



City of Kingman

DEVELOPMENT SERVICES---BUILDING DEPARTMENT
201 NORTH FOURTH STREET • KINGMAN • ARIZONA • 86401

Medium-duty Cooking Appliance Policy

The 2006 International Mechanical Code requires type I Hoods as follows:

IMC 507.2.1 Type I hoods.

Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges.

The IMC 507.2.1 Commentary states:

Cooking appliances installed in cafeterias, restaurants, dormitory kitchens, hotels, motels, schools and institutional occupancies are examples of appliances that typically require Type I exhaust hood systems. Some examples of commercial cooking appliances that require a commercial kitchen exhaust system are: deep fryers, griddles (flat or grooved), tilting skillets or woks, braising and frying pans, char broilers, salamander and upright broilers, infrared broilers, open burner stoves and ranges and barbecue equipment.

Unusual circumstances sometimes arise that may warrant a close evaluation of a cooking appliance or a cooking appliance installation before determining whether a Type I hood is required. For example, cooking appliances used in a way that does not produce significant amounts of grease-laden vapors or smoke may need to be equipped only with a Type II hood. The key issues in making such determinations are the frequency of use and the quantities of grease-laden vapor produced by the cooking appliance and the cooking operation. The following are examples of kitchens serving occupancies that, depending on the nature of the cooking and the code official's interpretation of this section, might require only a Type II hood for the cooking appliances: church assembly halls, child care facilities, office or factory lunch rooms, employee break rooms, police and fire stations, bed-and-breakfast lodgings, VFW and similar halls, domestic-type kitchens in institutional occupancies, and charity soup kitchens.

The code official should examine the frequency, duration and nature of cooking operations before determining whether a Type I or Type II or no hood is required for a particular cooking appliance or a cooking appliance installation. Bear in mind the primary purpose of Type I hood is to control a potential fire hazard associated with grease

Therefore, The COK Building Official and Fire Marshal will allow the use of medium-duty cooking appliances as defined in the 2009 International Mechanical Code, including an electric Panini type grill without automatically requiring a Type I or Type II hood.

At such time as the Building Inspector, Fire Inspector or County Environmental Health Inspector report in writing to the Building Official that excessive grease build-up, grease laden vapors, excessive condensate moisture or heat/fumes are observed in conjunction with the use of medium-duty cooking appliances, including a Panini Grill, the use of the appliance shall immediately cease until a Type I or Type II Hood is installed and approved for use by the Building Official.

Building Official

Fire Marshal

Oct. 8, 2009

As the Business License owner, I have read and understand the requirements to allow an appliance without the requirement for a Type I or II hood.

Print Name,

Sign Name

Date: