UL Fire Protection Systems Commercial Cooking



Information on pre-engineered and sprinkled-based extinguishing systems that can be used to provide protection of commercial cooking operations.

While health officials are not regularly involved in the design, installation, and inspection of fire protection systems for commercial cooking equipment, it is appropriate that they have a basic understanding of the types of systems that are applicable for this type of use.

Understanding the types of systems listed for use in these applications as well as the philosophy behind their intended usage can help. This article focuses on two particular types of systems that can be used to provide protection of commercial cooking equipment:

1. pre-engineered extinguishing systems, and
2. fire sprinkler-based extinguishing systems.