

TC 5.10 Kitchen Ventilation Main Committee Meeting Draft Minutes

Sunday, 28 January 2007

4:00 – 5:30p

Adam's Mark Convention Center – Room Houston C (C3)

Dallas, Texas

Attendees:

Randy Urness	Steve Brown	John Clark
Greg DuChane	Don Fisher	Doug Horton
Ken Hutchinson	Frank Kohout	Jay Parikh
Derek Schrock	Rich Swierczyna	Bob Utech
Richard Kelso	George Zawacki	Tim Farrell
Dwayne Sloan	Mike Morgan	Brent Fullerton
Chester Raczewski	Russell Robison	David Breidt
Rick Bagwell	Tony Spata	Dan Hopkins
Bob Ajemian	Greg Gress	David Cowen
Olli Siplia	Mika Halttunzn	Virginia Lau
Gerrit Van Straten	Dave Bubb	Harvey Worrell
Jason Greenberg	Michael Martin	

Call to Order

Chairman Richard Swierczyna called the meeting to order at 4:00 pm.

Quorum Call

The Chairman requested a quorum call, 10 of 10 voting members were present.

Approval of Last Minutes

Motion by Zawacki to accept the minutes from the Quebec City meeting, second by Bagwell, vote unanimous.

Liaison Report

John Clark is Handbook liaison for 2011 edits.

Announcements

- Starting in June only authors of papers will receive full access free admission into the technical programs. Speakers will only have 1 day passes for the day they speak. Section 5 is planning to send back feedback that they feel this is not acceptable.
- TC 5.10 will be hosting the following technical programs in Dallas.
 - SEMINAR 2 - Design Alternatives for Short Circuit Commercial Kitchen Hood Applications
 - Chair Randy Urness Monday 11:00 a.m.-12:30
 - Dallas Convention Center, C144, Ground Level
 - 1. Origin and History of Short Circuit Hoods *Bob Utech*,
 - 2. Laboratory Testing and Comparison of Short Circuit Hoods to Exhaust Only Hoods *Steve Brown*
 - 3. A Case Study on Replacing Short Circuit Hoods *Derek Schrock*
 - 4. Make-up Air Alternatives to Short Circuit Hoods *Doug Horton*

These draft minutes have not been approved and are not the official, approved record until approved by this committee.

SEMINAR 39 - Case Studies in Humidity Control, Part 2 – Tuesday 7:45a.m. – 9:15 a.m.
Adam's Mark Hotel, Dallas Ballroom B (CC/1)
Dedicated Outdoor Air Case Study *Stephen Brown*
Temperature and Humidity Control in Surgery Rooms *John Murphy*
Comparison of Desiccant and DX in Fast Food Restaurants *Rodney H. Lewis*

POSTER SESSION - Development and Performance of a Retrofittable, High-Efficiency, Grease Filter System for Kitchen Hoods - *Tim Farrell* Tuesday, 11:00 a.m. – 1:00 p.m.
Adam's Mark Hotel, Dallas Ballroom C

Handbook Subcommittee Report

- Handbook subcommittee chairman Rich Swierczyna reported he was waiting for the galley proof on the printed version of the updated chapter.
- The deadline for CD content, videos, etc is Feb 5th.

Research Subcommittee Report

- Research subcommittee chairman Derek Schrock reported on the activities of Research Subcommittee.
- Urness made a motion to approve the Analysis of Island Hoods RTAR, second by Zawacki. Vote to accept was unanimous.
- TC 5.10 is currently monitoring two research projects, there were full status reports on the projects in the research meeting.

TRP-1362 Revised Heat Gain and Capture and Containment Exhaust Rates from Typical Commercial Cooking Appliances is being worked on at the CKV Lab by Fisher-Nickel inc. /Architectural Energy

TRP-1375 Grease Effluent Characterization from Additional Cooking Appliances is being worked on by the University of Minnesota

The first PMS review of projects TRP-1362 & TRP-1375 were on October 5th and 6th in Chicago and Minneapolis respectively. The next PMS meetings will be set up for Long Beach in June.

- The Thermal Comfort in Commercial Kitchens RTAR was submitted and is approved and the current status is that it is ready for bids.
- 1376-RFP, "Method of Test to Evaluate Field Performance of Commercial Kitchen Ventilation Systems" has been approved and will be released for bid in the spring of 2007.

Program Subcommittee Report

Program Subcommittee Chairman Don Fisher announced the current and proposed upcoming program schedule.

[Priority 1] Long Beach Seminar (June 2007) – Chair: Rich Swierczyna – Due February 9, 2007

Energy Efficiency and Innovations in Commercial Kitchens

Don Fisher – Field Studies in Demand Ventilation

Chester Raczewski – Introduction to Ventilated Ceilings

Andrey Livchak – Energy Efficiency

Carlos – How Energy Efficiency Can Make You Money: Utility Rebates In Foodservice

[Priority 2] Long Beach Seminar (June 2007) – Chair: Derek Schrock – Due February 9, 2007

Fire and Other Issues of CKV Duct Systems

Doug Horton – Duct Issues and Restaurant Fires
Jay Parikh – New Grease Ductwork
Frank Kohout -- NFPA-96 Update
Chester Raczewski – Effect of UV on Ductwork

[Priority 3] Long Beach Forum (June 2007) – Chair: Bob Ajemian

Is Emission and Odor Control from Restaurants Necessary and Cost Effective?

New York Seminar (January 2008): Chair

Zero Energy in Commercial Kitchens

New York Seminar (January 2008): Chair

Odor Control
Larry Nielsen – Quantifying Odors
Gary Cox – ESP's
Dave Bubb – Application of Scrubbers

Chicago Transaction – January, 2009: Chair: Derek Schrock

- (1) Investigating Alternate Dining Occupancy Calculations -- Gerrit Van Straten and Steve Brown (paper ready to submit)
- (2) Don Fisher – Demand Ventilation
- (3) Rich Swierczyna – Heat Gain Analysis
- (4) Rich Swierczyna – C&C
- (5) Tom Kuehn – Grease Emissions
- (6) Tom Kuehn – Condensable Grease Trap

Standard 154 Ventilation of Commercial Cooking Processes

Standard 154 Ventilation of Commercial Cooking Processes committee had its first meeting to start working on updating the standard.

Membership Subcommittee Report

Membership Subcommittee Chairman John Clark asked that people interested in becoming voting members give him their card.

Old Business

- Dwayne Sloan gave us an update UL 1046 and UL 710.
There will be a UL 1046 Standard Technical Panel working group meeting for UL1046 on Monday January 27th.
UL 710B was released for comments and the comments are currently being reviewed.
UL 710C is now published in its 3rd edition.
UL 710 -Dwayne along with a small group is going to develop a draft to submit to the working group.
- Greg Gress gave an update on ICC / IAPMO Status
The status of UMC and IMC merging is that this is not going to happen. The reason given for this is the 2 organizations had irreconcilable differences. This appears to be a closed issue at this time.

Deadline for UMC proposals is Feb. 1st, 2007.

Deadline for IMC proposals is Aug. 20th, 2007.

New Business

- Virginia Lau gave an update on BAAQMD Proposed Regulation 6, Rule 2: Commercial Cooking Equipment
There is a revised rule being released February 14th.
The rule requires:
 - Catalysts on conveyor broilers
 - Under-fired broilers over 10 sqft to have emissions controls, side panels, variable volume, and be registered.Available at <http://www.baaqmd.gov/pln/ruledev/workshops.htm>
- Standard 90.1 update.
Jason Greenberg was at the 90.1 meeting. They are currently moving to publish the 2007 edition, under constant maintenance, into the updating process and we have the opportunity to write what we want included in the standard regarding kitchens.
- NFPA 96 Update
Frank Kohout gave an update on the NFPA 96 meeting. There were a total of 67 proposals. In addition 2 task groups were set up. The first task group was to investigate fillet welding vs. butt welding to harmonize IMC and NFPA 96. The second task group is to investigate the aspects of UV-C technology as a viable exhaust cleaning option.
- Frank Kohout also reported that McDonalds is investigating UV-C grease reduction technology, and queried for any interest in forming UV-C task group..

Adjournment

The meeting was adjourned at 5:40 pm. Motion by Zawacki, 2nd by Brown, vote unanimous.