

Air Flow Data Chart

| Hood Style | Cooking Temperature Surface | Exhaust CFM | Supply CFM | Overhang | |
|-------------------------------|-----------------------------|-----------------------|-----------------------|----------|-------|
| | | Per Linear ft. (Min.) | Per Linear ft. (Max.) | Front | Sides |
| Wall Style | 450°F | 252 | 227 (90%) | 6" | 6" |
| | 600°F | 332 | 299 (90%) | 6" | 6" |
| | 700°F | 332 | 299 (90%) | 6" | 6" |
| 1-piece Island (V) Bank | 450°F | 441 | 397 (90%) | 12" | 12" |
| | 600°F | 581 | 523 (90%) | 12" | 12" |
| | 700°F | 581 | 523 (90%) | 12" | 12" |
| 2-piece Island (2 Wall hoods) | 450°F | 504 | 454 (90%) | 12" | 12" |
| | 600°F | 664 | 598 (90%) | 12" | 12" |
| | 700°F | 664 | 598 (90%) | 12" | 12" |

Cooking Surface Temperatures

450°F
600°F
700°F

Ovens, Steamers, Kettles, Open Burner Ranges, Griddles, Fryers
Gas and Electric Charbroilers, Woks
Charcoal Charbroilers, Mesquite Grills, Gas Conveyor Charbroilers, Wood Burning Appliances