

Regulations PS 49.0 – Kitchen Hood requirements

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Regulation PS-49.0: Kitchen Hood requirements

49.1 Aim/Scope

This regulation shall refer to all domestic and commercial kitchen facilities for having safe and comfort kitchen in Restaurants, Labour Camps, Accommodations, Hotels, Malls and Residential Buildings in Dubai Word Jurisdiction. HVAC designs, ASHARE Standards shall be considered during execution of such facilities.

49.2 Introduction

An effective commercial kitchen ventilation system requires proper air balance.

The design, installation, maintenance involved in all kitchen facilities respectively cooking appliances/ hood systems named light, medium, heavy and extra heavy duty shall be selected by calculating thermal plume, grease, smoke, odors, steam that are produced while cooking.

49.3 Construction

- a) Sizing the hood should be based on the size of cooking range and vent out fan capacity shall meet HVI CFM rates.
- b) Normal char coal filter hood systems are acceptable in residential buildings apartment kitchens only.
- c) Wet chemical fire suppression system must be installed in all commercial kitchen and necessary approvals must be taken from Trakhees – EHS departments.
- d) A safely mounted hood from cook top and proper ducting shall be done in high rise buildings, commercial area and venting shall be done on attic.
- e) Proper propulsion by having pull air propellers shall be fixed in required intervals in vertical and horizontal ducting as per HVAC design requirements. Cut outs in fan area / dampers area shall be provided for regular maintenance and cleaning.



49.4 Guidelines

- a) Fuel supply shut off switch, manual pull station must be in the visible location (near exit).
- b) Class K fire extinguishers must be placed in dedicated fire point and all the personnel should be trained in classroom as well as practical training.
- c) NFPA life safety code 101 shall be followed for personnel and code 96 shall be applicable for kitchen hood systems.

Prior to commissioning necessary approvals must be taken from EHS, Fire and Food & Hygiene departments respectively as per the applicable procedure available on www.pcfc.ae.