



TAKU PREMIER VENTILATION

EXTERNAL MUA CARTRIDGE MODEL AXWP

This low volume exhaust only canopy is UL 710 Listed over 400, 600, and 700°F commercial cooking appliances. The AXWE hood is an external compensating canopy whose extraction method is through a removable custom built 6-pass grease extracting dry cartridge. AX hoods are intended for use over all types of commercial cooking appliances. 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 AXWP is an exhaust only wall mount canopy utilizing factory built high velocity cartridge extractors in lieu of baffle filters with the addition of an integral MUA plenum in the hood face. The AXWP is tested to UL Standard #710 for lower air volumes than required by national codes. The AXWP 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.

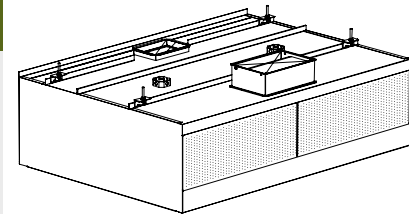
STANDARD FEATURES:

- Heavy gauge non magnetic series stainless steel construction
- UL Listed Incandescent globe 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
- Insulated make-up air plenum

SPECIFICATIONS: External make-up air 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. Grease trough is concealed within the hood and slopes to a removable grease cup located at the end of the canopy. make-up air is returned to the kitchen via a front discharge, perforated, front make-up air plenum, with internal air diffuser to provide even flow of air across the length of the hood. The hood supply plenum shall be lined with a 1" thick UL Listed foil backed insulation for prevention of condensation. Canopy comes complete with UL Listed globe type incandescent light fixtures mounted on 36" centerlines.

Certifications:   UMC
IMC
NFPA-96

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



Model AXWP 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:

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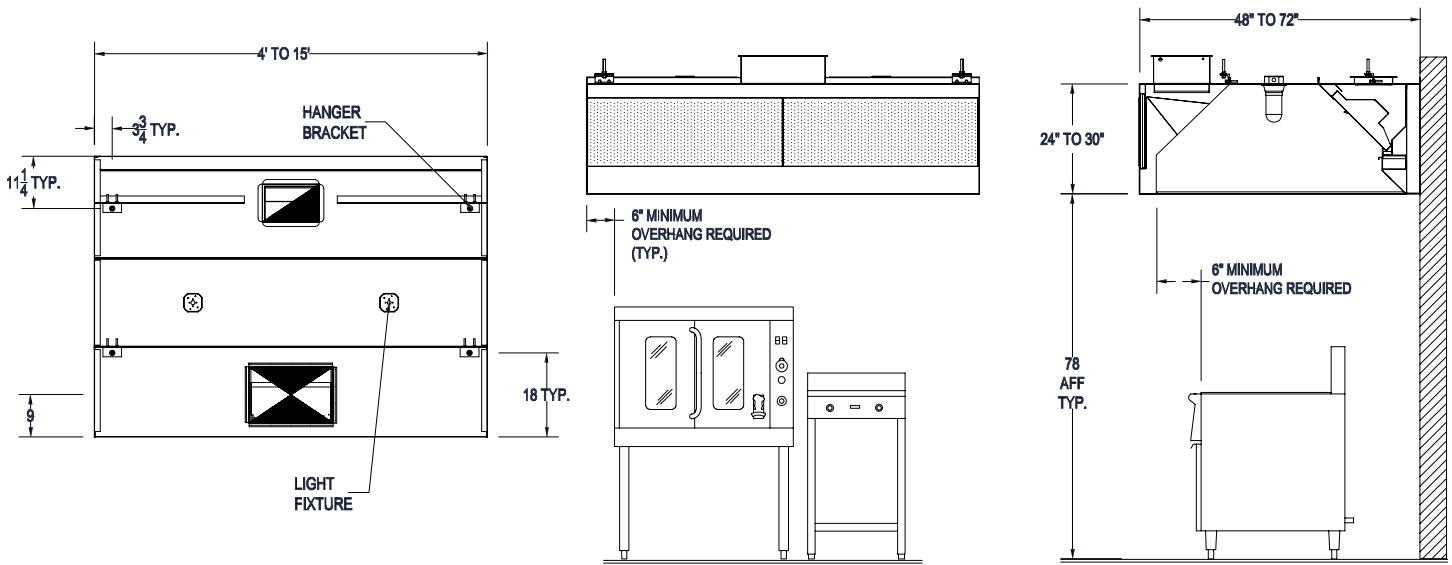
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Taku Premier Ventilation
PP SPEC1015 RevG

08/23



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.