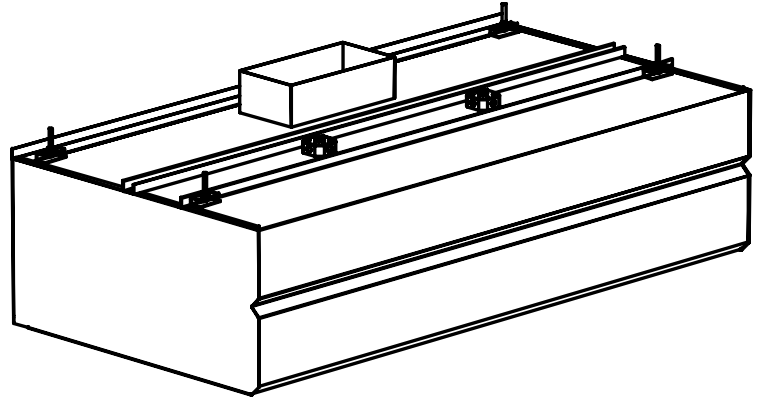


## CHINOOK Value Ventilation Exhaust Only Filter model VDD

### Description:

The Avtec Model VDD is an exhaust only wall mount canopy. The VDD is UL 710 Listed for lower air volumes than required by national codes.

The VDD model is UL 710 Listed for use over 400, 600 and 700°F commercial cooking appliances. Suitable for wall or island mount installations.



### Specifications:

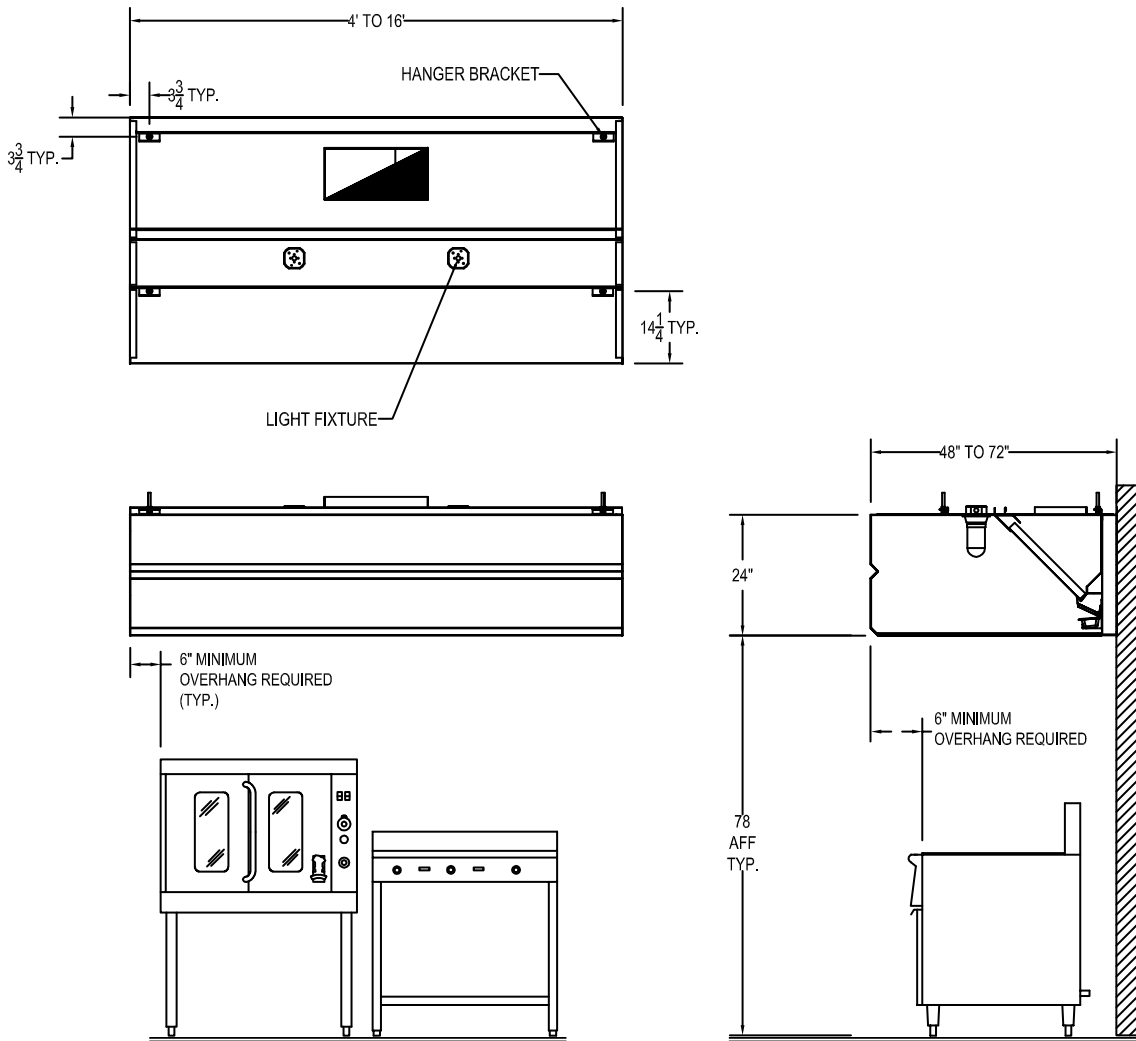
This is a Commercial Kitchen Ventilation canopy of Type I construction. A single shell, exhaust only wall mount canopy constructed of stainless steel on all exposed surfaces and aluminized steel on all non-exposed surfaces. Canopy shall be constructed using the standing seam method for optimum strength and shall have all welded exterior joints and seams. Canopy construction shall conform to NFPA-96 standards. All exposed welds are to be ground smooth and polished to match finish requirements. Canopy is to meet NSF standards for construction and UL 710 standards for operation. Grease trough(s) to be easily removable and sloped to removable grease cup(s). UL Listed baffle type aluminum grease filters running the full length of canopy. UL Listed globe type incandescent light fixtures mounted on 36" center lines.

### Standard Features:

- Stainless steel construction on all exposed surfaces
- UL Listed baffle style aluminum grease filters
- UL Listed globe light fixtures on 48" center lines
- 3 " rear air space
- Removable grease trough & cup(s)
- Fixed location hanger brackets
- Exhaust collar installed

### Optional Accessories:

- All stainless steel construction
- UL Listed stainless steel grease filters
- 14" Utility cabinet (mounted on end of canopy)
- Insulated 3" air space
- Electrical control panel
- Pre-plumbed fire suppression
- Stainless steel top enclosures
- Light and fan switch
- Recessed incandescent and fluorescent light fixtures
- Stainless steel wall panel
- Stainless steel side skirts
- Melink Intelli-Hood® control systems
- Exhaust fan / cooking equipment interlock control
- UL Listed exhaust volume damper available on all units with (2) exhaust collars
- Sloped front design for low ceiling applications



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 22     |
| 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  | 12 x 28     |
| 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  | 2-10 x 14   | 3600   | 2-12 x 14   | 4200  | 2-12 x 16   | 6300  | 2-12 x 24   |
| 13'-0" | 3250  | 2-10 x 16   | 3900   | 2-12 x 14   | 4550  | 2-12 x 16   | 6825  | 2-12 x 26   |
| 14'-0" | 3500  | 2-10 x 16   | 4200   | 2-12 x 16   | 4900  | 2-12 x 18   | 7350  | 2-12 x 28   |
| 15'-0" | 3750  | 2-10 x 18   | 4500   | 2-12 x 16   | 5250  | 2-12 x 20   | 7875  | 2-12 x 30   |
| 16'-0" | 4000  | 2-10 x 18   | 4800   | 2-12 x 18   | 5600  | 2-12 x 22   | 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 12'-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 edge of the perimeter of the cooking equipment surface.

NFPA-96

