Fox Valley Fire & Safety is Talking UL 300

Jim Moran, Vice President of Fire and Safety Products for Fox Valley Fire & Safety, has given informative seminars on UL 300 Compliance to the Insurance Industry and the Illinois Fire Inspectors Association. Recently the Illinois State Fire Marshal updated the State Code requiring all kitchen hood fire suppression systems comply with UL 300 Standards by January 1, 2010.

What is UL 300? UL 300 is an Underwriters Lab test standard that was developed to accurately simulate the real life fire hazards of commercial kitchens in 1994. The need for the new test criteria was for two main reasons:

Most industry cooking changed from the use of animal fat to vegetable oil. This oil is a more significant fire hazard than traditional animal fat.

The cooking appliances are now much more energy efficient, due to insulation, and they are designed to reach and maintain higher temperatures for a longer period of time. Therefore, the wet fire systems need upgrading to protect against this fire hazard.

On average 34% more agent is needed to meet the UL 300 Standard. Generally, more tanks, chemical and nozzles are required for commercial cooking systems to meet the UL 300 Standard. The deadline for existing Non-compliant cooking systems to meet this code requirement is January 1, 2010.

How can I tell if I'm UL 300 compliant? Jim Moran states "UL 300 compliance has few visual indicators, it's a system's overall design, piping and agent capacity that is evaluated". An authorized licensed service company is needed to insure proper UL 300 compliance and provide certification. "Fox Valley Fire & Safety is State Licensed by the State Fire Marshal's Office to service, install and certify UL 300 compliance. In addition we are an authorized distributor and service agency for five leading manufactures of kitchen hood systems". There are a limited number of workdays to meet compliance and have your existing system certified. Don't put off making sure your system is compliant.