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Ventilation For Cooking  
Equipment

# Mechanical Ventilation For Cooking Equipment

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## **Mechanical Ventilation For Cooking Equipment**

Mechanical ventilation hood systems are required above all high-temperature dishwashing machines (except under-counter models) and cooking equipment, including ranges, griddles, broilers,

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steam jacketed kettles, ovens, large popcorn machines, deep fryers, barbecues, rotisseries, and any equipment that produces cooking odors, steam, grease, heat, or vapors.

**ENVIRONMENTAL HEALTH DIVISION**  
**2120 Diamond Blvd., Suite ...**  
MECHANICAL VENTILATION FOR

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COOKING EQUIPMENT... Hood- an air-intake device connected to a mechanical exhaust ventilation system for collecting and removing cooking effluent which contains grease, vapors, fumes, smoke, steam, heat, or odors which are generated by cooking equipment and warewashing machines.

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## **Mechanical Ventilation For Cooking Equipment**

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grease, vapors, fumes, smoke, steam,  
heat, or odors which are generated by  
cooking equipment and warewashing  
machines. MECHANICAL EXHAUST  
VENTILATION SYSTEMS Design... •UL



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KNKG: Cooking equipment such as deep fat fryers, griddles and other appliances covered in this category is manufactured with

## **Mechanical Ventilation For Cooking Equipment**

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for collecting and removing cooking effluent which contains grease, vapors, fumes, smoke, steam, heat, or odors which are generated by cooking equipment and warewashing machines.

## **MECHANICAL EXHAUST VENTILATION SYSTEMS FOR RETAIL FOOD ...**

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Mechanical ventilation hood systems are required above all high-temperature dishwashing machines (except under-counter models) and cooking equipment, including ranges, griddles, broilers, steam jacketed kettles, ovens, large popcorn machines, deep fryers, barbecues, rotisseries, and any equipment that produces cooking odors,

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steam, grease, heat, or vapors.

## **MECHANICAL VENTILATION FOR COOKING EQUIPMENT ...**

Hood- an air-intake device connected to a mechanical exhaust ventilation system for collecting and removing cooking effluent which contains grease, vapors, fumes, smoke, steam, heat, or odors

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which are generated by cooking equipment and warewashing machines.

## **MECHANICAL EXHAUST VENTILATION SYSTEMS Design ...**

- UL KNKG: Cooking equipment such as deep fat fryers, griddles and other appliances covered in this category is manufactured with an integral

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recirculating ventilation system intended for use in commercial kitchens, restaurants, or other business establishments where food is prepared. Additional to UL 710B.

## **APPLICATION FOR EXEMPTION FROM MECHANICAL VENTILATION**

Cooking equipment categorized by duty

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rate:10The following types of cooking equipment are examples that typically require a Type I or II mechanical exhaust hood ventilation system. The cooking equipment is divided into extra heavy, heavy, medium and light duty cooking categories.

## **SECTION Q - VENTILATION:**

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## **REFERENCES Chapter 511-6-1**

Continuous mechanical ventilation shall be provided for the use, dispensing and mixing of flammable and combustible liquids in open or closed systems in amounts exceeding the maximum allowable quantity per control area and for bulk transfer and process transfer operations.



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## **International Mechanical Code 2018 (IMC 2018)**

Mechanical Ventilation Equipment,  
Tracheostomy Tubes, and Other Related  
Supplies Benefit Criteria to Change for  
Texas Medicaid Effective March 1, 2017  
Overview of Benefit Changes The  
Ventilator Service Agreement is no

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longer a benefit and the form has been discontinued. Tracheostomy tube and supply modifiers will change.

## **Mechanical Ventilation Equipment, Tracheostomy Tubes, and ...**

Domestic cooking exhaust equipment shall discharge to the outdoors through a duct. The duct shall have a smooth

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interior surface, shall be air tight, shall be equipped with a backdraft damper and shall be independent of all other exhaust systems.

## **Chapter 15: Exhaust Systems, Residential Code 2018 of ...**

The California Mechanical Code and the California Health and Safety Code (HSC)

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require that all cooking equipment in food facilities be vented for the removal of toxic gases, heat, odors, steam, and grease laden vapors.

## **CALIFORNIA CONFERENCE OF DIRECTORS OF ENVIRONMENTAL HEALTH**

11. Mechanical ventilation details for

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hood systems over cooking equipment and high-temperature dishwashing machines. Provide the following information:

- Duct details extending to the roof fans, including all elbows and cleanouts.
- Location of all air diffusers in the kitchen and surrounding areas, including make-up air;

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## **Plan Review Construction Guidelines for Retail Food Facilities**

Order No. 1767 1 st edition, 2001, 233 pages: A basic reference guide to industry-accepted practices for fabrication and installation of commercial kitchen ventilation systems and custom-built food preparation equipment. Assists the designer,

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contractor and code officials in understanding the complexities of designing, installing, construction and balancing both the exhaust and make-up air ...

## **Kitchen Ventilation Systems and Food Service Equipment ...**

13) Hood - An air-intake device

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connected to a mechanical exhaust ventilation system for collecting and removing cooking effluent which contains grease, vapors, fumes, smoke, steam, heat, or odors which are generated by cooking equipment and ware-washing machines.

## **Fundamentals of Kitchen**



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**Ventilation**  
Commercial kitchen ventilation that takes into consideration hood capture effectiveness, supply air distribution air currents, comfort, energy used to condition make-up air, space differential pressure, and all of the associated controls needed to ensure the kitchen is indeed “ventilated” properly at all times.

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## **Commercial Kitchen Ventilation: Design Challenges | 2018 ...**

G&R Mechanical INC., provides Preventive Maintenance plans tailored to your individual needs. Our plans cover all types of Commercial and Residential equipment. When you hold a Preventive Maintenance Contract or a Home Energy

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According to the International

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Mechanical Code, “A Type I hood shall be installed at or above all commercial food heat producing equipment that produces grease vapors or smoke. A Type I or Type II hood shall be installed at or above all commercial food processing equipment that produces fumes, steam, odor, or heat.

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