



South Australian Country Fire Service

Code of Practice

Wood fired Pizza Ovens



Government
of South Australia

APPROVED

This document has been approved for issue

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Title: COP Outdoor Pizza Ovens

Status: Approved
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Date:
Version:

Date: October 2010

Foreword:

Under section 79 of the Fire and Emergency Services Act 2005 and Regulation 34, gas and electric bbq operation during the fire danger season is permitted with restrictions. The use and operation of wood or solid fuelled cooking devices, is covered under regulation 32A. The conditions outlined in regulation 32A do not address issues associated with the installation and operation of wood fired pizza ovens in the domestic or commercial catering environment. This code has been developed in consultation with distributors/retailers of wood fired pizza ovens in an effort to establish standards for the installation (location) and safe operation of such items during the fire danger season.

Under regulation 32A of the Fire and Emergency Service Act 2005 if a wood fired pizza oven meets this code then it is deemed to be a “properly constructed fireplace”.

This code addresses the items associated with the distances from flammable materials and the prevention of sparks and embers from escaping this equipment; however this code does not address manufacturing design and construction, direct installation or smoke management issues that are addressed under other legislation or standards.

Code History

Version 1 being developed – April 2010

1 General

1.1 Scope:

This code applies to all owners and operators of outdoor wood burning pizza ovens.

1.2 Terminology:

In this code standard terminology has been used to reduce any confusion.

Abbreviations:

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FES Act 2005 – Fire and Emergency Services Act 2005

1.3 Definitions

Flammable materials – Is all vegetation, bush or grasses that may be ignited by sparks and embers. It does not include maintained timber decking or walls, and stored wood.

Risk Area:- This is the area where sparks may leave the oven by the front door and land on flammable material.

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1.4 References:

AS 2918 – *Domestic Solid Fuel Burning appliances - Installation*
AS1019 – *Internal Combustion Engines – Spark emission Control Devices*
AS 1841.2-1997 – *Portable Fire Extinguishers – Specific requirements for Water Type Extinguishers*
AS 1851.1-1995 – *Maintenance of Fire Protection Equipment – Portable Fire Equipment – portable fire extinguishers and Fire Blankets.*
Fire and Emergency Service Act 2005
Fire and Emergency Services Regulations 2005

1.5 General:

1.5.1 Normal days during the Fire Danger Season:

Under Current Legislation (Fire and Emergency Services Act 2005) the operation of wood fired cooking devices is permitted as long as they abide by the following conditions: In a portable cooking device, properly constructed fireplace or a 30cm trench, and there is a 4m clearance (above and around) of all flammable material, and the fire is not larger than 1m², and a person who is able to control the fire is present from the time the fire is lit until the time the fire is extinguished. This is only for normal days during the fire danger season.

1.5.2 Total Fire Ban Days:

On days that are declared as “Total Fire Ban Days” no wood fired cooking devices or open fires are to be lit unless you have obtained a schedule 10 permit.

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2.1 Flue

All flues will comply with AS2918 and be a minimum of 1200mm in length. The top of all flues will be fitted with an effective spark arrestor (AS1019).

2.2 Construction of ovens

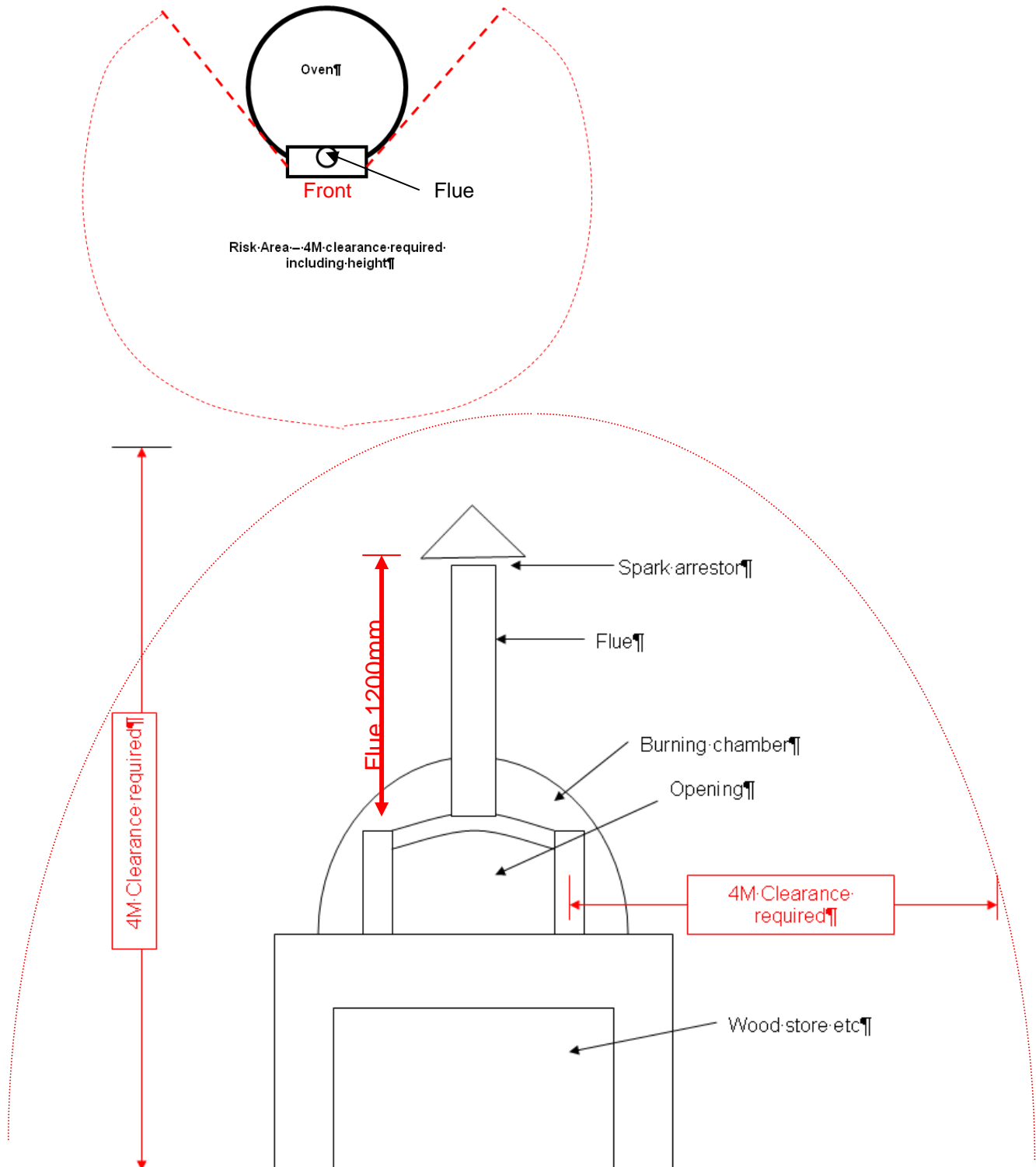
All burning chambers will be constructed in such a way as to prevent the escape of any burning material to the open. Any aperture that is for ventilation shall prevent the escape of sparks and embers.

2.3 Sighting equipment:

The ovens shall be sited in a location that meets the minimum distance from any flammable materials:

Rear – 600mm
Above – 4m
Risk area – 4m

If 600mm is not achievable at the rear then a non combustible barrier may be used between the flammable material and the oven but no closer than 300mm. For example a solid brick or cement fibre wall.



NOTE: The 4M clearance in height is from ground level and applies to a 180 degree arc surrounding the pizza oven.

2.4 Supervision:

A person who is able to control the fire is present at the site of the fire from the time it is lighted to the time it is completely extinguished.

Note: This means an able bodied person of suitable age, and who's judgement is not impaired by alcohol, drugs or medication.

2.5 Extinguishing agent:

There must be a suitable extinguishing agent at hand.

Note: this means a hose connected to a tap or pressured water system, minimum of 9ltr pressured extinguisher, knapsack, dry chemical or co2 extinguisher that will extinguish the fire if required. All extinguishers must be maintained in accordance with AS1841.2-1997 and knapsack that complies with AS1687-1991.

3 Review

This COP will be review every 2 years from the implementation date.