



Department of Permitting and Inspections

Commercial Hood / Exhaust 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 X 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? othe

If other, what type? 16ga galv steel

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

Type of Hood and Duct Supports 3/8 thread rods from to roof trasts

Type of seams and Joints welded

Grease Gutters provided? No Hood Clearance reduction to Combustibles design /specs:

18" of space above hood

Duct Clearance reduction to Combustibles design /specs:

3m grease duct wrap 18" Above roof

Vibration Isolation System: 10/11