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NFPA 13

Automatic Sprinkler Systems Handbook

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7.10.8 Cooking Equipment.

7.10.8.1 General. Cooking equipment (such as deep fat fryers, ranges, griddles, and broilers) that is considered to be a source of ignition shall be protected in accordance with the provisions of 7.10.1.

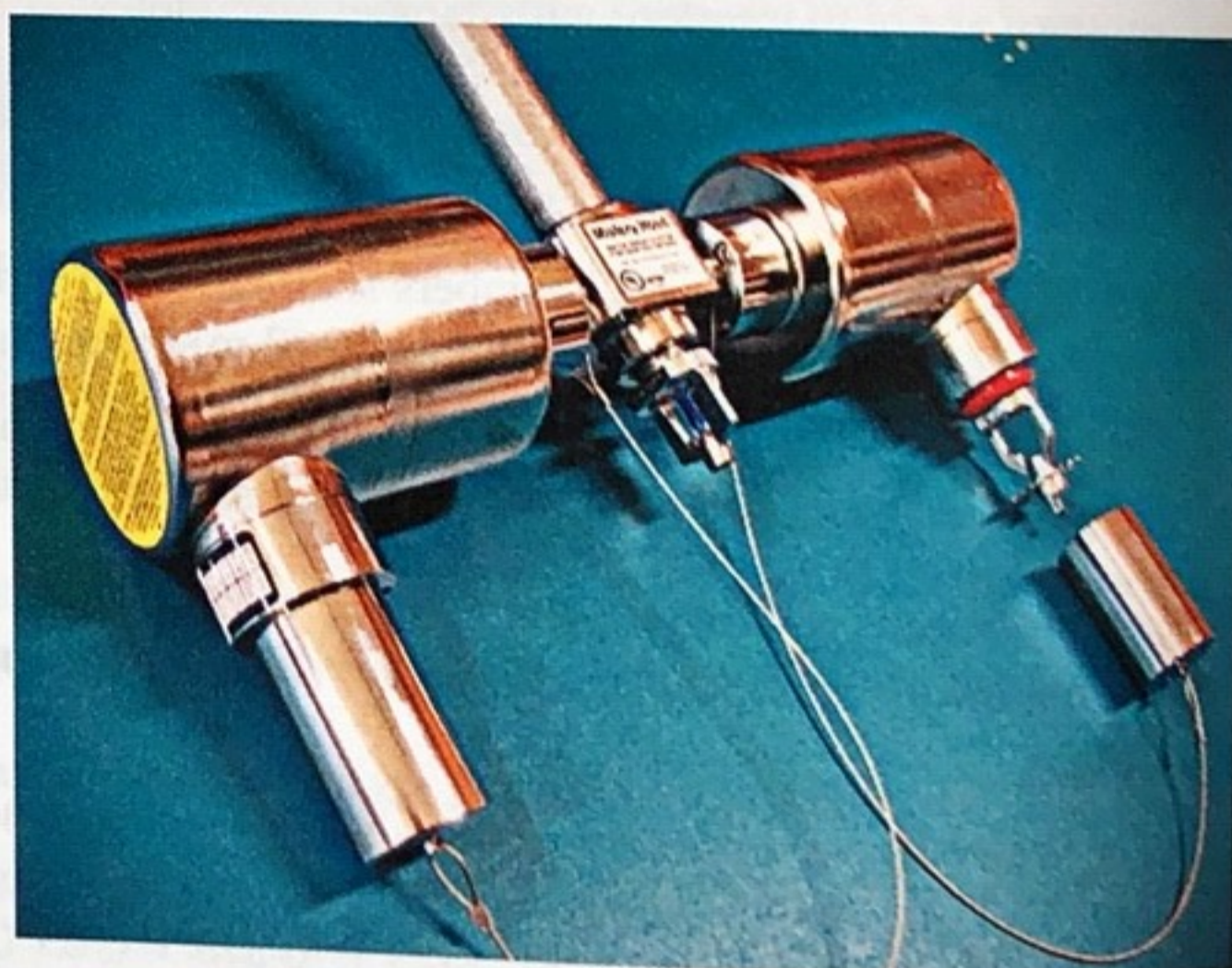
7.10.8.2 Deep Fat Fryers.

7.10.8.2.1 A sprinkler or automatic spray nozzle used for protection of deep fat fryers shall be listed for that application.

7.10.8.2.2 The position, arrangement, location, and water supply for each sprinkler or automatic spray nozzle shall be in accordance with its listing.

As of the printing of this handbook, no sprinklers using water only are listed for the protection of deep fat fryers, as required by 7.10.8.2.1. The remaining cooking equipment can still be protected with standard spray sprinklers. One potential local application solution is contained within the sprinkler device, as shown in Exhibit 7.16, and is supplied as part of a standard wet pipe system.

EXHIBIT 7.16 *Mystery Hood Deep Fat Fryer Sprinkler.*
(Courtesy of GW Sprinkler)



7.10.8.3 Fuel and Heat Shutoff.

7.10.8.3.1 The operation of any cooking equipment sprinkler or automatic spray nozzle shall automatically shut off all sources of fuel and heat to all equipment requiring protection.

7.10.8.3.2 Any gas appliance not requiring protection but located under ventilating equipment shall also be shut off.

7.10.8.3.3 All shutdown devices shall be of the type that requires manual resetting prior to fuel or power being restored.

7.10.9 Indicating Valves.

A listed indicating valve shall be installed in the water supply line to the sprinklers and spray nozzles protecting the cooking and ventilating system.

7.10.10 Strainers.

A listed line strainer shall be installed in the main water supply preceding sprinklers or automatic spray nozzles having nominal K-factors smaller than K-2.8 (40).