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## Kitchen Exhaust System Checklist and Application

Dear Applicant,

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.

### 1. 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.

### 2. Type of Materials:

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? carbon steel

If other, what type? \_\_\_\_\_

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

Type of Hood and Duct Supports Low Profile - Heavy with Threaded Rods

Type of seams and Joints 16ga all welded

Grease Gutters provided? yes Hood Clearance reduction to Combustibles design /specs:  
18" minimum - Fire wrap All other ducts

Duct Clearance reduction to Combustibles design /specs:  
18" min.

Vibration Isolation System: \_\_\_\_\_