

INSPECTOR'S GUIDE TO HOOD AND DUCT SYSTEM UPGRADES

Purpose: To provide guidance for when existing commercial hood and duct extinguishing systems are required to be upgraded to be fully compliant with UL 300 criteria.

Pre-1994 Dry Chemical Systems

An existing dry-chemical system may remain in use to protect cooking operations provided that:

1. The system is still considered UL listed (i.e., replacement parts are still available and it is maintained per its listing).

AND

2. No deep fat fryers are use in the cooking operation.

If deep fat fryers are present the system shall be replaced with a UL 300 compliant system in accordance with CFC Section 102.1.

If modifications to the exhaust hood or cooking equipment configuration are made the system shall be replaced with a UL 300 complaint system in accordance with CFC Section 1005.2.2.

Pre-1994 Wet Chemical Systems

An existing wet-chemical system may remain in use to protect cooking operations provided that:

1. The system is still considered UL listed (i.e., replacement parts are still available and it is maintained per its listing).

If modifications to the exhaust hood or cooking equipment configuration are made the system shall be replaced or re-engineered (as appropriate) to comply with UL 300 criteria in accordance with CFC Section 1005.2.2.