

# Loss Control



FARMERS

## Information Bulletin

NUMBER 6

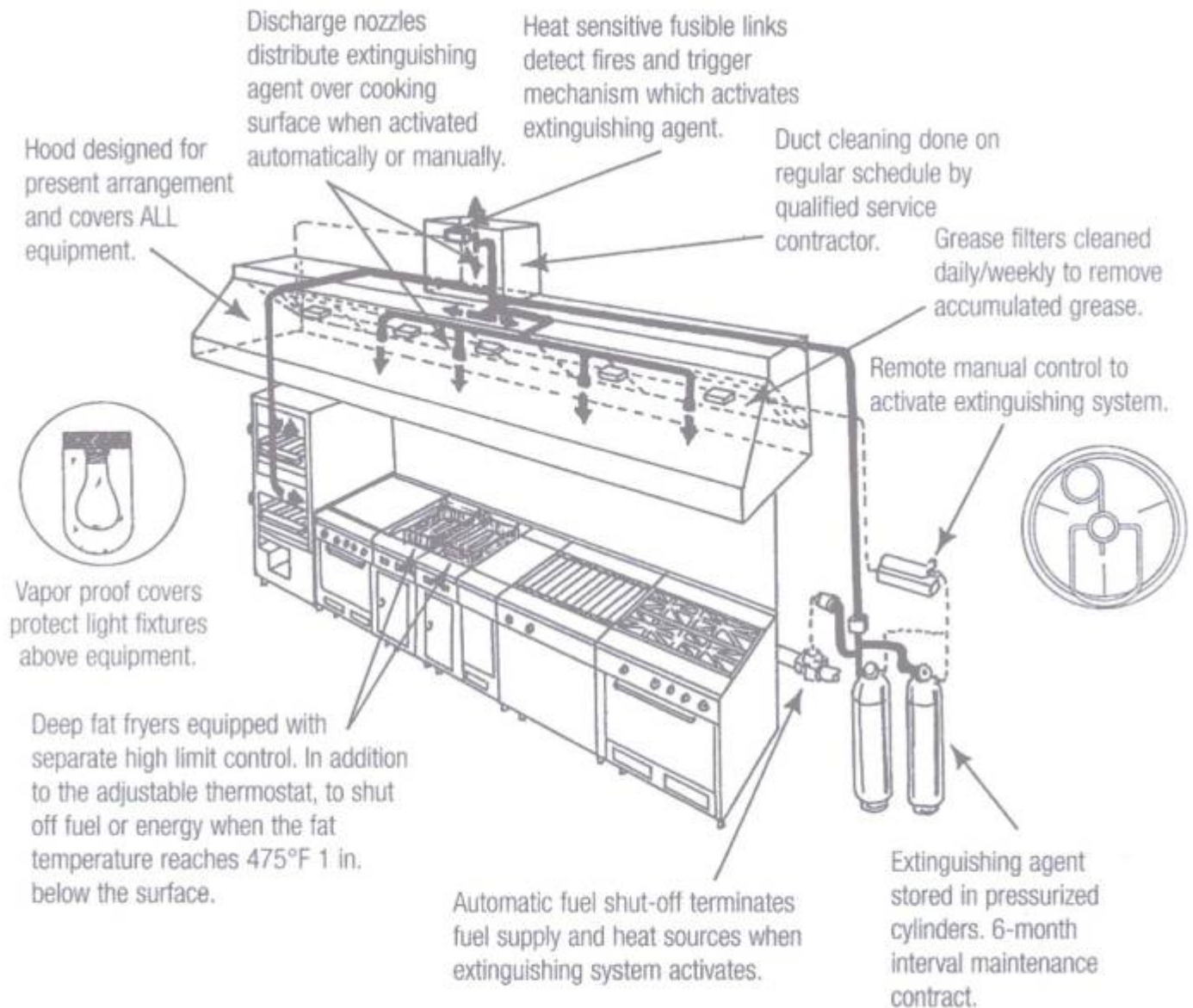
### Fixed Range and Hood Protection for Restaurants

Many restaurants which experience a fire never reopen. Accumulation of grease-laden vapors, smoke, and heat are severe fire hazards to your business if proper controls are missing. A properly designed, installed, and maintained automatic extinguishing system complements other controls, and helps minimize the possibility of a fire. Key components are illustrated and major considerations discussed to help you protect your business.

Other items to check include:

- Cooking equipment used is U.L. listed or tested by other recognized national laboratories.
- Employees trained to use manual activation of extinguishing system if the need arises.
- Employees trained to use portable fire extinguishers which are readily available and serviced annually or whenever used.
- Combustible materials located at least 18" from cooking equipment.
- Equipment maintenance procedures followed as recommended by manufacturers.
- Grease residue removed regularly from areas behind, below, above, on, and around equipment, including walls, floors, and other surfaces.
- Clear aiseways maintained to assure accessibility during emergencies.

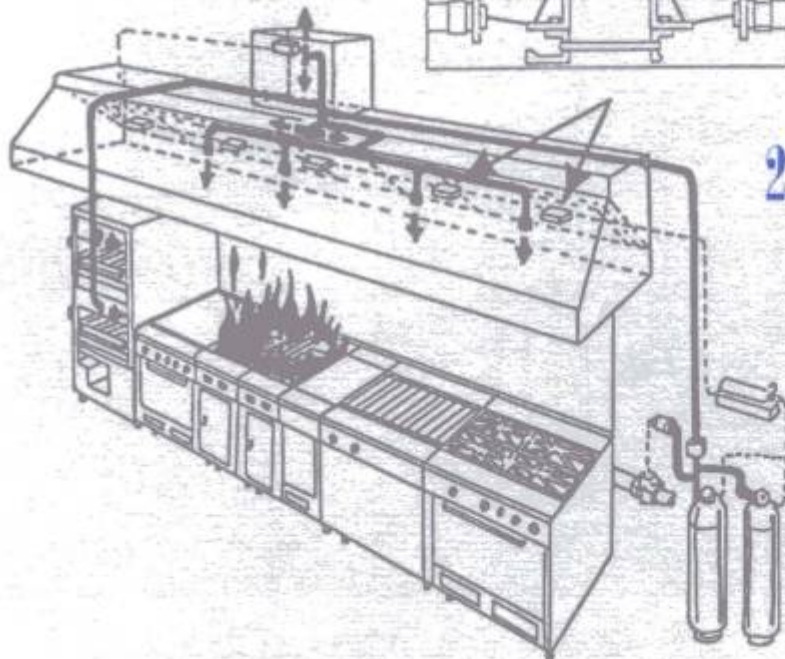
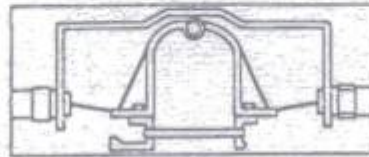
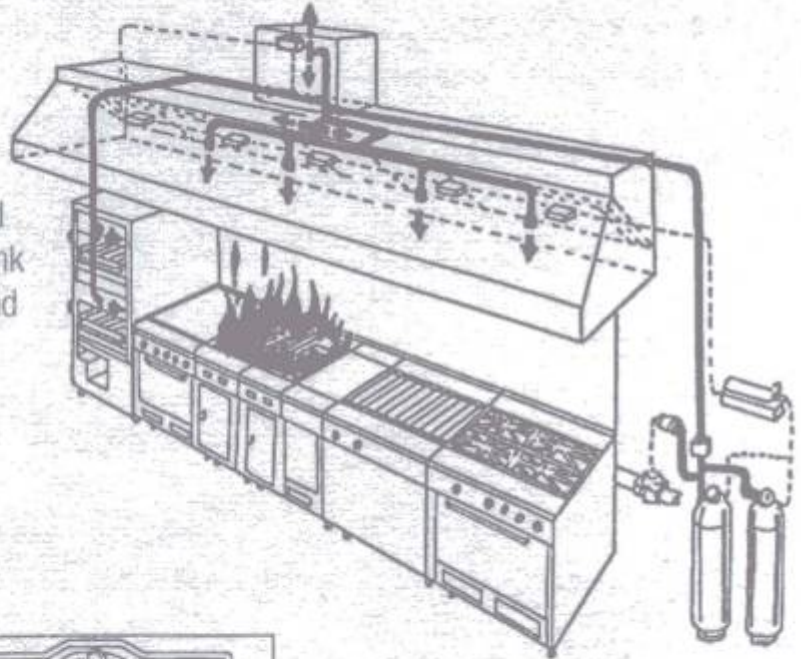
# FIXED RANGE AND HOOD PROTECTION FOR RESTAURANTS



# FIXED RANGE AND HOOD PROTECTION FOR RESTAURANTS

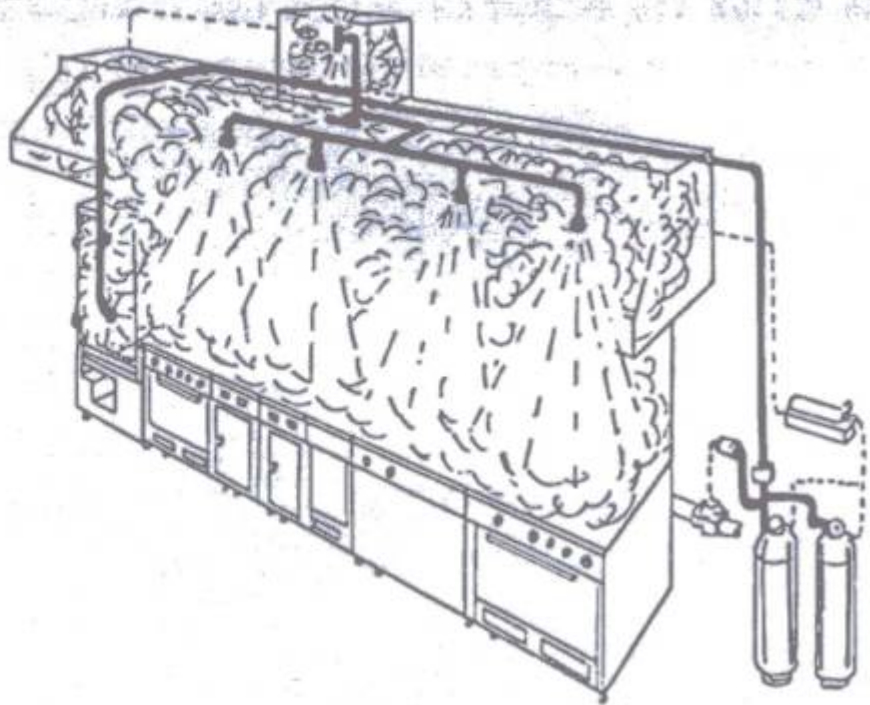
Here's an example of how one automatic extinguishing system works:

1. A fire occurs in a protected area and is sensed by heat sensitive fusible link detectors located in the ductwork and hood.

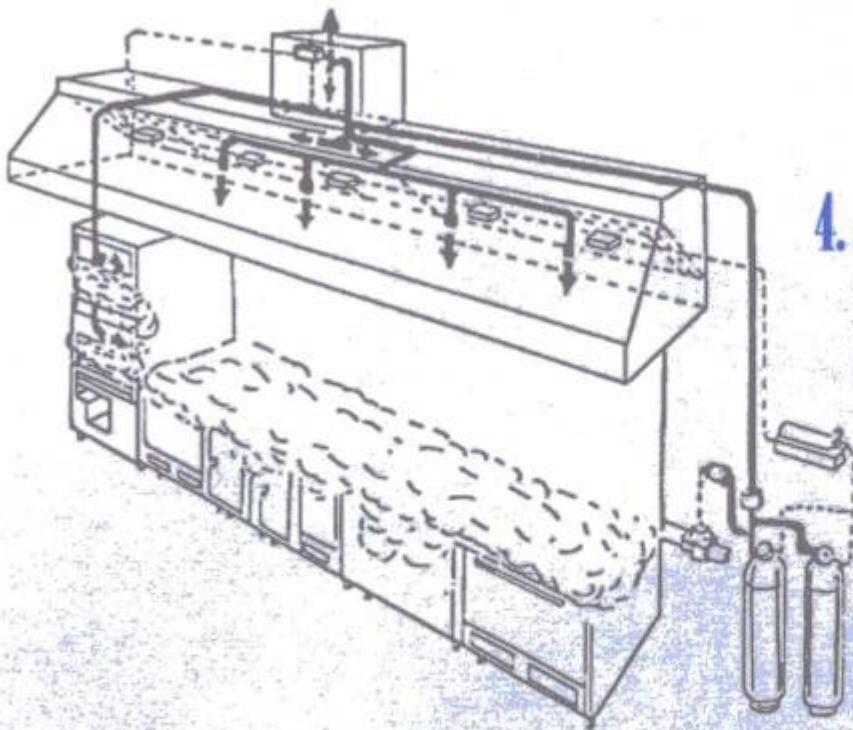


2. Detectors trigger the mechanism which activates the extinguishing agent stored in pressurized cylinders. Fuel supply is automatically shut off.

3. Discharge nozzles distribute the extinguishing agent and the fire is put out quickly.



4. Extinguishing agent and hot grease mix to form a foam which temporarily seals vapor and inhibits re-ignition.



*This bulletin is intended only as a reminder and is offered solely as a guide to assist management in its responsibility of providing a safer working environment. This bulletin is not intended to cover all possible hazardous conditions or unsafe acts that may exist. Other unsafe acts or hazardous conditions should also be noted and corrective action taken.*