



Commercial Cooking: Grease Duct Cleaning Access

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Learning Objective: The student shall be able to identify the requirements for grease duct cleaning access.

Grease ducts from commercial cooking operations carry flammable grease/air mixtures to the open atmosphere. They must be designed and installed to minimize internal grease accumulation and have adequate access for cleaning.

To facilitate cleaning, openings like the one pictured should be provided at the sides or at the top of the duct, whichever is more accessible, and where the duct changes direction. On nonlisted ductwork, the edge of the opening should be not less than 1- 1/2-inch (38.1 mm) from all outside edges of the duct or welded seams.

On **horizontal** ducts, at least one 20 by 20-inch (508 by 508 mm) opening should be provided so the duct can be entered for cleaning. Where an opening of this size is impossible, openings large enough to permit thorough cleaning should be provided at 12-foot (3.7 m) intervals. Openings on horizontal grease duct systems should be provided with safe access and a work platform when they are not easily accessible from a 10-foot (3 m) stepladder.



This duct access panel should be fully attached and the corrosion checked for potential failure points.

On **vertical** ductwork where personnel entry is possible, access should be provided at the top of the vertical riser. Where personnel entry is not possible, adequate access for cleaning should be provided on each floor through which the duct passes on its path to the rooftop discharge.

Access panels should be made of the same material and thickness as the duct. Access panels should have a gasket or sealant that is rated for 1,500 °F (815.6 °C) and should be gasketed. Fasteners, such as bolts, weld studs, latches, or wing nuts used to secure the access panels should be carbon steel or stainless steel and should not penetrate duct walls.

Listed grease duct access door assemblies (access panels) should be installed in accordance with the terms of the listing and the manufacturer's instructions.

All ducts outdoors should be protected by paint or other suitable weather-protective coating. Ducts constructed of stainless steel are not required to have additional paint or weather-protective coatings. Ductwork subject to corrosion should have minimal contact with the building surface.

For additional information, refer to National Fire Protection Association 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, Chapter 7, or *International Mechanical Code*, Chapter 6.

