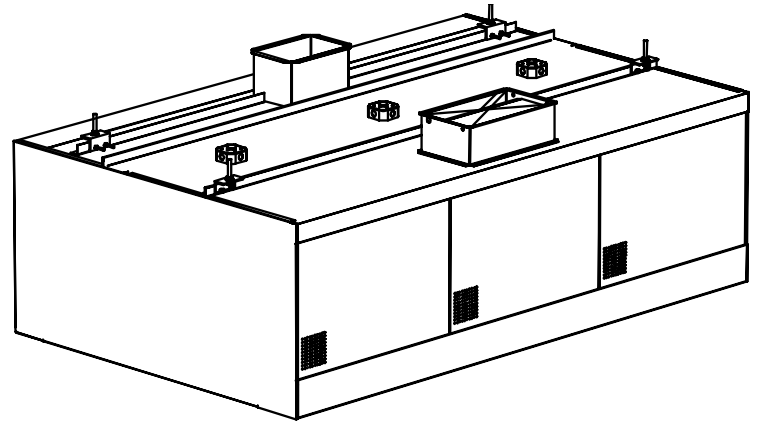


TAKU Premier Ventilation External MUA Water Wash Canopy model AWWP

Description:

The AWWP is UL 710 Listed for use over 400, 600 and 700°F cooking surface temperatures. This is an external make-up air 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.

This AW model water wash hood is UL 710 Listed for use over all types of commercial cooking appliances. This model hood is suitable for heavy grease applications for hotels, hospitals, and institutions and is available in either wall or island style configuration.



Specifications:

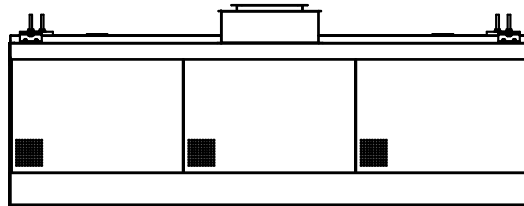
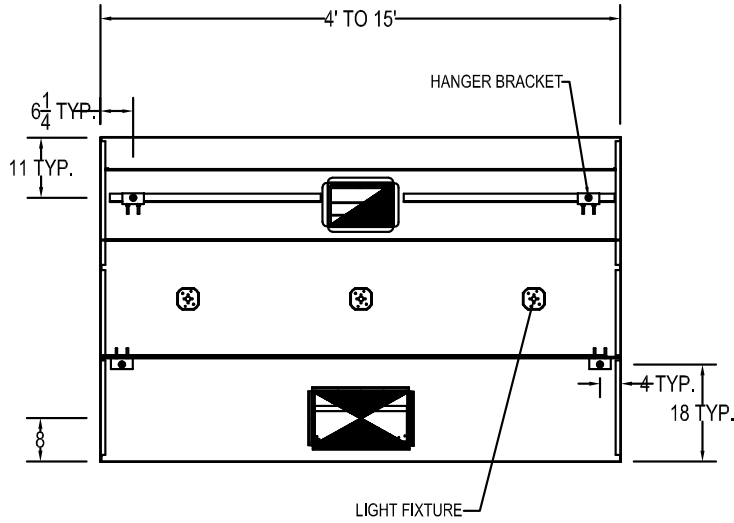
Hood is a make-up air style Type I commercial kitchen ventilation canopy UL 710 Listed with an electro-mechanical fire damper in the exhaust collar. Exhaust fire damper assembly shall be activated by a fusible link rated at 350°F. Canopy is constructed of a minimum 18 gauge non magnetic stainless steel 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. make-up air plenum is lined with 1" thick foil back insulation for prevention of condensation. make-up air is returned to the kitchen via a front discharge, perforated, front make-up air plenum, with internal air diffusers to provide even flow of air across the length of the hood. Make-up air collar(s) shall include air volume control damper. UL Listed globe style incandescent light fixtures shall be mounted on 36" centerlines.

Standard Features:

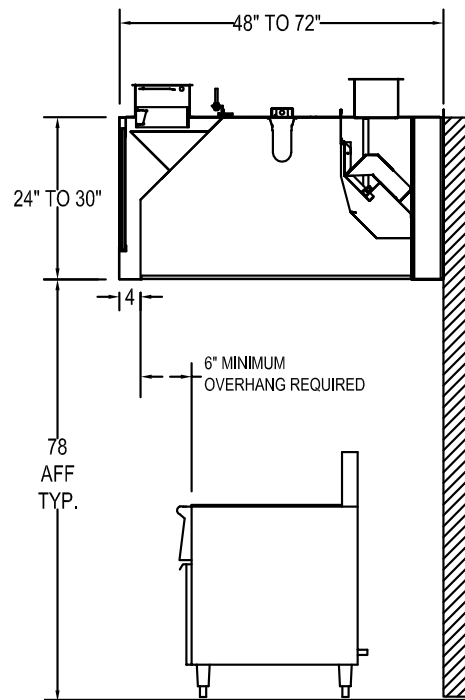
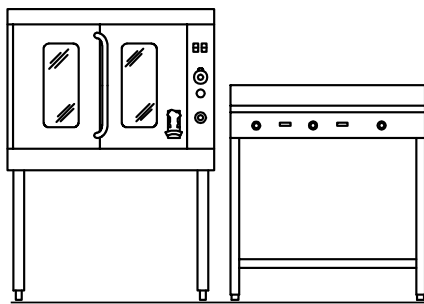
- Non magnetic stainless steel double wall construction
- UL Listed Incandescent globe light fixtures mounted on 36" centerlines
- 6" Rear air space
- UL Listed water wash control panel –PAWS per specs
- Pre-drilled hanger brackets
- UL Listed 6-pass water wash cartridge style grease extractors
- Fully welded drain stubs pre-plumbed out the bottom of the extraction plenum

Optional Accessories:

- 14" Wide 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
- 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.)



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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 @ 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 |

| 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 1600FPM. Duct collars are located on centerline of canopy, unless otherwise specified. Hoods with double 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 the front leading edge to the perimeter of cooking surface.

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