

Problem: Exhaust fan is not operating or is not operating at design levels.

Is the fan receiving power?	Replace fuses, reset circuit breakers, check disconnect.
Is the belt loose or broken?	Replace or tighten belt.
Is the fan moving in correct direction?	Have the electrician correctly wire the fan.
Is the make-up air operating?	Problems with make-up air may interfere with the exhaust fan check the manufacturers installation manual.
Does the airflow need to be increased?	Adjust or replace pulleys to increase fan RPM, install a larger motor.
Does the fan vibrate?	Clean the fan wheel/blade, replace fan wheel if damaged, check for loose bolts, check for broken or damaged components, check for rags and other foreign objects.

Problem: Hood is full of smoke. There is smoke coming out of the edged of the hood

Is the fan operating at design levels?	See exhaust fan troubleshooting section.
Is the fan correctly sized?	Refer to test and balance report, design specifications and fan curves; have an electrician check the motor amperage; try removing the filter temporarily to see if capture improves. (Make sure to replace filter to prevent risk of fir!); switch to different filters with lower static pressure.
Are the filters in good condition?	Clean filters, replace damaged filters, properly position filters.
Is there sufficient make-up air? (Kitchen should be in a slight negative but not excessive. Check to see if there is a strong draft through an open door).	Check make-up air unit, increase make-up air, make-up air should be evenly distributed throughout the kitchen.
Does the current cooking equipment match the original design?	Adjust or replace fan to match the cooking equipment load.
Are there multiple hoods on one fan?	One hood may be over exhausting and the other hood not drawing enough. Restrict second hood to help problem hood.
Are there closed dampers in the duct?	Open dampers.
Is the ductwork complex or too small?	Change to a higher static fan, modify the ductwork.
Is the ductwork obstructed?	Clear obstruction.
Is this a short circuit hood?	Turn off or reduce the amount of air supplied to short circuit.

Problem: Smoke blow away before reaching the bottom of the hood.

Are there cooling fans directed at the hood or cooking equipment?	Turn off or redirect fans.
Are there ceiling diffusers directing air at the hood?	Move diffusers to more neutral area or replace with a diffuser that directs air away from the hood.
Are there open windows or doors?	Close windows and doors.
Are there cross draft or other drafts in the kitchen?	Find source of the draft and eliminate, add side skirts to hood (test with cardboard – use stainless for permanent side skirt); increase the amount of overhang on the spillage side; add a 6 in. lip around the base of the hood (test with cardboard – use stainless for permanent side skirts); make-up air should be spread out evenly through the kitchen.
Is the hood near a main walkway?	Add side skirts to hood (test with cardboard first); increase the amount of overhang on spillage side.

Problem: Smoke blows away before reaching the bottom of the hood.

Are there pass-thru windows near the hood?	Adjust amount and locations of make-up air to eliminate drafts through the pass-thru windows?
Is this an air curtain hood?	Turn off or reduce the amount of make-up air.
Is the make-up air part of the hood or an attached plenum?	Try turning off or reducing the amount of make-up air; block off portions of the supply to direct air away from the problem area (test with cardboard).

Problem: Pilot lights are being blown out or cooking equipment is being cooled by make-up air.

Are there drafts from make-up air?	Try turning off or reducing the amount of make-up air; block off portions of the supply to direct air away from the problem area (test with cardboard first); remove any obstructions in front of supply that direct air toward cooking equipment.
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Problem: Cold air can be felt by the cook at the hood.

Is this a short circuit hood?	Turn off or reduce the amount of air supplied to short circuit.
Is this an air curtain hood?	Turn off or reduce the amount of air supplied to the air curtain; heat the supply air.
Is the make-up air part of the hood or an attached plenum?	Try turning off or reducing the amount of make-up air; heat the supply air.

Problem: The kitchen gets hot.

Is the hood capturing?	Hood is not drawing enough air, see sections above on fan performance and hood capture.
Is this an air curtain hood?	Turn off or reduce the amount of air supplied to the air curtain.
Is the make-up air part of the hood or an attached plenum?	Try turning off or reducing the amount of make-up air; cool the supply air.

Problem: Cooking odors in the dining area.

Is the hood capturing?	Hood is not drawing enough air; see sections above on fan performance and hood capture.
Is there a draft through doors between the kitchen and dining area?	Decrease make-up air in the kitchen; increase exhaust air through hood.

Problem: Grease is running off the hood.

Is there grease on top of the hood?	Exhaust duct is not correctly welded.
Is the caulk missing or damaged?	Clean problem area and re-caulk.
Is the grease cup inserted properly?	Put grease cup back in place.

Problem: Hood is noisy.

Is the fan running in the correct direction?	See exhaust fan troubleshooting section.
Are the filters in place?	Replace missing filters.
Is the hood over exhausting?	Slow down fan (see exhaust fan troubleshooting section)