Kitsap County
Kitchen Equipment Hood Requirements

Purpose

To provide uniform standards for cooking equipment used in commercial kitchens that due to particular specifications may not require a complete hood exhaust ventilation system. This document provides guidance in evaluating the cooking appliance and such evaluation is standardized so that one jurisdiction making an assessment is considered reasonable assurance for applicability to any Kitsap County jurisdiction.

The table below lists cooking appliances and the recommended hood to be used.

Equipment		# w/out Hood	Hood Type
Steam Table/Chaffing dish			None
Broiler / Charbroiler regardless of fuel source or direction applied)			I
Cheese Melter/Salamander		1	II
Chinese Range (wok)			I
Coffee Urn or Brewer			None
Crepe Maker/Waffle Iron – Portable – No Meats		3	II
Deep Fat Fryer			I
Hot Dog Warmer			None
Hot Plate			
A	Electric (one burner only) or Induction cooker - No grease laden vapor	2	II
B	Hot Plate – Grease laden vapor		I
Griddle/Grill			I
Kettle, Steam/Coffee			II
Kettle, Candy		1	II
Kettle Corn			I
Oven – Exhaust ventilation determinations for ovens should be based on the primary factors of heat (above or below 250˚ F) and whether or not more than minimal amounts of grease vapors will be produced.			
A	Maximum temperature 250˚ F thermostatically controlled		None
B	Greater than 250˚ F without grease vapor generation (ex. Enclosed baking, roasting, rotisserie)		II
C	Greater than 250˚ F with grease vapor generation (ex. Open-conveyor, roasting, rotisserie) i.e. Pizza Oven		I
D	Microwave (only)		None
Popcorn Popper			
A	Two gallons or less hopper capacity		None
B	Greater than 2 gallons hopper capacity with grease vapor generation		I

Equipment		# w/out Hood	Hood Type
Pressure Fryer			I
Range			I
Roll Warmer			None
Rotisserie – Open			I
Skillet (tilting or braising)			I
Steam Cooker			II
Toasters			
A	Large production	2	II
B	Small		None
Clam Shell Grill/Panini – for heating non-grease producing foods (tortillas, pastries, rolls, sandwiches from precooked meats and cheeses). *A unit with dual grills is counted as two appliances.		2	II
Rethermalizer (max temperature of 250˚ F)			None
Rice Cookers (electric)			None

Notes:

1. If Type I Hood is required, a fire suppression system must be installed.
2. All equipment shall be operated and maintained in accordance with manufacturer's specifications.
3. UL listed cooking equipment with a ventless system and/or self contained fire extinguishing systems shall be approved case by case.