

RULE

Commercial kitchen exhaust systems with Type I hoods in tall buildings are permitted to terminate at exterior walls without a pollution control unit where all the following conditions are met:

1. The roof surface shall be more than 5 stories or 60 feet above the bottom face of the hood.
2. The hood shall not exceed 6 feet in length.
3. The hood shall not exceed a total area of 18 square feet.
4. The required exhaust flow rate shall not exceed 1,800 CFM.
5. No broilers shall be installed under the hood.
6. No grease appliances exceeding a total of 40 pounds of grease as rated by the manufacturer shall be installed under the hood.
7. Only one Type I hood is permitted per tenant space.
8. The duct system shall be cleaned twice yearly by a licensed contractor and tagged to show the date of cleaning.
9. All requirements of Sections 506.3.13.2 and 506.3.13.3 shall be met.
10. Provide an *approved* automatic fire suppression system where required by Section 509.

Compliance with this Rule is an approved method of mitigating the smoke, grease, gases, vapors, and odors in the discharge to avoid the creation of a public nuisance or fire hazard. All other requirements for Type I hood and duct installation apply.