



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

Commercial Hood/Exhaust Application

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

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

Type of System: Type I (fryers, grills, broilers, ovens 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? 1/8 in Thickness of the duct for the hood? 1/6 in

Type of hood and duct supports? Thread Rod To Joist

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" min

Vibration isolation system: none

Air velocity with the duct system: 2000

Grease accumulation prevention system: yes

Cleanouts: none Grease duct enclosure: Premaster Zero Clearance

Exhaust termination: Roof Wall

Fire suppression system: yes

Exhaust fan mounting and clearance from the roof/wall or combustibles: 10'

Exhaust fan distance from:

Property lines: 10' min 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): 1000

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

Make up air system description and capacity:
HOAC system