



TAKU PREMIER VENTILATION

EXHAUST ONLY FILTER MODEL AF50

This is a low profile, exhaust only ventilator designed to mount either on the wall or on a Randell equipment stand. The AF50 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 counter top cooking appliances. Ovens and broilers are not recommended for use under this model.

SHORT FORM SPEC: The Avtec Model AF50 hood is an exhaust only wall mount backshelf or low proximity hood. The AF50 is tested to UL Standard #710 for lower air volumes than required by national codes. The AF50 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:

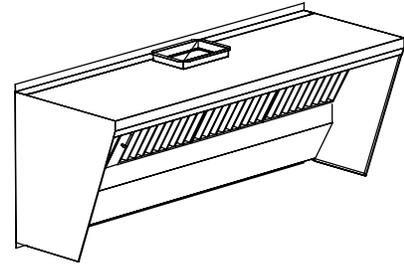
- Non-magnetic stainless steel construction
- UL Listed stainless steel grease filters
- 3" Rear air space
- Pre-drilled hanger brackets
- Full length concealed grease trough sloped to a removable grease cup located at end of unit
- Exhaust collar installed
- Wall or base mount design

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 baffle style grease filters running the full length. Grease trough(s) shall be concealed and pitched to a removable grease cup.

Certifications: UMC
IMC
NFPA-96

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



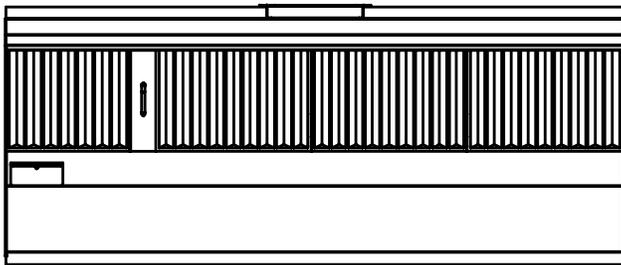
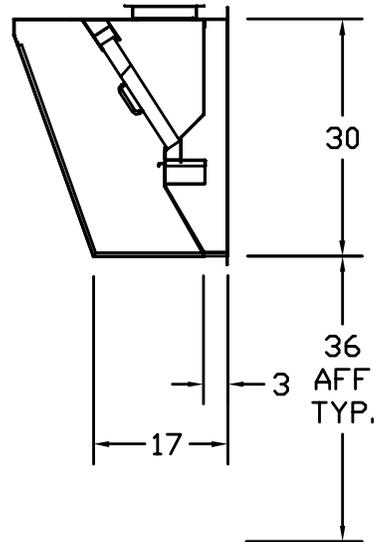
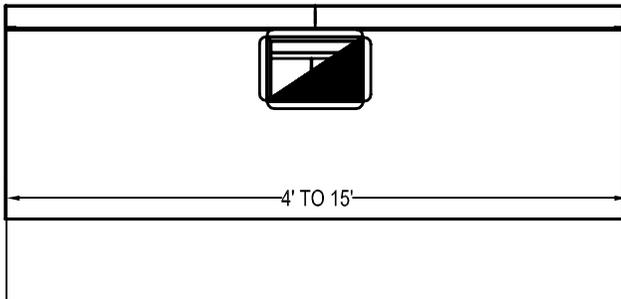
Model AF50 shown

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](#)



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 DEG LIGHT DUTY COOKING EQUIPMENT EXHAUST CFM		400-600 DEG MEDIUM DUTY COOKING EQUIPMENT EXHAUST CFM 300 CFM/LINEAR FT.		DEG HEAVY DUTY COOKING EQUIPMENT EXHAUST CFM 350 CFM/LINEAR FT.	
	CFM @ .625 SP	DUCT COLLAR	CFM @ .75" SP	DUCT COLLAR	CFM @ 1.00" SP	DUCT COLLAR
4'-0"	1000	8 x 12	1200	8 x 14	1400	8 x 16
5'-0"	1250	8 x 14	1500	8 x 16	1750	8 x 20
6'-0"	1500	8 x 16	1800	8 x 20	2100	8 x 24
7'-0"	1750	8 x 20	2100	8 x 24	2450	8 x 28
8'-0"	2000	8 x 22	2400	8 x 28	2800	10 x 24
9'-0"	2250	8 x 26	2700	10 x 24	3150	10 x 28
10'-0"	2500	10 x 22	3000	10 x 26	3500	10 x 32
11'-0"	2750	10 x 24	3300	10 x 30	3850	10 x 36
12'-0"	3000	10 x 26	3600	10 x 32	4200	10 x 38
13'-0"	3250	10 x 30	3900	10 x 36	4550	10 x 40
14'-0"	3500	10 x 32	4200	10 x 38	4900	10 x 44
15'-0"	3750	10 x 34	4500	10 x 40	5250	10 x 48

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 1600FPM. Duct collars are located on centerline of canopy, unless otherwise specified. Hoods with 2 exhaust collars have them located on ¼ length lines unless otherwise specified. *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.