



INFORMATION SHEET

NO. M-09

DATE : February 17, 2026
CATEGORY : Mechanical / Fire Safety
SUBJECT : Commercial Kitchen Cooking Equipment Listing and Fire Extinguishing

PURPOSE: : The purpose of this information sheet is to clarify the UL KNLZ and UL KNKG listing and fire extinguishing requirements for commercial cooking equipment. Neither type requires a Type I hood. However, KNLZ units require a separate fire extinguishing system, while KNKG units include a built-in fire suppression system.

REFERENCE : 2025 California Mechanical Code (CMC)
2025 California Fire Code Sections 606.2 and 904.14
Underwriters Laboratories (UL) KNKG & KNLZ Guide Information
National Fire Protection Association (NFPA) 96-2021 - Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

DISCUSSION :

The 2025-CMC 508.1, Exception (1) waives the Type I exhaust hood requirements to cooking appliances that are in accordance with UL 197 for reduced emissions (UL KNLZ) where the grease discharge does not exceed 2.9 E-09 ounces per cubic inch (oz/in³) (5.0 E-06 kg/m³) when operated with a total airflow of 500 cubic feet per minute (CFM) (0.236 m³/s).

The UL KNLZ Guide Information indicates that "appliances in this category are not provided with an integral fire extinguishing system. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with ANSI/NFPA 96." Therefore, per San Francisco Department of Building Inspection and Fire Department interpretation, a UL-300 listed fire extinguishing system shall be provided to all KNLZ listed cooking appliances not provided with an integral suppression system.

The CMC 508.1, Exception (2) waives the Type I exhaust hood requirements to recirculating systems listed in accordance with UL 710B (UL KNKG) and installed in accordance with CMC Section 516.0.

The UL KNKG Guide Information indicates that "these systems incorporate an automatic fire extinguisher unit which has been investigated with the cooking equipment section." Therefore, KNKG appliances meet the CMC 516.1(6) requirements regarding fire extinguishing systems.



Patrick O'Riordan, C.B.O. February 9, 2026
Director Date
Department of Building Inspection



Chad Law February 17, 2026
Fire Marshal Date
San Francisco Fire Department

Attachments:

Attachment A: UL KNLZ Guide Information - Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

Attachment B: UL KNKG Guide Information - Commercial Cooking Appliances with Integral Recirculating Ventilation Systems



Attachment A: UL KNLZ Guide Information

Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as pressurized deep fat fryers and other appliances used in commercial kitchens, restaurants or other businesses where food is prepared. Each appliance covered under this category is manufactured with an integral system feature to limit the emission of grease-laden air from the cooking process to the room ambient.

These appliances have been investigated for the limit of 5 mg/m³ for the emission of grease-laden air into the room ambient, in accordance with the recommendations of ANSI/NFPA 96, *Ventilation Control and Fire Protection of Commercial Cooking Operations*, using the EPA-202 test method prescribed for cooking appliances provided with integral recirculating air systems.

These products are not intended for connection to a ducted exhaust system.

Appliances in this category are not provided with an integral fire extinguishing system. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with ANSI/NFPA 96.

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of ANSI/NFPA 70, "National Electrical Code," must be observed in installations or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power-supply conductors unless marked, "Use Copper Wire Only For Power Supply Connections."

Commercial cooking appliances of certain types are designed for permanent connections to water supply and sewer lines at the point of installation. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.



Attachment B: UL KNKG Guide Information

Commercial Cooking Appliances with Integral Recirculating Ventilation Systems

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as deep-fat fryers, griddles and other appliances used in commercial kitchens, restaurants, or other businesses where food is prepared. Each appliance covered under this category is manufactured with an integral recirculating ventilation system.

The integral recirculating ventilation systems of these appliances consist of a fan, collection hood and an air filtering system consisting of a grease filter, and may also incorporate other air filtering devices. These systems incorporate an automatic fire extinguisher unit that has been investigated with the cooking equipment section.

Integral recirculating ventilation systems are intended to capture, filter and return air back into the room in which the equipment is located. These products are not intended for connection to a ducted exhaust system.

These appliances are intended for commercial use in unclassified locations in accordance with ANSI/NFPA 70, "National Electrical Code" (NEC), and are intended to be installed in accordance with ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations."

Commercial cooking appliances of certain types are designed for permanent connection to water supply and sewer lines at the point of installation. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.