**TYPE I HOODS – FINISHING OVENS**

**Code:** 2012 North Carolina Mechanical Code  
**Date:** June 13, 2012  
**Section:** 507.2.1  

**Question:**  
Do electric counter-top conveyor finishing ovens for pizza and other similar products require a hood, and if so, what type?  

**Answer:**  
NCMC 507.2.1 requires a Type I hood over light-duty cooking appliances and medium-duty cooking appliances that produce grease or smoke. Therefore, if smoke or grease from animal or plant oils is produced during cooking with this appliance, a Type I hood is required.  

However, if a third-party testing agency accredited by NC Building Code Council demonstrated that the emissions are below the levels identified in NFPA 96 2011 4.1.1.1,(reprinted below), and it is used only for food products that were tested by the test agency, either a Type I hood or the requirements of NCMC 2012 507.2.2 can be used.  

The level of smoke or grease produced is dependent on the food being processed. If the appliance meets or exceeds the ANSI/UL 197 standard for reduced emissions, and is installed without a Type I hood, the finishing oven shall be provided with a permanent placard explaining the food product(s) that the permit was issued for. A change in food product may require a change in hood requirements.  

**References:**  
NFPA 96 2011  
4.1.1.1* Cooking equipment that has been listed in accordance with ANSI/UL 197 or an equivalent standard for reduced emissions shall not be required to be provided with an exhaust system.  

4.1.1.2 The listing evaluation of cooking equipment covered by 4.1.1.1 shall demonstrate that the grease discharge at the exhaust duct of a test hood placed over the appliance shall not exceed 5 mg/m$^3$, when operated with a total airflow of 500 cfm.  

**Keywords:**  
Medium duty cooking appliance, countertop conveyor oven  

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