



Jeff Levine, AICP, Director  
Planning & Urban Development Department

Tammy Munson, Director  
Inspections Division

## 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? Galvanized Steel

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

Thickness of the steel for the hood: 20 GA Thickness of the duct for the hood: 16 GA

Type of Hood and Duct Supports Boxed, Threaded Rod

Type of seams and Joints Welded

Grease Gutters provided? yes Hood Clearance reduction to Combustibles design /specs:

Duct Clearance reduction to Combustibles design /specs:

Fire master Fast wrap, Standard For the Industry

Vibration Isolation System: Not Needed