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DOCUMENT

ULC/ORD-C1254.6-1995

FIRE TESTING OF RESTAURANT COOKING AREA FIRE EXTINGUISHING SYSTEM UNITS



Underwriters' Laboratories of Canada

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FIRE TESTING OF

RESTAURANT COOKING AREA

FIRE EXTINGUISHING SYSTEM UNITS

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UNDERWRITERS' LABORATORIES OF CANADA

FOREWORD

Certification organizations are periodically called upon to respond promptly to a need to provide a certification service for devices, constructions, materials and systems for which no recognized standards of acceptance are available. Accordingly, the certification agency draws upon its experience, existing specifications and requirements in related areas, together with assistance from its advisory councils to develop and prepare an "Other Recognized Document" (ORD) for use in conducting the necessary tests and evaluation investigation.

Underwriters' Laboratories of Canada has over the years prepared many ORD's in response to requests from, and in conjunction with, industry, code writing bodies, regulatory agencies and others prior to inaugurating a certification programme. In many instances such documents have become published ULC Standards and subsequently National Standards of Canada. It is the intention of Underwriters' Laboratories of Canada to continue this practice, as appropriate.

Comments on the content of this ORD should be directed to the Head Office of Underwriters' Laboratories of Canada, 7 Crouse Road, Scarborough, Ontario, CANADA, M1R 3A9.

NOTE: These Recognized Documents are accepted under the National Standards System of Canada. Reference may be made to the Document CAN-P-3, "Criteria and Procedures for Accreditation of Certification Organization" published by the Standards Council of Canada located at 45 O'Connor Street, Suite 1200, Ottawa, Ontario, CANADA, K1P 6N7.

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In Replying
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REQUIREMENTS

FOR

FIRE TESTING OF

RESTAURANT COOKING AREA

FIRE EXTINGUISHING SYSTEM UNITS

PREFACE

This is the First Edition of ULC/ORD-C1254.6, entitled Fire Testing of Restaurant Cooking Area Fire Extinguishing System Units.

A product which complies with these requirements will not necessarily be acceptable if, when examined and tested, it is found to have features not covered by this document which may impair the result contemplated by these requirements.

A product employing materials or having forms of construction differing from those detailed in these requirements may be examined and tested according to the intent of the requirements and, if found to be substantially equivalent, may be given recognition.

Units of measurement used in this document are Metric SI.

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1. SCOPE

1.1 These requirements cover the performance during fire tests of pre-engineered fire extinguishing system units intended for the protection of restaurant cooking areas.

1.2 Pre-engineered fire extinguishing system units, media, or both are required to comply also with the requirements for construction and performance as applicable to specific types, designs, sizes, and arrangements; such requirements are not considered to be within the scope of requirements for fire tests.

2. GLOSSARY

2.1 CYLINDER/VALVE ASSEMBLY - A container that incorporates a valve and that provides storage of the extinguishing media and expellant gas until the valve is actuated. When actuated, the valve releases the media into the distribution network of the extinguishing system.

2.2 COOKING APPLIANCE - An appliance that has, or may have, a surface of liquid grease or one in which grease is involved, such as a deep fat fryer, griddle, range, chain broiler, electric char-broiler, charcoal broiler, mesquite broiler, gas-radiant char-broiler, upright char-broiler, and the like. The protected area is limited to the cooking surfaces of the appliance only.

A Deep Fat Fryer - A natural or propane fired, commercially available cooking appliance in which cooking greases, in depth, are used;

B Multiple Vat Deep Fat Fryer - Two or more Depp Fat Fryers mechanically joined together. Each vat incorporates a separately controlled heating source;

C Split Vat Deep Fat Fryer - A Depp Fat Fryer that incorporates a dividing partition which splits the fryer into sections. Each split vat fryer sections incorporates a separately controlled heating source.

2.3 DISCHARGE NOZZLE - A device that is used to uniformly distribute the extinguishing media over or into a specific area.

2.4 DISCHARGE TIME - The time interval between the first appearance of extinguishing media at the nozzle and the time at which the discharge becomes predominantly gaseous.

2.5 DUCT (OR DUCT SYSTEM) - A continuous enclosed passageway for the transmission of air and cooking vapours.

2.6 EXPELLANT GAS - Dry nitrogen, dry air, or other gas used to facilitate the discharge of the extinguishing media.