



# CHINOOK VALUE VENTILATION

## EXTERNAL MUA FILTER MODEL VPF

The Avtec model VPF is UL 710 Listed for use over 400, 600 and 700°F cooking surface temperatures. This is a double shell canopy which discharges make-up air through a perforated panel located along the entire length of the canopy front face. This hood is intended for use over all types of commercial kitchen appliances. This model is recommended for all projects where up to 80% of the required make-up air can be supplied directly into the room.

**SHORT FORM SPEC:** The Avtec model VPF is an exhaust only wall mount canopy with the addition of an integral MUA plenum in the hood face. The VPF is tested to UL Standard #710 for lower air volumes than required by national codes. The VPF 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.

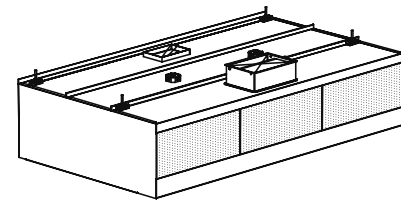
### STANDARD FEATURES:

- Stainless steel construction where visible
- UL Listed aluminum grease filters
- UL Listed globe style incandescent light fixtures mounted on 48" center lines
- 3" Rear air space
- Removable grease trough & cup(s)
- Hanging brackets
- 1" Thick supply air plenum insulation
- Air volume damper in supply collar
- Front face perforated stainless steel panels

**SPECIFICATIONS:** Provide a double shell fully compensating Type I wall canopy. Canopy constructed of stainless steel on all exposed surfaces and aluminized steel on all non-exposed surfaces. Canopy shall have all welded exterior joints and seams. Canopy construction shall conform to NFPA 96 standards. All exposed welds are to be ground and polished to match finish requirements. Canopy is to meet NSF standards for construction and UL standards for operation. The make-up air diffusers shall be perforated stainless steel panels with 70% net open area. The hood supply plenum shall be lined with 1" thick foil backed fiberglass insulation for prevention of condensation. The supply air shall pass through a perforated metal baffle for even air flow from the room. A UL Listed air volume damper in the supply collar shall be supplied by the factory and may be installed in the field if required. Grease trough(s) to be easily removable and sloped to removable grease cup(s). UL Listed baffle style aluminum grease filters shall run the entire length of the canopy and be easily removable for cleaning. UL Listed globe style incandescent light fixtures mounted on 36" center lines.

Certifications:   NFPA-96

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



Model VPF 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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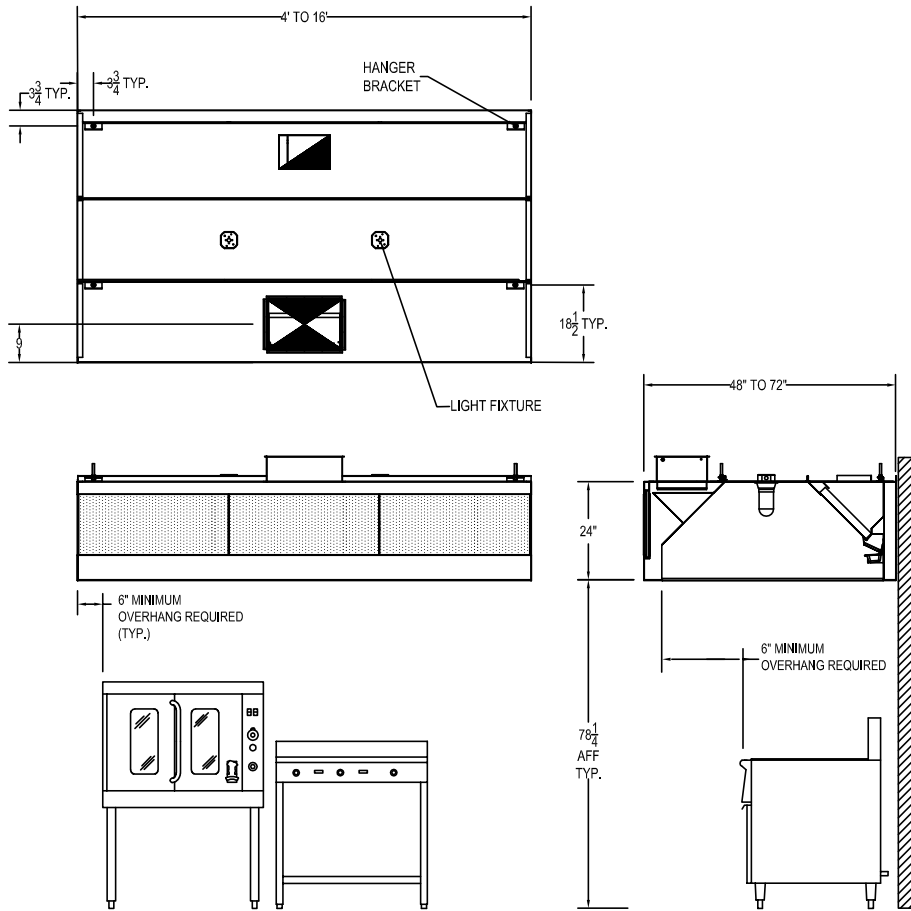
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**Chinook Value Ventilation  
PP SPEC1033 RevF**

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.