



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	200	180 (90%)	6"	6"
	600°F	300	270 (90%)	6"	6"
	700°F	300	270 (90%)	6"	6"
1-piece Island (V) Bank	450°F	350	315 (90%)	12"	12"
	600°F	525	472 (90%)	12"	12"
	700°F	525	472 (90%)	12"	12"
2-piece Island (2 Wall hoods)	450°F	400	360 (90%)	12"	12"
	600°F	600	540 (90%)	12"	12"
	700°F	600	540 (90%)	12"	12"
Cooking Surface Temperatures					
450°F	Ovens, Steamers, Kettles, Open Burner Ranges, Griddles, Fryers Gas and Electric Charbroilers, Woks Charcoal Charbroilers, Mesquite Grills, Gas Conveyor Charbroilers, Wood Burning Appliances				
600°F					
700°F					