

engineered or *listed* multispeed or variable speed controls automatically operate the exhaust system to maintain capture and removal of cooking effluents as required by this section. Reduced volumes shall not be below that required to maintain capture and removal of effluents from the idle cooking *appliances* that are operating in a standby mode.

507.1.1.1 Multiple hoods utilizing a single exhaust system. Where heat or radiant energy sensors are utilized in hood systems consisting of multiple hoods served by a single exhaust system, such sensors shall be provided in each hood. Sensors shall be capable of being accessed from the hood outlet or from a cleanout location.

507.1.2 Domestic cooking appliances used for commercial purposes. Domestic cooking *appliances* utilized for commercial purposes shall be provided with Type I or Type II hoods as required for the type of *appliances* and processes in accordance with Sections 507.2 and 507.3. Domestic cooking *appliances* utilized for domestic cooking shall comply with Section 505.

507.1.3 Fuel-burning appliances. Where vented fuel-burning *appliances* are located in the same room or space as the hood, provisions shall be made to prevent the hood system from interfering with normal operation of the *appliance* vents.

507.1.4 Cleaning. A hood shall be designed to provide for thorough cleaning of the entire hood.

507.1.5 Exhaust outlets. Exhaust outlets located within the hood shall be located so as to optimize the capture of particulate matter. Each outlet shall serve not more than a 12-foot (3658 mm) section of hood.

507.2 Type I hoods. Type I hoods shall be installed where cooking *appliances* produce grease or smoke as a result of the cooking process. Type I hoods shall be installed over *medium-duty*, *heavy-duty* and *extra-heavy-duty* cooking *appliances*.

Exception: A Type I hood shall not be required for an electric cooking *appliance* where an approved testing agency provides documentation that the *appliance* effluent contains 5 mg/m³ or less of grease when tested at an exhaust flow rate of 500 cfm (0.236 m³/s) in accordance with UL 710B.

507.2.1 Type I exhaust flow rate label. Type I hoods shall bear a label indicating the minimum exhaust flow rate in cfm per linear foot (1.55 L/s per linear meter) of hood that provides for capture and containment of the exhaust effluent for the cooking *appliances* served by the hood, based on the cooking *appliance* duty classifications defined in this code.

507.2.2 Type I extra-heavy-duty. Type I hoods for use over *extra-heavy-duty* cooking *appliances* shall not cover *heavy-*, *medium-* or *light-duty* *appliances*. Such hoods shall discharge to an exhaust system that is independent of other exhaust systems.

507.2.3 Type I materials. Type I hoods shall be constructed of steel having a minimum thickness of

0.0466 inch (1.181 mm) (No. 18 gage) or stainless steel not less than 0.0335 inch [0.8525 mm (No. 20 MSG)] in thickness.

507.2.4 Type I supports. Type I hoods shall be secured in place by noncombustible supports. Type I hood supports shall be adequate for the applied load of the hood, the unsupported ductwork, the effluent loading and the possible weight of personnel working in or on the hood.

507.2.5 Type I hoods. External hood joints, seams and penetrations for Type I hoods shall be made with a continuous external liquid-tight weld or braze to the lowest outermost perimeter of the hood. Internal hood joints, seams, penetrations, filter support frames and other appendages attached inside the hood shall not be required to be welded or brazed but shall be otherwise sealed to be grease tight.

Exceptions:

1. Penetrations shall not be required to be welded or brazed where sealed by devices that are *listed* for the application.
2. Internal welding or brazing of seams, joints and penetrations of the hood shall not be prohibited provided that the joint is formed smooth or ground so as to not trap grease, and is readily cleanable.

507.2.6 Clearances for Type I hood. A Type I hood shall be installed with a *clearance* to combustibles of not less than 18 inches (457 mm).

Exceptions:

1. *Clearance* shall not be required from gypsum wallboard or 1/2-inch (12.7 mm) or thicker cementitious wallboard attached to noncombustible structures provided that a smooth, cleanable, nonabsorbent and noncombustible material is installed between the hood and the gypsum or cementitious wallboard over an area extending not less than 18 inches (457 mm) in all directions from the hood.
2. Type I hoods *listed* and *labeled* for *clearances* less than 18 inches (457 mm) in accordance with UL 710 shall be installed with the *clearances* specified by such listings.

507.2.7 Type I hoods penetrating a ceiling. Type I hoods or portions thereof penetrating a ceiling, wall or furred space shall comply with Section 506.3.11. Field-applied grease duct enclosure systems, as addressed in Section 506.3.11.2, shall not be utilized to satisfy the requirements of this section.

507.2.8 Type I grease filters. Type I hoods shall be equipped with grease filters *listed* and *labeled* in accordance with UL 1046. Grease filters shall be provided with access for cleaning or replacement. The lowest edge of a grease filter located above the cooking surface shall be not less than the height specified in Table 507.2.8.

TABLE 507.2.8
MINIMUM DISTANCE BETWEEN THE
LOWEST EDGE OF A GREASE FILTER AND
THE COOKING SURFACE OR THE HEATING SURFACE

TYPE OF COOKING APPLIANCES	HEIGHT ABOVE COOKING SURFACE (feet)
Without exposed flame	0.5
Exposed flame and burners	2
Exposed charcoal and charbroil type	3.5

For SI: 1 foot = 304.8 mm.

507.2.8.1 Criteria. Filters shall be of such size, type and arrangement as will permit the required quantity of air to pass through such units at rates not exceeding those for which the filter or unit was designed or *approved*. Filter units shall be installed in frames or holders so as to be readily removable without the use of separate tools, unless designed and installed to be cleaned in place and the system is equipped for such cleaning in place. Where filters are designed and required to be cleaned, removable filter units shall be of a size that will allow them to be cleaned in a dishwashing machine or pot sink. Filter units shall be arranged in place or provided with drip-intercepting devices to prevent grease or other condensate from dripping into food or on food preparation surfaces.

507.2.8.2 Mounting position of grease filters. Filters shall be installed at an angle of not less than 45 degrees (0.79 rad) from the horizontal and shall be equipped with a drip tray beneath the lower edge of the filters.

507.2.9 Grease gutters for Type I hood. Grease gutters shall drain to an *approved* collection receptacle that is fabricated, designed and installed to allow access for cleaning.

507.3 Type II hoods. Type II hoods shall be installed above dishwashers and *appliances* that produce heat or moisture and do not produce grease or smoke as a result of the cooking process, except where the heat and moisture loads from such *appliances* are incorporated into the HVAC system design or into the design of a separate removal system. Type II hoods shall be installed above all *appliances* that produce products of combustion and do not produce grease or smoke as a result of the cooking process. Spaces containing cooking *appliances* that do not require Type II hoods shall be provided with exhaust at a rate of 0.70 cfm per square foot (0.00356 m³/(s • m²)). For the purpose of determining the floor area required to be exhausted, each individual *appliance* that is not required to be installed under a Type II hood shall be considered as occupying not less than 100 square feet (9.3 m²). Such additional square footage shall be provided with exhaust at a rate of 0.70 cfm per square foot [0.00356 m³/(s • m²)].

507.3.1 Type II hood materials. Type II hoods shall be constructed of steel having a minimum thickness of 0.0296 inch (0.7534 mm) (No. 22 gage) or stainless steel not less than 0.0220 inch (0.5550 mm) (No. 24 gage) in

thickness, copper sheets weighing not less than 24 ounces per square foot (7.3 kg/m²) or of other *approved* material and gage.

507.3.2 Type II supports. Type II hood supports shall be adequate for the applied load of the hood, the unsupported ductwork, the effluent loading and the possible weight of personnel working in or on the hood.

507.3.3 Type II hoods joint, seams and penetrations. Joints, seams and penetrations for Type II hoods shall be constructed as set forth in Chapter 6, shall be sealed on the interior of the hood and shall provide a smooth surface that is readily cleanable and watertight.

507.4 Hood size and location. Hoods shall comply with the overhang, setback and height requirements in accordance with Sections 507.4.1 and 507.4.2, based on the type of hood.

507.4.1 Canopy size and location. The inside lower edge of canopy-type Type I and II commercial hoods shall overhang or extend a horizontal distance of not less than 6 inches (152 mm) beyond the edge of the top horizontal surface of the *appliance* on all open sides. The vertical distance between the front lower lip of the hood and such surface shall not exceed 4 feet (1219 mm).

Exception: The hood shall be permitted to be flush with the outer edge of the cooking surface where the hood is closed to the *appliance* side by a noncombustible wall or panel.

507.4.2 Noncanopy size and location. Noncanopy-type hoods shall be located not greater than 3 feet (914 mm) above the cooking surface. The edge of the hood shall be set back not greater than 1 foot (305 mm) from the edge of the cooking surface.

507.5 Capacity of hoods. Commercial food service hoods shall exhaust a minimum net quantity of air determined in accordance with this section and Sections 507.5.1 through 507.5.5. The net quantity of *exhaust air* shall be calculated by subtracting any airflow supplied directly to a hood cavity from the total exhaust flow rate of a hood. Where any combination of *heavy-duty*, *medium-duty* and *light-duty cooking appliances* are utilized under a single hood, the exhaust rate required by this section for the heaviest duty *appliance* covered by the hood shall be used for the entire hood.

507.5.1 Extra-heavy-duty cooking appliances. The minimum net airflow for hoods, as determined by Section 507.1, used for *extra-heavy-duty cooking appliances* shall be determined as follows:

Type of Hood	CFM per linear foot of hood
Backshelf/pass-over	Not allowed
Double island canopy (per side)	550
Eyebrow	Not allowed
Single island canopy	700
Wall-mounted canopy	550

For SI: 1 cfm per linear foot = 1.55 L/s per linear meter.

507.5.2 Heavy-duty cooking appliances. The minimum net airflow for hoods, as determined by Section 507.1, used for *heavy-duty cooking appliances* shall be determined as follows:

Type of Hood	CFM per linear foot of hood
Backshelf/pass-over	400
Double island canopy (per side)	400
Eyebrow	Not allowed
Single island canopy	600
Wall-mounted canopy	400

For SI: 1 cfm per linear foot = 1.55 L/s per linear meter.

507.5.3 Medium-duty cooking appliances. The minimum net airflow for hoods, as determined by Section 507.1, used for *medium-duty cooking appliances* shall be determined as follows:

Type of Hood	CFM per linear foot of hood
Backshelf/pass-over	300
Double island canopy (per side)	300
Eyebrow	250
Single island canopy	500
Wall-mounted canopy	300

For SI: 1 cfm per linear foot = 1.55 L/s per linear meter.

507.5.4 Light-duty cooking appliances. The minimum net airflow for hoods, as determined by Section 507.1, used for *light-duty cooking appliances* and food service preparation shall be determined as follows:

Type of Hood	CFM per linear foot of hood
Backshelf/pass-over	250
Double island canopy (per side)	250
Eyebrow	250
Single island canopy	400
Wall-mounted canopy	200

For SI: 1 cfm per linear foot = 1.55 L/s per linear meter.

507.5.5 Dishwashing appliances. The minimum net airflow for Type II hoods used for dishwashing *appliances* shall be 100 cfm per linear foot (155 L/s per linear meter) of hood length.

Exception: Dishwashing *appliances* and *equipment* installed in accordance with Section 507.3.

507.6 Performance test. A performance test shall be conducted upon completion and before final approval of the installation of a ventilation system serving *commercial cooking appliances*. The test shall verify the rate of exhaust airflow required by Section 507.5, makeup airflow required by Section 508 and proper operation as specified in this chapter. The permit holder shall furnish the necessary test *equipment* and devices required to perform the tests.

507.6.1 Capture and containment test. The permit holder shall verify capture and containment performance of the exhaust system. This field test shall be conducted with all *appliances* under the hood at operating temperatures, with all sources of outdoor air providing *makeup air* for the hood operating and with all sources of recirculated air providing conditioning for the space in which the hood is located operating. Capture and containment shall be verified visually by observing smoke or steam produced by actual or simulated cooking, such as that provided by smoke generators.

SECTION 508 COMMERCIAL KITCHEN MAKEUP AIR

508.1 Makeup air. *Makeup air* shall be supplied during the operation of commercial kitchen exhaust systems that are provided for *commercial cooking appliances*. The amount of *makeup air* supplied to the building from all sources shall be approximately equal to the amount of *exhaust air* for all exhaust systems for the building. The *makeup air* shall not reduce the effectiveness of the exhaust system. *Makeup air* shall be provided by gravity or mechanical means or both. Mechanical *makeup air* systems shall be automatically controlled to start and operate simultaneously with the exhaust system. *Makeup air* intake opening locations shall comply with Section 401.4.

508.1.1 Makeup air temperature. The temperature differential between *makeup air* and the air in the conditioned space shall not exceed 10°F (6°C) except where the added heating and cooling loads of the *makeup air* do not exceed the capacity of the HVAC system.

508.1.2 Air balance. Design plans for a facility with a commercial kitchen ventilation system shall include a schedule or diagram indicating the design outdoor air balance. The design outdoor air balance shall indicate all exhaust and replacement air for the facility, plus the net exfiltration if applicable. The total replacement air airflow rate shall equal the total exhaust airflow rate plus the net exfiltration.

508.2 Compensating hoods. Manufacturers of compensating hoods shall provide a label indicating the minimum exhaust flow, the maximum makeup airflow or both that provides capture and containment of the exhaust effluent.

Exception: Compensating hoods with *makeup air* supplied only from the front face discharge and side face discharge openings shall not be required to be labeled with the maximum makeup airflow.

SECTION 509 FIRE SUPPRESSION SYSTEMS

509.1 Where required. *Cooking appliances* required by Section 507.2 to have a Type I hood shall be provided with an *approved* automatic fire suppression system complying with the *International Building Code* and the *International Fire Code*.