



ALPINE FIRE PROTECTION DISTRICT

FIRE PREVENTION POLICY MANUAL

REVISED

01/14

FIRE CHIEF APPROVAL

3-31-2014

EFFECTIVE DATE

STANDARD

A 96

CONVEYER BELT PIZZA OVENS

NFPA 96 references EPA 202 as the test method for determining what constitutes a grease-laden vapor. The threshold limit value (TLV) has been set at 5 mg/m³ at 500 cfm rate of exhaust. Fire suppression is required for cooking equipment that produces grease-laden vapors. NFPA 96 provides examples of such appliances: deep fat fryers, ranges, griddles, broilers, woks, tilting skillets, and brazing pans.

Absent from this list is ovens. The Mechanical Code does include ovens in its list of example appliances that could produce grease-laden vapors. However, with an accepted definition of "grease-laden vapor," an oven must produce grease in the amount that exceeds 5 mg/ m³ in order to be considered a grease producing appliance and subject to protection by a fire suppression system. The manufacturer's specifications for a given oven, conveyor style or otherwise, should provide the rate or amount of grease production as determined by the EPA test method.

Never refer to a pizza oven, chain-driven oven, conveyor oven or chain-driven pizza oven as a "pizza broiler."

Ansul, Pyro-Chem and Range Guard all require appliance protection for broilers, and chain broilers but are silent on protection for chain ovens. Typically ovens including chain conveyor ovens do not produce grease in a sufficient quantity to create grease-laden vapors by definition. The difference between a chain conveyor oven and a chain conveyor broiler is similar to the difference between an upright broiler and a cheese melter or plate warmer- they look similar to each other and operate in a similar manner but present vastly different hazards.

Even though the cooking process for pizza creates grease through the heating of cheese and meat toppings, the process generally does not create grease-laden vapors by definition. As such, the installation manuals of the pre-engineered suppression systems do not specifically require appliance protection for chain conveyor ovens.

CONVEYER BELT PIZZA OVENS