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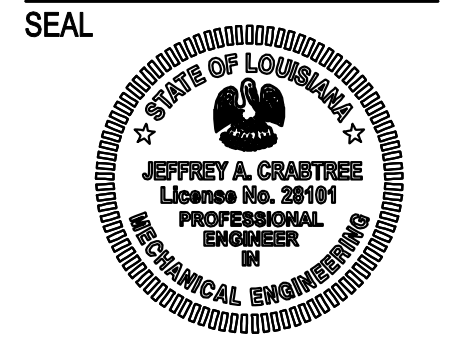
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# Holiday Inn  
MILLENNIUM  
BOSSIER CITY,  
LOUISIANA

SHEET NAME  
SECOND FLOOR  
PLAN - HVAC

DATE  
10/26/01

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FILE NAME

SCALE

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### Commercial Kitchen Grease Ducts and Exhaust Requirements

- Ducts exposed to the outside atmosphere or subject to a corrosive environment shall be protected against corrosion in an approved manner.
- Grease ducts serving a Type I hood shall be constructed of steel not less than 16-gauge, stainless steel not less than 18-gauge or listed and labeled factory-built grease ducts installed in accordance with IMC-304.1.
- Joint seams and penetrations of field fabricated grease ducts shall be made with a continuous liquid-tight weld.
- Duct joints shall be butt joints or overlapping duct joints of the telescoping or bell type. Overlapping joints shall be installed to prevent obstructions from collecting grease or interfering with gravity drainage. The difference between the inside cross-sectional dimensions of overlapping sections of duct shall not exceed 0.25 inches. The length of overlap shall not exceed 2 inches.
- Duct to hood joints shall be constructed in accordance with IMC-506.3.3.2.
- Duct to fan connections shall be flanged and sealed with a gasket at the base of the fan.
- Grease duct supports and bracing shall be of non-combustible material securely attached to the structure and designed to carry gravity and seismic loads per IBC. Bolts, screws, rivets and other mechanical fasteners shall not penetrate duct walls.
- Grease duct systems serving Type-I hoods shall have a clearance to combustible construction of not less than 18 inches.
- Duct systems serving Type-I hoods shall be constructed and installed so that grease cannot collect in any portion thereof, and the duct system shall slope not less than 1" per foot toward the hood or grease reservoir. Where horizontal duct systems exceed 75 feet, the duct shall slope 1" per foot.
- Exhaust fans shall be positioned so that the discharge will not impinge on the roof, structure or other equipment.
- Cleanouts located on horizontal sections of duct shall be spaced not more than 20 feet apart. Cleanouts shall be located on the side of the duct with the opening not more than 15 inches above the bottom of the duct.
- Cleanout openings shall be a minimum of 12"x12".
- Cleanout doors shall be smoke tight doors constructed of steel equal to the duct thickness. Doors shall be latched with hand-operated fasteners.
- Grease duct enclosures where applicable, shall be separated from the duct by a minimum of 6" and a maximum of 12 inches. Enclosures shall serve a single exhaust duct system only.
- Grease exhaust outlets shall be a minimum of 40' above the roof.
- Type-I hoods shall be constructed of stainless steel not less than 20 MSG in thickness.
- Hood supports shall be adequate for the applied load of the hood, the unsupported ductwork, the effluent loading and the weight of personnel working on top of the hood.
- Type-I hoods shall be installed with a clearance to combustibles of not less than 18".
- The inside lower edge of canopy hoods shall extend 6' beyond the cooking surface on all sides. The vertical distance from the cooking surface and hood shall not exceed 4 feet.
- 20A performance test shall be conducted upon completion of work and prior to final acceptance. The test shall verify the rate of airflow and proper operation.
- Make-up air shall be delivered at a temperature within 10 degrees of the temperature in the conditioned space.
- Type-I hoods shall be provided with an approved automatic fire suppression system complying with IBC and NFPA.

