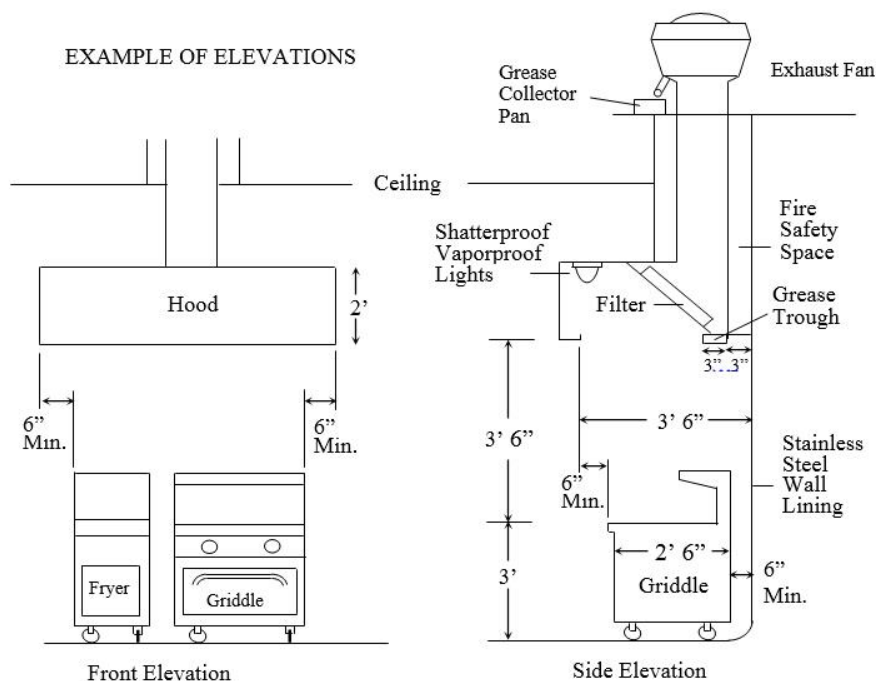


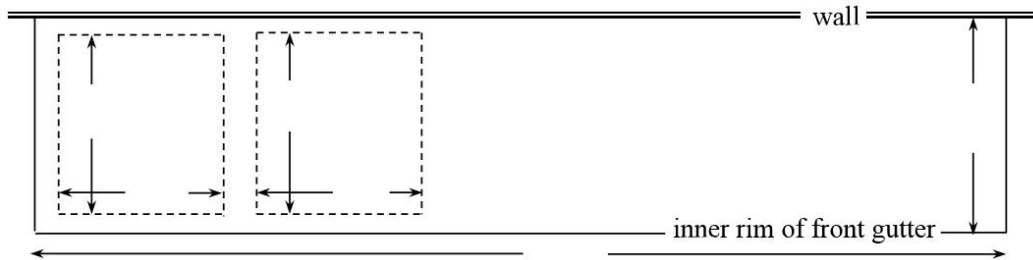
REQUIREMENTS FOR HOOD PLANS

- 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 viewyes___ no___
Casters & quick disconnects **strongly** recommended! Specifiedyes___ no___
Gas line should exit wall $\geq 24"$ above floor to allow downward loop
of quick-disconnect gas line. Specified?.....yes___ no___
Hood long enough to allow $\geq 6"$ on sides of equipment?yes___ no___
Hood wide enough to allow $\geq 6"$ in front & back of equipment?yes___ no___
Canopy lip $\geq 6.5'$ above floor & $\leq 4'$ above cooking surface?yes___ no___
Canopy free of exposed horizontal electrical & Ansul lines?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?..... yes___ no___
Horizontal slot filter ideal fpm = 1000; should be 800-1200. Is it?..... yes___ no___ n.a.___
Fpm can be $<$ or $>$ above if this is a "LISTED" hood. Is it?..... yes___ no___
Total of filter widths (_____ ") must be $<$ hood length. Is it? yes___ no___

DUCT

Duct dimensions: _____ " x _____ " = _____ " \div 144 = _____ sq ft
Hood >12 ft. long shows >1 exhaust outlet to main duct?..... yes___ no___ n.a.___
_____ CFM \div _____ sq ft = _____ fpm
Fpm should ≈ 1800 ; must = 1500 – 2500 (Type I). Is it? 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? yes___ no___
Make-up air on roof ≥ 10 ft. from exhaust? yes___ no___
Diffusers on ceiling ≥ 10 ft. from hood? yes___ no___
Exhaust & make-up air interlocked? yes___ no___

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