

FILL OUT FORM, TURN IN WITH PLANS

HOOD DATA SHEET

NAME OF ESTABLISHMENT:		JOB SIT	JOB SITE ADDRESS:		DATE:				
PLANS SUBMITTED BY:		MAILING	MAILING ADDRESS: P		PHONE:				
1.	Submit three (3) sets of plans, drawn to scale (e.g., ¼ 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 – air registers and cooking equipment or dishwasher with manufacturer's specification sheets (all equipment shall be NSF approved or equivalent). 								
2.	Submit a separate data sheet for each hood within the establishment. Identify each hood by number.								
3.	For clarification or requirements, and for assistance with filling out this form, refer to the Uniform Mechanical Code, "Commercial Hoods and Kitchen Ventilation."								
ноог	D: (Check applicable cate	gories)							
п т	YPEI 🗖 TYPE	II 🗖	Canopy*	☐ Comp	ensating *		on–Canopy	/	
□ U	L Listed Grease Extra	ctor (report	#)						
Othe	(describe)								
Size:	Lengthft	. X width _		ft. (inside	e dimensions)				
Dista	nce From Lip Of Hood T	o: Cooking	Surface	ir	n.; Floor		in.		
Form	ula Used For Determinir	ng Air Flow:		Q = _				_ or	
			Alternate	Formula = _			_		
	Total CFM =								
+									

NOTE: No exposed horizontal piping within the hood canopy (Over)

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

EXHAUST DUCT:							
Number Of Ducts	(one [1] outlet	per twelve [12] feet or fraction	on thereof)				
Duct Size	☐ Round	☐ Square					
Square Feet Of Duct Area							
Exhaust Duct Velocity (recon	FPM nmended 1800 FPM)	(CFM divided by sq. ft. of de	uct)				
GREASE FILTERS or EXT	RACTORS:						
Manufacturer	anufacturer Model No						
☐ Mesh ☐ Baffle	Rating	_ □ CFM or □ FPM					
Number Of Filters	Dimensio	ns in X _	in.				
Functional Surface Area Pe	er Filter	sq. ft.					
Total Filter Area	sq. ft.						
Number Of Spaces	Size Of \$	Spacers	in X in.				
	COOK EQUII	PMENT UNDER HOOD					
TYPE	MAKE	MODEL #	DIMENSIONS Width X Depth				
			x				
			x				
			x				
			X				
EXHAUST FAN / BLOWER		onal sheets if needed					
Manufacturer		Model No.	Model No				
Exhaust		CFM at	sp				
Blower		Horsepower					
MAKE-UP:							
Fan Manufacturer		Model No.	_ Model No				
Supply Air		CFM At	CFM Ats				
Number Of Openings		CFM Per Openin	_ CFM Per Opening				

NOTE: THE EXHAUST FAN AND MAKE-UP AIR SYSTEM SHALL BE CONNECTED BY AN ELECTRICAL INTERLOCKING SWITCH.