



PORTLAND MAINE

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Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

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.

Type of Materials:

Is the hood Stainless steel or other type of steel? 16ga Stainless steel If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? 16ga galv. steel If Other, what type? _____

Thickness of the steel for the hood 16 gauge

Thickness of the duct for the hood 16 gauge

Type of Hood and Duct Supports

Hood supports 3/8 Thread rod into floor joists and 3/8 Lag in to wall. Duct supports wall braces welded to duct Lag into brick wall

Type of seams and Joints Solid welded

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:

18" from ceiling 3" airspace behind Hood and 1" min wall well / 1" airspace

Duct Clearance reduction to Combustibles design /specs:

3m grease duct wrap 615+

Vibration Isolation System:

N/A

Air Velocity within the duct system .75 static pressure

Grease accumulation prevention system:

N/A

Cleanouts High temp clean on 90° elbows outside.

Grease Duct enclosure 3m grease duct wrap 615+

Exhaust Termination Roof Wall

Fire Suppression System Other (Siresafe)

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

Fan mounted on duct work 10' off roof 10' Away from combustibles

Exhaust fan distance from property lines 10'

Exhaust fan distance from other vents or openings 10'

Exhaust fan distance from adjacent buildings 10' plus Set

Exhaust fan height above adjoining grade 20'

Hood Specs

Style of Hood Canopy

Type of Filter Grease baffle

Height of filter above nearest cooking surface 36"

Capacity of hood CFM 2800 CFM

Make up Air system description and capacity

make up Air fan to be mounted on back of building. To sit on well brace's then duct into building with 24ga grease duct work 2300 CFM at .01 static pressure.