COMMERICAL TABLE TOP FRYERS WITH RECIRCULATING SYSTEMS

The Office of the State Fire Marshal has received numerous questions concerning the use of these appliances from jurisdictions throughout the state. Presently, the California Fire Code (CFC) and California Mechanical Code (CMC), 2001 edition are silent on the use of portable commercial cooking appliances employing a recirculating and fire suppression system. However, when the 2007 edition of the CFC and CMC becomes effective, they contain an exception for these appliances when they are Tested and Listed in accordance with UL Standard 710B.

Other requirements concerning these appliances are found in California Code of Regulations Title 19 Chapter 5, Sections:

§904. Required Inspection, Testing, and Maintenance Frequencies.
(a) All automatic fire extinguishing systems, including systems installed as an alternate to other building requirements, shall be inspected, tested, and maintained in accordance with the following frequencies. Local authorities may require more frequent inspection, testing and maintenance and additional procedures.
(2) Engineered and pre-engineered fixed extinguishing systems shall be inspected, tested and maintained at least semi-annually, and immediately after a system activation.

§904.7. Inspection, Testing, and Maintenance Requirements for Engineered and Pre-Engineered Fixed Extinguishing Systems. Inspection, Testing, and Maintenance shall be performed in accordance with:
(a) Section 904(a)(2), Title 19 CCR;
(b) the manufacturer’s written instructions, which are approved and on file with the Office of the State Fire Marshal; and
(c) the applicable standards adopted in Title 24, Part 9, CCR (California Fire Code).

For more information concerning the State Fire Marshal’s Automatic Fire Extinguishing Program, please contact Deputy State Fire Marshal III Mike Tanaka at (916) 445-3469 or mike.tanaka@fire.ca.gov