



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? carbon steel

If other, what type? _____

Thickness of the steel for the hood: 18 ga Thickness of the duct for the hood: 16 ga

Type of Hood and Duct Supports Threaded Rod

Type of seams and Joints welded

Grease Gutters provided? Yes Hood Clearance reduction to Combustibles design /specs:
Min. 18"

Duct Clearance reduction to Combustibles design /specs:
Fire wrap interior duct to maintain clearance.

Vibration Isolation System: NO