

## Air Flow Data Chart

Hood Style	Cooking Temperature Surface	Exhaust CFM	Supply CFM	Overhang	
		Per Linear ft. (Min.)	Per Linear ft. (Max.)	Front	Sides
<b>EOLC</b>	450°F	200	180 (90%)	6"	6"
	600°F	375	337 (90%)		
	700°F	375	337 (90%)		

## Cooking Surface Temperatures

<b>450°F</b>	Ovens, Steamers, Kettles, Open Burner Ranges, Griddles, Fryers
<b>600°F</b>	Gas and Electric Charbroilers, Woks
<b>700°F</b>	Charcoal Charbroilers, Mesquite Grills, Gas Conveyor Charbroilers, Wood Burning Appliances