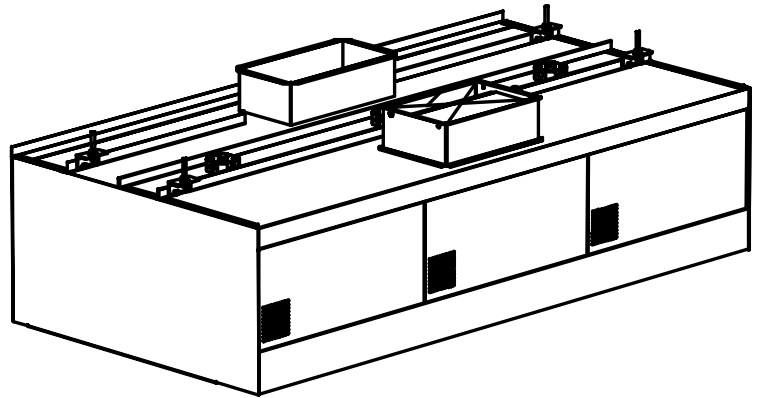


TAKU Premier Ventilation External MUA Filter model AFWP

Description:

This is a double shell canopy which discharges make-up air through a perforated panel located along the entire front length.

This model is UL 710 Listed for use over 400, 600, and 700°F commercial cooking equipment. This model is intended for use on projects where up to 80% of the required make-up air can be supplied directly into the room.



Specifications:

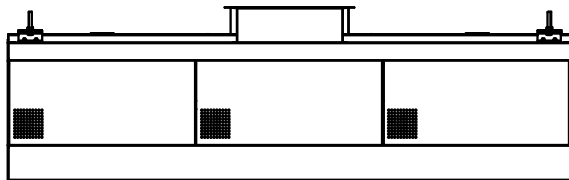
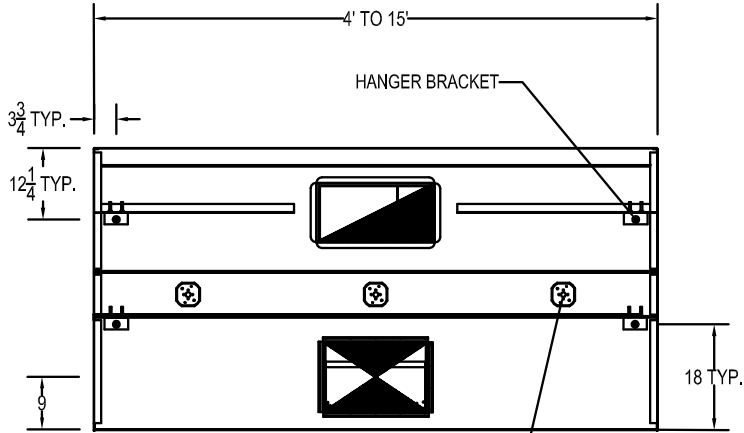
Provide a double shell fully compensating Type I wall canopy. Canopy constructed of non-magnetic stainless steel on all surfaces. Canopy shall have all welded exterior joints and seams and construction shall conform to NFPA 96 standards. All exposed welds are to be ground and polished to match finish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

Standard Features:

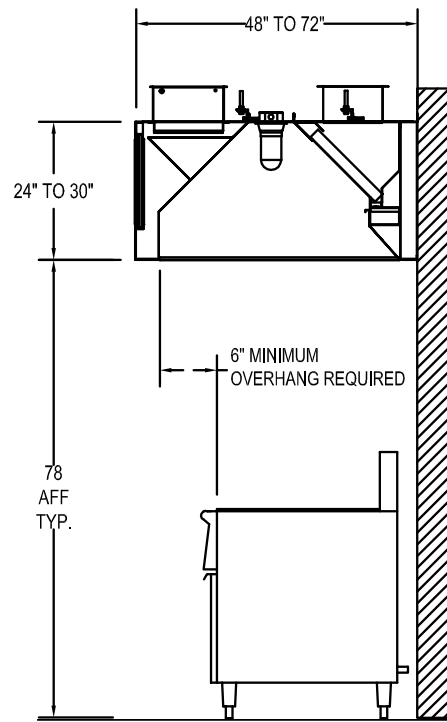
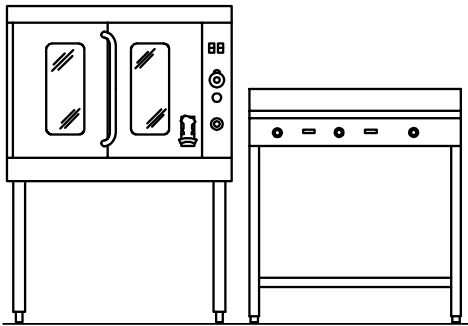
- Non-magnetic stainless steel construction
- UL Listed stainless steel grease filters
- 3" Rear air space
- Concealed grease trough sloped to a removable grease cup(s)
- Pre-drilled hanging brackets
- Exhaust and supply collars installed
- 1" thick supply air plenum insulation
- UL Listed fire damper and air volume control damper in supply collar
- Perforated stainless steel front face panels

Optional Accessories:

- UL Listed electro-mechanical fire damper in exhaust collar
- 14" Utility cabinet
- Insulated 3" air space for 0" clearance to combustibles
- Electrical control panel
- Pre-plumbed fire suppression
- Stainless steel top enclosures
- Fan/light switches
- Recessed incandescent and fluorescent light fixtures
- Stainless steel wall panel
- Stainless steel side skirts
- Melink Intelli-Hood® system controls
- Exhaust fan / cooking equipment interlock control
- UL Listed exhaust volume damper available on all models with (2) exhaust collars



6" MINIMUM OVERHANG REQUIRED (TYP.)



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Light Duty Temperature Cooking Equipment – 400°F
 Light duty ranges, roasters, ovens, steamers, etc...
Medium Duty Temperature Cooking Equipment – 400-600°F
 Rotisseries, ranges, grills, fryers, etc...
Heavy Duty Temperature Cooking Equipment – 600°F
 Gas char-broilers, woks, upright broilers, etc...
Extra-Heavy Temperature Cooking Equipment – 700°F
 Solid fuel 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	8 x 12	1200	8 x 14	1400	8 x 16	2100	8 x 24
5'-0"	1250	8 x 14	1500	8 x 16	1750	8 x 20	2625	10 x 24
6'-0"	1500	8 x 16	1800	8 x 20	2100	8 x 24	3150	10 x 28
7'-0"	1750	8 x 20	2100	8 x 24	2450	8 x 28	3675	10 x 34
8'-0"	2000	8 x 22	2400	8 x 28	2800	10 x 24	4200	12 x 32
9'-0"	2250	8 x 26	2700	10 x 24	3150	10 x 28	4725	12 x 36
10'-0"	2500	8 x 28	3000	10 x 28	3500	12 x 26	5250	12 x 40
11'-0"	2750	10 x 24	3300	12 x 24	3850	12 x 30	5775	12 x 44
12'-0"	3000	10 x 28	3600	12 x 28	4200	12 x 32	6300	2-12 x 24
13'-0"	3250	12 x 24	3900	12 x 30	4550	12 x 34	6825	2- 12 x 26
14'-0"	3500	12 x 26	4200	12 x 32	4900	12 x 36	7350	2- 12 x 28
15'-0"	3750	12 x 28	4500	12 x 34	5250	12 x 40	7875	2- 12 x 30
16'-0"	4000	2-10 x 18	4800	2- 10 x 22	5600	2-10 x 24	8400	2- 12 x 32

Length	Light Duty Supply CFM		Medium Duty Supply CFM		Heavy Duty Supply CFM		Extra-Heavy Duty Supply CFM	
	CFM @ .25 SP	Duct Collar	CFM @ .385" SP	Duct Collar	CFM @ .50"SP	Duct Collar	CFM @ .65"SP	Duct Collar
4'-0"	800	12 x 12	960	10 x 20	1120	10 x 20	1680	12 x 24
5'-0"	1000	10 x 20	1200	10 x 20	1400	10 x 30	2100	12 x 24
6'-0"	1200	10 x 20	1440	10 x 30	1680	12 x 24	2520	10 x 40
7'-0"	1400	10 x 30	1680	12 x 24	1960	10 x 40	2940	10 x 40
8'-0"	1600	12 x 24	1920	10 x 40	2240	2-10 x 20	3360	2-10 x 30
9'-0"	1800	10 x 40	2160	10 x 40	2520	2-10 x 20	3780	2-10 x 40
10'-0"	2000	10 x 40	2400	2-10 x 20	2800	2-10 x 30	4200	2-10 x 40
11'-0"	2200	2-10 x 20	2640	2-10 x 30	3080	2-10 x 30	4620	2-10 x 40
12'-0"	2400	2-10 x 20	2880	2-10 x 30	3360	2-12 x 24	5040	2-10 x 40
13'-0"	2600	2-10 x 30	3120	2-12 x 24	3640	2-10 x 40	5460	2-10 x 40
14'-0"	2800	2-10 x 30	3360	2-12 x 24	3920	2-10 x 40	5880	2-10 x 40
15'-0"	3000	2-12 x 24	3600	2-10 x 40	4200	2-10 x 40	6300	2-10 x 40
16'-0"	3200	2-12 x 24	3840	2-10 x 40	4480	2-10 x 40	6720	2-10 x 40

Note: Greater exhaust and/or lesser supply air flow rates may be required for each specific installation to obtain complete vapor and smoke removal.
 Note: Hoods over 15'-0" in length require two exhaust duct collars. Exhaust collar sizing is based on an average range of 1600 FPM. Duct collars are located on centerline of canopy, unless otherwise specified. Hoods with dual collars have them located on ¼ hood length lines unless otherwise specified. Canopy is to have a minimum 6" overhang on all exposed sides and front leading edge of hood to the perimeter of the cooking surface.

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