# **Facilities Design Standards**

Division 21 – Residential Kitchen Fire Suppression Systems

Revision Date: 11/08/2023

### 1. Design & Performance Criteria:

- a. Wet Chemical fire suppression system mounted in cabinet and in hood over all cook-top surfaces whether counter-based or stove-based that automatically releases suppression agent in the event of fire on the cooktop.
- b. Location: all residential ranges and cook tops in UVM residential and non-residential buildings
- c. Coordinate space in cabinet above cooking surface to accommodate suppression unit equipment and related piping and cords.

### 2. Reference Standards:

- a. UL 300A Fire Suppression System
- b. NFPA 17A Standard for Wet Chemical Extinguishment Systems

## 3. Submittals to be reviewed by University:

- a. All product data
- b. Shop Drawings indicating location of unit in casework above cooking surface and coordination with building alarm systems and cooking surface power or fuel source.

#### 4. Products, Materials & Equipment:

- a. Basis of design
  - i. Manufacturer: Guardian Safety Solutions International
  - ii. Models