



# TAKU PREMIER VENTILATION

## EXHAUST ONLY CARTRIDGE MODEL AXSO

This is a low profile, exhaust only ventilator designed to mount either on the wall or on a Randell equipment stand. The AXSO model is UL 710 Listed for use over 400 and 600°F commercial cooking appliances. This model is recommended for 24" and 30" deep cooking equipment and most countertop cooking appliances. Ovens and broilers are not recommended for use under this model.

**SHORT FORM SPEC:** The Avtec Model AXSO hood is an exhaust only wall mount backshelf or low proximity hood utilizing factory built high velocity cartridge extractors in lieu of baffle filters.. The AXSO is tested to UL Standard #710 for lower air volumes than required by national codes. The AXSO model is listed for use over 400, 600°F commercial cooking with the front nosing no more than 30" above the cooking surface.

### STANDARD FEATURES:

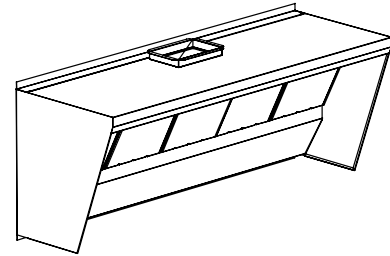
- Non-magnetic stainless steel construction
- UL Listed stainless steel grease cartridges
- 3" Rear air space
- Pre-drilled hanger brackets
- Full length concealed grease trough sloped to a removable grease cup located at end of unit
- Exhaust collar installed
- Wall or base mount design

**SPECIFICATIONS:** Exhaust only Type I commercial kitchen ventilator. UL 710 Listed with or without a fire damper in the exhaust collar. Canopy is constructed of a minimum 18 gauge non-magnetic stainless steel on all surfaces. Ventilator shall have all welded exterior joints and seams and comply with NFPA 96 standards for construction. All exposed welds are to be ground and polished to match finish requirements. Ventilator is to meet NSF standards for construction and UL standards for operation. Ventilator shall contain UL Listed stainless steel dry extractor grease cartridges running the full length. Grease trough(s) shall be concealed and pitched to a removable grease cup.

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

Certifications:   UMC  
IMC  
NFPA-96

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



Model AXSO shown

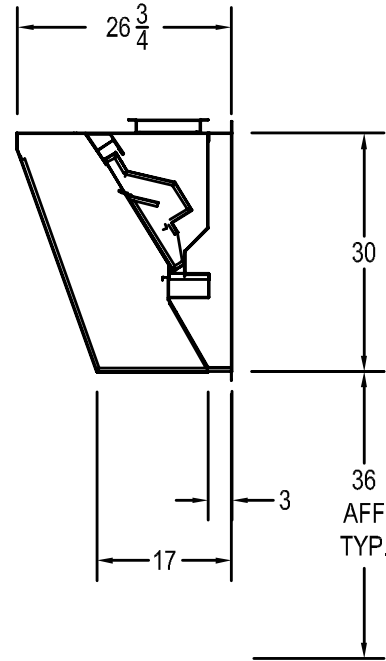
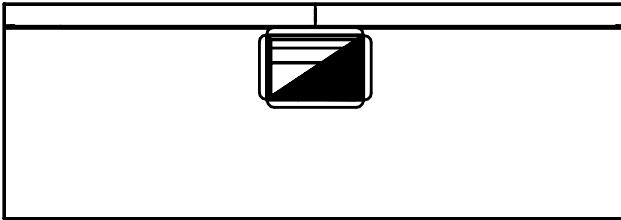
### OPTIONS/ACCESSORIES:

- All 300 series stainless steel construction
- EcoAzur Energy Management System
- UL Listed exhaust volume damper
- Pre-plumbed fire suppression
- Insulated 3" air space
- Stainless steel top enclosure
- Stainless wall panel
- Exhaust fan/cooking equipment interlock
- Recessed LED lights
- Switch Panel

### ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Product Videos](#)
- [Sales Tools](#)
- [Find A Rep](#)

**Taku Premier Ventilation**  
**PP SPEC1012 RevF**



**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		500-600 MEDIUM DUTY COOKING EQUIPMENT EXHAUST CFM		600 DEGREE HEAVY DUTY COOKING EQUIPMENT EXHAUST CFM	
	CFM @ 1.25" SP	DUCT COLLAR	CFM @ 1.50" SP	DUCT COLLAR	CFM @ 1.65" SP	DUCT COLLAR
4'-0"	900	8 x 10	1200	8 x 14	1600	8 x 16
5'-0"	1125	8 x 12	1500	8 x 16	2000	8 x 22
6'-0"	1350	8 x 16	1800	8 x 20	2400	8 x 28
7'-0"	1575	8 x 18	2100	8 x 24	2800	8 x 32
8'-0"	1800	8 x 20	2400	8 x 28	3200	8 x 36
9'-0"	2025	8 x 22	2700	8 x 30	3600	8 x 40
10'-0"	2250	8 x 26	3000	8 x 34	4000	2-8 x 22
11'-0"	2475	8 x 28	3300	8 x 38	4400	2-8 x 24
12'-0"	2700	8 x 30	3600	8 x 40	4800	2-8 x 28
13'-0"	2925	8 x 32	3900	2-8 x 22	5200	2-8 x 30
14'-0"	3150	8 x 36	4200	2-8 x 24	5600	2-8 x 32
15'-0"	3375	8 x 38	4500	2-8 x 26	6000	2-8 x 34

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 two exhaust collars have them located on ¼ length line of the hood.  
 Note: 6" side overhang is not required on non-canopy style hoods. A maximum front under-hang of 12" is allowed for non-canopy style hoods.

