

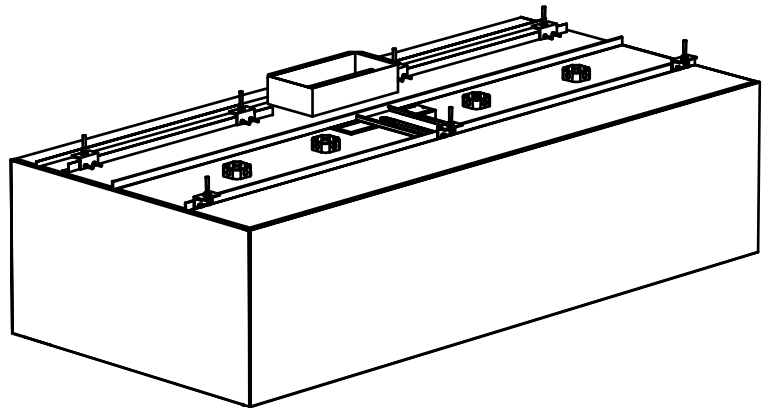
TAKU Premier Ventilation Exhaust Only Water Wash Canopy

model AWWO

Description:

The AWWO is an exhaust only commercial kitchen canopy with an integral self cleaning water wash exhaust plenum. Grease extraction is accomplished through a built in 6-turn exhaust plenum. Wash down is done through a series of water spray nozzles spaced equally throughout the length of the exhaust plenum.

AW water wash hoods are UL 710 Listed for use over 400, 600, and 700°F commercial cooking appliances. This model hood is suitable for heavy grease applications for hotels, hospitals, and institutions and is available in either a wall or island style configuration.



Specifications:

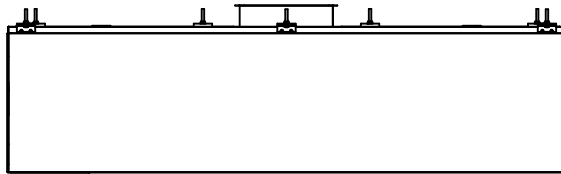
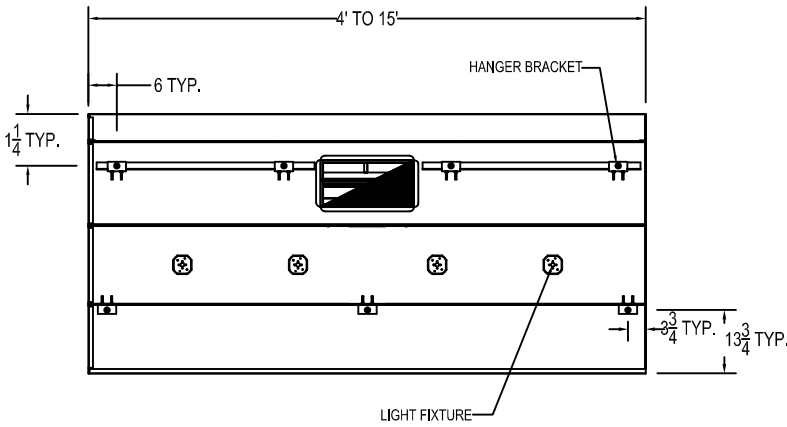
Exhaust only Type I commercial kitchen ventilation canopy UL 710 Listed. Canopy is constructed of a minimum 18 gauge non-magnetic stainless steel on all surfaces. All exterior joints and seams shall be continuously welded liquid tight, ground smooth, and polished to match the finish requirements. Construction to conform to NFPA 96 standards and shall meet UL 710 standards for operation. Canopy shall be complete with water wash grease extraction plenum, duct collar, exhaust plenum, concealed wash nozzles, and wash plenum access doors. All water manifolds shall be square stainless steel tubing. Spray nozzles shall be machined brass, 2" drain with fully welded threaded nipple located at either end or rear of the canopy. Canopy is constructed using the standing seam method for optimum strength. Canopy comes complete with UL Listed incandescent light fixtures on 36" centers.

Standard Features:

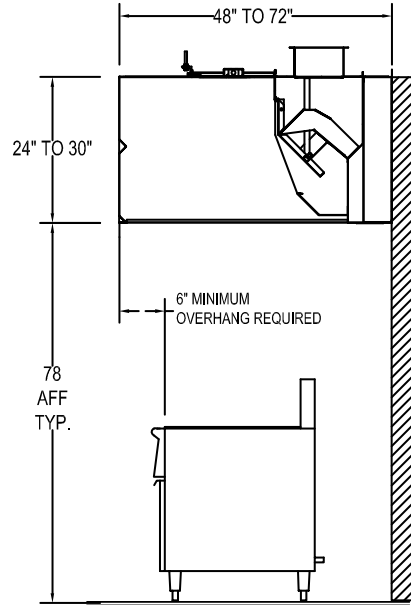
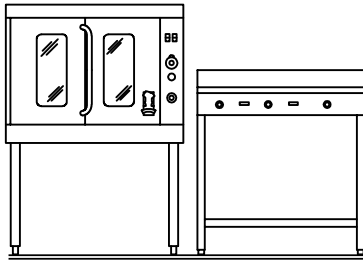
- Heavy gauge non-magnetic stainless steel double wall construction
- UL Listed incandescent light fixtures mounted on 36" centerlines
- 6" Rear air space
- UL Listed water wash control panel –PAWS per specs
- Pre-drilled hanger brackets
- UL Listed water wash grease extractor

Optional Accessories:

- Utility cabinet mounted on end of hood
- Electrical control panel
- Pre-plumbed fire suppression
- Insulated 3" air space for 0" clearance to combustibles
- Stainless steel top enclosures
- Fan/light switches
- UL Listed recessed incandescent or recessed fluorescent light fixtures
- Stainless steel wall panel
- Stainless steel side skirts
- Continuous cold water mist to aid in grease extraction
- Melink Intelli-Hood® system controls
- Exhaust fan / cooking equipment interlock control
- Sloped front design for low ceiling application
- UL Listed exhaust volume damper available on all models with (2) exhaust collars
- UL Listed electro-mechanical manual reset fire damper assembly with "fail safe" fusible link back up



6" MINIMUM OVERHANG REQUIRED (TYP.)



- 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 @ 1.30 SP	Duct Collar	CFM @ 1.65" SP	Duct Collar	CFM @ 1.75" SP	Duct Collar	CFM @ 1.90" 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

Note: Greater exhaust 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 double exhaust collars have them located on 1/4 hood length lines unless otherwise specified. Canopy is to have a minimum 6" overhang on all exposed sides and the front leading edge of canopy to perimeter edge of the cooking surface.

UMC
IMC
NFPA-96

