

## Appendix I

### EMISSION FACTORS FOR COMMERCIAL COOKING OPERATIONS

Apparatus	Food	PM (lb/1000 lb)	ROG (lb/1000 lb)
Under-fired broiler	25% fat hamburger	32.65	3.94
Under-fired broiler	whole chicken, butterflied	10.48	1.82
Under-fired broiler	Atlantic salmon filet	3.3	0.38
Under-fired broiler	New York steak	17.19	0.86
Chain-driven broiler without control	21% fat 1/4 lb hamburger	7.42	2.27
Chain-driven broiler with catalyst	21% fat 1/4 lb hamburger	1.29	0.32
Griddle (shell down)	24% fat hamburger	0.85	0.01
Griddle (shell up)	24% fat hamburger	5.08	0.07
Griddle (shell up)	sk-boneless chicken breast	BDL*	0.40
Griddle (shell up)	cod fillet	BDL	0.11
Deep-fat fryer	1/4" shoestring fries	BDL	0.21
Deep-fat fryer	3 oz. breaded chicken patties	BDL	0.12
Deep-fat fryer	4 oz. breaded cod filet	BDL	0.14

\*BDL - Below Detectable Level