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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? carbon steel, welded const.

If other, what type? _____

Thickness of the steel for the hood: 18ga. Thickness of the duct for the hood: 16 ga.

Type of Hood and Duct Supports Thread Rods Hung to joists.

Type of seams and Joints welded

Grease Gutters provided? yes. Hood Clearance reduction to Combustibles design /specs:
18" min. clearance - see drawings

Duct Clearance reduction to Combustibles design /specs:
Insulate with zero clearance where required to meet clearance to combustibles

Vibration Isolation System: _____