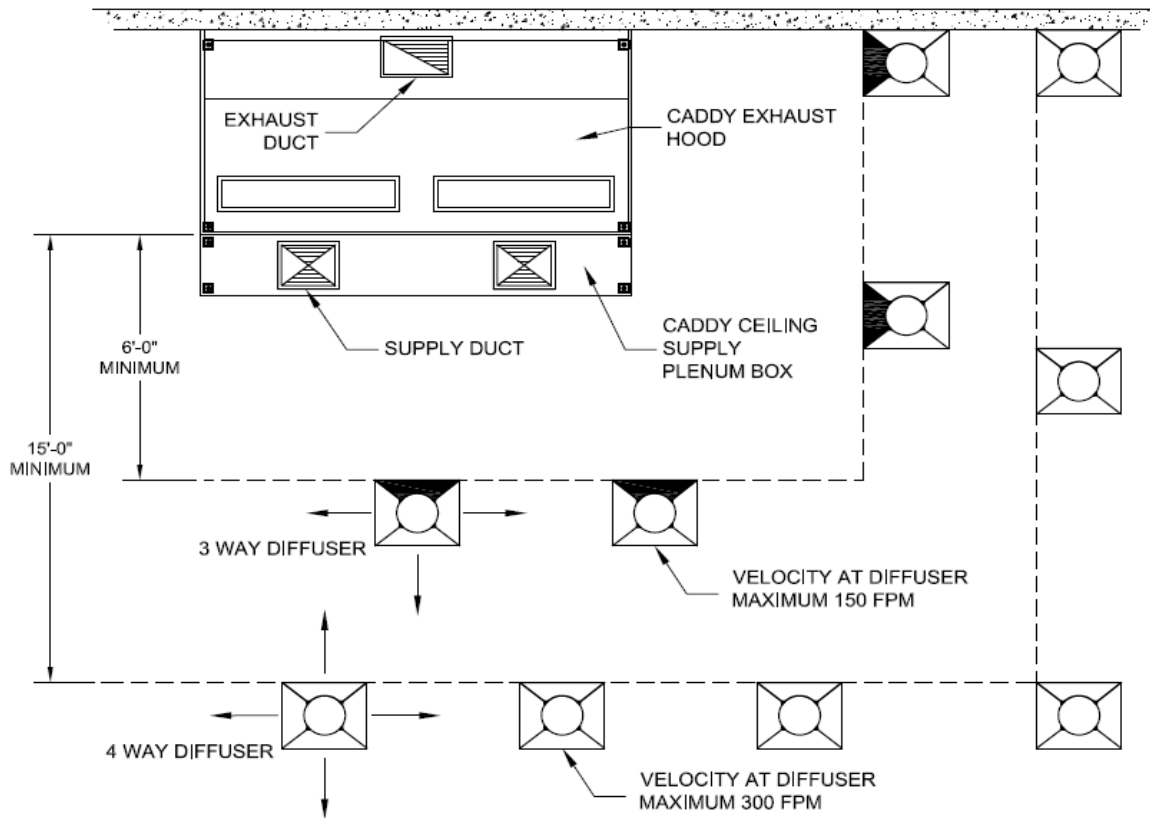


KITCHEN VENTILATION REPORT



Ceiling Grille diffusers & Air Distribution Around Hood Systems

Drafts around the perimeter of the hood can cause smoke roll-out and heat gain to the kitchen. On low air volume hood systems air drafts from ceiling grille placement can be a major problem on any project.

If ceiling grilles are placed too close to a hood edge or blow directly at a hood the air flow from the grilles can cause air currents that draw heat and/or smoke away from the lower edges out into the kitchen work space.

This problem can normally be avoided by positioning ceiling grilles a minimum of 6 feet from the hood and installing 3 way diffusers that direct air away from the edge of the hood system.

