



Recommended Practice on Upgrading Restaurant Cooking Area Fire Protection Systems with Systems Meeting the UL 300 Standard

UL 300 is a standard developed by UL entitled "Fire Extinguishing Systems for Protection of Restaurant Cooking Areas". UL 300's effective date was November 21, 1994.

All restaurant cooking area fire protection systems manufactured after the effective date must comply with UL 300 to qualify for a UL Listing.

UL 300 introduced several major fire test protocol changes:

- The test appliance was changed from a fabricated pan (to simulate a fryer) to a commercial gas fryer with specified heating and cooling rates.
- The one-minute preburn after autoignition was changed to a two-minute preburn.
- The appliance "fuel-off" condition during preburn was changed to an appliance "fuel-on" condition.
- A minimum grease autoignition temperature of 685°F (363°C) was added.

This test protocol more closely replicates the actual conditions expected to be found in commercial cooking operations.

RECOMMENDED PRACTICE

Manufacturers of restaurant cooking area fire protection systems have achieved more effective means of suppressing cooking area fires by developing equipment that meets the UL 300 requirements, keeping pace with changes made to cooking equipment, cooking media, and methodology. In the interest of promoting the use of the most current fire protection technology -- to protect lives, property, and the environment from harm by fire -- FEMA strongly recommends that pre-UL 300 restaurant cooking area fire protection systems be upgraded to a system that meets the UL 300 standard when:

- Any changes are made to the original installation of cooking appliances and the hoods/ducts within the protected area, or the addition of cooking appliances requiring protection, or a change to vegetable-based cooking oils; or
- The manufacturer of the restaurant cooking area fire protection system or another fire protection expert recommends upgrading the system; or
- The local enforcement authority, insurance company, or other authority requires or recommends upgrading the system.

Always consult and follow the recommendations of your restaurant cooking area fire protection system manufacturer.

Founded in 1930, the Fire Equipment Manufacturers' Association is an international, non-profit trade association dedicated to manufacturing commercial fire protection equipment to serve as the first line of defense against fire in its early stages.

For more information and a list of current FEMA members, visit the FEMA website at www.femalifesafety.org.

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