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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 05/26/17

Permitting and Inspections Department
Michael A. Russell, MS, Director

Commercial Hood/Exhaust Application

Please complete and submit the following for a Commercial Hood/Exhaust System permit:

- [x] Commercial Hood/Exhaust Application
- [x] General Building Permit Application
- [x] Construction documents that demonstrate compliance

Type of System: (●) Type I (fryers, grills, broilers, overs or woks) ( ) Type II (steamers and other non-grease producing appliances)

Type of Materials

Is the hood stainless steel? ( ) Yes ( ) No If other, what type? _____

Is the duct work stainless steel? (●) Yes ( ) No If other, what type? _____

Thickness of the steel for the hood? 18 ga Thickness of the duct for the hood? 16ga

Type of hood and duct supports? strut and 1/2inch rod

Type of seams? welded

Grease gutters provided? (●) Yes ( ) No

Hood clearance reduction to combustibles design /specs? 18"

Duct clearance reduction to combustibles design /specs? 18"

Vibration isolation system: gasket at roof curb

Air velocity with the duct system: 1500 fbm

Grease accumulation prevention system: _____

Cleanouts: at transition Grease duct enclosure: none/fyre wrap at roof penetration

Exhaust termination: (●) Roof ( ) Wall

Fire suppression system: ansul (Fire Safe)

Exhaust fan mounting and clearance from the roof/wall or combustibles: 5' above roof

Exhaust fan distance from:

Property lines: 30' Other vents or openings: 18' Adjacent buildings: 25'

Height above adjoining grade: 20'

Hood Specs

Style of hood: 2-canopy Capacity of hood – CFM (cubic feet per minute): 2700 cfm each hood

Type of filter: stainless baffle Height of filter (above nearest cooking surface): 46"

Make up air system description and capacity:

building HVAC for hood / hood seasonal use screen doors