

Air Flow Data Chart

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

Cooking Surface Temperatures

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