



THE LANCASTER COUNTY CODE (LANCODE) CHAPTER OF THE ICC PRESENTS

Kitchen Hood Systems

The design and installation of commercial kitchen ventilation systems is complex. The system design and integration into the overall building involves operation, performance, kitchen comfort, energy considerations, as well as initial and operating costs. Proper installation, maintenance, and inspection of these systems are critical to ensure compliance with the current codes, standards and a safe operation. The presentation will focus on the International Mechanical Code (IMC), use of Listed hoods and exhaust system components, fire suppression, and system inspections and maintenance.

AGENDA

February 29, 2012

Registration: 7:00 am – 8:00 am

Program: 8:00 am – 12 Noon

LOCATION

Manheim Township Municipal Building

1840 Municipal Drive

Lancaster, PA 17601

UCC Continuing Education Units (4) are provided

Registration: Please return your response by e-mail to randy.m@weknowcodes.com or by fax to 866-733-1654 no later than February 27, 2012. This seminar is offered at no charge to attendees.

Guest Speaker, Mike Morgan

Mr. Morgan has eighteen years of experience in the foodservice equipment industry, primarily with Sales, Marketing and Product Management of Commercial Kitchen Ventilation Systems. Mike holds a Bachelor’s Degree in Industrial Engineering from Trenton State College. Prior to joining CaptiveAire, Mike was involved with product development and marketing of a new multi-stage grease filtration technology for kitchen hoods. He is an active member of ASHRAE TC 5.10, Technical Committee for commercial kitchen ventilation systems, and is involved with the latest industry research, laboratory testing, and standards development.

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Name: _____ Company: _____

Street Address: _____

City: _____ State: _____ Zip: _____

Phone Number: _____ E-mail Address: _____