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Commercial Kitchens & Automatic Fire Suppression (Ansul) Systems

In the State of Wisconsin commercial buildings with kitchens or cooking areas are required to meet certain minimum standards with regard to fire suppression equipment.

Do These Requirements Apply To My Kitchen?

The requirements outlined below apply to all kitchens or cooking areas in commercial buildings unless:

- The kitchen or cooking area is located in a residence.
- The cooking surface in the kitchen is less than 4 ft² (the size of a standard four burner household range) and the appliance was installed before July 1, 2002.
- The appliance regardless of size was installed before July 1, 2002 and no grease or oil of any kind is used in the cooking process and the cooking does not result in any grease laden vapors.
- The only appliances used in the kitchen are either ovens or microwave ovens.

What Is an Automatic Fire Suppression System?

An automatic fire suppression system is a system which is designed to fit in a vent hood over cooking appliances which will, in the event of a fire, discharge an extinguishing agent which will put out the fire. The hood in which the system is installed must have a forced air vent which is vented to the outside.

Is There More Than one Agent Available For Use In These Systems?

Yes. There are water and chemical extinguishing agents that are approved for use in these systems.

Are There Any Agents Which May Not Be Used?

Some extinguishing systems use a dry chemical (powder) as an extinguishing agent. This agent is no longer approved for use in kitchen systems. Existing systems may continue to use this agent until the system is next discharged due to a fire, due to accidental discharge, or at the time when the cylinder containing the dry chemical is emptied (every six years) to pressure test it. When any one of these occurs or when any alterations are made to the system, it must be replaced with a system which uses an approved agent.

Do I Still Need Fire Extinguishers In My Kitchen?

In addition to the automatic fire suppression system, Class K and Class A extinguishers are still required.

How Often Must My System Be Serviced?

The code requires that the system be serviced every six months by a qualified technician.

What if I Purchase New Cooking Equipment?

At the time that any changes are made to the cooking area, the existing automatic suppression system must be evaluated to determine whether or not adequate coverage is still provided by the system. In some cases, additional nozzles will have to be added to the system. In others, nozzles may need to be repositioned. In some cases the vent hood may need to be lengthened. In the event that you are replacing an appliance that was originally installed prior to July 1, 2002, and which did not need an automatic fire suppression system at that time, one must be installed when the new appliance is installed.

May a System Be Required On an Older Installation?

If your appliance was installed prior to July 1, 2002, and it does not meet the requirements listed above for an exemption, an automatic fire suppression system must be installed even if you do not change appliances at this time since one should have been installed at the time the appliance was originally installed.

**If you have any questions regarding
automatic fire suppression systems for commercial kitchens,
personnel from
the Superior Fire Department
are available to assist you.**