



NEW YORK STATE DEPARTMENT OF STATE

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Facsimile Transmission Sheet

DATE: February 8, 2006
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NOTE: Requirements for a Type II hood

This is in response to your question regarding whether the requirements for a Type II hood apply to table top cooking equipment such as a sandwich grill and a rice cooker. **YES.** *Mechanical Code of New York State (MCNYS) section 202 and Fire Code of New York State (FCNYS) section 602.1* define the term "commercial food heat-processing appliances" as

Appliances used in a **food-processing establishment** for **heat-processing** food or utensils, and which produce grease, vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers; upright broilers; griddles; broilers; fry grills; steam-jacketed kettles; hot-top ranges; charbroilers; ovens; barbecues; rotisseries; and similar appliances. For the purpose of this definition, a food-processing establishment shall include any building or a portion thereof used for the **processing** of food.

The term "commercial" is applicable to any facility which is not "domestic," meaning domestic cooking facilities are permitted in residential dwelling units only in accordance with MCNYS section 505. MCNYS section 507.2.1 states:

A Type I hood shall be installed at or above all commercial food heat-processing appliances that produce grease vapors or smoke. A Type I or Type II hood shall be installed at or above all commercial **food heat-processing appliances** that produce fumes, steam, odor or heat.

Therefore, a type II hood is required to clean the air in the space where food heat-processing appliances are used. Additionally, MCNYS section 507.2.2 states:

Domestic cooking appliances utilized for commercial purposes shall be provided with Type I or II hoods as required for the type of appliances and processes in accordance with section 507.2 and section 507.2.1.

Steam tables and slow cookers used only keep food **warm** are not required to have a Type II hood.

Number of sheets (including cover sheet) 1
 If there is a problem or question, call (518) 474-4073

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