

APPENDIX B

COMMERCIAL HOODS/MECHANICAL EXHAUST DATA SHEET

(One sheet per hood)

DBA:	DATE:
ADDRESS:	PLAN CHECK #:
PREPARED BY:	PHONE #:

Equipment To Be Placed Under Exhaust Hood:

<u>Manufacturer</u>	<u>Type (Deep fryer, broiler, etc.)</u>	<u>Manufacturer</u>	<u>Type (Deep fryer, broiler etc.)</u>

Notes: Charcoal and other solid-fuel charbroilers require separate exhaust systems (separate exhaust duct and fan)

Exhaust Hood Specifications:

Type I

Type II

UL Listed (Manufacturer & model #) _____

Custom-Non-listed (Fabricator & Installer) _____ Phone # _____

Canopy Compensating Eyebrow Non-Canopy Other _____

Size of Hood Length _____ feet **X** Width _____ feet = _____

Exhaust CFM _____ Formula Used To Calculate CFM _____
 (UL listed hoods use formula specified by manufacturer as listed by UL; Custom hoods use California Mechanical Code Formula)

Number of Exhaust Ducts: _____ Size of Ducts: _____ inches **X** _____ inches

Square Feet of duct _____ (L x W in inches) ÷ 144
 (1 duct for every 12 feet of hood length, per CMC)

Exhaust Velocity _____ FPM (Exhaust CFM ÷ Square feet of Duct)
 (Duct velocity must be 150-2500 FPM per CMC)

Number of Filters _____ type of Filters _____ Size of Filters(inches): L _____ **X** W _____
 Rating of Filters _____

Make-up Air Supply

Make-up Air CFM _____ (MUA for custom hoods must equal exhaust CFM; MUA for listed hoods must be as specified by Manufacturer)

Number of registers _____ (Two (2) or more strongly recommended for all hoods and spaced so as not to short-circuit exhaust)

Notes: Make-up air and Hood Exhaust must be electrically interconnected on one switch.
 Windows and Outside doorways are Not Acceptable for makeup air.