



# PORTLAND MAINE

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## Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

### 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.

### Type of Materials:

Is the hood Stainless steel or other type of steel? Stainless If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? Steel 16 gauge If Other, what type? \_\_\_\_\_

Thickness of the steel for the hood 16ga

Thickness of the duct for the hood 16ga

### Type of Hood and Duct Supports

3/8 threaded rods into floor Joints four point on Hood, Duct support 3/8 rods into floor joints with one steel bar.

Type of seams and Joints Solid welded