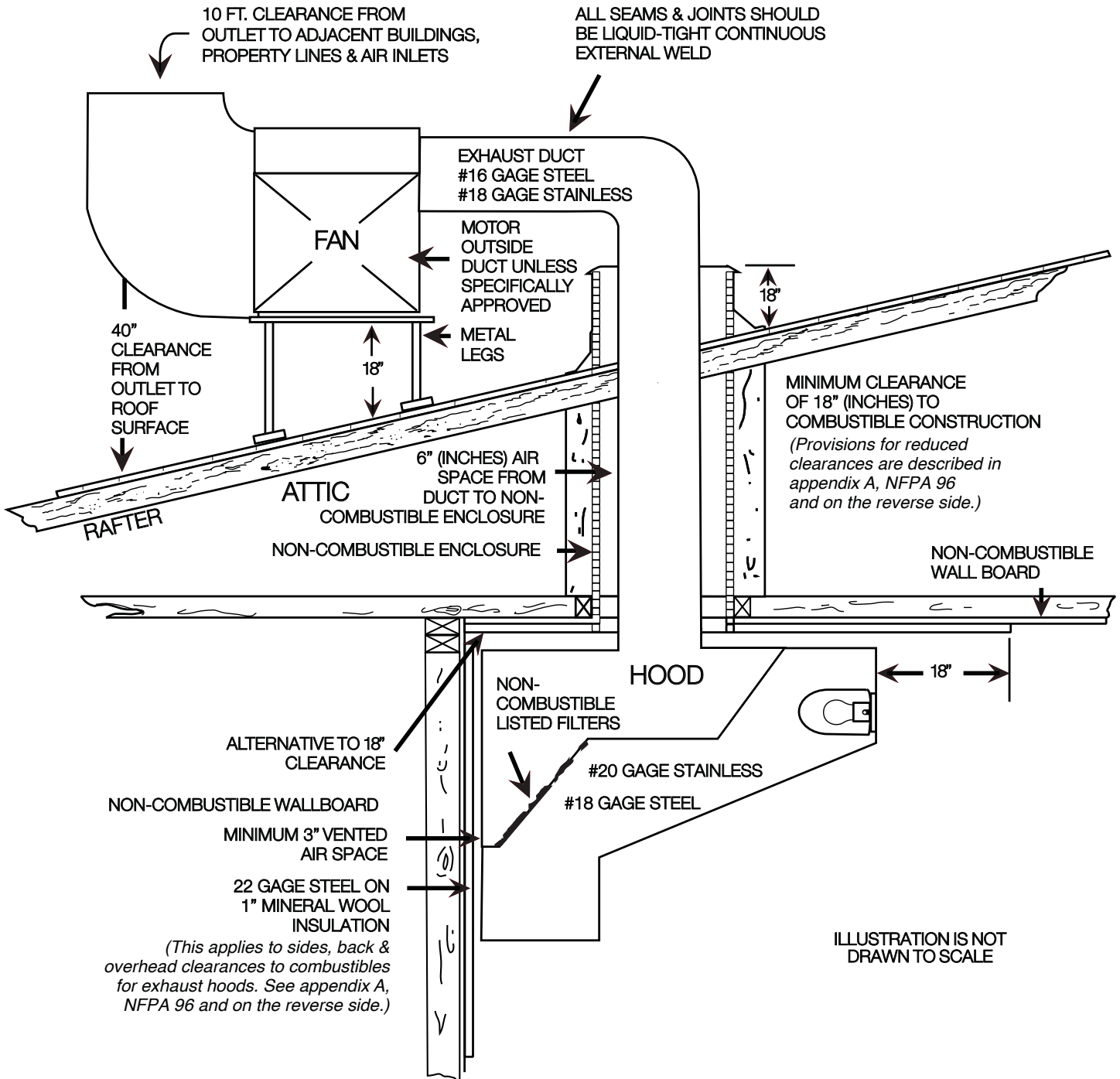


## Commercial cooking clearances — technical data sheet for client use



NFPA Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

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### CLEARANCES

Adequate clearance to combustible building members is critical, if cooking produces concentrations of greaseladen vapors. Clearance from the exhaust ducts, hoods and grease extractors to the interior surface of unprotected combustible building members should not be less than 18" (inches).

TYPE OF PROTECTION	CLEARANCE
0.013-inch (28 gage) sheet metal spaced out 1 inch on non-combustible spacers	9"
0.027-inch (22 gage) sheet metal on 1 inch mineral wool bats reinforced with wire mesh or equivalent spaced out 1 inch on non-combustible spacers	3"

Products and materials listed for reducing clearances should be installed per the listing and in conformance with the manufacturer's directions.

### NON-COMBUSTIBLE EXHAUST DUCT ENCLOSURE

Cooking exhaust ducts should be enclosed in a continuous enclosure extending from the ceiling, above the hood, through any concealed space, to or through the roof. This enclosure should conform to the following:

1. Buildings less than four stories in height should have a fire resistive rated enclosure of not less than one hour.
2. Buildings four stories or more should have a fire resistive rated enclosure of not less than two hours.

### EXHAUST DUCT CONNECTIONS

Exhaust ducts should lead, as directly as possible, to the exterior of the building. They should not pass through fire walls or fire partitions. Ducts should not be interconnected with any other ventilating or exhaust system within the building.

### FIRE PROTECTION FOR COOKING EQUIPMENT

Approved fixed automatic extinguishing protection should be provided for the hood, exhaust ducts and cooking surfaces.

All systems should be inspected and serviced twice annually by a qualified service contractor. The system should be tagged indicating the date of service.

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