

NASSAU COUNTY FIRE COMMISSION OFFICE OF THE FIRE MARSHAL

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Chief Fire Marshal

FIRE MARSHAL BULLETIN

January 30, 2017

To: NCFM-Licensed Grease Hood and Duct Exhaust System Contractors

From: Assistant Chief Fire Marshal – Michael F. Uttaro - muttaro@nassaucountyny.gov

Re: Commercial Cooking Appliance - Hood Type Requirements

The Uniform Fire and Building Code of New York State, specifically the 2015 IMC – International Mechanical Code, requires a Type I or Type II hood shall be installed at or above all commercial cooking appliances. This NCFM Bulletin has been developed to assist with determining the correct type hood for the type of commercial cooking appliance to be protected.

The following list of appliances shall be protected by **Type I** hoods. Appliances not on this list that produce grease or smoke shall also be deemed to be included.

- 1. **Medium-duty cooking appliances**: Electric discrete element ranges (with or without oven), electric and gas hot-top ranges, electric and gas griddles, electric and gas double-sided griddles, electric and gas fryers (including open deep fat fryers, donut fryers, kettle fryers and pressure fryers), electric and gas conveyor pizza ovens, electric and gas tilting skillets (braising pans) and electric and gas rotisseries.
- 2. Additional Medium-duty cooking appliances: Electric and induction hot plates, electric and gas gyro machines,
- 3. **Heavy-duty cooking appliances**: Electric under-fired broilers, electric chain (conveyor) broilers, gas under-fired broilers, gas chain (conveyor) broilers, gas open-burner ranges (with or without oven), electric and gas wok ranges, smokers, smoker ovens, and electric and gas over-fired (upright) broilers and salamanders.
- 4. Additional Heavy-duty cooking appliances: Electric and gas grills (char-grill, lava rock, char-broiler, gas-radiant broiler), electric and gas candy stoves, electric and gas tandoors/tandoori ovens

5. Extra-heavy-duty cooking appliances: Those utilizing open flame combustion of solid fuel at any time. (These appliances must be under a separate hood with a separate exhaust system)

The following list of appliances need to be protected by **Type II** hoods if they produce products of combustion and do not produce grease or smoke as a result of the cooking process.

- **Light-duty cooking appliances**: Gas and electric ovens (including standard, bake, roasting, revolving, retherm, convection, combination convection/steamer, countertop conveyorized baking/finishing, deck and pastry), electric and gas steam-jacketed kettles, electric and gas pasta cookers, electric and gas compartment steamers (both pressure and atmospheric).
- Additional Light-duty cooking appliances: Electric and gas pizza ovens (fully-enclosed with door), electric and gas rethermalizers.