

**WAC 296-806-42542 Follow these requirements for doughnut machines.** You must provide separate flues for venting both of the following:

- (1) Vapors from the frying section; and
- (2) Products of combustion from the combustion chamber used to heat the fat.

[Statutory Authority: RCW 49.17.010, 49.17.040, 49.17.050, 49.17.060. WSR 15-24-102, § 296-806-42542, filed 12/1/15, effective 1/5/16; WSR 04-14-028, § 296-806-42542, filed 6/29/04, effective 1/1/05.]