



CITY OF PHILADELPHIA
 DEPARTMENT OF LICENSES & INSPECTIONS
 Construction Services Division
 Municipal Services Building - Concourse Level
 1401 John F. Kennedy Boulevard
 Philadelphia, Pennsylvania 19102

EZ STANDARDS
KITCHEN FIRE SUPPRESSION SYSTEM
 For the Installation of New Wet Chemical
 Kitchen Fire Suppression System

EZ Kitchen Fire Suppression System Standards

[EZ Permit Standard **shall not** relieve FSS Contractor from complying with **all** applicable provisions of NFPA 2002, Standard 17A.]

Obtain permits for the installation of new wet chemical kitchen fire suppression system without submitting plans by meeting the Conditions and Design Limitations below. Any deviations from this permit standard will result in permit revocation.

Construction Requirements (as per NFPA 2002, Standard 17A)

- Separate kitchen hood installation permit **shall be required** prior to issuance of EZ Kitchen FSS Permit.
- Separate electrical permit shall be required for fire alarm interconnections.
- Each protected cooking appliance, individual hood, and branch exhaust duct directly connected to the hood shall be protected by the system.
- All system components shall be listed and labeled, and installed in accordance to the manufacturer's instructions.
- Wet chemical suppression system shall comply with Standard UL300.
- All sprinklers used for the protection of fryers shall be tested in accordance to UL199E.
- Piping, tubing, hose, and fitting materials and types shall be in accordance with manufacturer's listed installation and maintenance manual.
- All piping, tubing, hose, and fitting materials and types shall be of non-combustible material.
- Galvanized piping **shall not** be used unless specifically listed with system specifications.
- All electrical wiring and equipment shall be installed as per NFPA 2008, Standard 70.
- All wet chemical containers shall be located where accessible for inspection, maintenance and service.
- All wet chemical containers shall be located near the hazard(s) protected, but not where they will be exposed to a fire or explosion in these hazards.
- Penetrations of ducts and hoods by pipe and other conduits shall have a liquid-tight continuous external weld or be sealed by listed devices.

Nozzles

- Discharge nozzles shall be of non-combustible, corrosion resistant materials.
- Nozzles shall be permanently marked for identification.
- All nozzles to be provided with blow-off caps or other suitable devices/materials designed and installed to blow off, blow out, or open upon agent discharge.
- Nozzles shall be provided with internal strainer or separated listed strainer located immediately upstream of the nozzle.

Actuation

- Both automatic and manual actuation device for the system shall be provided for the system.
- Manual actuation device shall be located at or near the means of egress from the cooking area.
 - Distance from Kitchen Exhaust System:
 - Min. 10'-0" and Max. 20'-0"
 - Max. Operation Force: 40-lb
 - Height Above Finished Floor:
 - 42" Min. and 48" Max
 - Max Movement for Operation: 14"
- Operating instructions shall be provided for manual actuators
- System shall be interconnected with the fuel/electrical supply so that actuation of system will automatically shutdown fuel/electrical power supply to the cooking equipment.
- Reset of the fuel/electrical supply shall be manual.
- If fire alarms are provided in the building, interconnection to the fire alarms shall be made as per NFPA 2007, Standard 72.
- An audio/visual indicator shall be provided showing that the system is in a ready condition or is in need of recharging.

Fusible links

- At least one fusible link/heat detector shall be installed within each exhaust duct opening,
- To be provided above each protected cooking appliance in accordance to the manufacturer's listing.
- Fusible links/heat detectors shall also be located at each branch duct-to-common duct connection.
- Completed system shall be tested by trained personnel as required by manufacturer's listed installation and maintenance manual.
- Certification of accepted & tested fire suppression system shall be provided to the inspector.

Kitchen Hood AP# _____
 AP# _____ Applicant's Signature _____



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EZ Kitchen Fire Suppression System Standards (cont'd)

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(As per NFPA 2002, Standard 17A)

Location of Work (Exact Address): _____

Location of Work Within the Building: _____

Location of Existing Building Fire Alarms _____

Specify type and size of hazard, and the nozzle part number, with quantity of nozzles and flow points.

Kitchen FSS Manufacturer: _____

Item No.	Hazard	Size	Part Number	Flow Points	Quantity	Total Flow Points
1	Duct					
2	Plenum					
3						
4						
5						
6						
7						
8						
Total Flow Points=						

Number/Size of Cylinders _____

Additional Comments: _____

Kitchen Hood AP# _____

AP# _____ Applicant's Signature _____