

Smacna Kitchen Ventilation System Guidelines

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A basic reference guide to industry-accepted practices for fabrication and installation of commercial kitchen ventilation systems and custom-built food preparation equipment. Assists the designer, contractor and code officials in understanding the complexities of designing, installing, construction and balancing both the exhaust and make-up air systems required in commercial kitchen ventilation.

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3.3 Ventilation And Air Exhaust Systems The ventilation and air exhaust systems in a food shop, including the kitchen, shall be designed and operated in accordance to the requirements set out here: (e) There shall be regular cleaning and maintenance of the exhausts.

The installing contractor for the Kitchen Ventilation System is responsible for verifying field measurements of the constructed kitchen ... (by others) per SMACNA guidelines. Complete all electrical wiring based on installation wiring diagram provided ... the system before it is introduced into kitchen space, or in the hood.

Kitchen Effluent - What Is It? • Kitchen Effluent – is the by-product of commercial cooking processes that must be captured, contained, and removed from the space by the kitchen ventilation system. • Kitchen Effluent – consists of heat and contaminants – very small grease particles – grease vapor (just like humidity in the air ...

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3.3 Ventilation And Air Exhaust Systems The ventilation and air exhaust systems in a food shop, including the kitchen, shall be designed and operated in accordance to the requirements set out here: (e) There shall be regular cleaning and maintenance of the exhausts.

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(a) Where air conditioning system is provided in lieu of mechanical ventilation system during emergency, all the requirements specified in this Code for the mechanical ventilation system shall apply to the air conditioning system. (b) Ducts for air conditioning and mechanical ventilation systems shall be constructed in compliance with the

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