



Permitting and Inspections Department
Michael A. Russell, MS, Director

Commercial Hood/Exhaust Application and Checklist

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, ovens 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? CARBON STEEL

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

Type of hood and duct supports? Canopy style Threaded Rod To Rafters

Type of seams? welded

Grease gutters provided? Yes No

Hood clearance reduction to combustibles design /specs? 18" MIN.

Duct clearance reduction to combustibles design /specs? 18" MIN.

Vibration isolation system: NO

Air velocity with the duct system: 1800 - 2000

Grease accumulation prevention system: _____

Cleanouts: Every 10' Grease duct enclosure: ZERO CLEARANCE FIRE WRAP

Exhaust termination: Roof Wall

Fire suppression system: yes

Exhaust fan mounting and clearance from the roof/wall or combustibles: 10'

Exhaust fan distance from:

Property lines: 10' Other vents or openings: 10' Adjacent buildings: _____

Height above adjoining grade: _____

Hood Specs

Style of hood: CANOPY Capacity of hood - CFM (cubic feet per minute): 2000

Type of filter: Baffle Height of filter (above nearest cooking surface): 48"

Make up air system description and capacity:

Heated Make up Air 80% of Exhausted Air.