

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

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.

LIMIT CONTROL. A device responsive to changes in pressure, temperature or level for turning on, shutting off or throttling the gas supply to an *appliance*.

LIMITED CHARGE SYSTEM. A system in which, with the compressor idle, the design pressure will not be exceeded when the refrigerant charge has completely evaporated.

LISTED. *Equipment*, materials, products or services included in a list published by an organization acceptable to the code official and concerned with evaluation of products or services that maintains periodic inspection of production of *listed equipment* or materials or periodic evaluation of services and whose listing states either that the *equipment*, material, product or service meets identified standards or has been tested and found suitable for a specified purpose.

LIVING SPACE. Space within a *dwelling unit* utilized for living, sleeping, eating, cooking, bathing, washing and sanitation purposes.

LOWER EXPLOSIVE LIMIT (LEL). See "LFL."

LOWER FLAMMABLE LIMIT (LFL). The minimum concentration of refrigerant that is capable of propagating a flame through a homogeneous mixture of refrigerant and air.

LOW-PRESSURE HOT-WATER-HEATING BOILER. A boiler furnishing hot water at pressures not exceeding 160 psi (1103 kPa) and at temperatures not exceeding 250°F (121°C).

LOW-PRESSURE STEAM-HEATING BOILER. A boiler furnishing steam at pressures not exceeding 15 psi (103 kPa).

LOW-PROBABILITY SYSTEMS. A refrigeration system in which the basic design or the location of components is such that a leakage of refrigerant from a failed connection, seal or component will not enter an occupancy-classified area, other than the *machinery room*.

LOW-SIDE PRESSURE. The parts of a refrigerating system subject to evaporator pressure.

MACHINERY ROOM. A room meeting prescribed safety requirements and in which refrigeration systems or components thereof are located (see Sections 1105 and 1106).

MECHANICAL DRAFT SYSTEM. A venting system designed to remove flue or vent gases by mechanical means, that consists of an induced-draft portion under nonpositive static pressure or a forced-draft portion under positive static pressure.

Forced-draft venting system. A portion of a venting system using a fan or other mechanical means to cause the removal of flue or vent gases under positive static pressure.

Induced-draft venting system. A portion of a venting system using a fan or other mechanical means to cause the removal of flue or vent gases under nonpositive static vent pressure.

Power venting system. A portion of a venting system using a fan or other mechanical means to cause the removal of flue or vent gases under positive static vent pressure.

MECHANICAL EQUIPMENT/APPLIANCE ROOM. A room or space in which nonfuel-fired mechanical *equipment* and *appliances* are located.

MECHANICAL EXHAUST SYSTEM. A system for removing air from a room or space by mechanical means.

MECHANICAL JOINT. A connection between pipes, fittings, or pipes and fittings, which is neither screwed, caulked, threaded, soldered, solvent cemented, brazed nor welded. Also, a joint in which compression is applied along the centerline of the pieces being joined. Some joints are part of a coupling, fitting or adapter. These joints include both the press-type and push-fit joining systems.

MECHANICAL SYSTEM. A system specifically addressed and regulated in this code and composed of components, devices, *appliances* and *equipment*.

MEDIUM-DUTY COOKING APPLIANCE. *Medium-duty cooking appliances* include electric discrete element ranges (with or without oven), electric and gas hot-top ranges, electric and gas griddles, electric and gas double-sided griddles, electric and gas fryers (including open deep fat fryers, donut fryers, kettle fryers and pressure fryers), electric and gas conveyor pizza ovens, electric and gas tilting skillets (braising pans) and electric and gas rotisseries.

MODULAR BOILER. A steam or hot-water-heating assembly consisting of a group of individual boilers called modules intended to be installed as a unit with no intervening stop valves. Modules are under one jacket or are individually jacketed. The individual modules shall be limited to a maximum input rating of 400,000 Btu/h (117 228 W) gas, 3 gallons per hour (gph) (11.4 L/h) oil, or 115 kW (electric).

NATURAL DRAFT SYSTEM. A venting system designed to remove flue or vent gases under nonpositive static vent pressure entirely by natural draft.

NATURAL VENTILATION. The movement of air into and out of a space through intentionally provided openings, such as windows and doors, or through nonpowered ventilators.

NET OCCUPIABLE FLOOR AREA. The floor area of an *occupiable space* defined by the inside surfaces of its walls but excluding shafts, column enclosures and other permanently enclosed, inaccessible and unoccupiable areas. Obstructions in the space such as furnishings, display or storage racks and other obstructions, whether temporary or permanent, shall not be deducted from the space area.

NONABRASIVE/ABRASIVE MATERIALS. Nonabrasive particulate in high concentrations, moderately abrasive particulate in low and moderate concentrations, and highly abrasive particulate in low concentrations, such as alfalfa, asphalt, plaster, gypsum and salt.

NONCOMBUSTIBLE MATERIALS. Materials that, when tested in accordance with ASTM E 136, have at least three of four specimens tested meeting all of the following criteria:

1. The recorded temperature of the surface and interior thermocouples shall not at any time during the test rise more than 54°F (30°C) above the furnace temperature at the beginning of the test.
2. There shall not be flaming from the specimen after the first 30 seconds.
3. If the weight loss of the specimen during testing exceeds 50 percent, the recorded temperature of the surface and

operating conditions used to move heat from one location to another. Refrigerants are not included as heat transfer liquids.

HEAVY-DUTY COOKING APPLIANCE. Heavy-duty cooking *appliances* include electric under-fired broilers, electric chain (conveyor) broilers, gas under-fired broilers, gas chain (conveyor) broilers, gas open-burner ranges (with or without oven), electric and gas wok ranges, and electric and gas over-fired (upright) broilers and salamanders.

HIGH-PROBABILITY SYSTEMS. A refrigeration system in which the basic design or the location of components is such that a leakage of refrigerant from a failed connection, seal or component will enter an *occupancy* classified area, other than the *machinery room*.

HIGH-SIDE PRESSURE. The parts of a refrigerating system subject to condenser pressure.

HOOD. An air intake device used to capture by entrapment, impingement, adhesion or similar means, grease, moisture, heat and similar contaminants before they enter a duct system.

Type I. A kitchen hood for collecting and removing grease vapors and smoke. Such hoods are equipped with a fire suppression system.

Type II. A general kitchen hood for collecting and removing steam, vapor, heat, odors and products of *combustion*.

HYDROGEN GENERATING APPLIANCE. A self-contained package or factory-matched packages of integrated systems for generating gaseous hydrogen. Hydrogen generating appliances utilize electrolysis, reformation, chemical, or other processes to generate hydrogen.

IGNITION SOURCE. A flame, spark or hot surface capable of igniting flammable vapors or fumes. Such sources include *appliance* burners, burner ignitors and electrical switching devices.

IMMEDIATELY DANGEROUS TO LIFE OR HEALTH (IDLH). The concentration of airborne contaminants that poses a threat of death, immediate or delayed permanent adverse health effects, or effects that could prevent escape from such an environment. This contaminant concentration level is established by the National Institute of Occupational Safety and Health (NIOSH) based on both toxicity and flammability. It is generally expressed in parts per million by volume (ppm v/v) or milligrams per cubic meter (mg/m³).

INDIRECT REFRIGERATION SYSTEM. A system in which a secondary coolant cooled or heated by the refrigerating system is circulated to the air or other substance to be cooled or heated. Indirect systems are distinguished by the method of application shown below:

Closed system. A system in which a secondary fluid is either cooled or heated by the refrigerating system and then circulated within a closed circuit in indirect contact with the air or other substance to be cooled or heated.

Double-indirect open-spray system. A system in which the secondary substance for an indirect open-spray system is heated or cooled by an intermediate coolant circulated from a second enclosure.

Open-spray system. A system in which a secondary coolant is cooled or heated by the refrigerating system and then circulated in direct contact with the air or other substance to be cooled or heated.

Vented closed system. A system in which a secondary coolant is cooled or heated by the refrigerating system and then passed through a closed circuit in the air or other substance to be cooled or heated, except that the evaporator or condenser is placed in an open or appropriately vented tank.

INTERLOCK. A device actuated by another device with which it is directly associated, to govern succeeding operations of the same or allied devices. A circuit in which a given action cannot occur until after one or more other actions have taken place.

JOINT, FLANGED. A joint made by bolting together a pair of flanged ends.

JOINT, FLARED. A metal-to-metal compression joint in which a conical spread is made on the end of a tube that is compressed by a flare nut against a mating flare.

JOINT, MECHANICAL. A general form of gas-tight joints obtained by the joining of metal parts through a positive-holding mechanical construction, such as flanged joint, screwed joint or flared joint.

JOINT, PLASTIC ADHESIVE. A joint made in thermoset plastic piping by the use of an adhesive substance which forms a continuous bond between the mating surfaces without dissolving either one of them.

JOINT, PLASTIC HEAT FUSION. A joint made in thermoplastic piping by heating the parts sufficiently to permit fusion of the materials when the parts are pressed together.

JOINT, PLASTIC SOLVENT CEMENT. A joint made in thermoplastic piping by the use of a solvent or solvent cement which forms a continuous bond between the mating surfaces.

JOINT, SOLDERED. A gas-tight joint obtained by the joining of metal parts with metallic mixtures of alloys which melt at temperatures between 400°F (204°C) and 1,000°F (538°C).

JOINT, WELDED. A gas-tight joint obtained by the joining of metal parts in molten state.

LABELED. *Equipment*, materials or products to which have been affixed a label, seal, symbol or other identifying mark of a nationally recognized testing laboratory, inspection agency or other organization concerned with product evaluation that maintains periodic inspection of the production of the above-labeled items and whose labeling indicates either that the *equipment*, material or product meets identified standards or has been tested and found suitable for a specified purpose.

LIGHT-DUTY COOKING APPLIANCE. Light-duty cooking *appliances* include gas and electric ovens (including standard, bake, roasting, revolving, retherm, convection, combination convection/steamer, countertop conveyORIZED baking/finishing, deck and pastry), electric and gas steam-jacketed kettles, electric and gas pasta cookers, electric and gas compartment steamers (both pressure and atmospheric) and electric and gas cheesemelters.

promote the growth of mold and fungi, and create unhealthy and uncomfortable working conditions for employees.

Some common scenarios that come up are the type of hoods that are required in a life science classroom in a high school (i.e., a classroom used to teach, among other things, cooking to students) and the type of hood required over a cooking appliance(s) in a fire station. In both cases, the type of cooking is the deciding factor on the type of hood required.

Typically, students in a life science class are learning to prepare meals that are the same as those that are prepared for a family in a residential dwelling unit. In most cases, residential-type range/ovens are installed in the classroom. As such, the same byproducts that are produced in a kitchen in a dwelling unit would be produced in the classroom. Based on the residential style of cooking that is being taught, it would seem appropriate that the same type of hood installed in a residential dwelling could be installed over the residential range/ovens used in a classroom. Therefore, a Type I or II hood would not be required and residential kitchen hoods that are ducted to the outdoors could be installed.

Note that if the high school offers a culinary arts class and uses commercial cooking appliances to teach students how to prepare meals that are normally prepared in a restaurant, then the appropriate Type I or II hood could be required based on the type of cooking operations that are performed under the hood.

In the case of a kitchen located in a fire station, once again it depends on the type of cooking and the intended use of the facility. Meals prepared in a kitchen in a fire station that has a residential-type range/oven that is only intended to be used to prepare meals for the fire fighters on that particular shift is similar, if not the same, as those prepared in a home environment. As such, the same byproducts that are produced in a kitchen in a dwelling unit would be produced in the kitchen in the fire station. Based on the residential style of cooking that is being performed, it would seem appropriate that the same type of hood installed in a residential dwelling could be installed or, in a case where the space meets its ventilation requirements in Chapter 4 of the code, no hood at all.

It is not uncommon, however, for fire stations to have a community room with a kitchen used for preparing meals. The community room is often used to hold fund-raising events, such as spaghetti dinners, fish fries or pancake breakfasts, or used by members of the community for special events, such as parties or weddings. The kitchen may or may not have commercial cooking appliances installed. In this case, it would appear that such a situation is intended for the preparation of food for revenue generation. In this case, a Type I or II hood is required based on the cooking operations that are performed under the hood. This would also apply to VFW and other fraternal organizations, church assembly halls and other similar halls.

It is important to note that cooking appliances in-

stalled in commercial occupancies do not necessarily require the installation of a Type I or II hood. There are a number of installations in a commercial occupancy where residential-type cooking occurs that would not require a commercial kitchen hood (see the discussion above for school classrooms and fire stations). Lunchrooms and breakrooms in commercial businesses often have residential ranges/ovens installed. In addition, many multiple-family residential buildings (e.g., condominiums and townhomes) have a clubhouse or community room that the residents can reserve for special functions. Typically these are seldom used, and when they are, it is to warm food or bake frozen food like pizza, lasagna or premade appetizers. Based on the residential style of cooking that is performed on these appliances, it would seem appropriate that the same type of hood installed in a residential dwelling could be installed or there may be no hood at all.

If multiple cooking appliances are installed under a single hood and one or more of those appliances requires a Type I hood, a Type I hood would be required to serve the entire appliance line.

With the trend for larger kitchens in new dwelling units, kitchens designed with commercial-type cooking appliances have become more popular. Although these installations would generally not require commercial exhaust hoods, commercial appliances should be carefully evaluated for use in dwellings. Commercial cooking appliances are typically not listed for domestic use and might lack certain safety features that would be required for domestic cooking appliances. Note that Sections 917.2 and 917.3 require appliances in dwelling units to be designed and listed for domestic use (see commentary, Sections 917.2 and 917.3).

This chapter does not require exhaust hoods for cooking equipment or appliances installed outdoors where the grease-laden vapors, etc., discharge directly to the outside atmosphere, nor does this chapter intend to regulate cooking appliances installed in vehicles or towed trailers (see definition of "Commercial cooking appliances"). Note that cooking appliances installed outdoors but located under a roof should be evaluated for installation under a Type I or II hood just as if they were located inside a building having enclosing walls.

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.

❖ This section and Section 507.1 states that the hood system must operate whenever cooking operations are taking place. In order to perform the intended function, a Type I hood is required to automatically operate when cooking operations occur or must be activated in an arrangement that prevents cooking without hood exhaust system operation. There are several methods indicated to achieve this and it is left up to the de-

7.2 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, Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed.

An exhaust system is required for "Commercial cooking appliances," as defined in Chapter 2. In addition to the specific cooking appliances identified in the definition, further examples of commercial cooking appliances that require a commercial kitchen exhaust system are: griddles (flat or grooved); tilting skillets or woks; braising and frying pans; roasters; pastry ovens; pizza ovens; charbroilers; salamander and upright broilers; infrared broilers; and open-burner stoves and ranges. Furthermore, the definition of "Commercial cooking appliances" defines a food service establishment as "any building or portion thereof used for the preparation and serving of food." Within the context of Section 507, the "preparation and serving of food" includes operations such as preparing, handling, cleaning, cooking and packaging foodstuffs of any sort. The obvious examples of a food service establishment are restaurants and school cafeterias. A less obvious example is a church with a fellowship hall that holds fund-raising events, such as spaghetti dinners, fish fries or pancake breakfasts. Even a child day care facility may be loosely classified as a food service establishment if a hot breakfast or lunch is served to the children as part of their care. For a discussion on where a Type I versus Type II hood is required, see the commentary to Section 507.2.1.

A Type I hood must always be installed above a cooking appliance that produces grease or smoke (see commentary, Section 507.2.1). Grease and smoke go hand-in-hand such that where one is present, the other is likely present. The last sentence of this section simply states that either a Type I or II hood may be installed above a cooking appliance that requires only a Type II hood.

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.

This section requires Type I hoods for cooking appliances that produce grease or smoke (see definition of "Hood, Type I"). The term "grease" refers to animal and vegetable fats and oils that are used to cook foods or that are a byproduct of cooking foods. Cooking appliances are used for commercial purposes when the appliance is primarily used for the preparation of food for compensation, trade or services rendered. When the nature of the cooking produces grease or smoke then a Type I hood is required. This section makes it clear that a Type I hood is required over medium-duty, heavy-duty and extra-heavy-duty cooking appliances. If there exists a light-duty cooking appliances that pro-

duces grease or smoke, a Type I hood is required for that appliance.

Cooking appliances installed in cafeterias, restaurants, dormitory kitchens, hotels, motels, schools and institutional occupancies are examples of appliances that typically require Type I exhaust hood systems. Some examples of commercial cooking appliances that require a commercial kitchen exhaust system are: deep fat fryers; griddles (flat or grooved); tilting skillets or woks; braising and frying pans; charbroilers; salamander and upright broilers; infrared broilers; open-burner stoves and ranges; and barbecue equipment.

A common question that is asked is, what type of hood is required for conveyor and deck-style pizza ovens? Conveyor-type pizza ovens are listed in the definition of "Medium-duty cooking appliances." Type I hoods are required to be installed over medium-duty cooking appliances. Deck-type ovens are listed in the definition of "Light-duty cooking appliances." A Type I hood is required over a light-duty cooking appliance that produces grease or smoke. Considering that a deck-style pizza oven is an enclosed oven and that the primary byproducts given off are heat and moisture, deck-style pizza ovens have commonly been approved for use under a Type II hood.

Unusual circumstances sometimes arise that may warrant a close evaluation of a cooking appliance or a cooking appliance installation before determining whether a Type I hood is required. For example, cooking appliances used in a way that does not produce grease or smoke may need to be equipped only with a Type II hood or, depending on the occupancy where the cooking appliance is located, a residential hood or no hood at all. The key issues in making such determinations are the frequency of use and whether grease is produced by the cooking appliance and the cooking operation. The following are examples of kitchens serving occupancies that, depending on the nature of the cooking and the code official's interpretation of this section, might require only a Type II hood, a residential-type hood or no hood at all for the cooking appliances: church assembly halls; child care facilities; office or factory lunch rooms; employee break rooms; police and fire stations; bed-and-breakfast lodgings; VFW and similar halls; domestic-type kitchens in institutional occupancies; cooking classrooms; cooking demonstration displays and charity soup kitchens.

The code official should examine the frequency, duration and nature of cooking operations before determining whether a Type I or II hood is required for a particular cooking appliance or a cooking appliance installation. Note that this section has been tightened up by stating that a Type I hood must be installed over medium-, heavy- and extra-heavy-duty cooking appliances. Bear in mind the primary purpose of a Type I hood is to control a potential fire hazard associated with grease and the purpose of a Type II hood is to control waste heat and moisture that burden HVAC systems and promote an unhealthy workplace. Excess moisture can deteriorate building components,