the fan on its hinge. The ductwork shall extend not less than 18 inches (457 mm) above the roof surface.

506.5.4 Clearances. Exhaust *equipment* serving a Type I hood shall have a *clearance* to combustible construction of not less than 18 inches (457 mm).

Exception: Factory-built exhaust *equipment* installed in accordance with Section 304.1 and *listed* for a lesser *clearance*.

506.5.5 Termination location. The outlet of exhaust *equipment* serving Type I hoods shall be in accordance with Section 506.3.13.

Exception: The minimum horizontal distance between vertical discharge fans and parapet-type building structures shall be 2 feet (610 mm) provided that such structures are not higher than the top of the fan discharge opening.

SECTION 507
COMMERCIAL KITCHEN HOODS

507.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of this section. Hoods shall be Type I or II and shall be designed to capture and confine cooking vapors and residues. A Type I or Type II hood shall be installed at or above all *commercial cooking appliances* in accordance with Sections 507.2 and 507.3. 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. Where a Type I hood is installed, the installation of the entire system, including the hood, ducts, exhaust equipment and makeup air system shall comply with the requirements of Sections 506, 507, 508 and 509.

Exceptions:

1. Factory-built commercial exhaust hoods that are listed and labeled in accordance with UL 710, and installed in accordance with Section 304.1, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5.
2. Factory-built commercial cooking recirculating systems that are listed and labeled in accordance with UL 710B, and installed in accordance with Section 304.1, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5. Spaces in which such systems are located shall be considered to be kitchens and shall be ventilated in accordance with Table 403.3.1.1. For the purpose of determining the floor area required to be ventilated, each individual *appliance* shall be considered as occupying not less than 100 square feet (9.3 m^2).
3. Where cooking appliances are equipped with integral down-draft exhaust systems and such appliances and exhaust systems are listed and labeled for the application in accordance with NFPA 96, a hood shall not be required at or above them.

507.1.1 Operation. Commercial kitchen exhaust hood systems shall operate during the cooking operation. The hood exhaust rate shall comply with the listing of the hood or shall comply with Section 507.5. The exhaust fan serving a Type I hood shall have automatic controls that will activate the fan when any appliance that requires such Type I Hood is turned on, or a means of interlock shall be provided that will prevent operation of such appliances when the exhaust fan is not turned on. Where one or more temperature or radiant energy sensors are used to activate a Type I hood exhaust fan, the fan shall activate not more than 15 minutes after the first appliance served by that hood has been turned on. A method of interlock between an exhaust hood system and appliances equipped with standing pilot burners shall not cause the pilot burners to be extinguished. A method of interlock between an exhaust hood system and cooking appliances shall not involve or depend upon any component of a fire-extinguishing system.

The net exhaust volumes for hoods shall be permitted to be reduced during part-load cooking conditions, where engineered or *listed* multispeed or variable speed controls automatically operate the exhaust system to maintain capture and removal of cooking effluents as required by this section. Reduced volumes shall not be below that required to maintain capture and removal of effluents from the idle cooking appliances that are operating in a standby mode.

507.1.1.1 Multiple hoods utilizing a single exhaust system. Where heat or radiant energy sensors are utilized in hood systems consisting of multiple hoods served by a single exhaust system, such sensors shall be provided in each hood. Sensors shall be capable of being accessed from the hood outlet or from a cleanout location.

507.1.2 Domestic cooking appliances used for commercial purposes. Domestic cooking appliances utilized for commercial purposes shall be provided with Type I or Type II hoods as required for the type of appliances and processes in accordance with Sections 507.2 and 507.3. Domestic cooking appliances utilized for domestic purposes shall comply with Section 505.

507.1.3 Fuel-burning appliances. Where vented fuel-burning appliances are located in the same room or space as the hood, provisions shall be made to prevent the hood system from interfering with normal operation of the *appliance* vents.

507.1.4 Cleaning. A hood shall be designed to provide for thorough cleaning of the entire hood.

507.1.5 Exhaust outlets. Exhaust outlets located within the hood shall be located so as to optimize the capture of particulate matter. Each outlet shall serve not more than a 12-foot (3658 mm) section of hood.

507.2 Type I hoods. Type I hoods shall be installed where cooking *appliances* produce grease or smoke as a result of the cooking process. Type I hoods shall be installed over