



Commercial Grease Hood Performance Test

This performance test complies with section 507.6 of the FBC Sixth Edition (2017)

Address: _____

Project or Permit Number: _____

Company Performing Test: _____

Hood Number (if more than one hood): _____ Number of Exposed Sides: _____

Hood Area in Square Feet: _____

Hood Design Based on Appliance Type (check one):

- Solid Fuel Burning (solid fuel burning, grease-burning char broilers, etc.)
- High Temperature (deep fat fryers, etc.)
- Medium Temperature (rotisseries, grills, range, etc.)
- Low Temperature (roasters, roasting ovens, pizza ovens, etc.)

H-1

H-2

Designed Discharge CFM's _____

Actual Discharge CFM's _____

Air Velocity FPM _____

The capture and containment test has been conducted, visually verified, and complies with section 507.6.1 of the FBC Sixth Edition (2017) Mechanical Code.

Signature: _____

Date: _____

License Number: _____