

**904.10 Clean-agent systems.** Clean-agent fire-extinguishing systems shall be installed, maintained, 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 *Plumbing Code of New York State*.

**904.11.1.4 Secondary water supply.** Where a secondary water supply 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. Preengineered automatic dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and *listed* and *labeled* for the intended application. Other types of automatic fire-extinguishing 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, NFPA 96, its listing and the manufacturer's installation instructions. Automatic fire-extinguishing systems of the following types shall be installed in accordance with the referenced standard indicated, as follows:

1. Carbon dioxide extinguishing systems, NFPA 12.
2. *Automatic sprinkler systems*, NFPA 13.
3. Automatic water mist systems, NFPA 750.
4. Foam-water sprinkler system or foam-water spray systems, NFPA 16.
5. Dry-chemical extinguishing systems, NFPA 17.
6. 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 *Mechanical Code of New York State*.

**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 arranged to operate automatically upon activation of the fire-extinguishing system. Where the damper is installed at the top of the duct, the top nozzle shall be immediately below the damper. Automatic carbon dioxide fire-extinguishing 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, indicating-type control valve that is identified. *Access* to the control valve shall be provided.

**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 Operations and maintenance.** Automatic fire-extinguishing systems protecting commercial cooking systems shall be maintained in accordance with Sections 904.12.5.1 through 904.12.5.3.

**904.12.5.1 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.

**904.12.5.2 Extinguishing system service.** Automatic fire-extinguishing systems shall be serviced not less frequently than 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 code official* upon completion.

**904.12.5.3 Fusible link and sprinkler head replacement.** Fusible links and automatic sprinkler heads shall be replaced 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.** Cooktops and ranges installed in the following occupancies shall be protected in accordance with Section 904.13.1:

1. In Group I-1 occupancies where domestic cooking facilities are installed in accordance with Section 420.8 of the *Building Code of New York State*.
2. In Group I-2, Condition 1 occupancies where domestic cooking facilities are installed in accordance with Section 407.2.6 of the *Building Code of New York State*.
3. In Group R-2 college dormitories where domestic cooking facilities are installed in accordance with Section 420.10 of the *Building Code of New York State*.

**904.13.1 Protection from fire.** Cooktops and ranges shall be protected in accordance with Section 904.13.1.1 or 904.13.1.2.

**904.13.1.1 Automatic fire-extinguishing system.** The domestic recirculating or exterior vented cooking hood provided over the cooktop or range shall be equipped

with an approved automatic fire-extinguishing system complying with the following:

1. The automatic fire-extinguishing system shall be of a type recognized for protection of domestic cooking equipment. Preengineered automatic fire-extinguishing systems shall be listed and labeled in accordance with UL 300A and installed in accordance with the manufacturer's instructions.
2. Manual actuation of the fire-extinguishing system shall be provided in accordance with Section 904.12.1.
3. Interconnection of the fuel and electric power supply shall be in accordance with Section 904.12.2.

**904.13.1.2 Ignition prevention.** Cooktops and ranges shall include burners that have been tested and listed to prevent ignition of cooking oil with burners turned on to their maximum heat settings and allowed to operate for 30 minutes.

**904.14 Aerosol fire-extinguishing systems.** Aerosol fire-extinguishing systems shall be installed, periodically inspected, tested and maintained in accordance with Sections 901 and 904.4, NFPA 2010, and in accordance with their listing.

Such devices and appurtenances shall be listed and installed in compliance with manufacturer's instructions.

**904.14.1 Maintenance.** Not less than semiannually, an inspection shall be conducted by a trained person to assess whether the system is in working order. Not less than annually, a certified fire suppression contractor having knowledge of and training in the installation, operation and maintenance of the specific fire-extinguishing system shall inspect, test, service and maintain such system in accordance with this section and the manufacturer's specifications and servicing manuals.

## SECTION 905 STANDPIPE SYSTEMS

**905.1 General.** Standpipe systems shall be provided in new buildings and structures in accordance with Sections 905.2 through 905.11. In buildings used for *high-piled combustible storage*, fire protection shall be in accordance with Chapter 32.

**[NY] 905.2 Installation and initial testing standard.** Standpipe system installation and initial testing shall be performed in accordance with this section and NFPA 14. Flow testing of standpipes shall not be waived. Fire department connections for standpipe systems shall be in accordance with Section 912.

**905.3 Required installations.** Standpipe systems shall be installed where required by Sections 905.3.1 through 905.3.8. Standpipe systems are allowed to be combined with *automatic sprinkler systems*.