



# CHINOOK VALUE VENTILATION

## EXHAUST W/SUPPLY PLENUM FILTER MODEL VDD-P

This exhaust canopy is tested to UL Standard #710 for use over 400, 600, and 700°F cooking surface temperatures. The perforated supply air plenum can be shipped attached to the hood, or shipped loose to accommodate on-site job specific requirements. The front supply air plenum can provide up to 80% make-up air. This hood is intended for use over all types of commercial cooking appliances. This model is recommended for all projects where energy consumption is a factor or when adequate make-up air is not available from the heating and cooling system.

**SHORT FORM SPEC:** The Avtec Model VDD-P is an exhaust only wall mount canopy with the addition of an external MUA plenum shipped loose. The VDD-P is tested to UL Standard #710 for lower air volumes than required by national codes. The VDD-P model is listed for use over 400, 600 and 700°F commercial cooking appliances. Suitable for wall or light or medium duty island mount installations.

### STANDARD FEATURES:

- #430 stainless steel construction on all exposed surfaces
- UL Listed baffle style aluminum grease filters
- UL Listed globe style light fixtures on 36" center lines
- 3" rear air space
- Concealed grease trough and removable grease cup(s)
- Fixed location hanger brackets
- Exhaust collar(s) installed
- Model PBB insulated ceiling mounted perforated supply plenum with collar(s) and balancing fire damper(s)
- Exhaust fan/cooking equipment interlock control

**SPECIFICATIONS:** Provide a single shell canopy constructed of stainless steel on all exposed surfaces and aluminized steel on all non-exposed surfaces. Canopy shall be constructed using the standing seam method for optimum strength. Canopy shall have all welded exterior joints and seams. Canopy construction shall conform to NFPA-96 standards. All exposed welds are to be ground smooth and polished to match the finish requirements. Canopy is to meet NSF standards for construction and listed standards for operation. Grease trough is to be concealed and sloped to removable grease cup(s). Canopy comes complete with UL Listed globe style incandescent light fixtures mounted on 36" center lines. Make-up air is introduced to the kitchen via a fully insulated ceiling mounted supply air plenum with stainless steel perforated discharge panels and with internal air diffusers to provide an even flow of air across the length of the hood. Make-up air collar(s) shall include air volume control/fire damper. UL Listed baffle style aluminum grease filters shall run the entire length of the canopy and be easily removable for cleaning.



PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



Model VDD-P shown

### OPTIONS/ACCESSORIES:

- All 300 series stainless steel construction
- EcoAzur Energy Management System
- UL Listed exhaust volume damper
- Pre-plumbed fire suppression
- Insulated 3" air space
- Stainless steel top enclosure
- Stainless wall panel
- Exhaust fan/cooking equipment interlock
- Recessed LED lights
- Switch Panel

### ADDITIONAL RESOURCES:

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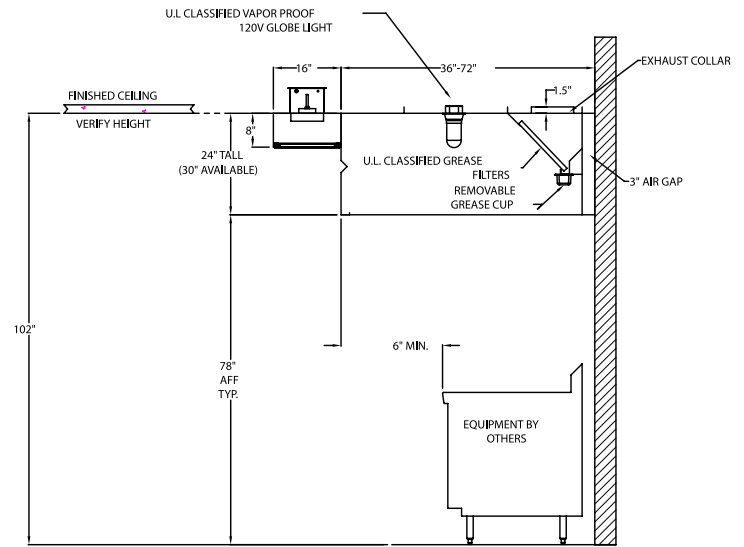
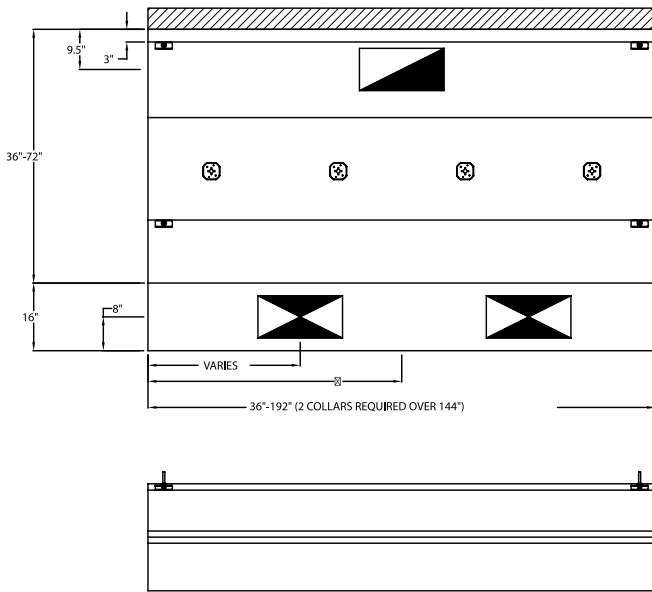
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**Chinook Value Ventilation**  
**PP SPEC 1032 RevH**

08/23



MAKEUP AIR DESIGNED AT 80% OF EXHAUST AS STANDARD REFERENCE CFM AMOUNT & ROUND UP TO NEAREST COLLAR SIZE. (2) COLLARS REQUIRED AFTER 96", (3) AFTER 156".

CFM SUPPLY	600	900	1200	1700	2200
COLLAR SIZE	10 x 10	10 x 16	10 x 20	10 x 30	10 x 40

Light Duty Temperature Cooking Equipment – 400°F (Light duty ranges, roasters, ovens, steamers, etc...)  
Medium Duty Temperature Cooking Equipment – 400-600°F (Above plus rotisseries, ranges, grills, fryers, etc...)  
Heavy Duty Temperature Cooking Equipment – 600°F (Above plus gas char-broilers, woks, upright broilers, etc...)  
Extra-Heavy Temperature Cooking Equipment – 700°F (Above plus solid fuel broilers or chain broilers)

LENGTH	400 DEGREE LIGHT DUTY COOKING EQUIPMENT EXHAUST CFM		400-600 DEGREE MEDIUM DUTY COOKING EQUIPMENT EXHAUST CFM		600 DEGREE HEAVY DUTY COOKING EQUIPMENT EXHAUST CFM		700 DEGREE EXTRA-HEAVY DUTY COOKING EQUIPMENT EXHAUST CFM	
	CFM @ .625 SP	DUCT COLLAR	CFM @ .75 SP	DUCT COLLAR	CFM @ 1.00 SP	DUCT COLLAR	CFM @ 1.25 SP	DUCT COLLAR
4'-0"	1000	(1) 8 x 12	1200	(1) 8 x 14	1400	(1) 8 x 16	2100	(1) 8 x 24
5'-0"	1250	(1) 8 x 14	1500	(1) 8 x 16	1750	(1) 8 x 20	2625	(1) 10 x 24
6'-0"	1500	(1) 8 x 16	1800	(1) 8 x 20	2100	(1) 8 x 24	3150	(1) 10 x 28
7'-0"	1750	(1) 8 x 20	2100	(1) 8 x 24	2450	(1) 8 x 28	3675	(1) 12 x 28
8'-0"	2000	(1) 8 x 22	2400	(1) 8 x 28	2800	(1) 10 x 24	4200	(1) 12 x 32
9'-0"	2250	(1) 8 x 26	2700	(1) 10 x 24	3150	(1) 10 x 28	4725	(1) 12 x 35
10'-0"	2500	(1) 8 x 28	3000	(1) 10 x 28	3500	(1) 12 x 26	5250	(2) 12 x 20
11'-0"	2750	(1) 10 x 24	3300	(1) 12 x 24	3850	(1) 12 x 30	5775	(2) 12 x 22
12'-0"	3000	(1) 10 x 28	3600	(1) 12 x 28	4200	(1) 12 x 32	6300	(2) 12 x 24
13'-0"	3250	(2) 8 x 18	3900	(2) 8 x 22	4550	(2) 12 x 17	6825	(2) 12 x 26
14'-0"	3500	(2) 8 x 20	4200	(2) 8 x 24	4900	(2) 12 x 18	7350	(2) 12 x 28
15'-0"	3750	(2) 8 x 21	4500	(2) 10 x 20	5250	(2) 12 x 20	7850	(2) 12 x 29
16'-0"	4000	(2) 8 x 23	4800	(2) 10 x 22	5600	(2) 12 x 21	8400	(2) 12 x 32

For custom solutions or specific cook line operation, please contact factory.