



DEPARTMENT OF PUBLIC SAFETY AND CORRECTIONS

Public Safety Services



V. J. BELLA  
STATE FIRE MARSHAL

M. MIKE FOSTER, JR.  
GOVERNOR

December 13, 1996

Joe Arroyo  
Fire Extinguisher & Supply Co., Inc.  
1301 Magazine Street  
New Orleans, LA 70130

RE: NFPA 96: Hoods above ovens

Dear Mr. Arroyo

This clarification response is in answer to your request regarding hoods above ovens. Mr. Jones, Chief Architect requested that I research this matter, discuss with NFPA and prepare a response. To that end I offer the following.

The NFPA Standard for Ventilation, Control and Fire Protection of Commercial Cooking Operations, provides the minimum fire safety requirements related to the design, installation, operation, inspection and maintenance of all public and private cooking operations except single family residential usage. This includes but is not limited to all manner of cooking equipment, exhaust hoods, grease removal devices, exhaust duct work, exhaust fans, dampers, fire extinguishing equipment and all other auxiliary and ancillary components or systems that are involved in the capture, containment and control of grease laden cooking effluent. Grease is defined as rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from cooking and/or preparing foods. Grease might be liberated and entrained with exhaust air or might be visible as a liquid or solid. A hood is a device provided for a cooking appliance to direct and capture grease laden vapors and exhaust gases. Section 2-2 states the hood shall be sized and configured to provide for the capture and removal of grease laden vapors and by reference includes Section 5-2.2 which states that exhaust air volumes for hoods shall be at a sufficient level to provide for capture and removal of grease laden cooking vapors.

Your letter included a drawing which shows a hood covering a range and partially covering a convection oven. Your specific question was, does the hood need to extend over the oven.

This office contacted NFPA for an informal interpretation regarding this matter. They indicated that there was concern for oven vapors and an employee's instinctive reaction to oven fires. The committee is currently developing requirements for eyebrow type hoods over oven doors for capturing grease laden vapors released by ovens, therefore it is clear that the committee has a concern about grease laden vapors released from ovens. At this time, the NFPA standard does not require an eyebrow type hood above the oven doors, but they do acknowledge that ovens do release grease laden vapors into the air whenever certain types of food items are cooked. Therefore it is the determination of this office that if the food items cooked at this facility produce grease laden vapors, then the hood shall be required to extend over the oven.

Foster's copy 2/21/97

1068



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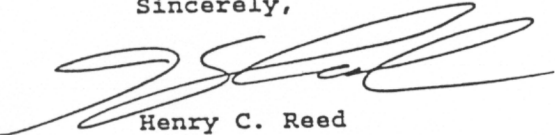
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The NFPA staff also indicated that many authorities having jurisdiction around the United States currently require convection ovens to be protected as per the manufacturer requirements for broilers. This is in response to an employees' instinctive reaction to leave the oven open should a flash fire occur. It has been the policy in the past, for the Louisiana Fire Marshal's Office not to require an exterior mounted nozzle to protect the door opening of an oven, similar to the requirements to protect a broiler. Be advised that on future projects, that indicate the installation of an oven, this office shall require the oven to be protected by the suppression system. It will be up to the owner to submit documentation of the food items that will be cooked in the oven. If it can be determined that grease laden vapors would not be generated by these items, then the suppression systems and the hood system would not be required by this office. Should this office agree not to require these systems then a permanent sign shall be affixed to the oven stating that no grease laden vapor producing food products shall be cooked in this oven.

If you should have further questions, please feel free to contact this office.

Sincerely,



Henry C. Reed  
Architect Supervisor

HCR/smi

cc: Jerry Jones  
Pat Slaughter  
Plan Review Staff

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1069