

Removable Grease Doors for Cleaning and Maintenance in Compliance with Section 508.3

Vent Release for Heated Air Around Duct (UMC 508.4)

Do Not Role Roofing Over Top of Curb, (Must be 5/8 Type "X" Gypsum Board)

Non-Combustible Duct Support per Manufacturer's Specifications

Duct Construction (UMC 508.1.1):

- 16 Ga. Galvanized Steel
- 18 Ga. Stainless Steel
- All Joints Welded No Screws or Rivets
- For Grease Duct Requiring Offsets Comply with UMC Section 508.2

For Exposed Grease Duct Provide 18" Min. Between Duct and Unprotected Combustibles or 3" Min. from Protected Combustibles. (UMC 508.8)

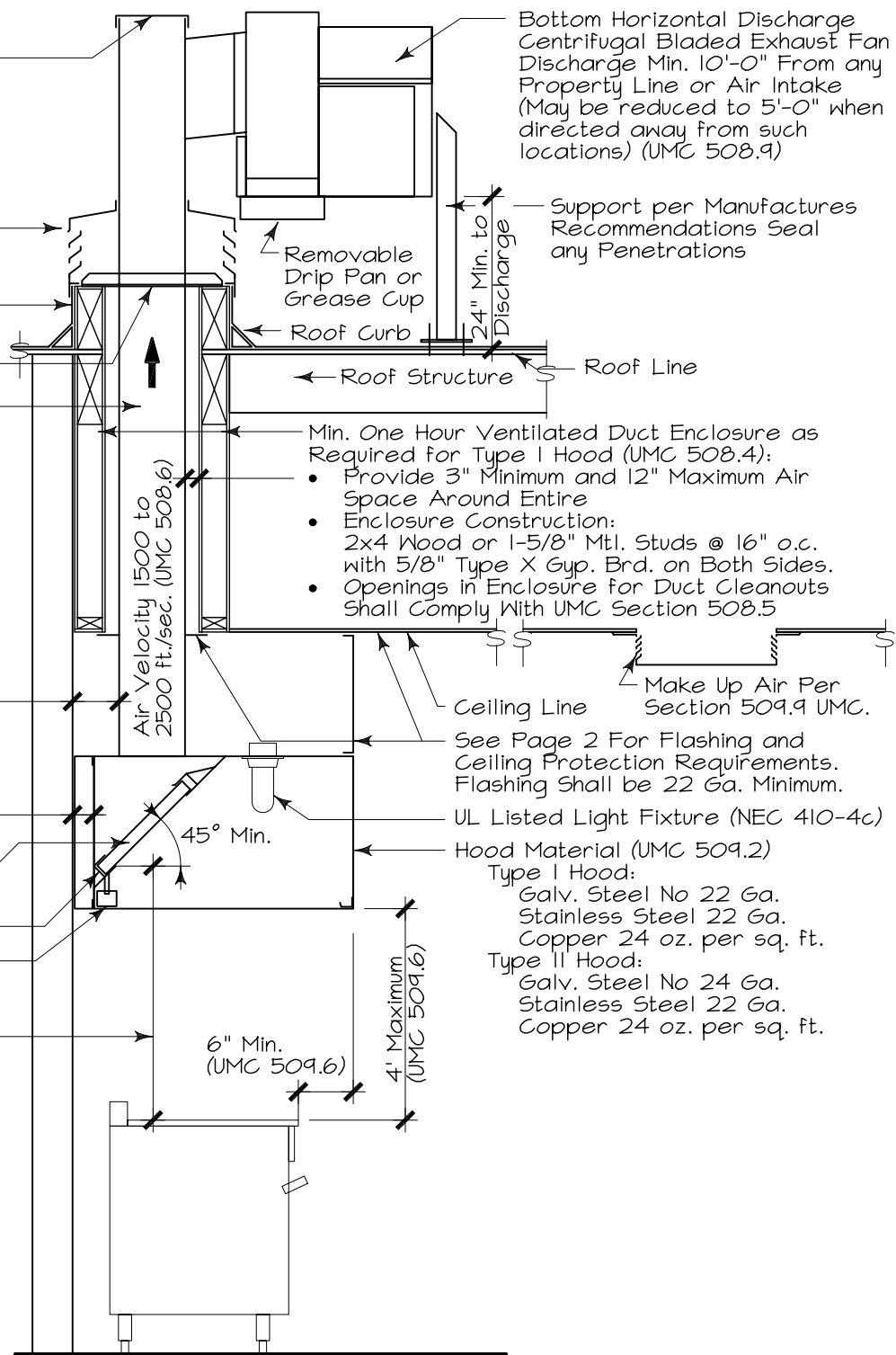
Provide 18" Min. between hood and unprotected combustibles or 3" Min. from Protected Combustibles. (UMC 509.4)

Approved Grease Filters (UMC 509.5)

Grease Gutter (UMC 509.3)

Removable Grease Cup

See Table 5-2 for Minimum Distance to Cooking Surface to Grease Filter (UMC 509.5)



Bottom Horizontal Discharge Centrifugal Bladed Exhaust Fan Discharge Min. 10'-0" From any Property Line or Air Intake (May be reduced to 5'-0" when directed away from such locations) (UMC 508.9)

Support per Manufactures Recommendations Seal any Penetrations

Min. One Hour Ventilated Duct Enclosure as Required for Type I Hood (UMC 508.4):

- Provide 3" Minimum and 12" Maximum Air Space Around Entire
- Enclosure Construction: 2x4 Wood or 1-5/8" MtI. Studs @ 16" o.c. with 5/8" Type X Gyp. Brd. on Both Sides.
- Openings in Enclosure for Duct Cleanouts Shall Comply With UMC Section 508.5

Make Up Air Per Section 509.9 UMC.

See Page 2 For Flashing and Ceiling Protection Requirements. Flashing Shall be 22 Ga. Minimum.

UL Listed Light Fixture (NEC 410-4c)

Hood Material (UMC 509.2)

Type I Hood:

- Galv. Steel No 22 Ga.
- Stainless Steel 22 Ga.
- Copper 24 oz. per sq. ft.

Type II Hood:

- Galv. Steel No 24 Ga.
- Stainless Steel 22 Ga.
- Copper 24 oz. per sq. ft.

SECTION AT HOOD AND SHAFT

OTHER NOTES:

1. Joints and Seams shall be substantially tight. (UMC 509.2)
2. Makeup Air shall be provided to replenish the air exhausted by the ventilation system. (UMC 509.9)
3. Hoods shall be secured in place by non-combustible supports. (UMC 508.1.1)
4. Fire-extinguishing equipment for protection of kitchen grease hoods and ducts shall be installed per UMC 510.2.

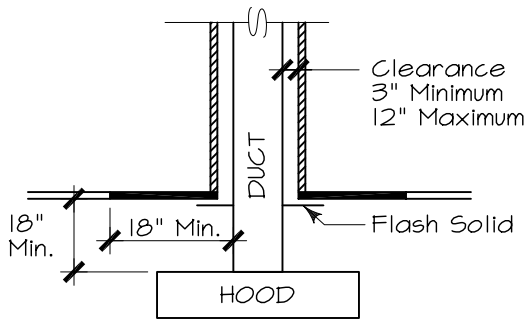


TYPE I COMMERCIAL GREASE HOOD DETAILS

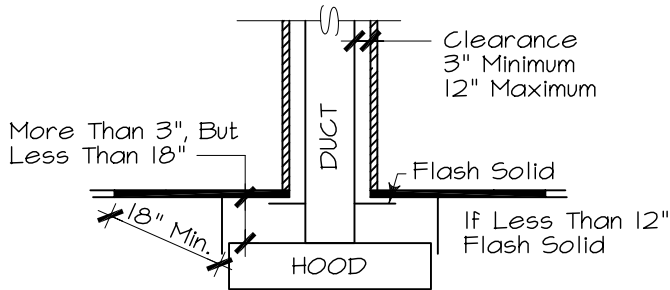
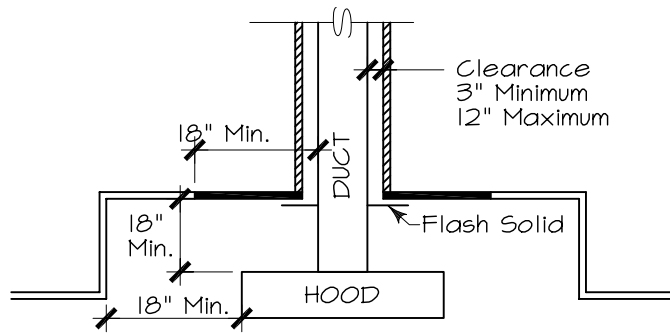
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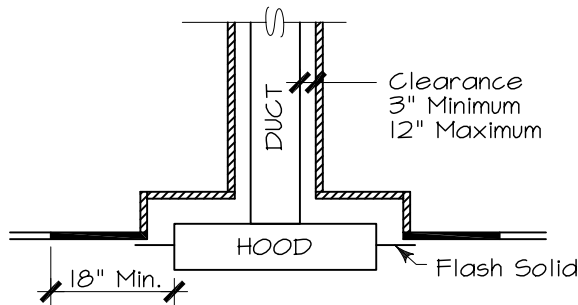
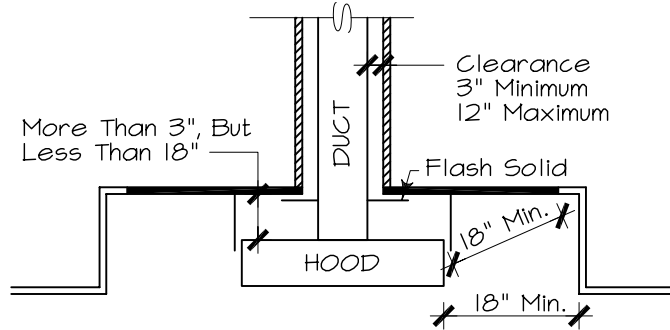
CLEARANCES FOR DUCT AND TYPE I GREASE HOOD SECTION 508.8 & 509.4 UMC



TOP OF HOOD MORE THAN 18" BELOW CEILING



TOP OF HOOD BETWEEN 3" AND 16" BELOW CEILING



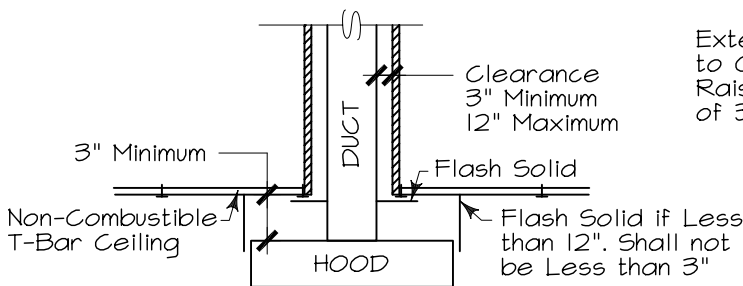
TOP OF HOOD LESS THAN 3" BELOW CEILING

WALL/CEILING CONSTRUCTION LEGEND

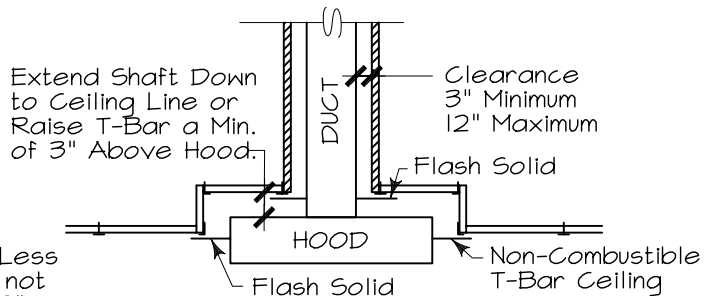
- The shaft enclosure shall be constructed, as required by the Building Code, as a fire rated shaft. (Minimum 1-Hour Assembly) (See Table 7-B UBC for Assemblies.)
- 1 Hour fire resistive construction on hood side of the ceiling only (not required if ceiling is of non-combustible material).
- Non-rated ceiling construction.

OTHER NOTES:

Does not show support or construction of the shaft or clearances above the roof.
All flashing shall be a minimum of 22 Ga.



REQUIREMENTS APPLIED TO T-BAR CEILINGS



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Electrical Disconnect and Service Outlet per Electrical Code

Roof Hatch / Mechanical Equipment Access
Motors and fans shall be accessible for servicing or maintenance. (510.1 UMC)

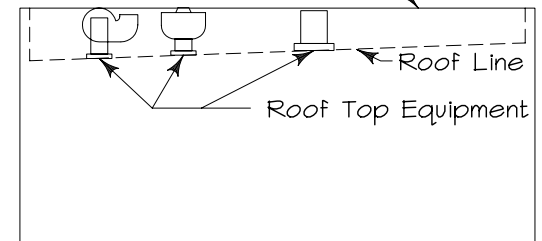
Air Intake Make-up Air

Property Line/Adjoining Building:
Also see requirements for parapets for openings in roof adjoining a property line.

5'-0" Min. when directed away from a property line or air intake or 10'-0" min. when not directed away from such locations. (508.9 UMC)

Duct Discharge 24" Min. Above Roof.

All roof top equipment shall be screened as required, and approved by the Planning Department. Screening may be accomplished by use of architectural elements such as parapets or mansards.



BUILDING ELEVATION



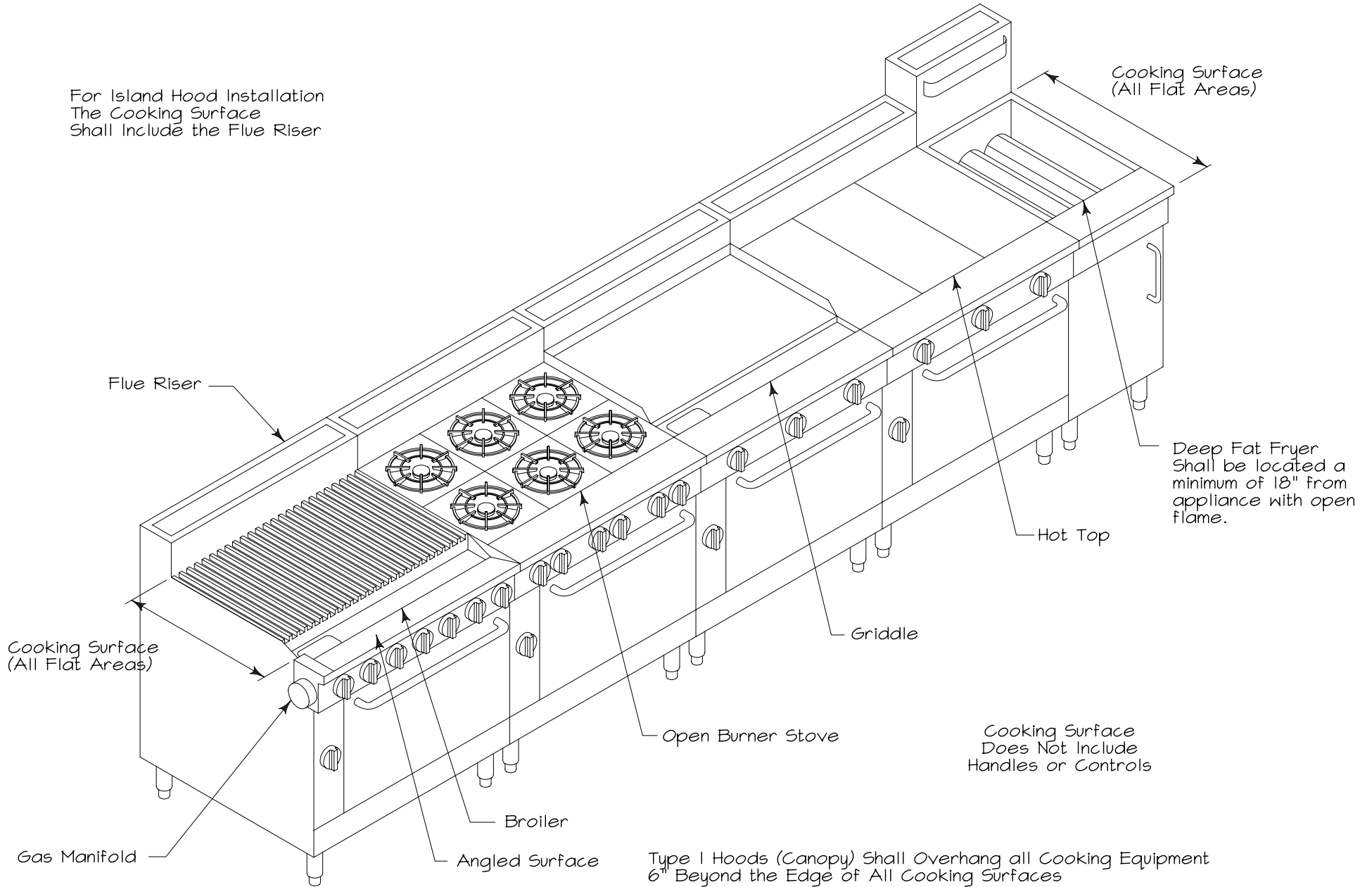
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For Island Hood Installation
The Cooking Surface
Shall Include the Flue Riser



Deep Fat Fryer
Shall be located a
minimum of 18" from
appliance with open
flame.

Type I Hoods (Canopy) Shall Overhang all Cooking Equipment
6" Beyond the Edge of All Cooking Surfaces



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