

## OPTIONAL ADD-ON ACCESSORIES

### Programmable Auto Wash System (PAWS™)

This system utilizes our exclusive, high-velocity, low-volume, quadruple-pass grease extractor — designed to remove up to 95 percent of grease contaminants, allowing exhaust fans to run at high efficiency. This digital, programmable control system has been designed to automate the frequency and time of wash cycles. A lockout sequence avoids unauthorized changes.

- Electromechanical, manually resettable exhaust duct collar dampers
- Fusible link exhaust collar
- Thermal detective damper
- Cold water mist
- Control panels available surface or recessed wall mounted, hood mounted, or raceway mounted

### Mist-A-Fire II™

This system constantly monitors and displays key functions such as water, power, fuel supply, and water pressure. LED indicators and an LCD alphanumeric display — plus an audible alarm — signal deficiencies as soon as they arise. Additional features include:

- Individual detection and activation
- Optional 18-hour, self-charging battery backup system
- Unlimited supply of fire suppressant
- Easier cleanup
- Minimal maintenance costs
- No semiannual inspections required
- No system recharging
- Quick reactivation of system after use
- New fryer coverage to meet the newest codes
- Minimal water usage

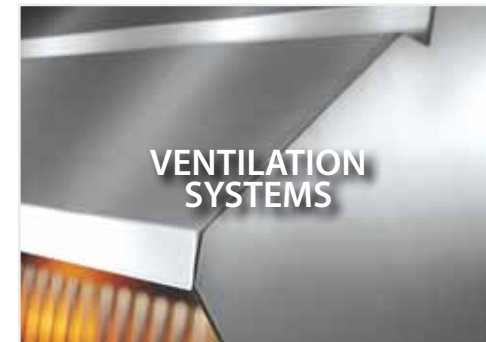
### Modular Utility Distribution Systems (UDS)

Our modular utility distribution systems are designed for rapid change and expansion. With one-point connection, you can easily move or change the whole system or a single unit. The bulk power capability allows you to make additions or changes without extensive — and expensive — remodeling. Point-of-use circuit breaker connections with matching outlet specification eliminate the need to rewire, as well as the worry of adding circuit panels. And a single connection point for all utilities provides flexibility.

Both our popular “E” series utilizing bus bar electrical delivery and “M” series cable bus are available in wall or island configurations, and offer the best features and flexibility on the market. Each system includes point-of-operation circuit protection or our optional end-mounted breakers. Our gas and water manifolds are fully welded and include a full-flow ball valve at all termination points. Optional ventilation control panels, as well our Mist-A-Fire II and PAWS controls, can be added to any system to meet your specific needs.



Modular Utility Distribution System



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Unified Brands is one of many individual operating companies of Dover Corporation, a multi-billion dollar, global manufacturer of industrial products. The product lines of Unified Brands—Groen, Randell, Avtec, A La Cart and CapKold—have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation and conveyor systems. Headquartered in Jackson, MS, Unified Brands operates manufacturing facilities in Weidman, MI and Jackson, MS.

Information contained in this brochure is known to be current and accurate at the time of printing. Unified Brands recommends referencing our website for updated and additional information.



ventilation systems

chinook  
value ventilation

taku  
premier ventilation

## We've got you covered.

Your kitchen's ventilation needs are unique. Customization and flexibility are a necessity in today's performance-driven market. That's why Avtec offers a choice of high-quality, reliable systems — from our value-driven CHINOOK Value Ventilation line to our cutting-edge TAKU Premier Ventilation models — to help you capture a gentle or stronger wind. Both offer a variety of hood designs, along with many functional and visually aesthetic options.

The ventilation systems share Avtec's reputation for innovation. Whether you're looking for standardized equipment, just a couple of options, or a one-of-a-kind system, our design engineers can help. As a technology leader, we have the expertise and experience to deliver a solution that will fit any need or budget.



## From Flexible ... **chinook** value ventilation

CHINOOK, derived from a warm downward sloping wind, offers great value for the cost-conscious kitchen. Standard features include attractive single-shell hood with stainless steel on exposed surfaces.

The systems also feature pre-wired, UL-listed incandescent light fixtures, as well as aluminum grease filters, a removable grease trough and grease cup for easy cleanup, and built-in, three-inch rear air space. An optional zero-inch clearance is approved for use against combustible surfaces and is available on the top, back, or ends.



CHINOOK removable grease cup and trough for easy cleanup

- 1 Double sidewall construction
- 2 Removable grease trough
- 3 UL listed aluminum grease filters (standard on filter hoods)
- 4 Easily removable grease cup
- 5 Pre-wired globe lighting on maximum of 4' centers

- Stainless steel where shows construction
- Pre-mounted hanging brackets
- Removable front perforated panels
- Lineal diffusers with perforated distribution plates

## ... To Cutting Edge **taku** premier ventilation

TAKU, derived from an Alaskan wind that can reach hurricane force, is our top-of-the-line ventilation system. It's ideal for open kitchens where designer-driven aesthetics are a must. A double-skin ventilation hood allows customized interior and exterior finishes to match any décor.

TAKU models feature heavy 300 series stainless steel throughout. Pre-wired, UL listed light fixtures are designed not to exceed three-feet on center, giving you the light you need. A concealed grease gutter and removable grease cup add to the pleasing aesthetics, as do stainless steel grease filters or modular grease extractor cartridges—as well as our popular programmable water wash system for applications that require the best available technology on the market. Adjustable location hanger brackets and built-in, three-inch rear air space are standard.



TAKU AXWP Dry Cartridge Perforated Front Hood

TAKU stainless steel hidden grease cup and trough

- 1 All heavy 300 series stainless steel double wall construction (inside and outside)
- 2 Concealed grease trough
- 3 Stainless steel extractor cartridges (standard on dry extractor hoods)
- 4 Concealed grease cup with overflow hole
- 5 Pre-wired globe lighting on maximum of 3' centers

- UL listed stainless steel filters (standard on filter hoods)
- Field locatable hanging brackets pre-punched
- Lineal diffusers with opposed blade dampers for exact adjustment of supply air
- Self-cleaning quadruple pass collection device for water wash
- Programmable auto wash control panel
- Mist-A-Fire II sprinkler suppression system

Vent Style	Filtration Style	Exhaust Only	Perforated Front	Diffuser Front	Short Circuit	Dual Internal & External
<b>CHINOOK VALUE VENTILATION</b>						
VDD	Filter	•				
VDV	Filter V-Bank	•				
VNW	Filter	•				
VPF	Filter		•		UL listed stainless steel filter	
VPV	Filter V-Bank		•			
VFF	Filter			•		
VFV	Filter V-Bank			•		
VIC	Filter				•	
VAD	Filter				•	
VAV	Filter V-Bank				•	
VCV	Filter V-Bank				•	
VID	Filter				• (Diffuser)	
VIS	Filter				• (Slot)	
VIV	Filter V-Bank				• (Diffuser)	
<b>TAKU PREMIER VENTILATION</b>						
AFWO	Filter	•				
AXWO	Dry Cartridge	•				
AFWE	Filter			•		
AFWP	Filter		•		Stainless steel dry cartridge	
AXWE	Dry Cartridge			•		
AXWP	Dry Cartridge		•			
AWWE	Water Wash			•		
AWWI	Water Wash				•	
AWWP	Water Wash		•			
AWWO	Water Wash	•				
AWWD	Water Wash				•	
AXSO	Dry Cartridge	•				
AFSO	Filter	•				
AFWI	Filter				•	
AFWD	Filter				•	
AXWD	Dry Cartridge				•	
AXWI	Dry Cartridge				•	

## Our CHINOOK and TAKU models are available in three basic hood designs to meet the specific application you're designing.

**1. Exhaust Only** Exhaust only is a design that allows for some of the lowest exhaust rates in the industry. You control what and where air is exhausted, without the extensive requirements of internal make-up air equipment. It is ideal for new constructions where make-up air can be adequately replaced through building design and for existing make-up air systems with adequate capacity to replace exhausted air.

**2. Front Face Make-Up Air** Front face make-up air (MUA) is a popular, inexpensive design that supplies heated, cooled, or ambient air to the cooking area via several methods:

- *Perforated flat front MUA:* Spreads an even flow of supply air across the face of the ventilation system. This design economically introduces high volumes of supply air without the need for ceiling or wall diffusers.
- *Perforated sloped front MUA:* Allows the same low-velocity, even flow as the flat front method, yet directs airflow downward as well as outward. As much as 90 percent of exhausted air can be replaced, limiting the expense of additional return air diffusers.
- *Front face diffuser:* Employs double deflection diffusers that offer greater flexibility in adjusting and directing airflow to ensure the proper air movement in your environment.

There are no tools needed for perforated front face MUA hoods—an Avtec specialty. Removable panels easily lift up and pull out for easy cleaning, making this one of the easiest-to-maintain designs on the market.

**3. Short Circuit Make-Up Air** Short circuit make-up air is a design—popular for light-duty cooking equipment—that minimizes the amount of air removed from the area by supplying make-up air directly under the hood. The amount of exhaust varies with kitchen design, so discuss your application with us to get the right design to meet your needs:

- *Internal slot short circuit:* Your best choice for low-heat, low-grease applications. Internal MUA condenses steam and guides the effluent in the capture plenum toward the capture device. Make-up air is supplied through a slot with a perforated plate, evenly distributing air.
- *Internal diffuser:* More efficient than the slot style, as the diffuser assembly — located inside the capture plenum — is targeted directionally to ensure more efficient use and capture of the cooking and combustion effluent. Ideal for low- and medium-temperature cooking.
- *Internal diffuser with capture curtain:* This specially engineered design creates a face velocity, while the internal diffuser supplies a stream of air directed at the filters, making it the most efficient short circuit ventilation design on the market. Ideal for medium- and high-temperature cooking.

**Available on all hood designs** All of our hood designs are available with UL-listed grease filters or modular grease extractor cartridges.

- *UL-listed grease filters:* Capture grease particulates on the filter surface through impingement and deliver them to the grease gutter.
- *Modular grease extractor cartridges:* Remove extreme amounts of grease from the air stream! Both our high-volume exhaust cartridge (for high air volumes) and low-volume exhaust cartridge (for low- to mid-range air volumes) are rigorously tested to ensure optimal performance.