



City of Tucson Planning and Development Services Commercial Review Information

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.

Light-duty	Type I	Type II	No hood
Cheesemelters	x		
Coffee makers			x
Convection/steamer ovens	x		
Deck-style pizza ovens	x		
Egg cookers			x
Electric Convection ovens (single)			x
Electric Convection ovens (multiple)		x	
Gas Convection ovens	x		
Holding/warming ovens			x
Hot dog cookers			x
Popcorn poppers			x
Retherm ovens (single)			x
Retherm ovens (multiple)		x	
Revolving ovens	x		
Rice cookers			x
Roasting ovens	x		
Standard ovens	x		
Steam tables			x
Steamers		x	
Steam-jacketed kettles		x	
Toasters (counter-top)			x
Toasters (conveyor style)		x	

Medium-duty	Type I	Type II	No hood
Conveyor pizza ovens	x		
Donut fryers	x		
Double-sided griddles	x		
Electric discrete-element ranges	x		
Griddles	x		
Hot-top ranges	x		
Kettle fryers	x		
Open deep-fat fryers	x		
Pasta cookers		x	
Pressure fryers	x		
Tilting skillets	x		

Heavy-duty	Type I	Type II	No hood
Gas conveyor broilers	x		
Gas open burner ranges	x		
Salamanders	x		
Under-fired broilers	x		
Upright broilers	x		
Wok ranges	x		

Extra-heavy-duty	Type I	Type II	No hood
Solid-fueled appliances	x		