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Portland, Maine — Yes. Life's good here.

Permitting and Inspections Department
Michael A. Russell, MS, Director

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 03/06/18

Commercial Hood/Exhaust Application and Checklist

Please complete and submit the following for a Commercial Hood/Exhaust System permit:

- [x] Commercial Hood/Exhaust Application
- [ ] General Building Permit Application
- [ ] Construction documents that demonstrate compliance

Type of System: ● Type I (fryers, grills, broilers, overs 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? steel

Thickness of the steel for the hood? 16 ga Thickness of the duct for the hood? 16 ga.

Type of hood and duct supports? Threaded Rods to Joists

Type of seams? welded

Grease gutters provided? ● Yes ○ No

Hood clearance reduction to combustibles design /specs? 18" min.

Duct clearance reduction to combustibles design /specs? 18" - duct fire wrapped

Vibration isolation system: ✓

Air velocity with the duct system: 1800 - 2000

Grease accumulation prevention system: yes

Cleanouts: yes (10') Grease duct enclosure: Fire wrapped to meet clearance to combustibles

Exhaust termination: ● Roof ○ Wall

Fire suppression system: yes

Exhaust fan mounting and clearance from the roof/wall or combustibles: _____

Exhaust fan distance from:

Property lines: 10' Other vents or openings: 10' Adjacent buildings: _____

Height above adjoining grade: _____

Hood Specs

Style of hood: canopy Capacity of hood – CFM (cubic feet per minute): 3950

Type of filter: baffle Height of filter (above nearest cooking surface): 48"

Make up air system description and capacity:

Yes - Filtered unheated Make up air duct to Hood 3160CFM