



CITY OF PITTSBURGH

Bureau of Building Inspection

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COMMERICAL COOKING HOOD DRAWING REQUIREMENTS

All drawings submitted for permit must contain, at minimum, the following information and details, based The 2009 International Mechanical Code:

- Calculations with all variables shown for:
 - Required hood capacity.
 - Designed air velocity of the duct system.
- A kitchen plan view showing:
 - The hood with dimensions.
 - All of the cooking equipment located under the hood.
 - The location of the hood's fire suppression system, and any required manual actuation devices (pull stations).
- A detail view showing:
 - The canopy's overhang of the cooking surfaces.
 - The location of the grease filters, and their distance to the cooking surface.
- Specification of the material used for the hood and ductwork, including the type of joints.
- Clearances of the hood and ductwork to any other building element must be clearly shown.
- All ducts which penetrate a ceiling, a wall, or a floor, must be enclosed in a shaft assembly. Full details of this shaft must be provided. If the shaft enclosure exception is being used, full details of the fire stop system must be provided. This requirement applies to all penetrations, whether or not the element penetrated has a fire resistance rating!
- Detail of the suppression system's interconnection with all gas and electric supplies.
- For fuel fired equipment, details of the interconnection between exhaust system and fuel supply must be clearly shown.
- Location of all clean outs.
- Plan showing all exterior equipment (exhaust outlets, exhaust fans, and make up air unit):
 - Location of equipment.
 - Scaled dimensions to the adjacent property line and/or adjacent building(s).
 - Distance from roof surface, and/or distance to roof edge.
 - Distance from any window, door or air intake opening.