

INTRODUCTION

A kitchen hood is not just a box. Every commercial kitchen requires ventilation, and in the past, the importance of a proper ventilating system has been overlooked. Today, designers, installers, and operators are recognizing the value in well designed commercial kitchen ventilation (CKV) systems. Emphasizing “system” because it is not just a box, it is an engineered system of exhaust hoods, ventilators, make-up air ventilators, grease removal apparatuses and more. Taking time to properly design a CKV system will increase the health and safety of the kitchen operators and increase the efficiency and energy savings for the owner.

This guide discusses many of the factors that must be analyzed when designing an efficient kitchen ventilation system. It offers a background in the basic theories of CKV design, product types with their application, necessary calculations with examples, troubleshooting, and more. This guide will assist in the development of a well-balanced and functional system.

Although this guide will aid in a successful design, it is important to keep in mind the variation in standards and codes which have been adopted. Each county may have slightly different requirements for the designer to meet. The local authority having jurisdiction (AHJ) should be consulted to ensure the final design meets the requirements set forth. See the design and code reference section on **pages 52 and 53** of the guide for a listing of common codes. If you would like to discuss any of the topics to further detail please contact Greenheck.

