



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? GALVANIZE STEEL

Thickness of the steel for the hood? 430 S/S    Thickness of the duct for the hood? 16ga.

Type of hood and duct supports? THREADED ROD

Type of seams? WELDED

Grease gutters provided?  Yes     No

Hood clearance reduction to combustibles design /specs? 0

Duct clearance reduction to combustibles design /specs? 3M 615+ DUCT WRAP

Vibration isolation system: ND

Air velocity with the duct system: -1.250" WC ESP / 0.981 SP

Grease accumulation prevention system: ND

Cleanouts: N/A    Grease duct enclosure: 3M 615+ DUCT WRAP

Exhaust termination:  Roof     Wall

Fire suppression system: 4GAL.

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

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): 2625

Type of filter: S/S CAPTRATE SOLD    Height of filter (above nearest cooking surface): 12"

Make up air system description and capacity:

N/A