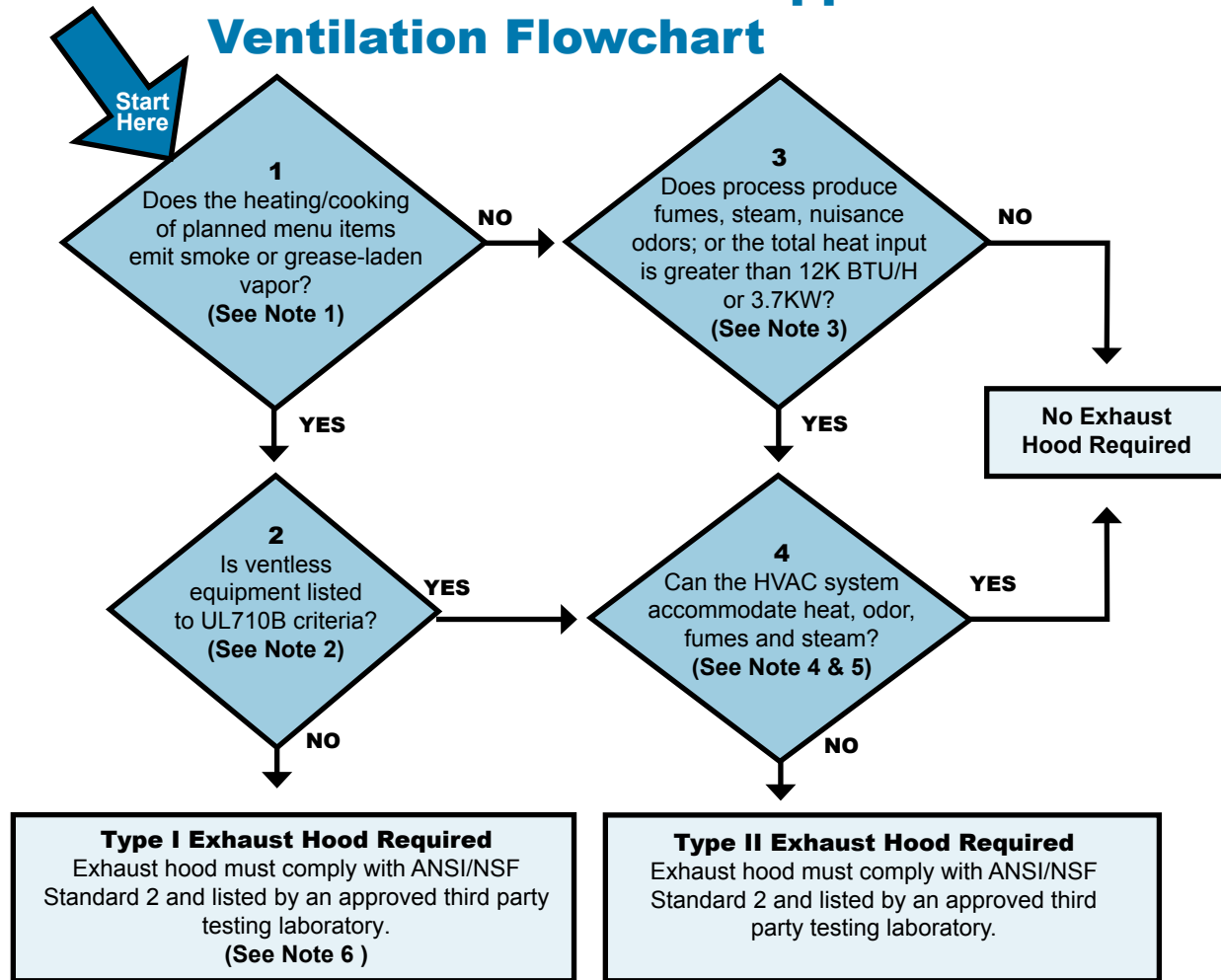


Commercial Kitchen Appliance Ventilation Flowchart



NOTES:

1. The industry standard for measuring grease-laden vapor is EPA test method 202 which measures vapor at an air flow rate of 500 cubic feet per minute (CFM). The maximum test emission rate should not exceed 100 mg/min. (5mg/m³) of grease vapor. See <http://www.epa.gov/ttn/emc/methods/method202.html>.

2. UL710B is the industry performance standard for recirculating hood systems for cooking equipment with integral devices for reducing condensable particulate emissions. See <http://ulstandardsinfontet.ul.com/scopes/0710b.html>.

3. The heat gain of all heating and cooking appliances must be included in the evaluation of the space.

4. The kitchen HVAC system must maintain a continuous relative humidity not to exceed 65%. (ASHRAE 62.1-2004.5.10.1)

5. One must consider Other Criteria* such as whether existing HVAC system has capacity to compensate for heat gain associated with process(es) or multiple units. A professional engineering report may be required by the code official confirming that the building HVAC system has been designed to overcome the heat gain introduced by the cooking appliance(s).

6. Commercial Kitchen Hoods must be designed and submitted for review and approval in accordance with the International Mechanical Code adopted at the time of Permit application submittal.

***Other Criteria:**

- 1) Menu/volume (food and equipment),
- 2) Temperatures and heat gain,
- 3) Type of fuel,
- 4) Method of heat transfer
- 5) Space, HVAC rates, % fresh air (outside)