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Inspections Division

Reviewed for Code Compliance
Inspections Division
Approved with Conditions

Date: 02/19/15

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 Unistrut & Threaded rod to joist beams

Type of seams and Joints Welded

Grease Gutters provided? Hood Clearance reduction to Combustibles design /specs:
min 18"

Duct Clearance reduction to Combustibles design /specs:
18"

Vibration Isolation System: 00



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Air Velocity within the duct system 2000 Date: 02/19/15

Grease accumulation prevention system: yes

Cleanouts: Where Required (10' min)

Grease Duct enclosure: yes - Zero Clearance Fire master insulation

Exhaust Termination: Roof X Wall _____

Fire Suppression System: yes

Exhaust fan mounting and clearance from the roof / wall or Combustibles:
min 10'

Exhaust fan distance from property lines: on Roof of BLDG. 15' from edge.

Exhaust fan distance from other vents or openings: min. 10'

Exhaust fan distance from adjacent buildings: None around

Exhaust fan height above adjoining grade: min. 48" Above roof.

3. Hood Specs

Style of Hood: canopy

Type of Filter: Baffle

Height of filter above nearest cooking surface: 48"

Capacity of hood CFM: see spec 3 Different Hood on Project

Make up Air system description and capacity: Make up air To 3 Hoods with 1 central Heated Make up air System