



CHINOOK VALUE VENTILATION

EXHAUST ONLY FILTER MODEL VNP

The Avtec model VNP is a low profile, exhaust only ventilator designed to mount either on the wall or on a Randell 20000 series equipment stand. A plate shelf is built into the front of this model for plate and condiment storage. This unit is UL 710 Listed and intended for use over 400 and 600°F 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 VNP hood is an exhaust only wall mount backshelf or low proximity hood. The VNP is tested to UL Standard #710 for lower air volumes than required by national codes. The VNP model is listed for use over 400 and 600°F commercial cooking with the front nosing no more than 30" above the cooking surface.

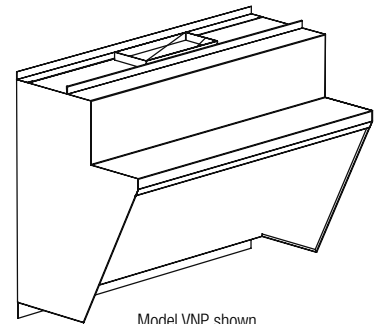
STANDARD FEATURES:

- UL Listed aluminum grease filters
- 3" Rear air space
- Removable grease trough & cup(s)
- Exhaust collar installed
- Stainless steel construction where visible
- Built in plate shelf
- Wall or base mount design

SPECIFICATIONS:

An exhaust only single shell back shelf ventilator constructed of stainless steel on all exposed surfaces and aluminized steel on all non-exposed surfaces. Ventilator shall have all welded exterior joints and seams. Ventilator construction shall conform to NFPA 96 standards. 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. Grease trough(s) to be easily removable and sloped to removable grease cup(s). UL Listed baffle style aluminum grease filters to run the entire length of ventilator.

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



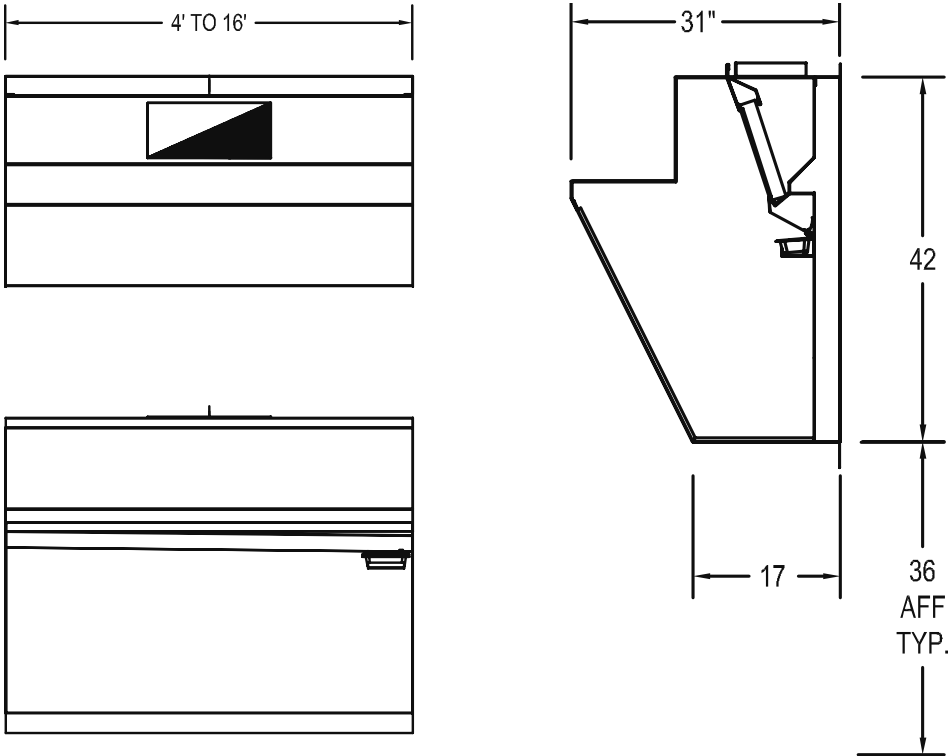
Model VNP shown

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](#)



| LENGTH | 400 DEGREE LIGHT DUTY COOKING EQUIPMENT EXHAUST CFM | | 400-600 MEDIUM DUTY COOKING EQUIPMENT EXHAUST CFM | | 600 DEGREE HEAVY DUTY COOKING EQUIPMENT EXHAUST CFM | |
|--------|---|-------------|---|-------------|---|-------------|
| | CFM @ .50"SP | DUCT COLLAR | CFM @ .75" SP | DUCT COLLAR | CFM @ 1.00"SP | DUCT COLLAR |
| 4'-0" | 500 | 6 x 8 | 600 | 8 x 8 | 800 | 8 x 9 |
| 5'-0" | 625 | 8 x 8 | 750 | 8 x 8 | 1000 | 8 x 12 |
| 6'-0" | 750 | 8 x 8 | 900 | 8 x 10 | 1200 | 8 x 14 |
| 7'-0" | 875 | 8 x 10 | 1050 | 8 x 12 | 1400 | 8 x 16 |
| 8'-0" | 1000 | 8 x 12 | 1200 | 8 x 14 | 1600 | 8 x 20 |
| 9'-0" | 1125 | 8 x 12 | 1350 | 8 x 16 | 1800 | 8 x 20 |
| 10'-0" | 1250 | 8 x 14 | 1500 | 8 x 16 | 2000 | 8 x 24 |
| 11'-0" | 1375 | 8 x 16 | 1650 | 8 x 18 | 2200 | 8 x 24 |
| 12'-0" | 1500 | 8 x 16 | 1800 | 8 x 20 | 2400 | 8 x 28 |
| 13'-0" | 1625 | 2-8 x 10 | 1950 | 2-8 x 10 | 2600 | 2-8 x 14 |
| 14'-0" | 1750 | 2-8 x 10 | 2100 | 2-8 x 12 | 2800 | 2-8 x 16 |
| 15'-0" | 1875 | 2-8 x 12 | 2250 | 2-8 x 12 | 3000 | 2-8 x 18 |
| 16'-0" | 2000 | 2-8 x 12 | 2400 | 2-8 x 14 | 3200 | 2-8 x 20 |

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...

Note: Greater exhaust and/or lesser supply air flow rates may be required for each specific installation to obtain complete vapor and smoke removal.
 Note: Hoods over 12'-0" in length require two exhaust duct collars. Exhaust collar sizing is based on an average range of 1600 FPM. Duct collars are located on centerline of canopy, unless otherwise specified. Hoods with two collars have them located on ¼ hood length lines unless otherwise specified. Note: Non-Canopy hoods do not require a 6" overhang on the sides and a front under-hang of up to 6" is permitted.