



Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

Lee Urban - Director of Planning and Development
Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

Type of System:

Type I [checked] 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.

Type of Materials:

Is the hood Stainless steel or other type of steel? yes If Other, what Type?

Is the duct work Stainless steel or other type of steel? No If Other, what type? 16 Ga Black iron

Thickness of the steel for the hood 18 Ga

Thickness of the duct for the hood 16 Ga

Type of Hood and Duct Supports

1 5/8" wristnut / 3/8" threaded Rod
UL Rated Sammy Anchors.

Type of seams and Joints welded

Grease Gutters provided? yes

Hood Clearance reduction to Combustibles design /specs:

18" MIN

Duct Clearance reduction to Combustibles design /specs:

15 A Fire Barrier

Vibration Isolation System:

yes

Air Velocity within the duct system 1500 FPM

Grease accumulation prevention system:

yes

Cleanouts yes

Grease Duct enclosure yes

Exhaust Termination Roof \_\_\_\_\_ Wall X

Fire Suppression System yes By others

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

10' above Grade. And or 43" above Roof

Exhaust fan distance from property lines 24'

Exhaust fan distance from other vents or openings 10' MIN

Exhaust fan distance from adjacent buildings 30'

Exhaust fan height above adjoining grade 10'

### Hood Specs

Style of Hood Typa over

Type of Filter Grease Baffles

Height of filter above nearest cooking surface Code / 43" MAX

Capacity of hood CFM 2800 CFM

Make up Air system description and capacity

yes Gravity Feed.



**Henckel Design and Fabrication**

**134 Hartley Street  
Portland, Maine  
04103**

**Phone: 1-207-318-2623**

**Fax: 1-207-772-8952**

**E-mail: [petehenckel@maine.rr.com](mailto:petehenckel@maine.rr.com)**

---

**This is a quote for the installation of one type one kitchen exhaust hood with make up air if you should have any questions after you read this please feel free to call.**

**Site location 101York St Portland Me.**

- #1 one steel stud wall will be installed directly behind the hood area.**
- #2 5/8" fire rated sheet rock will be installed over the steel studs.**
- #3 24ga stainless steel will be installed over the sheet rock.**
- #4 one 12' hood will be installed.**
- #5 exhaust ducting will be installed from the hood to the roof line.**
- #6 15A fire barrier will be installed on the ducting if it comes within 18" of a combustible item.**
- #7 one gravity fed make up air system will be installed.**

**this quote includes no electrical work the hood and fans will be provided by others the total for the work listed above is \$3800.00 a deposit of 50% is required with the balance paid upon completion.**

•Restaurant Hoods(Boiler Breaching(HVAC Design(Curb Adapters and Unit Installations(

(Welded Ducting(Custom Welding Fabrication(





**Henckel Design and Fabrication**

**134 Hartley Street  
Portland, Maine  
04103**

**Phone: 1-207-318-2623**

**Fax: 1-207-772-8952**

**E-mail: [petehenckel@maine.rr.com](mailto:petehenckel@maine.rr.com)**

---

**Site location 101 York St Portland Me**

**One used 12' hood will be installed the hood is code compliant for 2003 NFPA codes**

**Henckel/ Design/and Fabrication has inspected the hood and has found it to be compliant.**

**Pete Henckel**

**•Restaurant Hoods•Boiler Breaching•HVAC Design•Curb Adapters and Unit Installations•  
•Welded Ducting•Custom Welding Fabrication•**