



## 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? 16ga Cr steel

If other, what type? \_\_\_\_\_

Thickness of the steel for the hood: 16ga Thickness of the duct for the hood: 16ga.Type of Hood and Duct Supports 3/8 thread rodsType of seams and Joints Solid weldedGrease Gutters provided? NA Hood Clearance reduction to Combustibles design /specs:Insulate top of Hood with min wool Insulation zero to Combustible  
Then have 3" Air space

Duct Clearance reduction to Combustibles design /specs:

Duct wrap in 3m grease duct wrap 615+Vibration Isolation System: N/A