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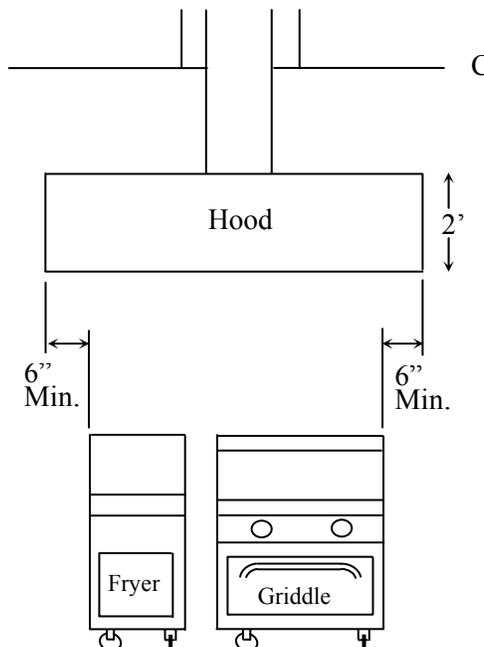
Requirements for Hood Plan Submittals

Provide 2 sets of plans including:

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| <ol style="list-style-type: none"> 1) Completed HOOD WORKSHEET for <u>each</u> hood (attached) 2) Plan view: <ol style="list-style-type: none"> a) Outline of hood over cooking equipment b) Clearances around equipment & to walls c) Exhaust & make-up air ducts d) Exhaust & make-up air fans on roof e) Make-up air diffusers on ceiling f) Make & model numbers of equipment & fans g) All dimensions of equipment & ducts 3) Front & side elevations showing: <ol style="list-style-type: none"> a) Cooking equipment b) Hood overhang c) Duct elbows and fans | <ol style="list-style-type: none"> 4) Type & gauge of metal used in hood & ducts 5) Specify if hood is Type I, Type II, UL Listed, non-canopy, compensating, etc. 6) Name, address & phone number of facility & hood designer 7) Submit one set of cut-sheets (manufacturers' specification sheets) for: <ol style="list-style-type: none"> a) Cooking equipment b) Exhaust fan c) Make-up air fan d) UL Listing Card for hood system |
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EXAMPLES OF ELEVATIONS

Front Elevation



Side Elevation

