

March 2, 2022

Routt County Regional Building Dept.
P.O. Box 773435
Steamboat Springs, CO 80477

Attn: Todd Carr, Building Official
Ted Allen, Assistant Building Official.

RE: Permit Application PRAD220010
Steamboat Lake Outpost
60880 CR 129 Unit A
Routt County, CO

**Reviewed for
Code Compliance**

03/03/2022

Dear Todd, Ted,

This is a letter of response to your comments regarding the above referenced permit application.

The existing pizza oven is a Bakers Pride double stack oven, Model No. Y600; S/N 47586, LP Gas input - 120,000 BTU total. Oven footprint is 43"X77". The oven is vented with a 6" diameter B-Vent for the products of combustion. The space also has a 1200 CFM exhaust fan and vent opening over the pizza oven. Since the pizza oven and venting are existing, the restaurant is allowed to continue using the pizza oven as it is currently installed.

Input from the head chef stated the he will pre-heat the oven to 425 F or 450 F then turn it down to 350 F for cooking pizza. This would classify the oven as a Low Heat device with flue temperatures less than 1000 F. All meats used on pizza products shall be pre-cooked.

I had discussed with the owners, the option of installing a Type II exhaust hood over the pizza oven and installing a new 1500 cfm exhaust fan thereby eliminating the 4" B-Vent and the ineffective exhaust vent over the pizza oven. It is noted that the 2018 IMC classifies a pizza oven as a Medium-Duty Cooking appliance.

Since this pizza oven is in fact, existing, and only cooks pizza using pre-cooked meats, we are requesting a code modification to IMC Sect. 507.2 to use a Type II hood over the pizza oven but use a round multi-layer grease duct system, Metal-Fab 3G round duct from the hood to the exterior of the building. The work of exchanging the use of the B-Vent for a new Type II exhaust hood and coupled with grease duct meets an Alteration Level 1 per the IEBC and this exchange.

The facts are that in a IEBC Level 1 alteration, which is not creating a system that is less safe than the existing pizza ventilation system. The reasoning is the installation of the hood allows for greater heat and POC exhaust with a increased exhaust rate while diluting the exhaust air with the revised make-up air and the use of new 3G Grease Duct.

If you have any questions, please contact us.

Sincerely,

J. Steg
James Stegmaier, P.E.



03-02-22