ASPE

AMERICAN SOCIETY OF PLUMBING ENGINEERS

NON-PROFIT ORGANIZATION

BOSTON CHAPTER

CHARTERED 1973

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Commercial Cooking Hoods

Many designers are running into difficult situations regarding the design of gas piping to gas fired equipment in commercial cooking applications. I have heard from several colleagues who have been faced with the need to modify the piping at stages nearing final completion. This situation has stemmed from the Board of Plumbing Examiners' interpretation of NFPA -54.

2002 NFPA-54 10.3.5.2 requires in part... provisions shall be made to allow the flow of gas to the main burners only when the damper is open to a position to properly vent the equipment and when the power means of exhaust is in operation..

While it would appear that NFPA-54 is addressing the installation of say a gas booster heater that uses the exhaust hood for its vent, the Board has taken this requirement to apply to the gas cooking equipment. I have received several approaches from different Designers; some employing proving switches; some gas bypasses to regulate flows to equipment with standing pilots; some using sensors. These various devices control an automatic gas shutoff valve. This valve is in addition to the Fire suppression valve.

The Board is not approving the use of a gas bypass to the standing pilots on the cooking equipment nor are they requiring a proving switch on systems using a standing pilot.

For appliances using electronic ignition, a proving switch (device to sense the proper amount of air flow in the exhaust system) controlling the main gas valve is required. Manual reset is required after failure.

For systems with standing pilots a control system similar to that used in parking garages is required. The system requires a carbon monoxide detector and a combustible gas detector installed near the equipment. These devices are wired into a control panel. When either device senses danger the panel will alarm and will automatically shut off the main gas flow. These panels and devices can be found on the Board's website of approved products.

As always, the Board welcomes input from the Design Community. I have received some very interesting and thoughtful comments from our members. Please feel free to e-mail me at Mgarcia43@comcast.net and share your thoughts. We will soon have the Board's formal interpretation on the chapter website. In the meantime you can e-mail me for a copy.

Manuel B. Garcia, P.E, C.P.D. Aug. 11, 2009