

## INFORMATION BULLETIN

**Code Reference:**

2007 California Mechanical Code, Sections 507-516 and 2007 California Fire Code, Section 904.11

### **REQUIREMENTS FOR DEEP FAT FRYERS WITH RECIRCULATING SYSTEMS**

These provisions apply to factory-built commercial cooking recirculating systems that are tested, listed, labeled and installed in accordance with UL 710B. Recirculating systems producing smoke or grease-laden vapors (portable type deep fat fryers) shall comply with all of the following:

1. The appliance shall be installed and maintained in accordance with referenced codes and the manufacturer's installation instructions. A copy of the instructions shall be maintained on site and made available upon request. The minimum clearance from combustibles shall be eighteen inches, unless otherwise specified in the installation instructions.
2. The appliance shall have an automatic fire extinguishing system that is listed and labeled for its intended use. The fire extinguishing system shall be tested and certified at a minimum of six month intervals. (twice a year). The appliance shall be equipped with a manual pull station for the fire extinguishing system either on the appliance or at an approved location as determined by the Fire Department.
3. The appliance shall be provided with an audible alarm or visual indicator to show that the fire extinguishing system has been activated. Where a fire alarm signaling system is serving the occupancy where the appliance is located, the activation of the automatic fire extinguishing system shall activate the fire alarm signaling system.
4. A Class K portable fire extinguisher shall be provided and mounted within thirty feet of the cooking appliance. The extinguisher shall be in the same room as the appliance.
5. Appliances and hoods shall be maintained clean of grease build-up, and rags used to clean shall be disposed of in a metal or listed container with a lid.

For additional requirements regarding the installation, use and maintenance of deep fat fryers and associated equipment, contact Shasta County Environmental Health at 530-225-5787 for information.