

APPENDIX C

MECHANICAL EXHAUST VENTILATION SYSTEM PLAN CHECK DATA

\_\_\_\_\_  
Name of establishment                      Job site address                      Date

\_\_\_\_\_  
Plans submitted by                      Mailing address                      Phone

1. Submit three (3) sets of plans, drawn to scale (e.g., 1/4 inch per foot), including:

a. Front and side elevations for each system with exhaust and make-up air duct details.

b. Floor plan showing hood, make-up air registers and cooking equipment or dishwasher with manufacturer's specification sheets.

2. Submit a separate data sheet for each hood within the establishment. Identify each hood by number.

3. For clarification of requirements, refer to the Uniform Mechanical Code, Chapter 20, "Commerical Hoods and Kitchen Ventilation."

HOOD: (Check applicable categories)

Type I \_\_\_\_\_                      TypeII \_\_\_\_\_  
Canopy\* \_\_\_\_\_                      Compensating\* \_\_\_\_\_                      Non-canopy \_\_\_\_\_  
U.L. Listed Grease Extractor \_\_\_\_\_                      Other (describe) \_\_\_\_\_

Size: Length \_\_\_\_\_ ft. x width \_\_\_\_\_ ft. (inside dimensions)  
Type of metal \_\_\_\_\_                      Gauge \_\_\_\_\_  
Distance from lip of hood to: cooking surface \_\_\_\_\_ in.;  
floor \_\_\_\_\_ in.

Formula used for determining air flow:  $Q =$  \_\_\_\_\_ or  
Alternate formula = \_\_\_\_\_  
Total CFM = \_\_\_\_\_

\* Provide six (6) inch overhang beyond cooking equipment on all open sides.

NOTE: No exposed horizontal piping within the hood canopy.

EXHAUST DUCT:

Duct size \_\_\_\_\_  
 Square feet of duct area \_\_\_\_\_  
 Number of ducts \_\_\_\_\_ (1 outlet per 12 feet or  
 fraction thereof)  
 Type of metal \_\_\_\_\_ Gauge \_\_\_\_\_  
 Exhaust duct velocity \_\_\_\_\_ FPM (CFM divided by sq. ft. of  
 (Recommended 1800 FPM) duct)

GREASE FILTERS or EXTRACTORS:

Manufacturer \_\_\_\_\_ Model \_\_\_\_\_  
 Type (with handles) \_\_\_\_\_  
 Rating: \_\_\_\_\_ CFM at \_\_\_\_\_ sp (static pressure)  
 Dimensions: \_\_\_\_\_ in. x \_\_\_\_\_ in.  
 Functional surface area per filter: \_\_\_\_\_ sq. ft.  
 Number of filters to be used: \_\_\_\_\_  
 Total filter area: \_\_\_\_\_ sq. ft.  
 Number of spacers: \_\_\_\_\_ size of spacers: \_\_\_\_\_ in. x \_\_\_\_\_ in.  
 Minimum distance between lowest edge of grease filters and  
 cooking surface: \_\_\_\_\_ in.

STATIC PRESSURE:

Filters		_____	sp
Entrance loss	+	_____	sp
Duct Length	+	_____	sp
Elbows	+	_____	sp
Loss to outside	+	_____	sp
Atmosphere			
	=	_____	Total sp

EXHAUST FAN/BLOWER:

Manufacturer \_\_\_\_\_ Model No. \_\_\_\_\_  
 Exhaust \_\_\_\_\_ CFM at \_\_\_\_\_ sp  
 Blower RPM \_\_\_\_\_ Horsepower \_\_\_\_\_

MAKE-UP AIR:

Fan Manufacturer \_\_\_\_\_  
 Model Number \_\_\_\_\_  
 CFM \_\_\_\_\_ at \_\_\_\_\_ sp  
 Duct size \_\_\_\_\_ Square feet of duct area \_\_\_\_\_  
 Number of ducts \_\_\_\_\_ Duct velocity \_\_\_\_\_  
 Type of opening \_\_\_\_\_ Opening size \_\_\_\_\_  
 Number of openings \_\_\_\_\_ CFM per opening \_\_\_\_\_  
 Electrical interlocking switch with exhaust fan \_\_\_\_\_