



TAKU PREMIER VENTILATION

EXHAUST ONLY CARTRIDGE MODEL AXWO

The AXWO hood is an exhaust only canopy whose extraction method is through a custom grease extracting 6-pass dry cartridge. This low volume exhaust only canopy is UL 710 Listed for use over 400, 600, and 700°F cooking surface temperatures. AX hoods are intended for use over all types of commercial cooking appliances. Available in a wall or island style configuration. The extractor cartridges are easily removable for cleaning. This model is recommended for all projects where higher grease extraction efficiencies are desired.

SHORT FORM SPEC: The Avtec Model AXWO is an exhaust only wall mount canopy utilizing factory built high velocity cartridge extractors in lieu of baffle filters. The AXWO is tested to UL Standard #710 for lower air volumes than required by national codes. The AXWO model is listed for use over 400, 600 and 700°F commercial cooking appliances. Suitable for wall or light or medium duty island mount installations.

STANDARD FEATURES:

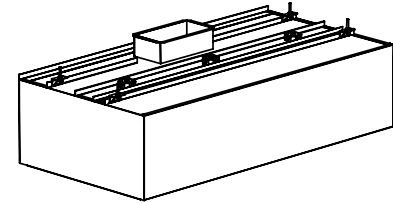
- Heavy gauge non-magnetic stainless steel construction
- UL Listed incandescent light fixtures mounted on 36" centerlines
- 3" Rear air space
- Full length concealed grease trough
- Pre-drilled hanger brackets
- UL Listed 6-pass dry cartridge style grease extractors
- Concealed grease trough sloped to a removable grease cup

SPECIFICATIONS: Exhaust only Type I commercial kitchen ventilation canopy UL 710 Listed with or without an exhaust fire damper. Canopy is constructed of 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. Canopy ends shall be double side wall construction. Construction to conform to NFPA 96 standards and shall meet UL 710 standards for operation. Canopy is constructed using the standing seam method for optimum strength. Removable stainless steel 6-pass grease extractor modules running full length of canopy. Grease trough is concealed within the hood and slopes to a removable grease cup(s) located at the end of the canopy. Canopy comes complete with UL Listed incandescent light fixtures on 36" centers.

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 AXWO shown

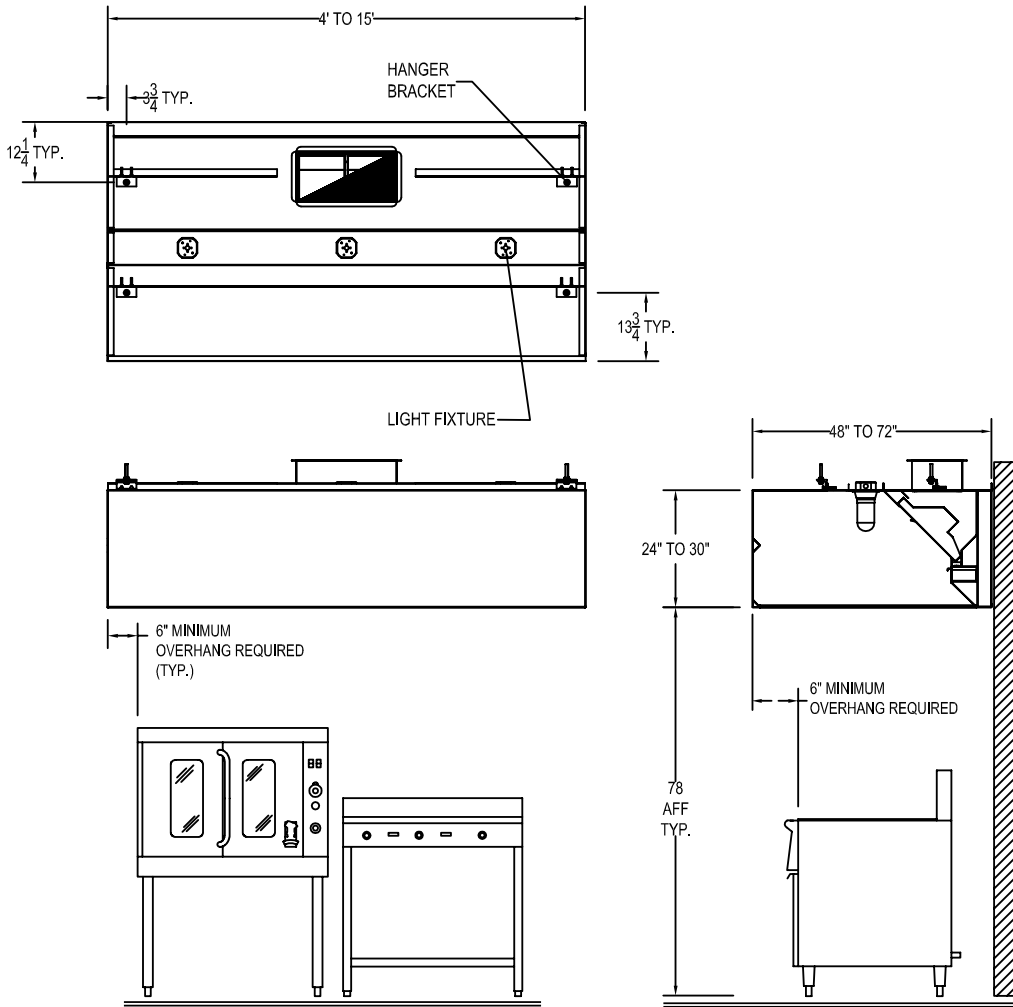
OPTIONS/ACCESSORIES:

- 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
PPSPEC1011 RevG



Light Duty Temperature Cooking Equipment – 400°F (Light duty ranges, roasters, ovens, steamers, etc...)

Medium Duty Temperature Cooking Equipment – 400-600°F (Above plus rotisseries, ranges, grills, fryers, etc...)

Heavy Duty Temperature Cooking Equipment – 600°F (Above plus gas char-broilers, woks, upright broilers, etc...)

Extra-Heavy Temperature Cooking Equipment – 700°F (Above plus solid fuel broilers or chain 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 REQUIRES LV CARTRIDGE	DUCT COLLAR	CFM @ 1.65 SP REQUIRES LV CARTRIDGE	DUCT COLLAR	CFM @ 1.3 SP REQUIRES HV CARTRIDGE	DUCT COLLAR	CFM @ 2.1 SP REQUIRES HV CARTRIDGE	DUCT COLLAR
4'-0"	1000	(1) 8 x 12	1200	(1) 8 x 14	1400	(1) 8 x 16	2100	(1) 8 x 24
5'-0"	1250	(1) 8 x 14	1500	(1) 8 x 16	1750	(1) 8 x 20	2625	(1) 10 x 24
6'-0"	1500	(1) 8 x 16	1800	(1) 8 x 20	2100	(1) 8 x 24	3150	(1) 10 x 28
7'-0"	1750	(1) 8 x 20	2100	(1) 8 x 24	2450	(1) 8 x 28	3675	(1) 12 x 28
8'-0"	2000	(1) 8 x 22	2400	(1) 8 x 28	2800	(1) 10 x 24	4200	(1) 12 x 32
9'-0"	2250	(1) 8 x 26	2700	(1) 10 x 24	3150	(1) 10 x 28	4725	(1) 12 x 35
10'-0"	2500	(1) 8 x 28	3000	(1) 10 x 28	3500	(1) 12 x 26	5250	(2) 12 x 20
11'-0"	2750	(1) 10 x 24	3300	(1) 12 x 24	3850	(1) 12 x 30	5775	(2) 12 x 22
12'-0"	3000	(1) 10 x 28	3600	(1) 12 x 28	4200	(1) 12 x 32	6300	(2) 12 x 24
13'-0"	3250	(2) 8 x 18	3900	(2) 8 x 22	4550	(2) 12 x 17	6825	(2) 12 x 26
14'-0"	3500	(2) 8 x 20	4200	(2) 8 x 24	4900	(2) 12 x 18	7350	(2) 12 x 28
15'-0"	3750	(2) 8 x 21	4500	(2) 10 x 20	5250	(2) 12 x 20	7850	(2) 12 x 29
16'-0"	4000	(2) 8 x 23	4800	(2) 10 x 22	5600	(2) 12 x 21	8400	(2) 12 x 32

For custom solutions or specific cook line operation, please contact factory.