3/31/2017

Portland, Maine — Yes. Life's good here.

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, overs 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? _____

Thickness of the steel for the hood? 18ga. Thickness of the duct for the hood? 20 ga.

Type of hood and duct supports? 1/2" threaded rod

Type of seams? welded/"v" clamp flange

Grease gutters provided? ○ Yes ◉ No

Hood clearance reduction to combustibles design /specs? 3" internal standoff (rear)

Duct clearance reduction to combustibles design /specs? zero clearance, 2 layers 1 1/2 fire wrap

Vibration isolation system: no

Air velocity with the duct system: 475 fpm

Grease accumulation prevention system: access doors/ slope duct to hood

Cleanouts: 2 Grease duct enclosure: no

Exhaust termination: ○ Roof ◉ Wall

Fire suppression system: Ansul R102

Exhaust fan mounting and clearance from the roof/wall or combustibles: 12"

Exhaust fan distance from:

Property lines: 8' Other vents or openings: 10' Adjacent buildings: 1'

Height above adjoining grade: 10'

Hood Specs

Style of hood: wall canopy Capacity of hood – CFM (cubic feet per minute): 1500 cfm

Type of filter: stainless steel/baffle Height of filter (above nearest cooking surface): 48" max

Make up air system description and capacity:

untempered supply air fan ducted to hood, 1600cfm