



# City of Mansfield

## Jodie Perry, Mayor

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### Bureau of Buildings, Inspections, Licenses and Permits

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### Kitchen Exhaust Hood Plan Submittal Requirements

Kitchen Exhaust Hood Ductwork and Exhaust Hoods are required to be designed and installed in accordance with Ohio Mechanical Code Sections 506 and 507. The following items shall be shown on the construction documents and fees shall be charged accordingly.

Construction documents for kitchen exhaust hoods shall be sealed by an Ohio Registered Design Professional. Where kitchen exhaust ductwork and exhaust hood drawings are not prepared by the registered design professional in responsible charge, the drawings shall be reviewed by the design professional in responsible charge prior to submission to ensure the design of the exhaust system complies with the design of the building (clearances to combustibles, electrical and gas loads, air balance, etc).

It is typical for exhaust ductwork, exhaust hood, and fire suppression system shop drawings to be submitted and reviewed as a deferred or phased submittal. These items will be noted in the Certificate of Plan approval accordingly. Multiple duct systems, exhaust hoods, and suppression systems may be submitted under the same application and same set of drawings.

1. Identify the proper building use group and construction type classifications in accordance with Chapter 3 and Chapter 6 of Ohio Building Code.
2. A site plan as required by OBC 106.1.1-2 showing the property lines, building location(s), location of mechanical equipment and equipment discharge, and related electrical equipment.
3. A full height wall section indicating the wall construction details and hood/duct/exhaust & make up air assemblies and the required clearances to hood and exhaust ducts. Provide details and specifications for wall construction adjacent to the hood, wall finishes, and clearances to combustible and non-combustible construction. Please provide details and dimensions for the exhaust hood, exhaust ductwork, and exhaust equipment. For products and materials that are listed for reduction in clearances to combustible materials, please make sure the listing information is provided and the reductions are clearly noted on the documents submitted.
4. A scaled Kitchen floor plan and a kitchen equipment schedule showing the locations and dimensions of the kitchen equipment and hood layout, location of fire extinguishers, location of hvac and electrical equipment (light fixtures, diffusers, etc), ceiling height, Provide enough information to determine what equipment is located under the kitchen exhaust hoods. Identify the type of cooking appliances as defined the in Mechanical Code.....light duty, medium duty, heavy duty, extra-heavy duty.
5. A scaled roof plan with details of rooftop access, service space/platforms, and guards as required by the Building, electrical, and Mechanical Codes. Show required separations of exhaust and intake systems, other openings into the building (skylights, intake assemblies, etc), setback distances, locations of platforms and service spaces.
6. Details of electrical work provided for the exhaust system...wiring methods, panel schedule and load calculations, disconnecting means, service receptacles.
7. Kitchen Exhaust Hood details including.....hood manufacturer and related equipment sheets, UL or other approved agency listing information. Include information required by OMC 507 for non-listed hoods, type of Hood...Type I or Type II, details of interconnection with electrical and fuel gas systems, operation of Type I hoods during cooking or appliance operations, details of the hood mounting or supporting system, number of mounting or supporting points, details of the supporting structure and any required modifications (i.e. existing ceiling joists, roof trusses.....verify the structure can support the loads or provide alteration details), details of the kitchen

appliances below the hoods to verify hood capacity and overhangs where required, elevations or sections/details showing the hood overhangs and dimensions to cooking equipment

8. Ductwork information.....size, type, gauge, clearances to combustibles, slope, cleanouts, shaft construction where required,

9. Details of the required make up air and exhaust air. Provide an air balance schedule for the kitchen or rooms where the hood is located. Provide verification of any HVAC alterations that are required to properly balance the HVA system....some additional alterations may be required to the HVAC system where not all of the makeup air is provided by a compensating hood or MUA system

10. Exhaust discharge details, locations, and termination....rooftop or sidewall, roof top configuration (see roof plan requirements), locations of openings or other intakes on the sidewalls of the building (elevations may be necessary to show compliance). Provide details and dimensions for clearances to building openings, property lines, right-of-way locations, and vertical building walls in proximity to the exhaust discharge.

11. Fire Suppression System Shop Drawings (for Type I Kitchen Exhaust Hoods). This information can be submitted as a separate deferred submittal under the same application. Fees for the fire suppression system shall be submitted accordingly. Complete contact information for the fire suppression system designer, suppression system contractor, and installer's information per OBC 106.1.1.1 shall be provided on the application. The construction documents shall contain hood, duct, and equipment sizes and details; or shall be sufficiently coordinated with the exhaust hood drawings to show compliance. Provide details of listing of the suppression system; details of nozzle type, nozzle location and dimensions/clearances; type and amount of suppression agent, system design standard (NFPA, UL, etc.); actuation device sizes, details, temperature, and locations; location of manual actuation device(s); piping dimensions and specifications; details of mechanical, fire alarm, plumbing, and electrical system interaction; details of required warning signage.

Submission of the complete fire suppression system design manual is not necessary if copies are on file with our office. It is advised to verify if a copy is on file prior to submission. Electronic copies of system design manuals are suitable for submission. Please contact the office to coordinate verification and submission procedures for design manuals. If the design manual is on file with the office, cut sheets of the nozzle, suppression agent, and fusible links shall be attached and submitted with the suppression system construction documents.

*Note: Some situations will allow for the installation of a Type II Kitchen Exhaust hood in lieu of a Type I Kitchen Exhaust Hood. In these situations, a copy of the proposed menu, hood cleaning procedures, and hood cleaning frequency shall be submitted with the construction documents for review.*

Fees shall be charged as follows:

For open applications with kitchen exhaust hood submitted as a deferred submittal.

- deferred submittal fees or review fees based upon the review time and number of submittals
- fire suppression fees, if applicable

For exhaust hood installations only (existing building, no additional work). Fees shall be paid at the time of application.

- building and electrical alterations based upon the square footage of the alterations
- fire suppression fees, if applicable