KITCHEN EXHAUST HOOD/DUCT SYSTEM REQUIREMENTS

Whether a part of an initial Architectural review submittal or a requested supplement for information, please provide all information requested. Failure to provide the required/requested information may result in installation delays.

A. Provide a floor plan “drawn to scale” indicating the following information:
   1. Hood and cooking appliance location
   2. Total room configuration indicating exit(s) and manual release location
   3. Describe the wall, ceiling, attic, and roof materials (framing material and finishes)

B. All exhaust hood duct details shall include the following:
   1. Hood and duct sizes, metal type, and gauge (thickness)
   2. Filter configuration and type
   3. Listed hood manufacturer cut sheets
   4. Nonlisted hood details to include seam conditions
   5. Hood and duct clearances to adjacent walls, ceiling, rafters, roof deck, etc.
   6. Clearance reduction method/material and pertinent product information
   7. Provide make-up air cfm size and show how provided
   8. Provide exhaust fan cfm in order to document that 500 ft/min. duct velocity (per NFPA 96:5-2.1) is provided on all systems

   **Formula for Velocity**

   **Sample Calculation**

   \[ \text{Area of Duct / 144} = "A" \]
   \[ 20" \times 20" / 144 = 2.77 \text{ sq. ft.} \]

   \[ \text{Velocity} = \frac{\text{exhaust fan cfm}}{\text{"A"}} \]
   \[ 5,000 \text{ cfm} / 2.77 = 1,800 \text{ fpm} \]

   9. Indicate hood height above finished floor

GUIDES

1. Gypsum board manufacturers do not certify their products for use as grease duct chases or as fire protection of grease ducts or hoods. Provide alternate safety measures.

2. All new “hood/duct installations” are to be reviewed by this office prior to the suppression system installation.

3. All existing hoods not adequately documented as code compliant are to be field inspected by the Fire Marshal’s office prior to UL300 suppression system conversions. See State Fire Marshal Website (www.dps.state.la.us/sfm).

4. Document types of kitchen portable fire extinguishers provided.

5. Information not provided on this submittal is subject to scrutiny by our field inspectors. Deficiencies will require correction prior to system use.

6. See attached sketches illustrating typical hood/duct details and review information required.