Class 2 Cooking Operation

(steam and heat removal)

A Class 2 Cooking Operation is defined as any cooking equipment or process which produces significant steam or heat but does not produce grease-laden vapours.

Note: Exhaust is not permitted to discharge into a *storage garage* (parkade or loading bay) as per VBBL-B Article 6.2.3.8.(5) & (6).

The following requirements apply to Class 2 Cooking Operations:

- *Type II hood* and exhaust with general HVAC ducting
- If the ductwork is combined with ductwork serving a Class 1 Cooking Operation, then the ventilation for the Class 2 Cooking Operation is required to comply with NFPA 96 except that the air flow volume may be designed for heat and steam removal only. [NFPA 96, 7.1.3]
- If an appliance is designed with the potential for Class 1 Cooking, and will only be used for Class 2 Cooking, then the following are additional requirements:
  1) completed Form K3, Commitment Not to Create Grease-laden Vapours[5], and
  2) 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[6]:

     COOKING CAUSING GREASE-LADEN VAPOURS IS NOT ALLOWED.
     EXHAUST SYSTEM IS DESIGNED FOR STEAM AND HEAT REMOVAL ONLY.

Examples of Class 2 Cooking Operations include:

- any of the following if they are > 6 kW (20,478 BTU/h)[7]: closed pizza oven, conveyor pizza oven if used only for pizza or bread, baking oven, coffee maker, coffee roaster, hot dog display heater, pastry oven, popcorn maker, roll warmer, steam reconstitution device, steamer, toaster, warming oven
- open Bain Marie
- the following would be considered appliances designed with the potential of Class 1 Cooking but used only for Class 2 Cooking: an electric domestic range, hot plate or induction cooker in a commercial cooking establishment used only for non-grease applications such as boiling water (e.g., potatoes, pasta, rice), reheating pre-made soups, heating beverages (e.g., hot chocolate) or melting chocolate. (See additional requirements above.)

[5] The intent of the K3 Form is for Cooking Operations where it is reasonable to expect that no cooking causing grease-laden vapours will occur now or in the future. In the form, the business operator acknowledges awareness that any grease in a non-NFPA 96 ventilation system may put the ventilation system in an *unsafe condition*.

[6] The objective of the sign is to advise and remind staff in the kitchen not to create grease vapours, identify the cooking operation for inspectors, and identify the system's limitations for future buyers of the operation.

[7] 1 kW = 3,413 Btu/h