

SPECIFICATION PROCEDURES

(also see the separate installation do's and don'ts and installation instructions)

☞ The purpose of any kitchen ventilation system is to completely remove the cooking contaminants of heat, steam, grease, smoke, odors and hazardous gases, before they have a chance to mix with the air in the rest of the home.

Range hoods and liners must be properly designed and installed in order for them to be effective. No manufacturers exhaust system will work properly if it is poorly designed and/or improperly installed. If a Vent-A-Hood does not seem to be working properly, there could be a mechanical problem with the hood, but that is by far the least likely cause. Vent-A-Hood, properly specified and installed, works - period!

Poor design and/or improper installation are the first places to look if the ventilator is not removing the cooking pollutants.

The first step in specifying a range hood or liner (hereafter, rh/l) involves answering these two questions:

- 1). What type of cooking equipment is involved?
 - A standard gas appliance.
 - A standard electric appliance.
 - A professional-style gas appliance.
- 2). What type of rh/l is required?
 - Undercabinet
 - Wall Mount
 - Island
 - Metal liner for a wood hood (wall mount or island?)

The second step is to arrive at physical specifications relating to the six performance variables outlined below. These critical variables interact with one another and a deficiency in any one of these areas can cause a rh/l to perform poorly.

1). Height

Capture area is very important in rh/l performance, especially with professional-style appliances. Generally, taller rh/l have more capture area than shorter ones. Rh/l height is determined by the type of appliance under it, by the height of the ceiling and anything that may be above the rh/l such as a soffit, cabinet or duct cover.

2). Width

- ☞ A rh/l should never be narrower than the appliance it is ventilating.
- ☞ Wherever possible, undercabinet and wall mount rh/l should overlap standard appliances by 3"-6" on each side.
- ☞ Island rh/l and rh/l over professional-style appliances must overlap by at least 3" on each side.

3). Depth

Rh/l should be deep enough to fully cover all burners.

- ☞ 6" tall undercabinet rh/l must not be used over professional-style appliances.
- ☞ 9" tall undercabinet hoods should not be installed over professional-style appliances exceeding 30" in width. Some situations, such as a corner installation, may require a non-standard depth.
- ☞ Wall mount rh/l should be 24" deep for standard appliances and most professional-style appliances. A 27" depth is required for some professional-style appliances. Some situations, such as a corner installation, may require a non-standard depth.
- ☞ Island rh/l should be 27" deep for standard appliances and 30" deep for professional-style appliances.

4). Proximity

For best performance, there is a maximum height at which rh/l should be installed.

- ☞ 6" tall undercabinet rh/l should be mounted with the bottom 21"-24" above the cooking surface.
- ☞ 9" tall undercabinet hoods should be mounted with the bottom 24"-27" above the cooking surface.
- ☞ Wall mount and island rh/l should be mounted with the bottom no higher than 30" above the cooking surface.

(Cont'd)

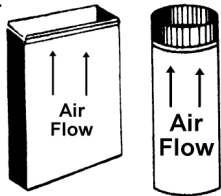
"K-SERIES" INSTALLATION DO'S & DON'TS

(also see the separate specification procedures and installation instructions)

Range hoods and liners must be properly designed and installed in order for them to be effective. No manufacturers exhaust system will work properly if it is poorly designed and/or improperly installed. If a Vent-A-Hood does not seem to be working properly, there could be a mechanical problem with the hood, but that is far-and-away the least likely cause. Vent-A-Hood, properly specified and installed, works - period! The problem is virtually always a violation of one or more of the 11 items detailed below.

Poor design and/or improper installation are the first places to look if the ventilator is not removing the cooking pollutants.


- 1). Use properly sized, smooth galvanized ductwork, making the duct run as short and straight as possible.

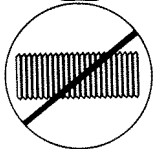


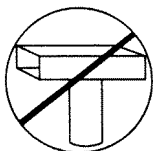
Blower
240cfm

Correct Duct Size
3-1/4" x 10"
(32.5 sq. in.)

Round Equivalent
7"
(38.5 sq. in.)

- 2).  DO NOT reduce the suggested minimum duct size, (as outlined above), ANYWHERE in the duct run. Even at the wall cap or roof jack. A 5" duct in place of a 6" duct will reduce a 300cfm air flow to 205cfm and a 7" duct in place of an 8" duct will reduce a 600cfm air flow to 400cfm.

- 3).  DO NOT USE flexible ductwork. The ribbing creates resistance to air flow and reduces exhaust efficiency tremendously.

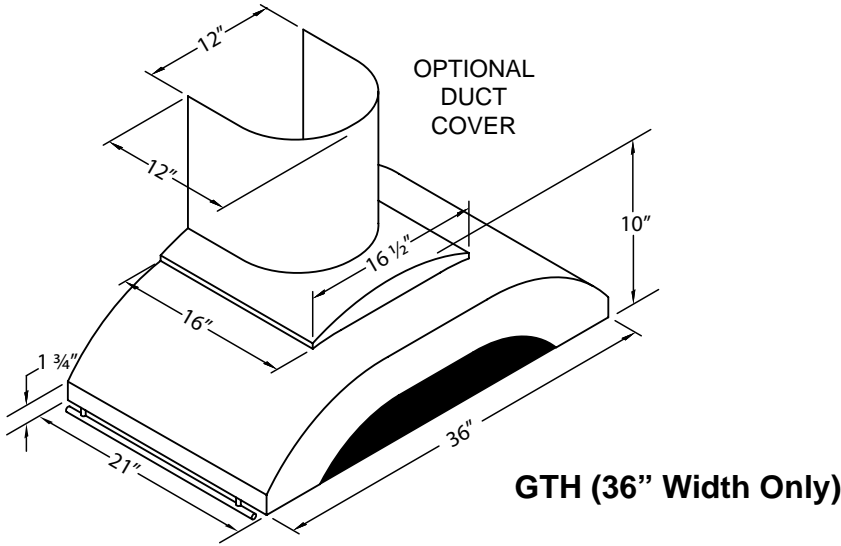
- 4).  DO NOT TURN SHARP CORNERS. Make gradual turns in the duct run. Rapidly moving air cannot make sharp 90° turns.

- 5). IF AT ALL POSSIBLE - do not space 90° elbows closer than 6 feet to each other.
- 6). TAPE ALL JOINTS with duct tape in order to prevent leakage of any pollutants into the wall, joist, basement or attic spaces.
- 7). DO NOT USE SCREWS to attach ductwork to the duct collar on the top/back of the hood. Protruding screws may keep the backdraft damper from opening and closing properly.
Make sure all backdraft dampers open and close completely and freely!
- 8). INSULATE THE DUCTWORK in cold spaces to prevent moisture condensation in the winter, which can run down the ductwork into the cabinet below.
- 9). NO SCREENING MATERIAL on the wall caps or roof jacks. Screens cut air flow by 20-50% and should not be used.
- 10). THE AIR SHOULD NOT "DEAD END" into the top of wall caps or roof jacks. Openings on wall caps or roof jacks should be wide enough and deep enough to allow the air to flow continuously and freely. Wall caps and roof jacks should have solid, gravity dampers that will open and close freely with the air flow.
Vent-A-Hood dealers have access to all the appropriate wall caps and roof jacks.
- 11). Due to tighter construction techniques being used in homes today, it is important to replace any air removed from the home via a safe pathway from the outside. If this is not done, the possibility exists that fireplaces, furnace flues etc. may be backdrafted. If it is starved of air to exhaust due to inadequate make-up air, a range hood or liner may perform poorly, evidenced by cooking contaminants not being completely exhausted to the outside. To avoid these potential problems, consult an HVAC professional who is qualified to determine if, and how much, make-up air is needed.

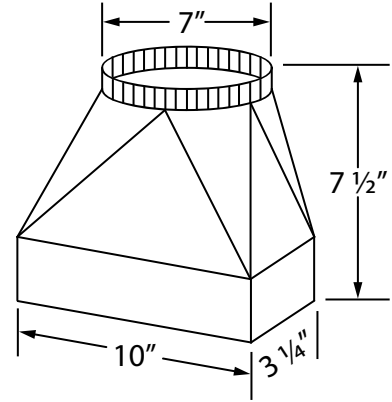
Thank you for choosing *Vent-A-Hood* !

Vent-A-Hood® WALL MOUNT RANGE HOOD SPECIFICATIONS

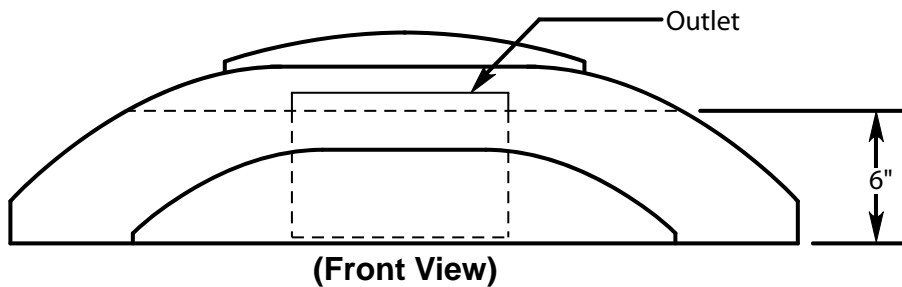
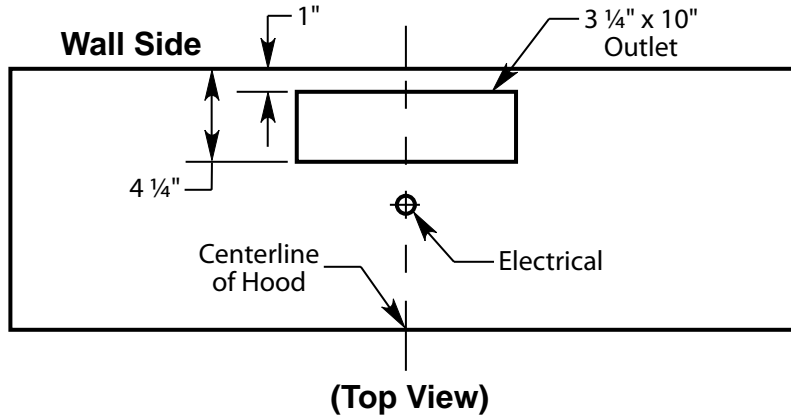
GTH Equipped with halogen lighting. These models not available with heat lamps. Only available in stainless steel. Shown with optional duct cover (sold separately). Optional duct covers available in standard and custom sizes. Pot rail included.



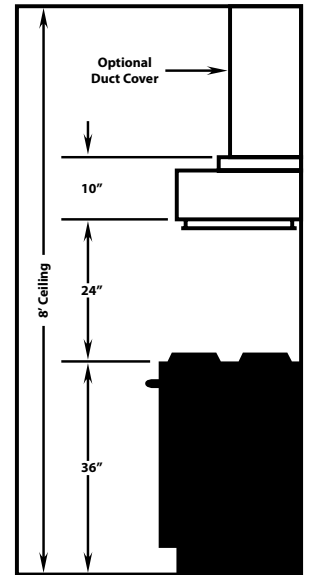
The VP521 transition is available for top vent applications at an additional charge.



Connection Diagram



Recommended Mounting Height*



*Exceeding recommended mounting height may compromise performance.

NOTE: DUCT COVER EXTENDS 4" INTO TOP OF HOOD.

Electrical/Mechanical Specifications For Blower Units

Model	Volts	Amps	Hz	RPM	CFM SP@0.0"	Equivalent CFM*	CFM SP@0.1"	CFM SP@0.2"	CFM SP@0.3"	Minimum Round Duct Size	Sones#
K250 (Top Vent)	115	3.2	60	1550	250	375	223	220	190	7" (38 in. ²)	7.4

All K-Series hoods have two halogen lights.
 * Because the Magic Lung® blower uses centrifugal filtration rather than conventional baffle or mesh filters, the Magic Lung® blower can handle cooking equipment with higher cubic feet per minute (CFM) requirements and can deliver equivalent CFM much more efficiently than other filtration systems. When comparing the Magic Lung® with other blower units made by other manufacturers, use the "Equivalent CFM".
 # Ratings in accordance with the Standard Test Code by the Energy Systems Laboratory of the Texas Engineering Experiment Station.