

tures are not higher than the top of the fan discharge opening.

2009

SECTION 507 COMMERCIAL KITCHEN HOODS

507.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of this section. Hoods shall be Type I or II and shall be designed to capture and confine cooking vapors and residues. Commercial kitchen exhaust hood systems shall operate during the cooking operation.

Exceptions:

1. Factory-built commercial exhaust hoods which are tested in accordance with UL 710, *listed, labeled* and installed in accordance with Section 304.1 shall not be required to comply with Sections 507.4, 507.7, 507.11, 507.12, 507.13, 507.14 and 507.15.
2. Factory-built commercial cooking recirculating systems which are tested in accordance with UL 710B, *listed, labeled* and installed in accordance with Section 304.1 shall not be required to comply with Sections 507.4, 507.5, 507.7, 507.12, 507.13, 507.14 and 507.15. Spaces in which such systems are located shall be considered to be kitchens and shall be ventilated in accordance with Table 403.3. For the purpose of determining the floor area required to be ventilated, each individual *appliance* shall be considered as occupying not less than 100 square feet (9.3 m²).
3. Net exhaust volumes for hoods shall be permitted to be reduced during part-load cooking conditions, where engineered or *listed* multispeed or variable-speed controls automatically operate the exhaust system to maintain capture and removal of cooking effluents as required by this section. Reduced volumes shall not be below that required to maintain capture and removal of effluents from the idle cooking appliances that are operating in a standby mode.

507.2 Where required. A Type I or Type II hood shall be installed at or above all *commercial cooking appliances* in accordance with Sections 507.2.1 and 507.2.2. Where any cooking *appliance* under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed.

507.2.1 Type I hoods. Type I hoods shall be installed where cooking *appliances* produce grease or smoke. Type I hoods shall be installed over *medium-duty, heavy-duty* and *extra-heavy-duty cooking appliances*. Type I hoods shall be installed over *light-duty cooking appliances* that produce grease or smoke.

507.2.1.1 Operation. Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other *approved* methods.

507.2.2 Type II hoods. Type II hoods shall be installed above dishwashers and *light-duty appliances* that produce

heat or moisture and do not produce grease or smoke, *except where the heat and moisture loads from such appliances are incorporated into the HVAC system design or into the design of a separate removal system.* Type II hoods shall be installed above all *light-duty appliances* that produce products of *combustion* and do not produce grease or smoke. Spaces containing cooking appliances that do not require Type II hoods shall be ventilated in accordance with Section 403.3. For the purpose of determining the floor area required to be ventilated, each individual *appliance* that is not required to be installed under a Type II hood shall be considered as occupying not less than 100 square feet (9.3 m²).

507.2.3 Domestic cooking appliances used for commercial purposes. Domestic cooking appliances utilized for commercial purposes shall be provided with Type I or Type II hoods as required for the type of appliances and processes in accordance with Sections 507.2, 507.2.1 and 507.2.2.

507.2.4 Extra-heavy-duty. Type I hoods for use over *extra-heavy-duty cooking appliances* shall not cover *heavy-, medium- or light-duty appliances.* Such hoods shall discharge to an exhaust system that is independent of other exhaust systems.

507.3 Fuel-burning appliances. Where vented fuel-burning appliances are located in the same room or space as the hood, provisions shall be made to prevent the hood system from interfering with normal operation of the *appliance* vents.

507.4 Type I materials. Type I hoods shall be constructed of steel having a minimum thickness of 0.0466 inch (1.181 mm) (No. 18 gage) or stainless steel not less than 0.0335 inch [0.8525 mm (No. 20 MSG)] in thickness.

507.5 Type II hood materials. Type II hoods shall be constructed of steel having a minimum thickness of 0.0296 inch (0.7534 mm) (No. 22 gage) or stainless steel not less than 0.0220 inch (0.5550 mm) (No. 24 gage) in thickness, copper sheets weighing not less than 24 ounces per square foot (7.3 kg/m²) or of other *approved* material and gage.

507.6 Supports. Type I hoods shall be secured in place by non-combustible supports. All Type I and Type II hood supports shall be adequate for the applied load of the hood, the unsupported ductwork, the effluent loading and the possible weight of personnel working in or on the hood.

507.7 Hood joints, seams and penetrations. Hood joints, seams and penetrations shall comply with Sections 507.7.1 and 507.7.2.

507.7.1 Type I hoods. External hood joints, seams and penetrations for Type I hoods shall be made with a continuous external liquid-tight weld or braze to the lowest outermost perimeter of the hood. Internal hood joints, seams, penetrations, filter support frames and other appendages attached inside the hood shall not be required to be welded or brazed but shall be otherwise sealed to be grease tight.

Exceptions:

1. Penetrations shall not be required to be welded or brazed where sealed by devices that are *listed* for the application.