

TAKU PREMIER VENTILATION

EXHAUST ONLY FILTER MODEL AFWO

This exhaust only canopy is UL Listed over 400, 600, and 700°F commercial cooking appliances. This non compensating baffle grease filter style canopy is intended for use over all types of cooking appliances.

SHORT FORM SPEC: The Avtec Model AFWO is an exhaust only wall mount canopy. The AFWO is tested to UL Standard #710 for lower air volumes than required by national codes. The AFWO 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.



Certifications:

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

AIA NO:

SIS NO:

CSI SECTION:

11400

UMC

IMC

NFPA-96

STANDARD FEATURES:

- Non-magnetic stainless steel construction on all surfaces
- UL Listed incandescent globe style light fixtures mounted on 36" centerlines
- 3" Rear air space
- Full length concealed grease trough pitched to a removable grease cup
- Pre-drilled hanger brackets
- · UL Listed stainless steel grease filters

SPECIFICATIONS: Exhaust only Type I commercial kitchen ventilation canopy UL 710 Listed with or without a fire damper in the exhaust collar. Canopy is constructed of a minimum 18 gauge non-magnetic stainless steel on all surfaces. All exterior joints and seams shall be continuously welded liquid tight, ground smooth, and polished to match the finish requirements. Canopy ends shall be double side wall construction. Construction to conform to NFPA 96 standards and shall meet UL 710 standards for operation. Canopy is constructed using the standing seam method for optimum strength. Exhaust canopy shall be complete with UL Listed baffle style stainless steel removable grease filters run the full length of canopy. Grease trough is concealed within the hood and slopes to a removable grease cup located at the end of the canopy. Canopy comes complete with UL Listed globe style incandescent light fixtures mounted on 36" centers.

All 300 series stainless steel construction

EcoAzur Energy Management System

UL Listed exhaust volume damper

Pre-plumed fire suppression

Insultated 3" air space

Stainless steel top enclosure

Stainless wall panel

Exhaust fan/cooking equipment interlock

Recessed LED lights

Switch Panel

ADDITIONAL RESOURCES:

Request A Quote

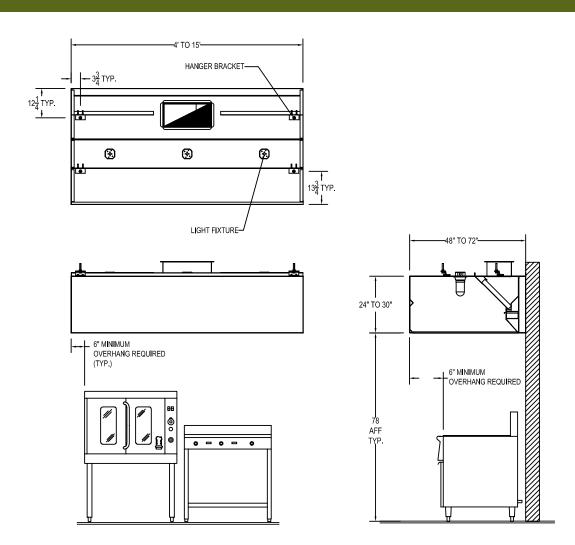
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Taku Premier Ventilation PP SPEC1018 RevG





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)

	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	
LENGTH	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.

