TECHNICAL BULLETIN

Community Development & Planning, Building Inspections
TOPIC:
Type I and Type II Kitchen Exhaust Hood Requirements
December 1, 2010

This Technical Bulletin will provide contractors, developers and business operators with information related to when Type I or Type II Kitchen Exhaust Hood and related duct systems are required.

A Type I Kitchen Exhaust Hood and related duct system **shall** be installed where cooking appliances produce grease and/or smoke laden vapors. A Type I Kitchen Exhaust Hood and related duct system shall be installed over *medium-duty*, *heavy-duty* and *extra-heavy-duty* cooking appliances as defined below. Without prior written approval, a Type I Kitchen Exhaust Hood and related duct system **shall** also be installed over *light-duty cooking appliances.* A Type II Kitchen Exhaust Hood and related duct system **may** be installed over *light-duty cooking appliances* that produce insignificant quantities of grease and/or smoke laden vapors. Prior written approval from the Building Official is required to determine if a Type II Kitchen Exhaust Hood and related duct system may be installed over *light-duty cooking appliances.*

A Type II Kitchen Exhaust Hood and related duct system **shall** be installed above dishwashers and *light-duty cooking appliances* that produce only heat or moisture or only by products of combustion.

Prior written approval from the Building Official is required to determine if a Type II Kitchen Exhaust Hood and related duct system **may** be installed over *light-duty cooking appliances.* Such approval, if granted, will place a condition on the Certificate of Occupancy. Such approval may also be revoked if the business operator is not operating consistent with the conditions of approval. With prior written approval, the following uses (not an exhaustive listing) may utilize a Type II Kitchen Exhaust Hood and related duct system installed over *light-duty cooking appliances:* church assembly halls, child care facilities, employee break rooms, bed and breakfast lodgings.

The following definitions apply:

- **LIGHT-DUTY COOKING APPLIANCE**. Light-duty cooking appliances include gas and electric ovens (including standard, bake, roasting, revolving, retherm convection, combination convection/steamer, countertop conveyorized steam-jacketed kettles, electric and gas pasta cookers, electric and gas compartment steamers (both pressure and atmospheric) and electric and gas cheesemelters.

- **MEDIUM-DUTY COOKING APPLIANCE**. Medium-duty cooking appliances include electric discrete element ranges(with or without oven), electric and gas hot-top ranges, electric and gas griddles, electric and gas double-side griddles, electric and gas fryers (including open deep fat fryers, doughnut fryers, kettle fryers and pressure fryers), electric and gas conveyor pizza ovens, electric and gas tilting skillets (braising pans) and electric and gas rotisseries.

❑ **HEAVY-DUTY COOKING APPLIANCE**. Heavy-duty cooking appliances include electric under-fired broilers, electric chain (conveyor) broilers, gas open-burner ranges (with or without oven), electric and gas wok ranges, and electric and gas over-fired (upright) broilers and salamanders.

❑ **EXTRA-HEAVY DUTY COOKING APPLIANCE**. Extra-heavy-duty cooking appliances include appliances utilizing solid fuel such as wood, charcoal, briquettes, and mesquite to provide all or part of the heat source for cooking.

In order for the Building Official to consider a request to allow a Type II Kitchen Exhaust Hood and related duct system to be installed over *light-duty cooking appliances,* submit the request in writing with the following minimal information:

1. Job/business site address,
2. Type of business proposed,
3. Menu of food to be prepared in conjunction with the operation of the business,
4. Frequency of use of the *light-duty cooking appliance,*
5. Number of meals,
6. Technical information regarding the *light-duty cooking appliance,* and
7. A statement signed by the business operator that reads:

I, __*(insert name and title)*_, understand that in consideration of permitting the use of a Type II Kitchen Exhaust Hood and related duct system to be installed over *light-duty cooking appliance(s)* that I am limited to the type of business, menu, frequency of use and number of meals listed in the request. I also agree and understand that if the business operation changes and is no longer consistent with this request that the permission to continue to utilize a Type II Kitchen Exhaust Hood and related duct system installed over *light-duty cooking appliances* may be revoked and that I will be required to install a Type I Kitchen Exhaust Hood and related duct system in order to continue the food service operation.

Submit the request with a building permit application and/or Certificate of Occupancy application.

If you have specific questions, please feel free to contact Kenny Mott, Senior Mechanical and Plumbing Inspector at Kenny.Mott@Arlingtontx.gov or (817) 459-6684.