



HOOD SYSTEMS

A commercial hood system is the single most important component to consider when planning a commercial foodservice kitchen.

Exhaust hood systems remove grease laden vapors, steam, and heat from the kitchen and replenish the environment with tempered fresh air. Whether for new construction or an existing building, hood ventilation systems require careful planning and design to meet state and local codes.

A properly installed and functioning hood system is essential for both the comfort and safety of your staff and guests.

There are many things to consider when designing a hood system, in particular for existing buildings.

- How and where will the hood system be ducted to the exterior of the building?
- Are there adjacent commercial buildings that could limit the location of the hood exhaust?
- Are there adjoining residential spaces that limit duct routing?
- How high is the ceiling in the anticipated location of the hood?
- Are there landlord restrictions for odor control?



Design and installation of a commercial hood ventilation system by Dine Company is complete and accurate. Design may include field measurements, integrated AutoCAD or Revit drawings with architect or contractor construction documents, interior duct and exterior exhaust fan placement. Installation may include permitting, delivery of hood systems, hanging of hood(s), installation of duct work, fire wrapping (if necessary), setting curbs for fan and makeup air, setting fans and makeup air and final inspections.

For more information about Dine Company's hood system design capabilities and portfolio, go to www.dinecompany.com or contact a project professional at 502-637-3232.