



Commercial Cooking Equipment NFPA 96, Ventilation and Fire Protection

What is NFPA 96?

NFPA 96 is a standard that was created by the National Fire Protection Association (NFPA) to provide preventive and operative fire safety requirements intended to reduce the potential fire hazards of commercial cooking operations.

As per Article 6.2.2.7 of the National Building Code of Canada, NFPA 96 is required to provide guidance on the design, installation, operation, inspection and maintenance of commercial cooking ventilation equipment.

Dwelling units, including Alternative Family Care Homes, do not require ventilation in conformance to NFPA 96.

The *Installation of Cooking and Ventilation Equipment form* requires a mechanical engineer to confirm the design of new and altered systems, along with their installation, meet the requirements of NFPA 96. The involvement of a design professional with expertise in these mechanical systems helps to ensure life safety requirements will be met.

Residential cook tops used in a commercial application shall conform to NFPA 96 when smoke or grease laden vapours are produced.

Pizza ovens, including conveyor system type ovens, are required to conform to NFPA 96.

Operations that may not require an NFPA 96 system include:

- Reheating of previously prepared food (soup, stews, etc.),
- Boiling water (pasta, rice, etc.),
- Melting Chocolate,
- Self-contained cooking systems, or
- Portable appliances used on a temporary basis, that are not hardwired or connected directly to the building services, such as panini grills, slow cookers, toaster ovens, hot plates, etc.
- Written confirmation from a mechanical engineer which confirms the equipment and its specified use to do not create smoke or grease laden vapours.

