JOINT FOREWORD

This first edition of SMACNA Kitchen Ventilation Systems and Food Service Equipment Fabrication and Installation Guidelines (Sections I & II) is intended to provide basic reference guidelines as to industry accepted practices for fabrication and installation of kitchen ventilation systems and custom built food preparation, and serving equipment commonly used in non-domestic food facilities.

Section I on Kitchen Ventilation Systems presents information and drawings primarily to illustrate the elements of construction and installation of commercial kitchen ventilation systems. This guide will assist the designer, contractor and code official to understand the complexities of designing, installing, constructing, and balancing both the exhaust and the make-up air systems required in commercial kitchen ventilation.

Section II on Food Service Equipment Fabrication covers custom built food service equipment for specifiers, contractors, regulatory officials, and users of commercial food service facilities with practical guidelines for designing, fabricating, evaluating, and purchasing quality products.

The details shown depict minimum standards for fabricating and installing equipment that should provide owners with years of trouble free usage. The tools and techniques for fabrication are readily available in most sheet metal shops. The recommendations given herein were developed after reviewing the current policy of applicable independent accreditation agencies, reviewing representative model code requirements, and polling the industry experience of participating fabricators who are in various markets across the country.

These recommendations are not intended to assure compliance with the regulations of local public safety or sanitary officials or to prohibit usage of materials or methods that exceed these minimum requirements when such use would improve the integrity or adaptability of any particular equipment item.

SHEET METAL AND AIR CONDITIONING CONTRACTORS’ NATIONAL ASSOCIATION, INC.