



## KITCHEN HOOD SYSTEM

---

These guidelines are to be followed when a commercial hood system within the City of Rockwall is to be installed or modified. These guidelines are not to be interpreted as containing all data required for proper design, installation, or approval.

All commercial hood systems shall conform to the 2015 International Fire Code, as adopted and amended by the City of Rockwall, International Mechanical Code as adopted and amended by the City of Rockwall, and NFPA 17/17 A. These guidelines are not intended to replace, nor supersede any codes and/or ordinances adopted by the City of Rockwall, or determinations and positions of the Rockwall Fire Marshal Division.

### **Kitchen Equipment**

- 1) Appliances that require nozzle coverage shall have a means to ensure appliances are returned to the design position after cleaning. (Example: caster channels)
- 2) Appliances shall be located inside the hood a minimum of 6 inches unless otherwise listed.
- 3) A chain shorter than the gas line shall be attached to the wall and appliances.

### **Hood system**

- 4) The manual release device shall be located 42-48 inches above the floor, and in the path of egress 10-feet to 20-feet from the kitchen exhaust system.
- 5) Where multiple manual release devices are installed for protection, both the hood and the manual activation device shall be labeled. (Example: Hood 1)
- 6) Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods.
- 7) Audible and/or visual alarm shall be provided to indicate system operation where the system is not monitored by a fire alarm system or sprinkler monitoring system.
- 8) The fire suppression system shall be interconnected to the building fire alarm system or sprinkler monitoring system where provided.
- 9) When a building fire alarm system or sprinkler monitoring system is provided, the activation of the fire suppression system shall be reported with Contact ID.

### **Fire Extinguisher Requirements**

- 10) A Type K fire extinguisher shall be installed within 10-30 feet from the commercial food heat-processing equipment, as measured along an unobstructed path of travel.
- 11) A placard shall be conspicuously placed near the extinguisher that states that the fire protection system shall be activated prior to using the fire extinguisher.

### **Inspection Requirements**

- 12) Acceptance test with the Rockwall Fire Marshal Division is required upon completion of the system.
- 13) The kitchen hood acceptance test report should be used to conduct a pre-test prior to scheduling an inspection with the Rockwall Fire Marshal Division.



### Submittal Requirements

- 1) Plans shall be clear and legible and all sheets shall be in a common and appropriate scale (preferably computer generated). A minimum of three (3) sets of plans and minimum of one (1) set of specifications/cut sheets shall be submitted. Plans shall contain sufficient detail to enable the plan reviewer to accomplish a complete review. **Plans that do not conform to the submittal requirements and/or are not clearly legible will be rejected and require a re-submittal**
  
- 2) **Each submittal shall have a:**
  - Rockwall Fire Marshal Division Permit Application
  - A copy of the applicable State of Texas Fire Extinguisher license is required for the designing contractor, Type PL, A, or K.
  - A copy of State of Texas Fire Extinguisher ECR license is required for the installing company
  - A copy of training for system being specified.
  
- 3) **The following information shall be provided on the plans:**
  - Title block that contains the following:**
    - Business name & address of installation
    - Installing company's name, address, and phone #
    - Licensing information
    - Date Drawn / Drawn by
  
  - Indicate compliance with UL 300, NFPA 17 / 17 A(current edition), NFPA 96(current edition), 2015 IFC, 2015 IMC
  - Scale or suitable dimensions
  - Hood dimensions including duct perimeter
  - Appliance dimensions and description
  - Piping schematic
  - Nozzle type and location
  - Detector Locations and temperature of the fusible links
  - System flow point capability
  - System flow points used
  - Interconnection to the building fire alarm system or sprinkler monitoring system
  - Interconnection to the fuel / Electrical shut-off
  
  - A minimum of one (1) set of specifications shall be provided that include the following:**
    - Scope of Work
    - Equipment List
    - Equipment specification sheet