered to regarding protection of the referenced appliances.

Is Yours Working??  
Smoke Detectors Save Lives !!  
**OFFICE OF THE STATE FIRE MARSHAL**  
5150 FLORIDA BOULEVARD, BATON ROUGE, LA 70806  
(504) 925-4911 1-800-256-5452

Restaurant Fire Suppression Protection of Tilt Skillets/Braising Pans, Open Kettles and Steam Kettles

### Tilt Skillets/Braising Pans

Some suppression manufacturers offer specific listing criteria for protection of tilt skillets/braising pans. If suppression listing criteria exists then the criteria shall be utilized.

If a suppression manufacturer has no listing criteria for these appliances, then protection shall be based upon the coverage limitations provided for deep fat fryers.

### Open Kettles

The NFPA 96 Committee has formally interpreted that kettles utilized for boiling meat or cooking soups are required to be protected in accordance with NFPA 96. Protection of all kettles used in this manner shall be based upon the coverage limitations provided for deep fat fryers.

See section below regarding alternate protection of an open kettle or steam kettle.

### Steam Kettles

Currently, protection for steam kettles is not available in suppression manufacturer's listing criteria. Therefore, steam kettle protection shall be based upon the coverage limitations provided for deep fat fryers.

Elimination of protection over steam kettles is acceptable provided the Owner documents compliance with all of the following conditions. This documentation shall be provided to this office as part of the suppression submittal package.

1. Steam kettle is designed to operate at a maximum of 350 degrees F; and,
2. Steam kettle is limited to steaming only; and,
3. Steam kettle is operated with the cover/top on; and,
4. Steam kettle is not utilized as a kettle for boiling meat or cooking soups.

Restaurant Fire Suppression Protection of Tilt Skillets/Braising Pans, Open Kettles and Steam Kettles

Alternate protection of an open kettle or steam kettle is acceptable provided all of the following items are submitted. This documentation shall be provided to this office as part of the suppression submittal package.

1. Written recommendation for protection of a steam kettle from the suppression system manufacturer's technical engineering staff and,
2. Written confirmation from the Owner that the steam kettle will not be used as a fryer.

JCC/md

cc: John Laudun, NFPA 96 Specialist  
Wanita Pepper, Imaging Files