

HOOD

Ventilation calculations need to be confirmed by a local specialist mechanical ventilation consultant or contractor to make sure the system meets local codes.

MAX COOKING SURFACE TEMP °F	MINIMUM EXHAUST AIRFLOW (CFM/FT)*
400	275
600	275
700	300+

**Exhaust airflow is capable of being as low as listed above. Since charcoal will be giving off grease laden smoke, it is important to capture all the smoke by providing a larger amount of CFM for the capture of the smoke produced by these solid fuel appliances.*

MAX COOKING SURFACE TEMP °F	LENGHT (FT)**	WIDTH (IN)***
400	3 min / 16 max	39 min / 72 max
600	3 min / 16 max	39 min / 72 max
700	5 min / 16 max	39 min / 72 max

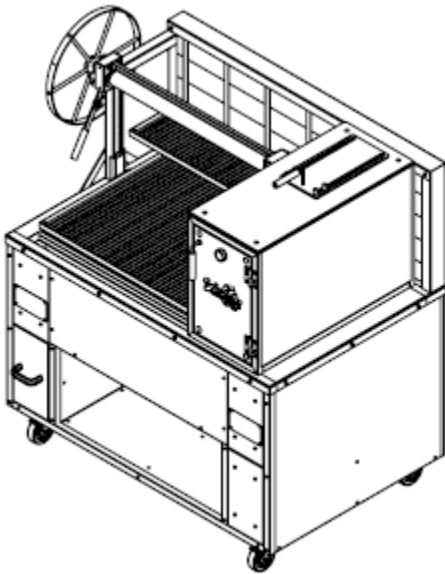
Note:

1. There needs to be a 6'' overhang on either side of the appliance being used for correct sizing of the hood system. Ex: char broiler is 36''. Hood length needs to be 42''.

2. Charcoal (solid fuel) appliances need to be hooded separate from any other appliances. Cannot mix gas and solid fuel appliances under same hood.

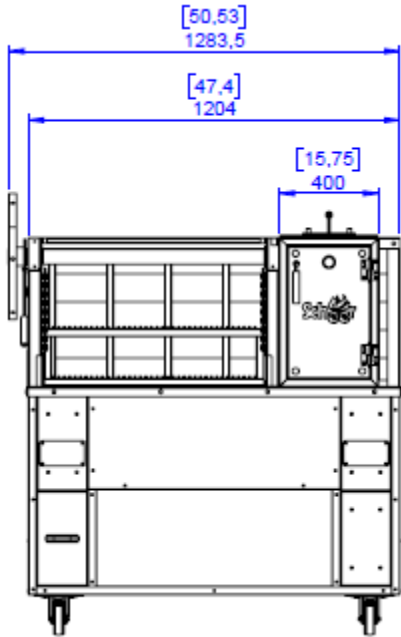
Exception, if the hood is up against a sidewall, disregard 6'' overhang where hood is on sidewall.

PERSPECTIVE VIEW

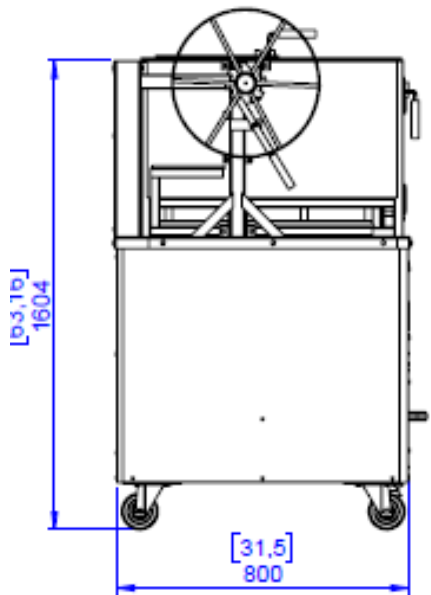




FRONT AND TOP VIEW



SIDE VIEW



FURTHER INFORMATION please contact Wildwood 323 255 6578