

CHANGE TYPE: Modification

CHANGE SUMMARY: Adds listing and capacity requirements for cooking oil storage.

2018 CODE: 608.3 Nonmetallic storage tanks. Nonmetallic cooking oil storage tanks shall be listed in accordance with UL 2152 and shall be installed in accordance with the tank manufacturer's instructions. and shall also comply with all of the following:

1. Tanks shall be listed for use with cooking oil, including maximum temperature to which the tank will be exposed during use.
2. Tank capacity shall not exceed 200 gallons (757 L) per tank.

CHANGE SIGNIFICANCE: Fresh and waste cooking oils are normally classified as a Class IIIB combustible liquid. Storage tanks for cooking operations are regulated in Section 608.2, for metallic tanks, and Section 608.3, for nonmetallic tanks.

Metallic tanks over 60 gallons are required to be listed, and the quantity is not limited. Nonmetallic tanks over 60 gallons are required to be listed to UL 2152 and are limited to a maximum of 200 gallons.

UL 2152, "Outline of Investigation for Special Purpose Nonmetallic Containers & Tanks for Specific Combustible or Noncombustible Liquids" was developed to evaluate the construction and performance of nonmetallic tanks for the storage of new and waste cooking oil, among other applications. The fire code already required nonmetallic tanks to be listed for use with cooking oil, this change identifies the standard used to list these systems.

The exceptions in Section 5001.1 and the footnotes to Table 5003.1.1(1) do not exempt cooking oil storage. Table 5003.1.1(1) limits the quantity of Class IIIB combustible liquids to 13,200 gallons, unless the building is sprinklered, then the quantity is unlimited. Cooking oil would be included in determining this limit. There is no limit on the number of tanks, but a typical installation will consist of at least two tanks, one for fresh oil and one for waste oil.

608.3

Nonmetallic Cooking Oil Storage Tanks



Photo courtesy of Restaurant Technologies, Inc.

Typically, two tanks are installed for cooking oil storage; one for fresh oil, and one for waste oil.



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