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Kitchen Exhaust System Checklist and 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

If other, what type? _____

Is the duct work Stainless steel or other type of steel? 16 gauge galv. steel

If other, what type? _____

Thickness of the steel for the hood: 18ga Thickness of the duct for the hood: 16 gauge

Type of Hood and Duct Supports 3/8 threaded rods and one stout bar.

Type of seams and Joints solid welded

Grease Gutters provided? YES Hood Clearance reduction to Combustibles design /specs:

2" min wool Insulation top of hood with 6 plus inch above Insulation

Duct Clearance reduction to Combustibles design /specs:

615 3m grease duct wrap

Vibration Isolation System: N/A