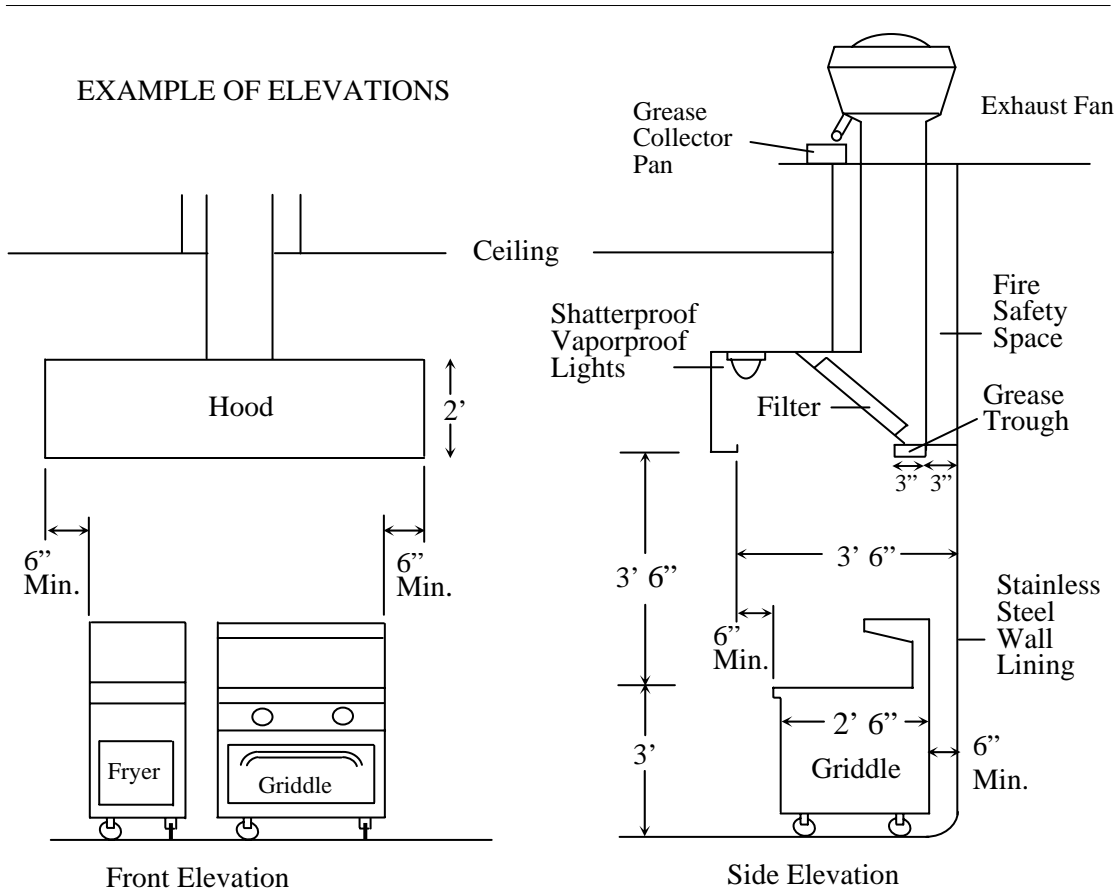




REQUIREMENTS FOR HOOD PLANS

- Provide 3 sets of plans, ¼ inch per foot, containing:
 - HOOD WORKSHEET on the back of this page
 - Plan view:
 - Outline of hood over cooking equipment
 - Clearances around equipment & to walls
 - Exhaust & make-up air ducts
 - Exhaust & make-up air fans on roof
 - Make-up air diffusers on ceiling
 - Make & model numbers of equipment & fans
 - All dimensions of equipment & ducts
 - Front & side elevations showing:
 - Cooking equipment
 - Hood overhang
 - Duct elbows and fans
 - Type & gauge of metal used in hood & ducts
 - Specify if hood is Type I, Type II, UL Listed, non-canopy, compensating, etc.
 - Name, address & phone number of facility & hood designer
- Submit one set of cut-sheets (manufacturers' specification sheets) for:
 - Cooking equipment, Exhaust & Make-Up Air fans, UL Listing Card for hood system (if applicable)
- Plans must conform to California Mechanical Code
 - Air-Balance Test recommended



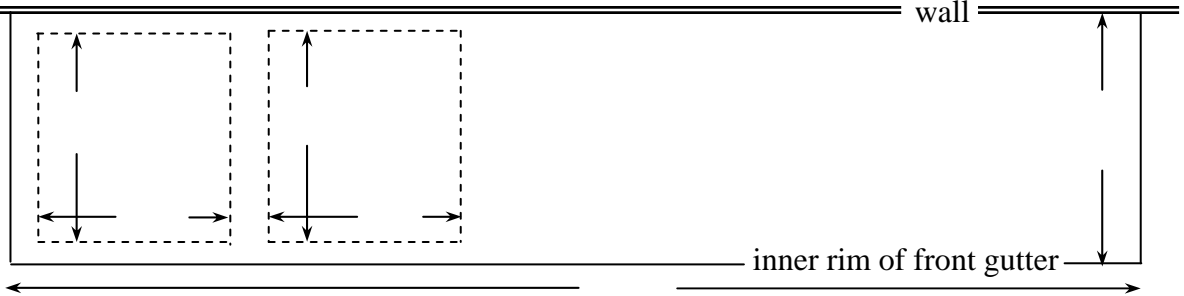
HOOD WORKSHEET

Facility Name: _____

Address: _____

COOKING EQUIPMENT & HOOD

- Fill in cooking equipment & hood dimensions in feet in overhead view.
- Casters & quick disconnects **strongly** recommended!



- Specified? _____
- Hood long enough to allow $\geq 6''$ on sides of equipment? _____
- Hood wide enough to allow $\geq 6''$ in front & back of equipment? _____
- Canopy lip $\geq 6.5'$ above floor & $\leq 4'$ above cooking surface? _____
- Canopy free of exposed horizontal electrical & Ansul lines? _____

yes__ no__
 yes__ no__
 yes__ no__
 yes__ no__

CFM

- What kind of hood? _____
- Hood opening: _____ ft x _____ ft. = _____ sq ft x _____ Q factor from CMC = _____ CFM
 (length) (width)
- Other formula?: _____ = _____ CFM

FILTERS

- _____ " H x _____ " W _____ x _____ sq ft = _____ sq ft
 (Filter Size) (# of Filters) (usable area per filter) (total filter area)
- _____ CFM \div _____ sq ft (total filter area) = _____ fpm
- Baffle filter ideal fpm = 300; should be 250-350. Is it? _____
- Horizontal slot filter ideal fpm = 1000; should be 800-1200. Is it? _____
- Fpm can be $<$ or $>$ above if this is a "LISTED" hood. Is it? _____
- Total of filter widths (_____ ") must be $<$ hood length. Is it? _____

yes__ no__
 yes__ no__ n.a.__
 yes__ no__
 yes__ no__

DUCT

- Duct dimensions: _____ " x _____ " = _____ " \div 144 = _____ sq ft
- Hood >12 ft. long shows >1 exhaust outlet to main duct? _____
- _____ CFM \div _____ sq ft = _____ fpm
- Fpm should ≈ 1800 ; must = 1500 - 2500 (Type I). Is it? _____

yes__ no__ n.a.__
 yes__ no__ n.a.__

STATIC PRESSURE & EXHAUST FAN

- # of elbows = _____ Cleanout at each elbow? yes__ no__ n.a.__
- Static Pressure \approx _____ " SP
- Exhaust Fan: Make _____ Model # _____ H.P. _____
- UL 762 Restaurant Application specified for Type I? yes__ no__ Easily pulls CFM at SP? yes__ no__

MAKE-UP AIR

- _____ CFM \div 2000 CFM = _____ Next higher whole number = _____ Diffusers recommended
 (Exhaust) (max. per diffuser recommended)
- Make-up air Static Pressure \approx _____ " SP
- Make-up air fan: Make _____ Model # _____ H.P. _____
- Supplies 95-100% of exhaust CFM at SP? _____
- Make-up air on roof ≥ 10 ft. from exhaust? _____
- Diffusers on ceiling ≥ 10 ft. from hood? _____
- Exhaust & make-up air interlocked? _____

yes__ no__
 yes__ no__
 yes__ no__
 yes__ no__

Prepared by: _____ /_____/_____
 Name Phone # Company Date