TOPIC: Recirculating Draft Hoods for Commercial Cooking Equipment - IMC/5/#2


APPROVED: December 15, 2000  [Margaret M. Mahoney]

REFERENCE: Section 507 – International Mechanical Specialty Code

SUBJECT: Installation of Recirculating Draft Hood Systems

QUESTION: Underwriter Laboratories (UL) created a listing for recirculating hood systems for commercial cooking applications. The listing requires that the hoods be used with specified cooking equipment and be supplied with an integral fire suppression system. In addition, the hoods do not require venting or ducting to outside of the building. Under what conditions will OPDR allow the use and installation of UL listed recirculating hood systems in commercial cooking applications?

RESPONSE: OPDR will allow the use and installation of UL listed commercial recirculating hood systems when all of the following conditions are met:

1. The hood system shall be installed in conformance with the manufacturer's installation instructions and the UL listing for the hood.

2. Installation shall also comply with the requirements of NFPA 96, including interconnection of the hood system with the appliance fuel source shut off. The Fire Marshal's Office shall approve NFPA 96 compliance at the time of inspection.

3. A mechanical permit is required for the installation of the hood system. A copy of the manufacturer's installation instructions and the UL listing for the hood system is required with the mechanical permit application.
4. Hood systems shall only be installed in conjunction with cooking appliances specified by the manufacturer’s installation instructions.

5. A complete list of all cooking appliances, their size and other limitations shall be shown on the hood installation plans.

6. A permit for connection and activation of the hood fire suppression system shall be obtained from the Fire Marshal’s Office.