



Town of Clover
Development Services
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CODE INTERPRETATION

QUESTION

When is a Type I hood required over domestic cooking appliances in commercial buildings?

CODE REFERENCE: THE APPLICABLE CODES THAT GOVERN THE USE OF RANGE HOODS IN COMMERCIAL BUILDINGS ARE QUOTED BELOW

“IFC [M] 609.2 Where required. A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.”

“IMC 507.2 Where required. A Type I or Type II hood shall be installed at or above all commercial cooking appliances in accordance with Sections 507.2.1 and 507.2.2. Where any cooking appliance under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed.”

“2006 IMC 507.2.1 Type I hoods. Where cooking appliances produce grease or smoke such as occurs with griddles, fryers, boilers, ovens, ranges, and woks ranges.”

“IBC [F] 904.2.1 Commercial hood and duct systems. Each required commercial kitchen exhaust hood and duct system required by Section 609 of the *International Fire Code* or Chapter 5 of the *International Mechanical Code* to have a Type I hood shall be protected with an approved automatic fire-extinguishing system installed in accordance with this code.”

APPLICABLE CODE DEFINITIONS ARE QUOTED BELOW

[IMC] COMMERCIAL COOKING APPLIANCES. Appliances used in a commercial food service establishment for heating or cooking food and which produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers; upright broilers; griddles; broilers; steam-jacketed kettles; hot-top ranges; under-fired broilers (charbroilers); ovens; barbecues; rotisseries; and similar appliances. For the purpose of this definition, a food service establishment shall include any building or a portion thereof used for the preparation and serving of food.

INTREPRETATION

The decision about whether a Type I, Type II, or residential hood would be required is made on a case-by-case basis and the deciding factors are:

1. The type of appliance used (light duty, medium or heavy duty, extra-heavy duty, commercial grade, or residential-type appliances).
2. The frequency of use.
3. The type of cooking performed.
4. Will grease laden vapors be created?
5. Will the appliance will be used to prepare food for revenue generation?

If item 4 or 5 are “yes”, then a Type I hood would be required. Otherwise, Items 1, 2 and 3 would have to be considered and each case would be individually determined. However, the fact that the building itself is classified as commercial is not a factor. In general, whenever infrequent, residential-style cooking occurs using equipment listed for residential use, the type of hood could be either a Type II or the type listed for use in a residential dwelling. If a residential-type hood is allowed, it must meet and be installed according to the range manufacturer’s and hood manufacturer’s installation instructions.



Building Official / Town of Clover

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