



# TAKU PREMIER VENTILATION

## EXTERNAL MUA FILTER MODEL AFWP

This is a double shell canopy which discharges make-up air through a perforated panel located along the entire front length. This model is UL 710 Listed for use over 400, 600, and 700°F commercial cooking equipment. This model is intended for use on projects where up to 80% of the required make-up air can be supplied directly into the room.

**SHORT FORM SPEC:** The Avtec Model AFWP is an exhaust only wall mount canopy with the addition of an integral MUA plenum in the hood face. The AFWP is tested to UL Standard #710 for lower air volumes than required by national codes. The AFWP 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.

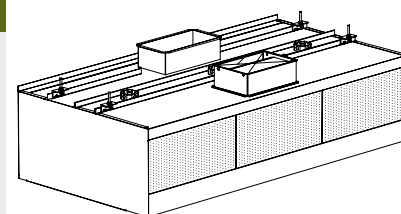
### STANDARD FEATURES:

- Non-magnetic stainless steel construction
- UL Listed stainless steel grease filters
- 3" Rear air space
- Concealed grease trough sloped to a removable grease cup(s)
- Pre-drilled hanging brackets
- Exhaust and supply collars installed
- 1" thick supply air plenum insulation
- UL Listed fire damper and air volume control damper in supply collar
- Perforated stainless steel front face panels

**SPECIFICATIONS:** Provide a double shell fully compensating Type I wall canopy. Canopy constructed of non-magnetic stainless steel on all surfaces. Canopy shall have all welded exterior joints and seams and construction shall conform to NFPA 96 standards. All exposed welds are to be ground and polished to match finish requirements. Canopy is to meet NSF standards for construction and UL standards for operation. The make-up air diffusers are mounted on the front face of the canopy and shall be perforated stainless steel panels with 70% net open area. The hood supply plenum shall be lined with 1" thick foil backed insulation. The supply air shall pass through a perforated metal baffle for even air flow from the room. A UL Listed fire damper and air volume damper in the supply collar shall be supplied by the factory and may be installed in the field if required. Concealed grease trough internally sloped to a removable grease cup(s). UL Listed stainless steel grease filters running the full length of canopy. UL Listed 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 AFWP 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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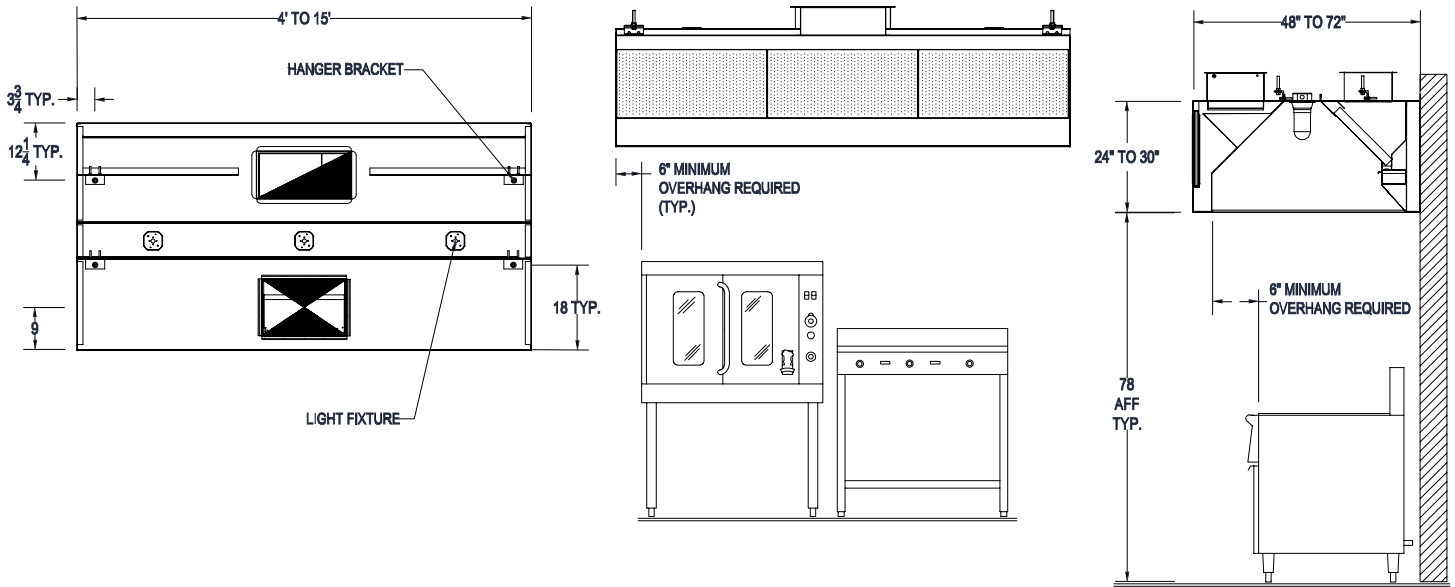
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**Taku Premier Ventilation**  
**PP SPEC 1022 RevG**

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 @ .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.