



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 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? 18ga stainless steel

If other, what type? _____

Thickness of the steel for the hood: 18ga SS. Thickness of the duct for the hood: _____

Type of Hood and Duct Supports Angle supports weld to structure 1/3" thread rod on slot bar

Type of seams and Joints Solid welded

Grease Gutters provided? N/A Hood Clearance reduction to Combustibles design /specs:

18" on top 3" back

Duct Clearance reduction to Combustibles design /specs:

Install 18" Away from combustible

Vibration Isolation System: N/A