



VILLAGE OF ALGONQUIN

COMMUNITY DEVELOPMENT

2200 Harnish Drive

Algonquin, IL 60102

Phone (847)658-2700 (option 3)

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COMMERCIAL KITCHEN EXHAUST PLAN REVIEW

The following codes are adopted in the Village of Algonquin for commercial construction:

2006 International Building Code (IBC)
2002 National Electrical Code (NEC)
2014 Illinois Plumbing Code (ILPC)
2006 International Mechanical Code (IMC)
2006 International Fuel Gas Code (IFGC)
2015 Illinois Energy Conservation Code (ILECC)
2006 International Fire Code (IFC)
1997 Illinois Accessibility Code (ILAC)
Village of Algonquin Building Code Amendments Chapter 23

PLAN COVER SHEET

Plan cover sheets shall contain the following information:

- Project shall be identified.
- Project address shall be shown.
- Name of the space or business name.
- For multi-tenant buildings, a key plan showing the location of the space(s).
- The Professional Design Firm(s) shall be identified.
- The principal design professional(s) for each Professional Design Firm shall be identified.
- All applicable codes utilized on the project shall be listed.
- Index of all drawings shall be included.
- Seal(s) and signatures(s) of responsible design professional(s) and indication as to which of the indexed drawings the seal applies, the expiration date of the license, and registration number of the Professional Design Firm shall be affixed.



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COMMERCIAL KITCHEN EXHAUST PLAN REVIEW SUBMITTAL REQUIREMENTS

In order to perform a thorough commercial kitchen exhaust system plan review, a minimum of four copies of the following specifications, shop drawings and details shall be submitted to the Village along with a completed Village permit application:

- Complete signed and wet-sealed plans and specifications designed in accordance with the 2006 International Mechanical Code with Village of Algonquin amendments (see Municipal Code Chapter 23.09). Design professionals shall be currently licensed in the State of Illinois.
- Plans shall be drawn to an architect's scale (i.e. $\frac{1}{4}'' = 1'$, $\frac{1}{8}'' = 1'$).
- Plans shall be drawn on the following size paper: 18" x 24", 24" x 36", or 30" x 42". All plan sheets shall be the same size.
- Complete Type I and Type II exhaust hood and duct equipment details including hood and fan drawings, duct construction details, sections, velocity calculations and clearances to combustibles.
- Factory built hood information must include: hood type, model name and number, and equipment schedule, exhaust and make up air in CFM, type and surface area of grease filters, test information showing compliance to UL710 or UL197 and hood dimensions and gauge.
- Structural calculations for the roof loading of all new and existing rooftop supported equipment and/or equipment hung from below. All required structural modification details shall be drawn on the plans.
- Listing and labeling criteria of all mechanical equipment.
- Plans and details of equipment providing make up air.
- Material and equipment specifications and catalog cut sheets, with the appropriate item(s) highlighted. All listed materials used shall be verified that they are installed in accordance with their listing.
- Type of cooking equipment should be clearly identified on the plans along with sizes and distances underneath hood/s.
- Specific information and manufacturers listing shall be provided for all hoods calculated for other than code requirements.
- Complete calculations shall be shown for both the CFM and FPM used in sizing the exhaust duct and fan.
- A roof plan showing the exhaust fans and all equipment within a 15-foot radius including outside air intakes.
- Construction of ducts, including support and sheet metal thickness.
- Clean out locations and details.
- Duct insulation materials if used.
- Plan, elevation and section views of hood, exhaust fan, ductwork and termination to the outside.
- Duct penetration through fire resistance rated assembly locations and details including shafts and dampers.
- Solid fuel burning appliance details.
- Exhaust ventilation shall remain on and any make up air into the hood shall shut down upon activation of the fire suppression system.
- Fire suppression systems require separate submittal and permit.



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