



## 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 \_\_\_\_\_ 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? 24ga galv steel

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

Thickness of the steel for the hood: 18 gauge Thickness of the duct for the hood: 24 gaugeType of Hood and Duct Supports 3/8 thread rods on lag to wallType of seams and Joints Slips and screw sealed with DP 1010 Duct SealerGrease Gutters provided? NA Hood Clearance reduction to Combustibles design /specs:Just Stem Hood

Duct Clearance reduction to Combustibles design /specs:

Steam duct 3" Spans 3"Vibration Isolation System: NA