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904.9 Halon Systems

Halogenated extinguishing systems shall be installed, maintained, periodically inspected and tested in accordance with NFPA 12A and their listing.

Records of inspections and testing shall be maintained.

904.9.1 System test. Systems shall be inspected and tested for proper operation at 12-month intervals.

904.9.2 Containers. The extinguishing agent quantity and pressure of containers shall be checked at six-month intervals.

Where a container shows a loss in original weight of more than 5 percent or a loss in original pressure

(adjusted for temperature) of more than 10 percent, the container shall be refilled or replaced. The weight and pressure of the container shall be recorded on a tag attached to the container.

904.9.3 System hoses. System hoses shall be examined at 12-month intervals for damage. Damaged hoses shall be replaced or tested. At five-year intervals, all hoses shall be tested.

904.9.3.1 Test procedure. For Halon 1301 systems, hoses shall be tested at not less than 1,500 psi (10 343 kPa) for 600 psi (4137 kPa) charging pressure systems and not less than 900 psi (6206 kPa) for 360 psi (2482 kPa) charging pressure systems. For Halon 1211 handhose line systems, hoses shall be tested at 2,500 psi (17 238 kPa) for high-pressure systems and 900 psi (6206 kPa) for low-pressure systems.

904.9.4 Auxiliary equipment. Auxiliary and supplementary components, such as switches, door and window releases, interconnected valves, damper releases and supplementary alarms, shall be manually operated at 12-month intervals to ensure such components are in proper operating condition.

904.10 Clean-agent systems. Clean-agent fire-extinguishing systems shall be installed, maintained,



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periodically inspected and tested in accordance with NFPA 2001 and their listing.

Records of inspections and testing shall be maintained.

904.10.1 System test. Systems shall be inspected and tested for proper operation at 12-month intervals.

904.10.2 Containers. The extinguishing agent quantity and pressure of the containers shall be checked at six-month intervals. Where a container shows a loss in original weight of more than 5 percent or a loss in original pressure, adjusted for temperature, of more than 10 percent, the container shall be refilled or replaced. The weight and

pressure of the container shall be recorded on a tag attached to the container.

904.10.3 System hoses. System hoses shall be examined at 12-month intervals for damage. Damaged hoses shall be replaced or tested. All hoses shall be tested at five-year intervals.

904.11 Automatic water mist systems. Automatic water mist systems shall be permitted in applications that are consistent with the applicable listing or approvals and shall comply with Sections 904.11.1 through 904.11.3.

904.11.1 Design and installation requirements.
Automatic water mist

systems shall be designed and installed in accordance with Sections 904.11.1.1 through 904.11.1.4.

904.11.1.1 General. Automatic water mist systems shall be designed and installed in accordance with NFPA 750 and the manufacturer's instructions.

904.11.1.2 Actuation. Automatic water mist systems shall be automatically actuated.

904.11.1.3 Water supply protection. Connections to a potable water supply shall be protected against backflow in accordance with the International Plumbing Code.

904.11.1.4 Secondary water supply. Where a secondary water supply



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is required for an automatic sprinkler system, an automatic water mist system shall be provided with an approved secondary water supply.

904.11.2 Water mist system supervision and alarms.

Supervision and alarms shall be provided as required for automatic sprinkler systems in accordance with Section 903.4.

904.11.2.1 Monitoring.
Monitoring shall be provided as required for automatic sprinkler systems in accordance with Section 903.4.1.

904.11.2.2 Alarms.
Alarms shall be
provided as required for
automatic sprinkler
systems in accordance

with Section 903.4.2.

904.11.2.3 Floor control valves. Floor control valves shall be provided as required for automatic sprinkler systems in accordance with Section 903.4.3.

904.11.3 Testing and maintenance.
Automatic water mist systems shall be tested and maintained in accordance with Section 901.6.

904.12 Commercial cooking systems. The automatic fire extinguishing system for commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Pre-engineered

automatic dry- and wetchemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fireextinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations. The system shall be installed in accordance with this code, its listing and the manufacturer's installation instructions. Automatic fireextinguishing systems of the following types shall be installed in accordance with the referenced standard indicated, as follows:

1. Carbon dioxide extinguishing systems, NFPA 12.



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- 2. Automatic sprinkler systems, NFPA 13.
- 3. Foam-water sprinkler system or foam-water spray systems, NFPA 16.
- 4. Dry-chemical extinguishing systems, NFPA 17.
- 5. Wet-chemical extinguishing systems, NFPA 17A.

Exception: Factory-built commercial cooking recirculating systems that are tested in accordance with UL 710B and listed, labeled and installed in accordance with Section 304.1 of the International Mechanical Code.

904.12.1 Manual system operation. A manual actuation device shall be located at or near a means of egress from

the cooking area not less than 10 feet (3048 mm) and not more than 20 feet (6096 mm) from the kitchen exhaust system. The manual actuation device shall be installed not more than 48 inches (1200 mm) nor less than 42 inches (1067 mm) above the floor and shall clearly identify the hazard protected. The manual actuation shall require a maximum force of 40 pounds (178 N) and a maximum movement of 14 inches (356 mm) to actuate the fire suppression system.

Exception: Automatic sprinkler systems shall not be required to be equipped with manual actuation means.

904.12.2 System interconnection. The

actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment.

The fuel and electrical supply reset shall be manual.

904.12.3 Carbon dioxide systems. Where carbon dioxide systems are used, there shall be a nozzle at the top of the ventilating duct. Additional nozzles that are symmetrically arranged to give uniform distribution shall be installed within vertical ducts exceeding 20 feet (6096 mm) and horizontal ducts exceeding 50 feet (15 240 mm). Dampers shall be installed at either the top or the bottom of the duct and shall be



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arranged to operate automatically upon activation of the fireextinguishing system. Where the damper is installed at the top of the duct, the top nozzle shall be immediately below the damper. Automatic carbon dioxide fireextinguishing systems shall be sufficiently sized to protect all hazards venting through a common duct simultaneously.

904.12.3.1 Ventilation system. Commercial-type cooking equipment protected by an automatic carbon dioxide extinguishing system shall be arranged to shut off the ventilation system upon activation.

904.12.4 Special provisions for automatic sprinkler systems.

Automatic sprinkler systems protecting commercial type cooking equipment shall be supplied from a separate, readily accessible, indicating-type control valve that is identified.

904.12.4.1 Listed sprinklers. Sprinklers used for the protection of fryers shall be tested in accordance with UL 199E, listed for that application and installed in accordance with their listing.

904.12.5 Portable fire extinguishers for commercial cooking equipment. Portable fire extinguishers shall be provided within a 30-foot (9144 mm) distance

of travel from commercial-type cooking equipment. Cooking equipment involving solid fuels or vegetable, or animal oils and fats shall be protected by a Class K rated portable extinguisher in accordance with Section 904.12.5.1 or 904.12.5.2, as applicable.

904.12.5.1 Portable fire extinguishers for solid fuel cooking appliances. Solid fuel cooking appliances, whether or not under a hood, with fireboxes 5 cubic feet (0.14 m3) or less in volume shall have a minimum 2.5-gallon (9 L) or two 1.5-gallon (6 L) Class K wet chemical portable fire extinguishers located in



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accordance with Section 904.12.5.

904.12.5.2 Class K portable fire extinguishers for deep fat fryers. Where hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided as follows:

- 1. For up to four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity.
- 2. For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one additional Class K portable fire

extinguisher of a minimum 1.5-gallon (6 L) capacity shall be provided.

3. For individual fryers exceeding 6 square feet (0.55 m2) in surface area: Class K portable fire extinguishers shall be installed in accordance with the extinguisher manufacturer's recommendations.

904.12.6 Operations and maintenance.
Automatic fire extinguishing systems protecting commercial cooking systems shall be maintained in accordance with Sections 904.12.6.1 through 904.12.6.3.

904.12.6.1 Existing automatic fire-extinguishing systems.

Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire-extinguishing system shall be required to comply with the applicable provisions of Sections 904.12 through 904.12.4.

904.12.6.2 Extinguishing system service.
Automatic fire-extinguishing systems shall be serviced at least every six months and after activation of the system.

Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire



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code official upon completion.

904.12.6.3 Fusible link and sprinkler head replacement.

Fusible links and automatic sprinkler heads shall be replaced at least annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions.

Exception: Frangible bulbs are not required to be replaced annually.

904.13 Domestic cooking systems in Group I-2 Condition 1.

In Group I-2 Condition 1 occupancies where cooking facilities are installed in accordance with Section 407.2.6 of the International

Building Code, the domestic cooking hood provided over the cooktop or range shall be equipped with an automatic fire-extinguishing system of a type recognized for protection of domestic cooking equipment. Pre-engineered automatic extinguishing systems shall be tested in accordance with UL

300A and listed and labeled for the intended application. The system shall be installed in accordance with this code, its listing and the manufacturer's instructions.

904.13.1 Manual system operation and interconnection.

Manual actuation and system interconnection for the hood

suppression system shall be in accordance with Sections 904.12.1 and 904.12.2, respectively.

904.13.2 Portable fire extinguishers for domestic cooking equipment in Group I-2 Condition 1. A portable fire extinguisher complying with Section 906 shall be installed within a 30-foot (9144 mm) distance of travel from domestic cooking appliances.

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