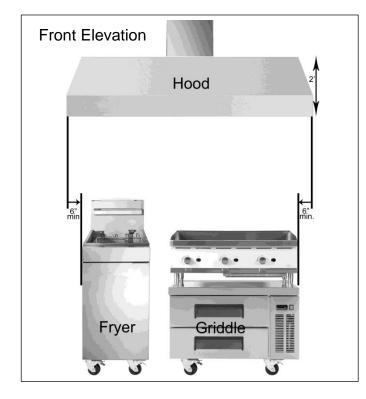


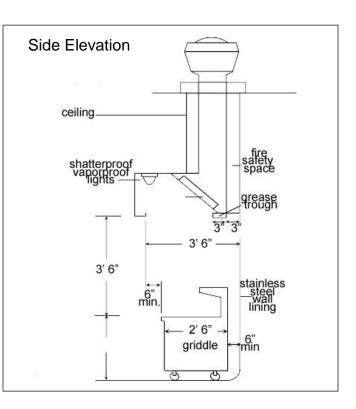
HOOD SYSTEM PLAN REVIEW REQUIREMENTS

In addition to your plan submission, the following will be necessary regarding hood systems:

- Submit 3 sets of plans
- Completed hood worksheet for each hood (attached)
- Outline of hood over cooking equipment
- Clearance around equipment and walls
- Exhaust & makeup air ducts
- Exhaust & makeup air fans on roof tops
- Front and side elevations of cooking equipment, hood overhang, duct elbows, fans
- Type of gauge of metal used in hood ducts
- Hood specification, Type I or Type II and UL listing card, etc.
- Hood manufacturer
- Cooking equipment cut sheets (1 set of cut sheets)
- Make up air fan information

TYPES OF ELEVATIONS:





HOOD WORKSHEET		Back wall	
Facility Name			Ī
Address:	\leftrightarrow	─ →	
COOKING EQUIPMENT & HOOD			`
Fill in cooking equipment & hood dime	-		
 Casters & quick disconnects stron Hood long enough to allow <u>> 6</u>" or Hood wide enough to allow <u>> 6</u>"in Canopy free of exposed horizonta 	n sides of equipment? front & back of equipment?	1? □ Yes □ No □ Yes □ No □ Yes □ No □ Yes □ No	
CFM			
 Hood Size(L) ft. x 	(W) ft. =sq. ft.	xQ factor from UMC = =	CFM
FILTERS			
	(total filter area) =	fpm	
DUCT			
 Duct dimensions:" x Hood > 12 ft. long shows > 1 exha CFM / Fpm should ≈ 1800; must = 1500 	aust outlet to main duct? sq. ft. =Fpm	□Yes □No □n/a	
STATIC PRESSURE & EXHAUST FAN			
 Static Pressure ≈" SI Exhaust Fan: Make" Fan is UL for grease (Type I) 	Model# □ Yes □ No	□ Yes □ No □ n/a H.P	
 Easily pulls CFM at SP? MAKE - UP AIR 	∐ Yes ∐ No		
-			
(exhaust) (M ■ Make-up air static pressure ≈ ■ Make-up air fan: Make	ax per diffuser) " SP Model #	hole number = diffusers	·
 Supplies 95-100% of exhaust CFI Make-up air on roof ≥ 10 ft. from e Diffusers on ceiling ≥ 10 ft. from h Exhaust & make-up air interlocked 	exhaust?	s □ No s □ No s □ No s □ No	
Prepared by:			
Name	Contact #	Company	Dat

Rev. 09/20/2018	,
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