



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? STAINLESS

If other, what type? _____

Is the duct work Stainless steel or other type of steel? 1/8" BLACK IRON

If other, what type? _____

Thickness of the steel for the hood: see Attached Thickness of the duct for the hood: 1/8"

Type of Hood and Duct Supports CAPTIVE AIR LOW PROFILE

Type of seams and Joints welded

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

Duct Clearance reduction to Combustibles design /specs: 18"

Vibration Isolation System: NO