Dear Applicant,



## **Department of Permitting and Inspections**

## Commercial Hood / Exhaust Application

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. Please complete this and submit job specific construction documents that demonstrate compliance. Type of System: Type I Type II Type I systems are systems that vent fryers, grills, broilers, ovens or woks. Type II systems are systems that vent steamers and other non-grease producing appliances. **Type of Materials:** 2. Is the hood Stainless steel or other type of steel? Stainless Steel If other, what type? Is the duct work Stainless steel or other type of steel? Other If other, what type? 16 guage salu Steel Thickness of the steel for the hood: 18guse Thickness of the duct for the hood: 16 gause Type of Hood and Duct Supports 3/8 threed rol to roof trusts Type of seams and Joints 5011d welded Grease Gutters provided? MA Hood Clearance reduction to Combustibles design /specs: 18" plus Above hood 1" stainless/min wool/ wall panel with 4" Air space Duct Clearance reduction to Combustibles design /specs: 3m grease duct wrong 615# Vibration Isolation System: MA



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Air Velocity within the duct system 600 Cfm 3185p.
Grease accumulation prevention system:
Cleanouts: Dect run Less than 10°
Grease Duct enclosure: 3m gregge duct wrap
Exhaust Termination: Roof Wall
Fire Suppression System: Done by Other
Exhaust far mounting and clearance from the roof/ wall or Combustibles:
Exhaust fan distance from property lines: 10/
Exhaust fan distance from other vents or openings: _/O'
Exhaust fan distance from adjacent buildings: //
Exhaust fan height above adjoining grade:
3. Hood Specs
Style of Hood: Can pay
Type of Filter: greas & baff 21
Height of filter above nearest cooking surface: 36 "
Capacity of hood CFM: 600 Cfm
Make up Air system description and capacity:  Make up Air system description and capacity: