

Conveyor Pizza Ovens Exhaust Requirements

The purpose of this brochure is to explain the exhaust requirements for conveyor pizza ovens.

"This information is provided for convenience only and is not in substitution of applicable City Bylaws or Provincial or Federal Codes or laws. You must satisfy yourself that any existing or proposed construction or other works complies with such Bylaws, Codes or other laws."

The BC Building Code requires that systems for the ventilation of commercial cooking equipments used in processes producing smoke or grease-laden vapours shall be designed, constructed and installed in conformance to NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations."

NFPA 96 does not specify what equipment does or does not require a fire extinguishing system. The focus of the standard is on the potential fire hazard of cooking operations, irrespective of the type of cooking equipment being utilized. One needs to ascertain whether or not a potential fire hazard exists when only pizza is being baked. It has been claimed that pizza, when being baked, does not generate any significant level of grease-laden vapours.

"Mini portable" conveyor pizza ovens (roughly 60" long x 30" wide) if used only for cooking pizza or bread, or to reheat already cooked meat, such as chicken wings, can be accepted without full compliance with NFPA 96 with the following conditions:

1. A hood and exhaust with general HVAC ducting designed for heat and steam removal is required.
2. Mechanical drawings, submitted for building permit application, shall be signed and sealed by a professional engineer, complete with Letters of Assurance, Schedule B.
3. A note on the mechanical drawings stating that **COOKING CAUSING GREASE-LADEN VAPOURS IS NOT ALLOWED. EXHAUST SYSTEM IS DESIGNED FOR STEAM AND HEAT REMOVAL ONLY.**
4. A metal sign securely mounted to the front of the hood embossed with the following words sized and coloured so that they can be easily read and understood: **COOKING CAUSING GREASE-LADEN VAPOURS IS NOT ALLOWED. EXHAUST SYSTEM IS DESIGNED FOR STEAM AND HEAT REMOVAL ONLY.**
5. A letter of commitment is required from the operator stating that the oven is used only for pizza or bread, or to reheat already cooked meat. The operator also acknowledges that if the cooking operation is changed so that grease-laden vapours are generated the exhaust system shall be upgraded to compliance with NFPA 96.
6. A portable fire extinguisher in the kitchen area in accordance with NFPA 10 is required.

Should you have any questions, please contact the Building Department at 604-294-7130.