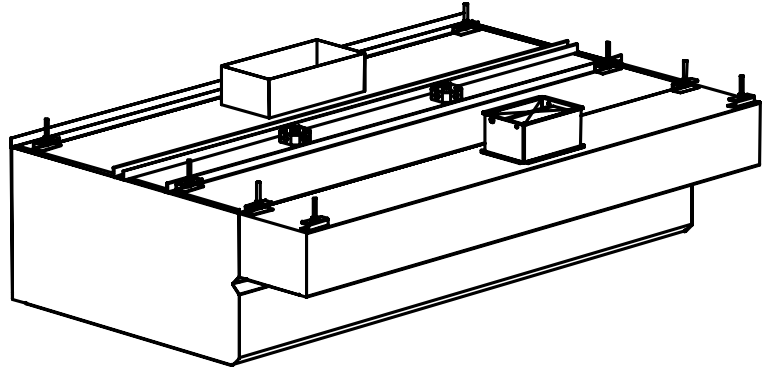


## CHINOOK Value Ventilation External MUA Filter model VDD-P

### Description:

This low volume exhaust only canopy is UL 710 Listed for use over 400, 600 and 700°F cooking surface temperatures. The perforated supply air plenum can be shipped attached to the hood, or shipped loose to suit on-site job specific requirements. The front supply air plenum can provide up to 80% make-up air.

This hood is intended for use over all types of commercial cooking appliances. This model is recommended for all projects where energy consumption is a factor or when adequate make-up air is not available from the heating and cooling system.



### Specifications:

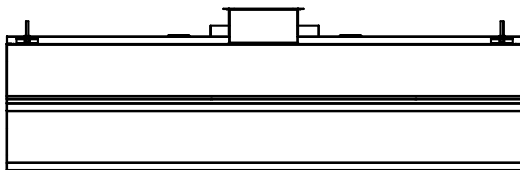
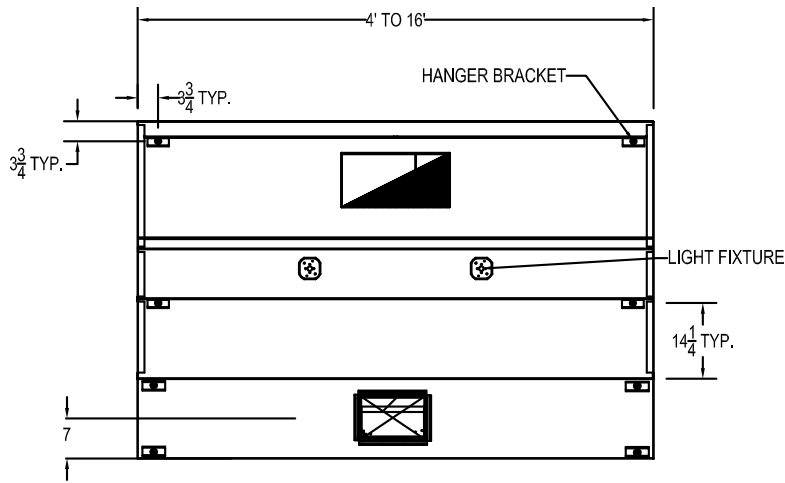
Single shell canopy constructed of stainless steel on all exposed surfaces and aluminized steel on all non-exposed surfaces. Canopy shall be constructed using the standing seam method for optimum strength. Canopy shall have all welded exterior joints and seams. Canopy construction shall conform to NFPA-96 standards. All exposed welds are to be ground smooth and polished to match the 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). Canopy comes complete with UL Listed globe style incandescent light fixtures mounted on 36" center lines. Make-up air is introduced to the kitchen via a fully insulated ceiling mounted supply air plenum with stainless steel perforated discharge panels and with internal air diffusers to provide an even flow of air across the length of the hood. Make-up air collar(s) shall include air volume control damper. UL Listed baffle style aluminum grease filters shall run the entire length of the canopy and be easily removable for cleaning.

### Standard Features:

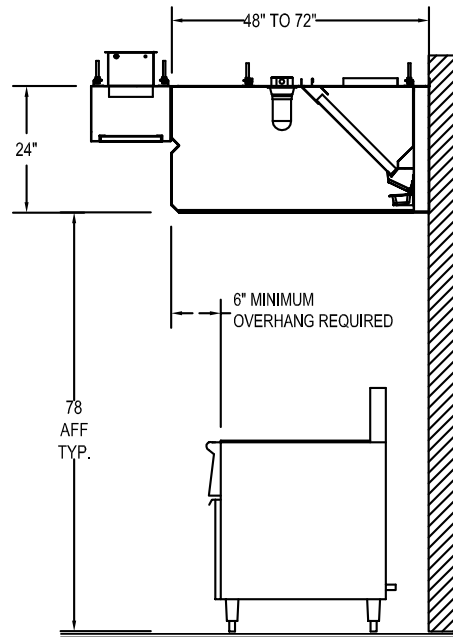
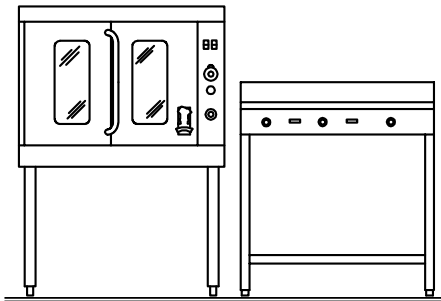
- Stainless steel construction on all exposed surfaces
- UL Listed aluminum grease filters
- UL Listed globe style incandescent light fixtures mounted on 48" center lines
- 3" rear air space
- Removable grease trough & cup(s)
- Fixed location hanger brackets
- Exhaust collar installed
- Insulated ceiling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

### Optional Accessories:

- 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



6" MINIMUM OVERHANG REQUIRED (TYP.)



NFPA-96



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 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 the cooking surface.

NFPA-96

