



CITY OF TUCSON DEVELOPMENT SERVICES DEPARTMENT

**Kitchen Hood Requirements**

There have been a number of new cooking appliances introduced to the food service industry over the past several years, which has raised questions as to the type of hood required for a specific cooking appliance. This chart will provide direction for our commercial food service customers in determining the type of hood that is appropriate for a particular appliance. Basis: 2018 International Mechanical Code.

<b>Light-duty</b>	Type I	Type II	No hood *
Cheesemelters	x		
Coffee makers			x
Convection/steamer ovens	x	x	
Counter-top conveyor ovens UL710B***			x
Deck-style pizza ovens	x		
Electric Convection ovens **		x	
Gas Convection ovens		x	
Hot dog cookers			x
Pasta Cookers		x	
Standard ovens **		x	
Steam tables			x
Steamers		x	
Steam-jacketed kettles		x	
Toasters (counter-top)			x
Toasters (conveyor style)			x

<b>Medium-duty</b>	Type I	Type II	No hood
Conveyor pizza ovens	x		
Donut fryers	x		
Double-sided griddles	x		
Electric discrete-element ranges	x		
Griddles	x		
Gas Hot-top ranges	x		
Kettle fryers	x		
Open Deep-fat fryers	x		
Pressure fryers	x		
Tilting skillets	x		

<b>Heavy-duty</b>	Type I
Gas conveyor broilers	x
Gas open burner ranges	x
Salamanders	x
Under-fired broilers	x
Upright broilers	x
Wok ranges	x

<b>Extra-heavy-duty</b>	Type I
Solid-fueled appliances	x

\* Appliances not requiring a hood shall have exhaust at 0.70 CFM/SF based on 100 SF per appliance. HVAC sized for control of heat & moisture produced by the appliance. (IMC 507.1 exception #2, IMC 507.3)

\*\* Type I hood required for appliances producing grease and smoke

\*\*\* Appliances not requiring a hood per UL710B shall have exhaust at 0.70 CFM/SF based on 100 SF per appliance. (IMC 507.1, exception #2)