



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? _____

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: _____



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Air Velocity within the duct system _____

Grease accumulation prevention system: _____

Cleanouts: _____

Grease Duct enclosure: _____

Exhaust Termination: Roof _____ Wall _____

Fire Suppression System: _____

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

Exhaust fan distance from property lines: _____

Exhaust fan distance from other vents or openings: _____

Exhaust fan distance from adjacent buildings: _____

Exhaust fan height above adjoining grade: _____

3. Hood Specs

Style of Hood: _____

Type of Filter: _____

Height of filter above nearest cooking surface: _____

Capacity of hood CFM: _____

Make up Air system description and capacity:

