



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

Commercial Hood/Exhaust Application

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? 16 gauge galv steel

Thickness of the steel for the hood? 18 gauge SS Thickness of the duct for the hood? 16 gauge

Type of hood and duct supports? 3/8 thread rod / 1/2 x 1/2 1/8 angle iron

Type of seams? Solid welded

Grease gutters provided? Yes No

Hood clearance reduction to combustibles design /specs? 18" Above Hood Lined wall with 3" air space

Duct clearance reduction to combustibles design /specs? 18" away from building 3m 615 thru wall

Vibration isolation system: N/A

Air velocity with the duct system: _____

Grease accumulation prevention system: grease box at fan base

Cleanouts: Hot temp clean outdoors Grease duct enclosure: 18" away / 3m 615 through wall

Exhaust termination: Roof Wall

Fire suppression system: Done by other's

Exhaust fan mounting and clearance from the roof/wall or combustibles: 18" Above / 40" on radius metal stand legs to roof.

Exhaust fan distance from:
Property lines: 10' Other vents or openings: 10' Adjacent buildings: 10'

Height above adjoining grade: 25'

Hood Specs

Style of hood: Canopy Capacity of hood – CFM (cubic feet per minute): 1800

Type of filter: Captrate Solo Filter Height of filter (above nearest cooking surface): 36"

Make up air system description and capacity:

perforated supply plenum Front of Hood return 1440 CFM. Side wall mounted fan outside