



**BSR/ASHRAE Addendum c to  
ANSI/ASHRAE Standard 154-2016**

**Public Review Draft**

# **Proposed Addendum c to Standard 154-2016, Ventilation for Commercial Cooking Operations**

**First Public Review (May 2020)  
(Draft shows Proposed Changes to Current Standard)**

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**(This foreword is not part of this standard. It is merely informative and does not contain requirements necessary for conformance to the standard. It has not been processed according to the ANSI requirements for a standard and may contain material that has not been subject to public review or a consensus process. Unresolved objectors on informative material are not offered the right to appeal at ASHRAE or ANSI.)**

## FOREWORD

This addendum adds an exception under Section 4.2.2.

**Rationale:** Since an exception is not listed for type II hoods, some AHJ's have interpreted that a Type II hood is required for cooking appliances that are verified to produce less than  $3.1 \times 10^{-7}$  lb./ft<sup>3</sup> of grease (when measured at 500 cfm exhaust airflow).

**[Note to Reviewers: This addendum makes proposed changes to the current standard. These changes are indicated in the text by underlining (for additions) and ~~striketrough~~ (for deletions) except where the reviewer instructions specifically describe some other means of showing the changes. Only these changes to the current standard are open for review and comment at this time. Additional material is provided for context only and is not open for comment except as it relates to the proposed changes.]**

Change Section 4.2.2 as follows:

**4.2.2** Type II hoods shall be installed in accordance with the overhangs shown in Table 3 and the net exhaust airflow rates shown in Table 4, based on the maximum appliance duty level shown in Table 2 for the appliances underneath the hood. Type II hoods may also be installed where cooking or dishwashing appliances produce heat, steam, or products of combustion. ~~and do not produce grease in excess of  $3.1 \times 10^{-7}$  lb/ft<sup>3</sup> ( $5 \text{ mg/m}^3$ ) when measured at an exhaust airflow of 500 cfm (236 L/s).~~

### **Exception:**

Cooking appliances listed in Table 2 or where an approved testing agency provides documentation or certifies that the appliance produces less than  $3.1 \times 10^{-7}$  lb./ft<sup>3</sup> ( $5 \text{ mg/m}^3$ ) of grease (when measured at 500 cfm exhaust airflow), and the additional heat and moisture loads generated by such appliances is accounted for in the sensible and latent loads for the HVAC system.

**Informative Note:** The  $3.1 \times 10^{-7}$  lb/ft<sup>3</sup> ( $5 \text{ mg/m}^3$ ) grease concentration when measured at 500 cfm (236 L/s) of exhaust air is equivalent to  $9.3 \times 10^{-3}$  lb/h ( $4.21 \times 10^{-3}$  kg/h) of grease generated by the cooking process.