

# Restaurant Suppression Issues, Part 1

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One of the most common items we find in restaurant suppression system that cause a loss of credit is the lack of or removal of the caps on the extinguishing system spray nozzles. Cooking vapors carry oils and grease as they rise. The hood and vent system draws these vapors up, cleans them and exhausts them out the roof fan system. In between the filter and the cooking is the fire extinguishing system spray nozzles. The actual spray nozzle opening is very small and designed to cover a certain area with fire extinguisher. To keep the opening from partially or completely clogging, the system is delivered with a small cap that pops off when the system is triggered. Removal of this cap or failure to replace if it is dislodged will compromise and defeat your clients system causing loss of suppression credit not to mention your customers business!

Your restaurant owner spent a great deal of money installing this system; they deserve a price break so make sure they get one!



A typical spray cover.

For more information or training on UL300, Hoods and Vents or other topics, contact [Tracy.Skinner@wsrb.com](mailto:Tracy.Skinner@wsrb.com).

## Restaurant Suppression Issues, Part 2.

In our last article, we discussed the importance of a very small and inexpensive item that can cost your client in unnecessary increased premiums; covers for the extinguishing nozzles. In this piece, we will talk about an issue that is not really suppression but prevention.

Every qualified hood cover for cooking appliances has some sort of filtration system. We will focus one.



Removable baffles operate on a very simple principle, when air changes direction it slows down. When air velocity decreases, it can no longer carry heavier particles and these particles start to drop off. In a restaurant environment, this means the grease and oils that are released during the cooking process drop out. How does this system do that?

As air is drawn through the baffles by the fans, it moves around the corrugated surface that you see in the photo above. By moving around these corrugated surfaces, the air slows down and drops the oils and grease. These solids then run down the corrugations and into a trough built into the hood and then into the small collection cans spaced at intervals. While not all solids are removed, most are, the remainders are cleaned by other filters further up the line before the air is released into the atmosphere. This is a simple effective system and the parts are easily cleaned in commercial dishwashers.

From time to time, we see restaurant employees place the baffles in the trays improperly. They will place them sideways rather than up and down or make a “herring bone” pattern out of them. Grease and oils are prevented from running down because the baffles are sideways! A buildup of grease in the hood system is a fire waiting to happen.

Don't overlook this simple fix to larger problems when working with your clients. A little knowledge can save a lot of money. For more information, call WSRB at 206-217-9112 or email

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