



# TAKU PREMIER VENTILATION

## EXTERNAL MUA FILTER MODEL AFWO-P

This low volume make-up air canopy is UL 710 Listed for use over all types of commercial cooking equipment. The make-up 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. This make-up air canopy is UL Listed over 400, 600, and 700°F commercial cooking equipment. This model is recommended for all projects where energy consumption is a factor or when adequate make-up air is not available from the heating and cooling system.

**SHORT FORM SPEC:** The Avtec Model AFWO-P is an exhaust only wall mount canopy with the addition of an external MUA plenum shipped loose. The AFWO-P is tested to UL Standard #710 for lower air volumes than required by national codes. The AFWO-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.

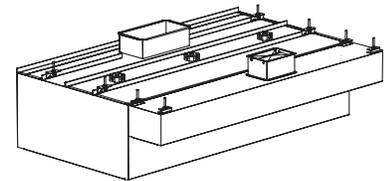
### STANDARD FEATURES:

- Non Magnetic series stainless steel construction on all surfaces
- UL Listed incandescent globe light fixtures mounted on 36" center lines
- 3" Rear air space
- Full length concealed grease trough
- Pre-drilled hanger brackets
- Concealed grease trough sloped to a removable grease cup
- UL Listed stainless steel grease filters
- Insulated ceiling mounted supply air plenum

**SPECIFICATIONS:** This external make-up air canopy is a Type I commercial kitchen ventilation canopy 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. 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 baffle style grease filters run 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. Canopy comes complete with UL Listed globe type incandescent light fixtures spaced on 36" center lines. Make-up air is introduced to the kitchen via a fully insulated ceiling mounted supply air plenum for prevention of condensation. Make-up air plenum shall contain stainless steel perforated discharge panels and internal air diffusers to provide an even flow of air across the length of the hood. Make up air collar(s) shall include an air volume control damper.

Certifications:   UMC  
IMC  
NFPA-96

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



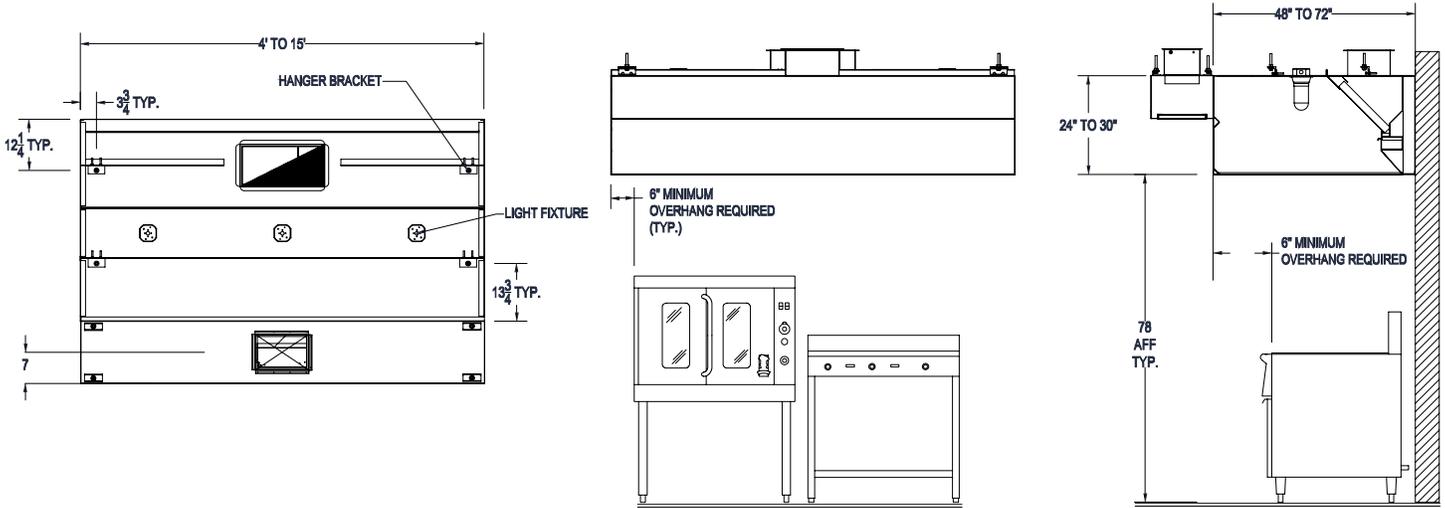
Model AFWO-P shown

### 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](#)



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 @ .625 SP	DUCT COLLAR	CFM @ .75 SP	DUCT COLLAR	CFM @ 1.00 SP	DUCT COLLAR	CFM @ 1.25 SP	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.