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## 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? \_\_\_\_\_

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

Is the duct work Stainless steel or other type of steel? \_\_\_\_\_

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

Thickness of the steel for the hood: \_\_\_\_\_ Thickness of the duct for the hood: \_\_\_\_\_

Type of Hood and Duct Supports \_\_\_\_\_

Type of seams and Joints \_\_\_\_\_

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

\_\_\_\_\_

Duct Clearance reduction to Combustibles design /specs:

\_\_\_\_\_

Vibration Isolation System: \_\_\_\_\_