



Outlined below are some characteristics to help identify a well-maintained operation.

DEEP FAT FRYERS:

- Unit is protected with a hood in conformance with NFPA 96
 - Stainless Steel
 - External liquid tight welded seams
- Appliances are protected with a UL 300 Compliant Automatic Suppression System
- Semi-annual servicing of the suppression system is scheduled
- Class “K” wet type fire extinguisher is kept in the kitchen area with current service tag
- Less than four fryers – 6 liter unit
- More than four fryers – 2.5 gallon unit
- Proper fire safety precautions are taken with either an 8” baffle plate or 16” clearance to adjoining flame producing appliances
- Upper limit thermostats are installed (475F when measured one inch below the surface)
- Electrical wiring and lighting are vapor tight
- Contracted service for cleaning
 - Moderate cooking—semi-annual
 - High volume cooking (24 hour cooking, charbroiling, or wok cooking) - quarterly
 - Low volume cooking (seasonal businesses, churches) - annual

VENTLESS AND RECIRCULATION SYSTEMS:

- Automatic or manual covers on cooking appliances, especially fryers, do not interfere with the application of the fire suppression system
- All filters are cleaned or replaced in accordance with the manufacturer’s instructions
- All electrostatic precipitators (ESP’s) are cleaned a minimum of once per week, following the manufacturer’s cleaning instructions
- The entire hood plenum and the blower section are cleaned a minimum of once every three months
- Inspection and testing of the total operation and all safety interlocks are performed by qualified service personnel at a minimum of once every six months or more frequently, if required
- Fire-extinguishing equipment is inspected every six months
- A signed and dated log of maintenance as performed is available on the premises for use by the authority having jurisdiction