


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 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.

2. 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? Galvanized steel

If other, what type? _____

Thickness of the steel for the hood: 20ga Thickness of the duct for the hood: 16ga

Type of Hood and Duct Supports Full boxed with threaded rod for hangers

Type of seams and Joints Welded

Grease Gutters provided? Yes Hood Clearance reduction to Combustibles design /specs:

Intergrated from captiveaire systems ul listed

Duct Clearance reduction to Combustibles design /specs:

All duct wrapped with firemaster fast wrap standard for the industry ul listed

Vibration Isolation System: Not needed