



TAKU PREMIER VENTILATION

EXTERNAL MUA CARTRIDGE MODEL AXWO-P

This low volume exhaust only canopy is UL 710 listed over 400, 600, and 700°F cooking surface temperatures. The AXWO-P hood is a make-up air canopy which has an extraction method through a custom grease extracting 6-pass dry cartridge. 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. AX hoods are intended for use over all types of commercial cooking equipment. Available in 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-P is an exhaust only wall mount canopy utilizing factory built high velocity cartridge extractors in lieu of baffle filters with the addition of an external MUA plenum shipped loose. The AXWO-P is tested to UL Standard #710 for lower air volumes than required by national codes. The AXWO-P 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:

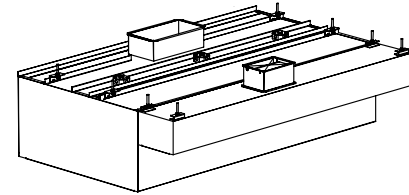
- Heavy gauge non-magnetic stainless steel construction
- UL Listed incandescent globe light fixtures mounted on 36" center lines
- 3" Rear air space
- Full length concealed grease trough
- Pre-drilled hanger brackets
- UL Listed 6 pass dry cartridge style grease extractors
- Concealed grease trough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

SPECIFICATIONS: Exhaust only Type I commercial kitchen ventilation canopy UL 710 Listed with or without an exhaust fire damper. Canopy is constructed of a 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 and made easily removable for cleaning. Grease trough is concealed within the hood and slopes to a removable grease cup located at the end of the canopy. Canopy comes complete with UL Listed incandescent globe style 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.

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-P shown

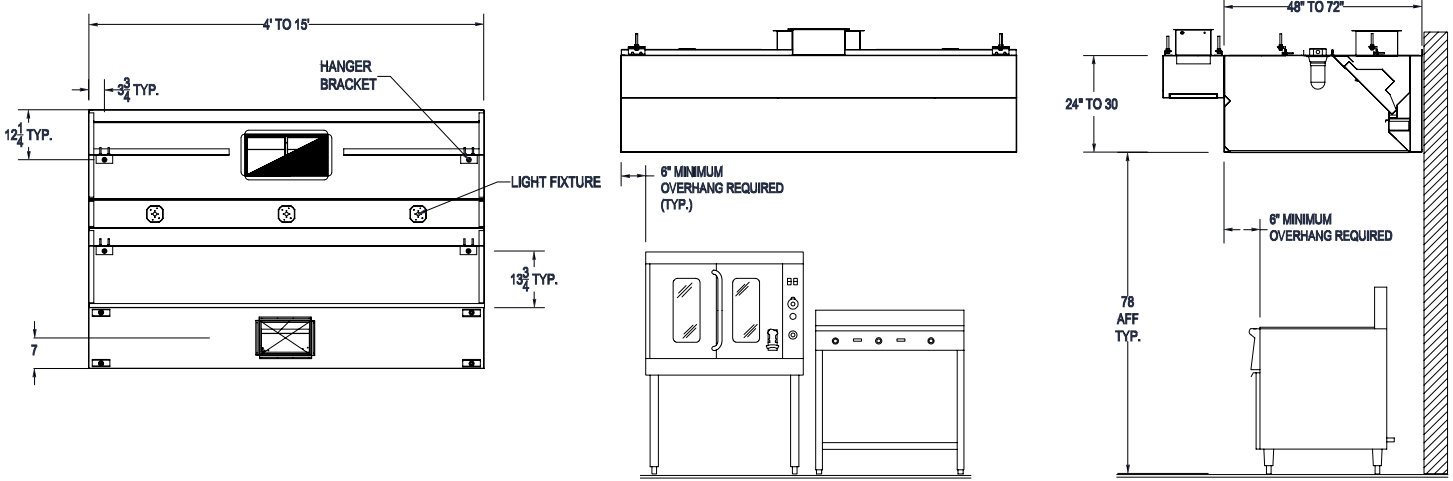
OPTIONS/ACCESSORIES:

- 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 SPEC1013 RevG



MAKEUP AIR DESIGNED AT 80% OF EXHAUST AS STANDARD REFERENCE CFM AMOUNT & ROUND UP TO NEAREST COLLAR SIZE. (2) COLLARS REQUIRED AFTER 96", (3) AFTER 156".

CFM SUPPLY	600	900	1200	1700	2200
COLLAR SIZE	10 x 10	10 x 16	10 x 20	10 x 30	10 x 40

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.