



CHINOOK VALUE VENTILATION

EXHAUST ONLY FILTER MODEL VDV

The Avtec model VDV is a V-bank exhaust only single Island style canopy. This V-Bank island style canopy is best suited for use over a single bank of cooking equipment. This hood is recommended for use over light and medium duty cooking appliances.

SHORT FORM SPEC: The Avtec model VDV is an exhaust only island canopy. The VDV is tested to UL Standard #710 for lower air volumes than required by national codes. The VDV model is listed for use over 400°F & 600°F commercial cooking appliances, designed in a single bank cooking application.

STANDARD FEATURES:

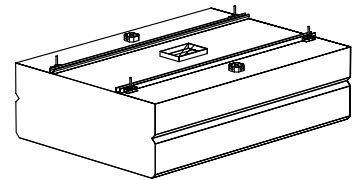
- UL Listed aluminum grease filters
- UL Listed globe light(s)
- Removable grease trough & cup(s)
- Hanging brackets
- Exhaust and supply collars installed
- Stainless steel construction where visible

SPECIFICATIONS: A single shell exhaust only Type I island canopy. The hood(s) shall be UL 710 Listed without (with) fire damper for 400 or 600 degree Fahrenheit rated cooking appliances. Canopy constructed of stainless steel on all exposed surfaces and aluminized steel on all non-exposed surfaces. Canopy shall have all welded exterior joints and seams. Canopy 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. UL Listed aluminum baffle style grease filters to run full length of exhaust hood. Grease trough(s) to be easily removable and sloped to removable grease cup(s). UL Listed globe type incandescent light fixtures mounted on 36" center lines.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

Certifications: NFPA-96

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



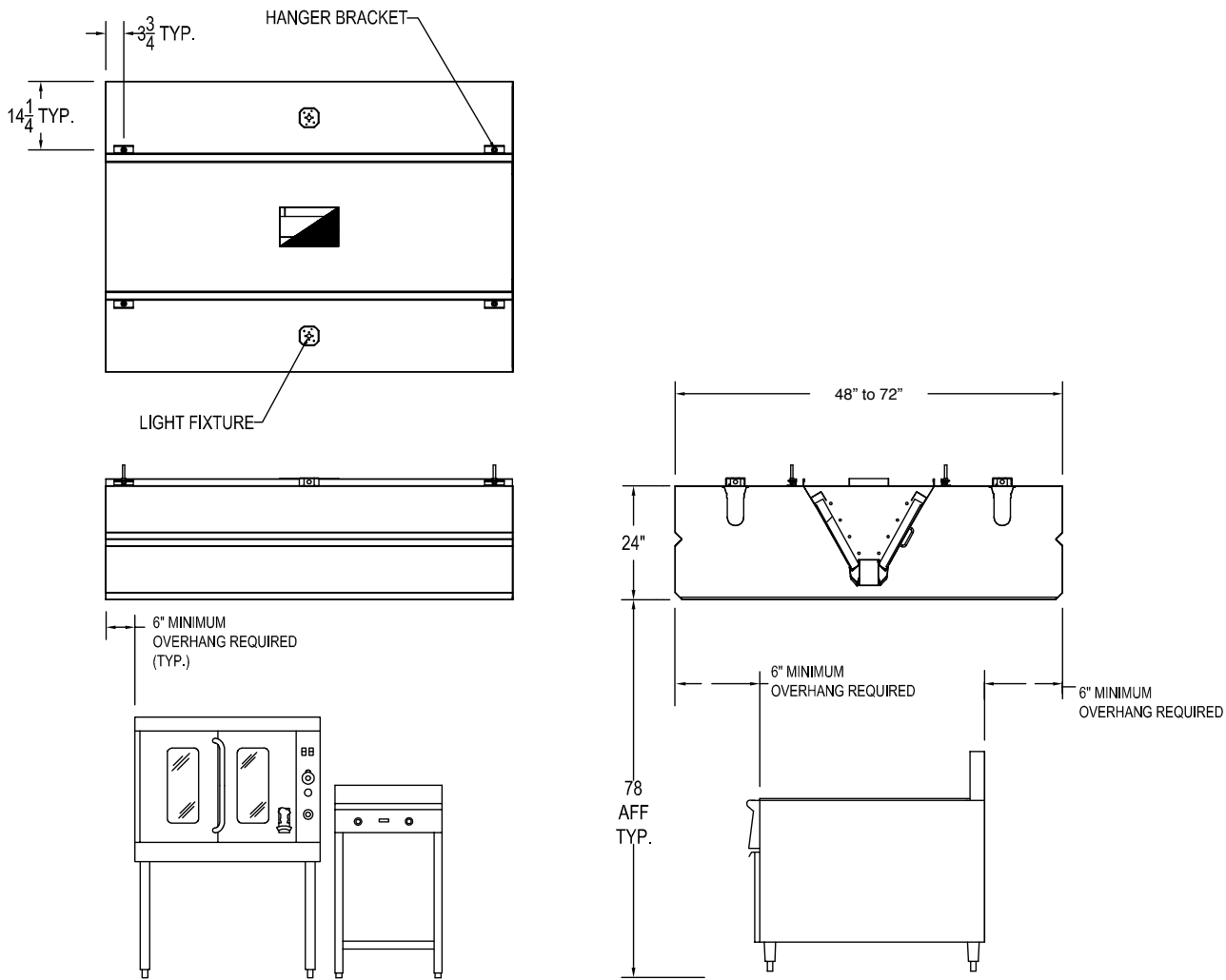
Model VDV shown

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 @ .75" SP	DUCT COLLAR	CFM @ 1.00" SP	DUCT COLLAR	CFM @ 1.25" SP	DUCT COLLAR
4'-0"	1400	10 x 12	1800	12 x 14	2000	12 x 16
5'-0"	1750	12 x 14	2250	12 x 16	2500	12 x 18
6'-0"	2100	12 x 16	2700	12 x 20	3000	12 x 22
7'-0"	2450	12 x 18	3150	12 x 24	3500	12 x 26
8'-0"	2800	12 x 22	3600	12 x 28	4000	12 x 30
9'-0"	3150	12 x 24	4050	12 x 30	4500	12 x 34
10'-0"	3500	12 x 26	4500	12 x 34	5000	12 x 38
11'-0"	3850	12 x 28	4950	12 x 38	5500	12 x 42
12'-0"	4200	12 x 32	5400	2 - 12 x 20	6000	2-12 x 22
13'-0"	4550	2-12 x 18	5850	2 -12 x 22	6500	2-12 x 24
14'-0"	4900	2-12 x 18	6300	2 -12 x 24	7000	2-12 x 26
15'-0"	5250	2-12 x 20	6750	2 -12 x 26	7500	2-12 x 28
16'-0"	5600	2-12 x 22	7200	2 - 12 x 28	8000	2-12 x 30

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 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 exhaust collars have them located on ¼ hood length lines unless otherwise specified. Canopy is to have a minimum 6" overhang on all exposed sides and the front and rear leading edge of the hood to the perimeter of the cooking equipment surface.