

Commercial Cooking System

Plan Review Requirements

Three (3) sets of plans and specifications signed and sealed by a registered design professional licensed in the state where the construction is to be performed.

1. Hood

- Canopy or non-canopy.
- Material, gauge, joints welded, surface.
- Exhaust CFM.
- Make-up air.
- Grease removal device, size accessibility and angle.
- Clearances.

2. Duct Construction and Termination

- Each independent system.
- Material gauge and connection to hood.
- Collection points.
- Air velocity.
- Cleanout location.
- Penetration protection
- Clearances.
- Front lot line, air intake, above roof.
- Above adjoining ground level.

- Weather protection, penetration protection