

U.S. Fire Administration / National Fire Academy

## Coffee Break Training

### Topic: Exhaust Discharge from Commercial Cooking Equipment

**Learning objective:** The student shall be able to identify minimum dimensions between exhaust duct outlets and building openings.

Commercial cooking equipment presents a serious fire hazard. Burning grease temperatures can reach 2,000°F, hot enough to ignite nearby combustibles.

Exhaust removal equipment that meets nationally recognized standards is intended to confine a fire to the duct system. The exhaust point must be arranged so flames will not reenter the building downstream of the exhaust fan.



This installation does not meet clearance standards.

For horizontal discharge, openings (windows, doors, air intakes, or similar penetrations of the exterior wall) must be at least 3 feet from the discharge point. NFPA 96 requires additional clearance if the opening is “operable” and located above the exhaust discharge.

The duct must be installed so grease will drain back into the hood, where a drip cup or drain to a remote grease trap is required.

For additional information, refer to the *International Mechanical Code* for Type I hood and duct systems or NFPA 96, *Ventilation Control and Fire Protection of Commercial Cooking Operations*.