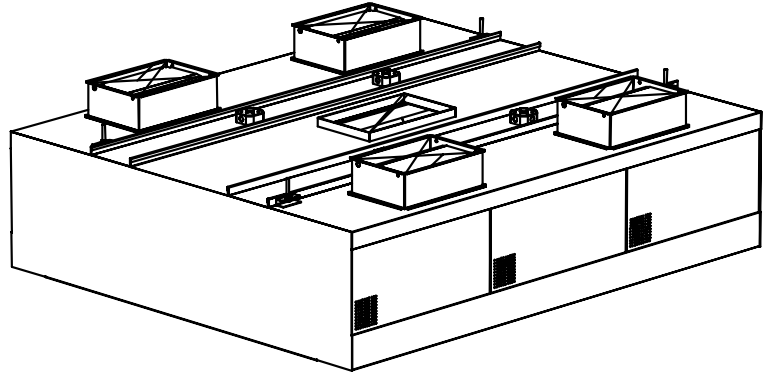


CHINOOK Value Ventilation External MUA Filter model VPV

Description:

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

The VPV model hood is UL 710 Listed for use over 400 and 600°F cooking appliances. This V-Bank island style canopy is best suited for use over a single bank of cooking equipment. This hood is recommended for use over light and medium duty cooking appliances.



Specifications:

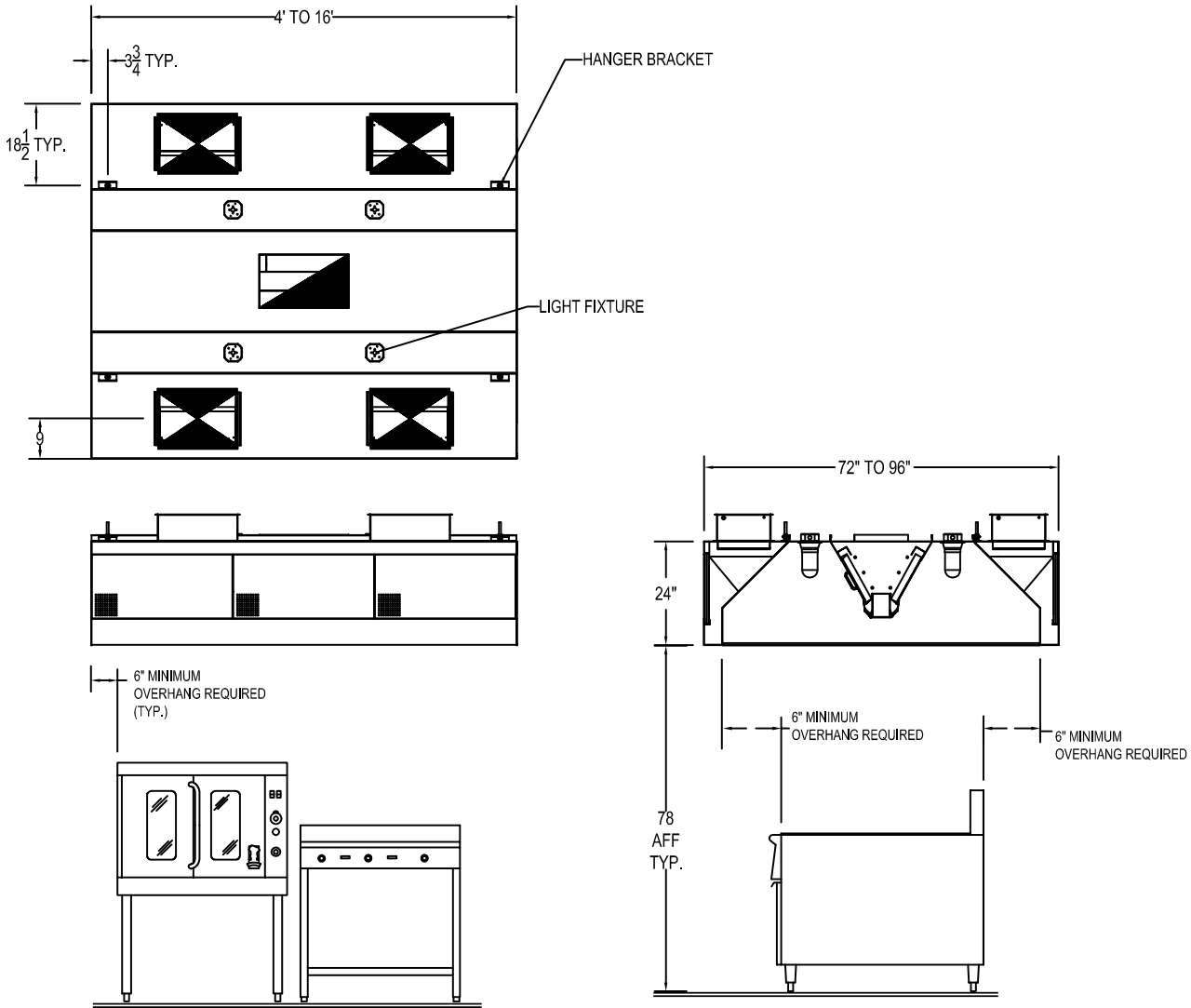
Provide a double shell fully compensating Type I island canopy. The hood(s) shall be UL 710 Listed for use over 400 or 600 degree Fahrenheit cooking appliances. Canopy constructed of stainless steel on all exposed surfaces and aluminized steel on all non-exposed surfaces. Canopy shall have all welded exterior joints and seams. Canopy construction shall conform to NFPA 96 standards. All exposed welds are to be ground and polished to match the finish requirements. Canopy is to meet NSF standards for construction and UL standards for operation. The make-up air diffusers 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 into the room. A UL Listed air volume damper in the supply collar shall be supplied by the factory and may be installed in the field if required. Grease trough(s) to be easily removable and sloped to removable grease cup(s). UL Listed baffle style grease filters running the full length of canopy. UL Listed globe type incandescent light fixtures mounted on 36" center lines.

Standard Features:

- UL Listed aluminum grease filters
- UL Listed globe light fixtures on 48" centers
- Removable grease trough & cup(s)
- Hanging brackets
- Exhaust and supply collars installed
- 1" Thick supply air plenum insulation
- Stainless steel construction where visible
- UL Listed fire damper in supply collar
- Air volume damper in supply collar
- Front face perforated stainless steel panels

Optional Accessories:

- All stainless steel construction
- UL Listed stainless steel grease filters
- 14" Utility cabinet
- Electrical control panel
- Pre-plumbed fire suppression
- Stainless steel top enclosures
- Light and fan switch
- Recessed fluorescent light fixtures
- Stainless steel wall panel
- Stainless steel side skirts
- Fire damper in supply air collar
- Melink Intelli-Hood® control systems
- Exhaust fan / cooking equipment interlock control
- UL Listed exhaust volume damper available on all units with (2) exhaust collars



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.)

Length	400 Degree Light Duty Cooking Equipment Exhaust CFM		400-600 Medium Duty Cooking Equipment Exhaust CFM		600 Degree Heavy Duty Cooking Equipment Exhaust CFM	
	CFM @ .75 SP	Duct Collar	CFM @ 1.00" SP	Duct Collar	CFM @ 1.25" SP	Duct Collar
4'-0"	1400	10 x 12	1800	12 x 14	2000	12 x 16
5'-0"	1750	12 x 14	2250	12 x 16	2500	12 x 18
6'-0"	2100	12 x 16	2700	12 x 20	3000	12 x 22
7'-0"	2450	12 x 18	3150	12 x 24	3500	12 x 26
8'-0"	2800	12 x 22	3600	12 x 28	4000	12 x 30
9'-0"	3150	12 x 24	4050	12 x 30	4500	12 x 34
10'-0"	3500	12 x 26	4500	12 x 34	5000	12 x 38
11'-0"	3850	12 x 28	4950	12 x 38	5500	12 x 42
12'-0"	4200	12 x 32	5400	2 - 12 x 20	6000	2-12 x 22
13'-0"	4550	2-12 x 18	5850	2 -12 x 22	6500	2-12 x 24
14'-0"	4900	2-12 x 18	6300	2 -12 x 24	7000	2-12 x 26
15'-0"	5250	2-12 x 20	6750	2 -12 x 26	7500	2-12 x 28
16'-0"	5600	2-12 x 22	7200	2 - 12 x 28	8000	2-12 x 30

Length	Light Duty Supply CFM		Medium Duty Supply CFM		Heavy Duty Supply CFM	
	CFM @ .50 SP	Duct Collar	CFM @ .75" SP	Duct Collar	CFM @ .875" SP	Duct Collar
4'-0"	1120	2-8 x 24	1440	2-12 x 12	1600	2-12 x 12
5'-0"	1400	2-12 x 12	1800	2-10 x 16	2000	2-10 x 20
6'-0"	1680	2-12 x 12	2160	2-10 x 20	2400	2-10 x 20
7'-0"	1960	2-10 x 20	2520	2-10 x 20	2800	2-12 x 24
8'-0"	2240	2-10 x 20	2880	2-10 x 30	3200	2-12 x 24
9'-0"	2520	2-12 x 18	3240	2-10 x 30	3600	2-10 x 30
10'-0"	2800	2-12 x 24	3600	2-10 x 30	4000	2-10 x 40
11'-0"	3080	2-12 x 24	3960	2-10 x 40	4400	2-10 x 40
12'-0"	3360	2-10 x 30	4320	2-10 x 40	4800	4-10 x 40
13'-0"	3640	2-10 x 30	4680	2-10 x 40	5200	4-10 x 20
14'-0"	3920	2-10 x 40	5040	4-10 x 20	5600	4-10 x 30
15'-0"	4200	2-10 x 40	5400	4-10 x 30	6000	4-10 x 40
16'-0"	4480	2-10 x 40	5760	4-10 x 30	6400	4-10 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 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 two collars have them located on ¼ hood length line. Canopy is to have a minimum 6" overhang on all exposed sides, front and rear leading edge of hood to the perimeter of the cooking equipment surface.

NFPA-96

