



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 steel

If other, what type? _____

Is the duct work Stainless steel or other type of steel? otherIf other, what type? 16 gauge Galv. steelThickness of the steel for the hood: 16 gauge Thickness of the duct for the hood: 16 gaugeType of Hood and Duct Supports 3/8 thread rods, Legs into wall 3/8 and 1/4 lag for duct bracesType of seams and Joints Solid weldedGrease Gutters provided? N/A Hood Clearance reduction to Combustibles design /specs:1" panels with 1" air on top of hood and back of hood 3" Air space 1" panel 1" air space

Duct Clearance reduction to Combustibles design /specs:

3m grease duct wrap through and duct 18" away from buildingVibration Isolation System: N/A