



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:

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

Type of System: Type I (fryers, grills, broilers, ovens 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? 16 gauge galv. steel

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

Type of hood and duct supports? 3/8 thread rods sammy in floor truss, weld angle iron weld to duct and lag into brick

Type of seams? Solid welded

Grease gutters provided? Yes No

Hood clearance reduction to combustibles design /specs? 18" from top, 3" air in back, insulated right side

Duct clearance reduction to combustibles design /specs? 3m 615+ grease duct wrap inside 18" off roof.

Vibration isolation system: N/A

Air velocity with the duct system: .76 sp. 2200 cfm each Hood

Grease accumulation prevention system: Grease box at fan

Cleanouts: in 90° elbows, second floor Grease duct enclosure: 3m inside, dust open

Exhaust termination: Roof Wall up to roof

Fire suppression system: Done by other

Exhaust fan mounting and clearance from the roof/wall or combustibles: 18" off roof

Exhaust fan distance from:

Property lines: 10' Other vents or openings: 10' Adjacent buildings: 10'

Height above adjoining grade: 20'

Hood Specs

Style of hood: Canopy Capacity of hood - CFM (cubic feet per minute): 2200 each Hood

Type of filter: Caprate Solo F.)ers Height of filter (above nearest cooking surface): 36"

Make up air system description and capacity:

roof mount fan back discharge the duct with 24 ga galv into building to plenum in front of hood Cfm. 3256