




Vent-A-Hood

Vent-A-Hood®



A pinch of salt drops into a pot. Onions sauté in a wok. Fish moves from cool fridge to sizzling pan. Pasta curls in boiling water. Butter bubbles in a red-hot skillet. Chicken turns a golden brown. Chocolate melts and the aroma rises.

Whether your kitchen is a social center or a refuge, it's where your life is in motion.

Your kitchen comes alive, and you move through your day.

Put more than 70 years of ventilation expertise to work for you.

Vent-A-Hood® makes the perfect range hoods for today's motion-filled kitchens. Unmatched at whisking grease and heat-polluted air away from your cooking area. Powerful enough for heavy-duty, professional-style cooking equipment. And quieter than any other range hood on the market—so you can pay attention to everything going on around you.

You deserve clean and pure air, and since 1933, Vent-A-Hood® has made superior ventilation systems to give our customers just that. We invented the residential range hood with centrifugal filtration, and our single-minded focus on range hoods continues to pay off in patented technology that no other company can match. Plus, our dedicated factory staff builds your Vent-A-Hood® range hood with the craftsmanship you'd expect from a family-owned manufacturer.

Finally, you don't have to sacrifice style to enjoy the superior Vent-A-Hood® technology. Our engineers are as committed to contemporary styles as they are to state-of-the-art technology. Work with Vent-A-Hood® and you can find exactly the style that's right for you—whether it's one of our most popular styles or a special-order range hood.

There's a reason some people think of any range hood as being a Vent-A-Hood.® When you have our combination of superior technology and attractive design, you'll see that nothing else can compare.





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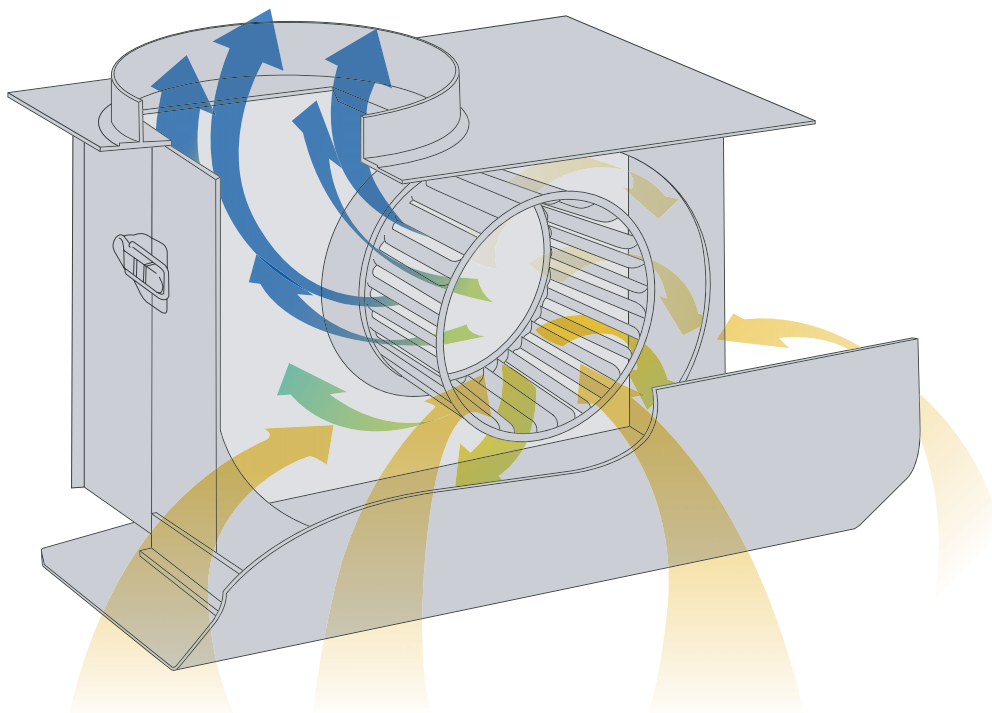
MAGIC LUNG[®] BLOWER

Our patented technology keeps your kitchen running smoothly.

Most Vent-A-Hood[®] range hoods are equipped standard with the Magic Lung[®] blower system—which sets Vent-A-Hood[®] apart. You shouldn't settle for anything less than the Magic Lung[®] because it is:

Quiet. Turn on a Vent-A-Hood[®] range hood, and you'll hear only a whisper of air movement, because the Magic Lung[®] blower system provides the quietest ventilation available. Vent-A-Hood[®] range hoods with halogen lights also feature the SensaSource[®] heat sensor (see the sidebar on the next page). With the SensaSource[®] heat sensor, when full blower power is not needed, you can lower the blower speed for even quieter operation.

Efficient. The powerful Magic Lung[®] blower traps cooking contaminants, liquifies grease vapor and removes heat-polluted air. Because the Magic Lung[®] blower combines sufficient air pressure and constant speed with centrifugal filtration—and because it doesn't pull air through a filter—it is the most efficient kitchen ventilation available today.



Maximize quiet without sacrificing performance.

Vent-A-Hood® equips halogen-light models with SensaSource®, an integrated motor and heat sensor that perfectly balances extra-quiet operation with full-power performance. During light cooking, the motor operates at low speed. When the temperature inside the Vent-A-Hood® range hood rises to unacceptable levels—or before a range fire occurs—the heat sensor switches the motor to high speed. The motor returns to quiet operation when the temperature is safely lowered. SensaSource® is not available on fluorescent-light models.

Easy-cleaning. The Magic Lung® housing snaps apart for easy cleaning in the dishwasher or with warm, soapy water. Moreover, the Magic Lung® is the only ventilation system that collects the grease in the easily cleaned housing rather than in hard-to-reach areas behind a mesh or baffle filter.

Fire-safety. The Magic Lung® constant speed centrifugal blower is designed to liquify grease in the sealed blower housing and to create a pressure barrier, lowering the risk of an attic or wall fire. In 70+ years of manufacturing this system, Vent-A-Hood® has never received a report of an attic or wall fire when the Magic Lung® blower has been in use.

Powerful. Magic Lung® blowers can be configured to provide the power you need for even the most demanding cooking surface. Each highly efficient Magic Lung® blower supplies 300 CFM of air movement; you can combine multiple blowers in a single Vent-A-Hood® range hood to create the perfect ventilation for your cooking surface.

HOW TO CHOOSE YOUR VENT-A-HOOD®

Answer the following questions to focus your search on the Vent-A-Hood® that is appropriate for your needs—and to identify the size and blower specifications you’ll need when ordering. You will match your cooking equipment with the correct ventilation.

What type of cooking equipment do you have?

- Standard electric Standard gas Professional-style

What type of hood do you need?

- Wall-mount Under-cabinet
 Island Liner insert (wall-mount or island; see page 16 for additional information)

What size of Magic Lung® blower do you require?

There’s no exact science for determining your blower requirements—if you never have all your burners on at once, you don’t need to buy excessive capacity. To locate on the following chart the Magic Lung® blower that’s appropriate for you, consider the type of hood you want, the type of equipment you use, and your cooking habits—whether you use all or only part of the BTU value of the cooking equipment.

HOOD TYPE	COOKING EQUIPMENT	MULTI-BURNER COOKTOP* RATING (BTU/WATTS)	BBQ, WOK, OR GRIDDLE (BTU/WATTS)	MAGIC LUNG® BLOWERS	EQUIVALENT CFM
Wall-mount or under-cabinet	Standard electric	20,000–30,000 BTU 12,000 WATTS	20,000 BTU 12,000 WATTS	300 CFM (B100 single blower)	450 CFM
Under-cabinet	Standard gas	40,000–60,000 BTU 24,000 WATTS	40,000 BTU 24,000 WATTS	600 CFM (B200 dual blower)	900 CFM
Wall-mount	Standard gas or professional-style	40,000–60,000 BTU 24,000 WATTS	40,000 BTU 24,000 WATTS	600 CFM (B200 dual blower)	900 CFM
Wall-mount	Heavy-usage professional-style	60,000–90,000 BTU 36,000 WATTS	60,000 BTU 36,000 WATTS	900 CFM (One B100 single blower plus one B200 dual blower)	1350 CFM
Wall-mount	48" or 60" professional-style	80,000–120,000 BTU 48,000 WATTS	80,000 BTU 48,000 WATTS	1200 CFM (Two B200 dual blowers)	1800 CFM
Island	Standard electric, gas or professional-style	40,000–60,000 BTU 24,000 WATTS	40,000 BTU 24,000 WATTS	600 CFM (T200 island dual blower)	900 CFM
Island	Heavy-usage professional-style	80,000–120,000 BTU 48,000 WATTS	80,000 BTU 48,000 WATTS	1200 CFM (T400 island cluster blower)	1800 CFM

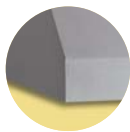
Because the Magic Lung® uses centrifugal filtration units rather than conventional baffle or mesh filters, the Magic Lung® blower can handle cooking equipment with higher cubic feet per minute (CFM) requirements—and can deliver equivalent CFM much more efficiently than other filtration systems. When comparing the Magic Lung® with blower units made by other manufacturers, use the “Equivalent CFM.”

*Multi-burner cooktops are not generally operated at full capacity, whereas BBQs, woks, and griddles are often operated at full capacity.

Vent-A-Hood® can make a duct cover for any height ceiling.

Vent-A-Hood® range hoods can be manufactured to widths within 1/8".

Available lip styles.
Please see individual models for more information.



Style A—Professional



Style B—Emerald



Style C—Nouveau Pro

What height hood do you need?

Whatever your kitchen's ceiling height, Vent-A-Hood® can meet your needs. The bottom of a wall-mount or island hood is recommended to be mounted 30" above the cooking surface, but an under-cabinet hood requires less space (24"–27" for a 9" hood, 21"–24" for a 6" hood). Be sure to account for the height of anything that will be above your Vent-A-Hood® range hood, such as a soffit, a cabinet, or a duct cover.

- 6" (under-cabinet)
- 9" (under-cabinet)
- 18" (wall-mount or island)
- 30" (wall-mount or island)
- Other _____

What width hood do you need?

Wherever possible, the width of under-cabinet and wall-mount hoods should overlap the burners 3"–6" on each side. Island hoods must overlap by 3"–6" for proper performance.

- 30"
- 36"
- 42"
- 48"
- 54"
- 60"
- 66"
- Other _____

What depth hood do you need?

The hood should be deep enough to fully cover all burners.

- Under-cabinet
- 19-1/2" or 21" (standard)
- Other _____
- Wall-mount
- 24" (for standard and most professional-style cooking equipment)
- 27" (for some professional-style cooking equipment)
- Other _____
- Island hood
- 27" (for standard cooking equipment)
- 30" (for professional-style cooking equipment)
- Other _____

How do you need to duct your hood?

- Top vent — the standard ducting location for all Vent-A-Hood® range hoods.
- Back vent — under-cabinet SLH6-K model and 30" tall wall-mount hoods may be top or back vented. Selected 18" tall wall-mount hoods may be equipped for back venting; this must be specified at the time of the order, and additional charges will apply.

What style of Vent-A-Hood® range hood do you desire?

On the following pages of this workbook, you can see a variety of Vent-A-Hood® range hood styles and models. Under-cabinet hoods are shown on pages 8–9, wall-mount hoods on pages 10–13, island hoods on pages 14–15, and liners on pages 16–17. Examples of special-order hoods are available on pages 18–22. Options, decorative features, and finishes are described on pages 24–25.

Model number decoding:

Here is an explanation of our model number codes: ex. PRH18-236 SS

- In this example, PR is the model. Other examples are SL, EP, etc.
- H means the hood has halogen lights.
- 18 is the hood height in inches.
- 2 is the number of blower motors.
- 36 is the hood width in inches.
- SS designates the finish.
SS — stainless steel,
BL — painted black, OL — overlay,
either real brass or real copper.*

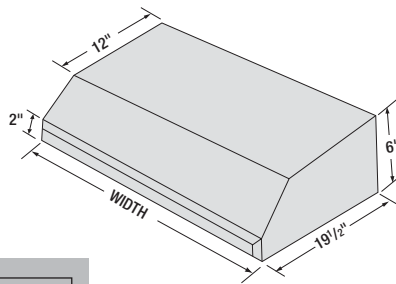
*It is important to specify exterior metal and interior color when the finish is overlay.

For more detailed specification information, see our Web site, www.ventahood.com

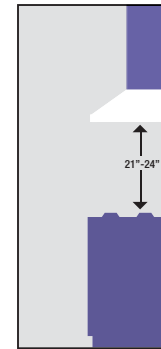
UNDER-CABINET RANGE HOODS

Whether you're looking to replace your current under-cabinet hood or install a range hood with more power, Vent-A-Hood® offers a number of great options.

Enjoy a compact 6" height from front to back—the perfect upgrade replacement hood. The K Series blower delivers 250 CFM (360 equivalent CFM) with SensaSource® heat sensor. It also offers top or back venting.



SLH6-K is only available in biscuit, black, stainless steel, and white.



The recommended mounting height for SLH6-K is 21"–24" above the cooking surface.

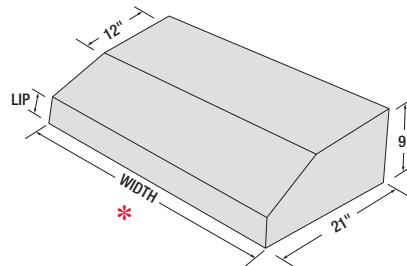
	MODEL №	WIDTHS
B	SLH6-K Emerald K Series	24", 30", 36", and 42"

The following Vent-A-Hood® range hoods with a variety of Magic Lung® blowers provide a number of stylish options for your under-cabinet requirements:

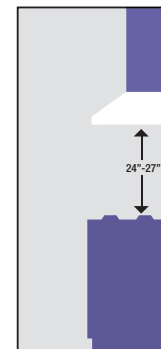
Style A The PRH9 Professional Series offers a commercial kitchen look.

Style B Soft-cut corners give the SLH9 Emerald Series a contemporary look.

Style C The modern NPH9 Nouveau Pro Series features a rounded front lip.



SLH9, NPH9, and PRH9 are available in biscuit, black, stainless steel, and white finishes. For other paint and metal finishes, see page 25.



The recommended mounting height for SLH9, NPH9, and PRH9 is 24"–27" above the cooking surface.

	MODEL №	LIP	BLOWERS AND WIDTHS
A	PRH9 Professional	2"	300 or 600 CFM Magic Lung® blowers in standard widths of 30", 36", 42", and 48"; 900 CFM blowers in 42" and 48" widths; and 1200 CFM blowers in 48" width
B	SLH9 Emerald	2"	
C	NPH9 Nouveau Pro	3"	

* Additional widths and custom sizes are available. These products are also available (except for SLH6-K) with fluorescent lights.

To view a close-up of lip options, see page 7.



Style A—Professional



Style B—Emerald



Style C—Nouveau Pro



For more detailed specification information, see our Web site, www.ventahood.com



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WALL-MOUNT RANGE HOODS

All models on this page are available in biscuit, black, stainless steel, and white finishes. For other paint and metal finishes, see page 25.

* Optional wall-mount duct covers (model WDC) with matching finishes are available for all models. WDC duct covers are available in standard sizes for 8', 9', and 10' ceiling heights—or in custom sizes.

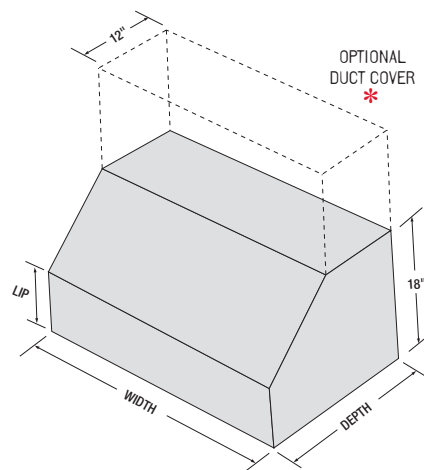
These products are also available with fluorescent lights, in widths greater than 48", and in custom sizes.

These three styles are ideal over standard and professional-style cooking equipment. Select 24" or 27" depth depending on your cooking equipment.

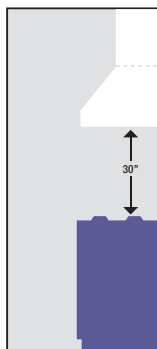
Style A The clean lines of the PRH18 and PRXH18 Professional Series are perfect in commercial-style residential kitchens.

Style B The popular contemporary design of the SLH18 and SLXH18 Emerald Series features soft-cut corners.

Style C In addition to a modern rounded front lip, the NPH18 and NPXH18 Nouveau Pro Series include a warming light bar (see page 24 for more information).

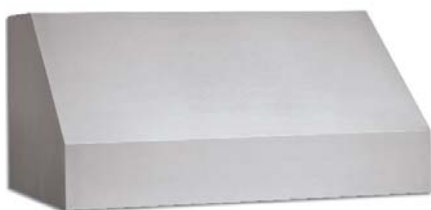


The recommended mounting height of the models on this page is 30" above the cooking surface.



	MODEL №	DEPTH	LIP	BLOWERS AND WIDTHS
A	PRH18 Professional	24"	6"	300 or 600 CFM Magic Lung® blowers in standard widths of 30", 36", 42", and 48"; 900 CFM blowers in 42" and 48" widths; and 1200 CFM blowers in 48" width
A	PRXH18 Professional	27"	6"	
B	SLH18 Emerald	24"	3"	
B	SLXH18 Emerald	27"	3"	
C	NPH18 Nouveau Pro	24"	4"	
C	NPXH18 Nouveau Pro	27"	4"	

To view a close-up of lip options, see page 7.



Style A—Professional



Style B—Emerald



Style C—Nouveau Pro

EURO-STYLE WALL-MOUNT RANGE HOODS

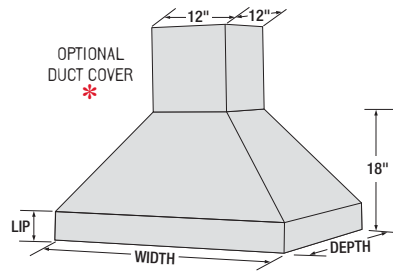
These European-style hoods with bold, tapered designs are versatile enough to stand on their own or between cabinets.

To complement light professional-style cooking equipment, choose 24" or 27" depth and one of three different styles to fit your preference:

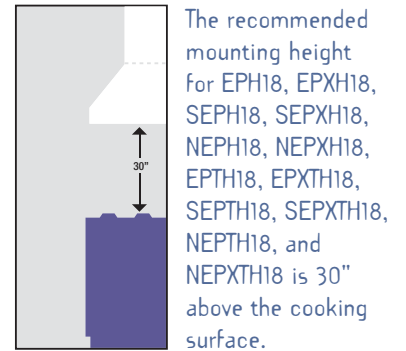
Style A Chiseled lines and corners on the EPH18 and EPXH18 Euroline Pro Series.

Style B Soft-cut corners on the SEPH18 and SEPXH18 Euroline Pro with Emerald Lip Series.

Style C Rounded front lip on the NEPH18 and NEPXH18 Nouveau Euroline Pro Series.



See photo on page 2.



The recommended mounting height for EPH18, EPXH18, SEPH18, SEPXH18, NEPH18, NEPXH18, EPTH18, EPXTH18, SEPTH18, SEPXTH18, NEPTH18, and NEPXTH18 is 30" above the cooking surface.

All models on these pages are available in biscuit, black, stainless steel, and white finishes. For other paint and metal finishes, see page 25. SEP Series and SLDH14 are not available with copper or brass overlay finish.

These products are also available with fluorescent lights and in larger widths and custom sizes. Heat lamps are not available on these models.

* Optional wall-mount duct covers (model WDC) are available for all models. WDC duct covers with matching finishes are available in standard sizes for 7', 8', and 9' ceiling heights for PDH14 and SLDH14 models, and for 8', 9', and 10' ceiling heights for all other models shown. Duct covers are also available in custom sizes.

	MODEL №	DEPTH	LIP	BLOWER	WIDTHS
A	EPH18 Euroline Pro	24"	4"	600CFM	36", 42", and 48"
A	EPXH18 Euroline Pro	27"	4"		
B	SEPH18 Euroline Pro with Emerald Lip	24"	3"		
B	SEPXH18 Euroline Pro with Emerald Lip	27"	3"		
C	NEPH18 Nouveau Euroline Pro	24"	4"		
C	NEPXH18 Nouveau Euroline Pro	27"	4"		

To view a close-up of lip options, see page 7.



Style A—Professional



Style B—Emerald



Style C—Nouveau Pro



Style A—Professional

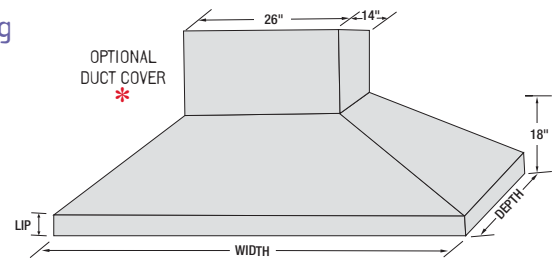


Style B—Emerald

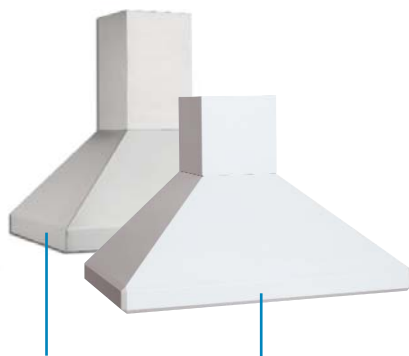


Style C—Nouveau Pro

To cover heavier professional-style cooking equipment, the following range hoods feature wider top openings to accommodate larger blower capacities and greater widths. These models provide the same choices of visual styles and depths as those described on page 12.

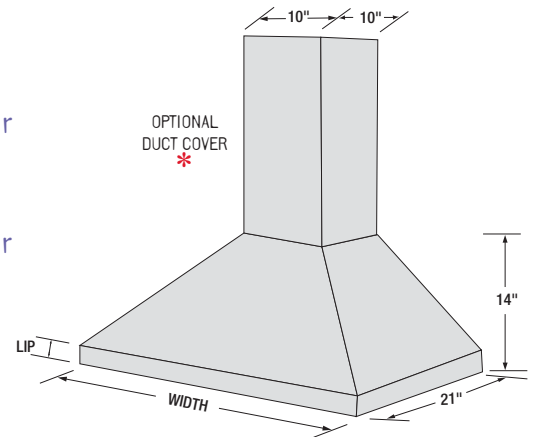


	MODEL №	DEPTH	LIP	BLOWERS AND WIDTHS
A	EPH18 Euroline Pro	24"	4"	900 CFM Magic Lung®
A	EPXTH18 Euroline Pro	27"	4"	blowers in standard
B	SEPH18 Euroline Pro with Emerald Lip	24"	3"	widths of 42", 48",
B	SEPXTH18 Euroline Pro with Emerald Lip	27"	3"	54", 60", and 66";
C	NEPH18 Nouveau Euroline Pro	24"	4"	and 1200 CFM blowers in
C	NEPXTH18 Nouveau Euroline Pro	27"	4"	54", 60", and 66" widths



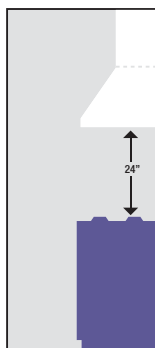
Style A—Professional Style B—Emerald

For standard residential cooking equipment, choose either the classic design of the PDH14 Euroline Series or the soft-cut corners of the SLDH14 Euroline with Emerald Lip Series. SLDH14 is not available with copper or brass overlay finish.



To view a close up of lip options, see page 7.

The recommended mounting height for PDH14 and SLDH14 is 24" above the cooking surface.



	MODEL №	LIP	BLOWERS AND WIDTHS
A	PDH14 Euroline	2-5/8"	300 or 600 CFM Magic Lung®
B	SLDH14 Euroline with Emerald Lip	2"	blowers in standard widths of 30" (300 CFM only), 36", 42", and 48"

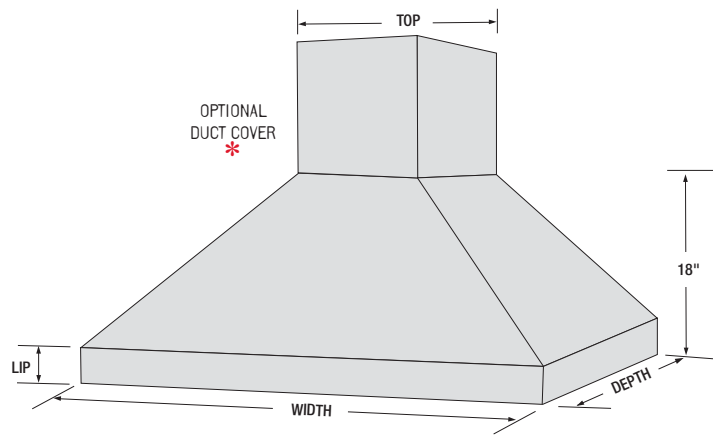
For more detailed specification information, see our Web site, www.ventahood.com

EURO-STYLE ISLAND RANGE HOODS

These sleek European-style island hoods can provide a dramatic focal point in the midst of all the motion in your kitchen.

Select the right Vent-A-Hood® range hood based on one of three types of cooking equipment and two sophisticated styles.

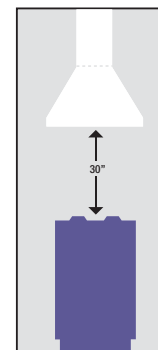
- № 1** For above-standard cooking equipment, choose the clean, classic lines of the PYDH18 Euroline Series or the soft-cut corners of the ISDH18 Euroline with Emerald Lip Series.
- № 2** For light professional-style cooking equipment, take advantage of the greater standard depths of the EPIH18 Euroline Pro Series and SEPIH18 Euroline Pro with Emerald Lip Series.
- № 3** Heavier professional-style cooking equipment requires the larger blower capacities, wider top openings, and greater widths of the EPITH18 Euroline Pro Series and the SEPITH18 Euroline Pro with Emerald Lip Series.



All models on this page are available in biscuit, black, stainless steel, and white finishes. For other paint and metal finishes, see page 25. ISDH18, SEPIH18, and SEPITH18 models are not available with copper or brass overlay finish.

- * Optional island duct covers (model IDC) with matching finishes are available for all models in standard sizes for 8', 9', and 10' ceiling heights—or in custom sizes.

These products are also available with fluorescent lights and in custom sizes.



The recommended mounting height for the models shown is 30" above the cooking surface.

	MODEL №	TOP	DEPTH	LIP	BLOWERS	WIDTHS
1A	PYDH18 Euroline	12"x12"	27"	4"	600 CFM	36", 42", and 48"
1B	ISDH18 Euroline with Emerald Lip	12"x12"	27"	3"	600 CFM	36", 42", and 48"
2A	EPIH18 Euroline Pro	12"x12"	30"	4"	600 CFM	36", 42", and 48"
2B	SEPIH18 Euroline Pro with Emerald Lip	12"x12"	30"	3"	600 CFM	36", 42", and 48"
3A	EPITH18 Euroline Pro	15"x15"	30"	4"	1200 CFM	48", 54", 60", and 66"
3B	SEPITH18 Euroline Pro with Emerald Lip	15"x15"	30"	3"	1200 CFM	48", 54", 60", and 66"

For more detailed specification information, see our Web site, www.ventahood.com



To view a close-up of lip options, see page 7.



Style A—Professional



Style B—Emerald

STANDARD LINER INSERTS

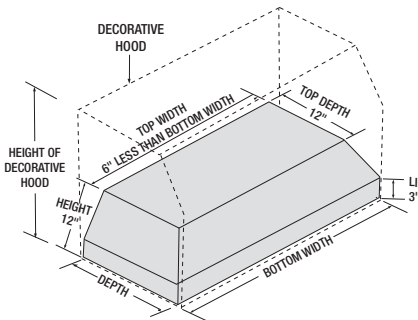
Vent-A-Hood® liner inserts are mounted inside of decorative wood, plaster, tile, or metal hoods. (Plaster or tile hoods are generally made of plywood and covered with plaster or tile.)

Note that the only place where the liner insert and the outside enclosure must meet and fit is at the bottom edge of the metal liner insert, in both width and depth—the height of a liner insert can be much shorter than the height of the decorative hood.

Vent-A-Hood® standard liner inserts are unsurpassed because they are shipped to you complete with blowers, lights, switches, and canopy and are:

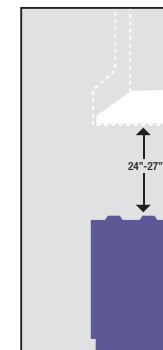
- Pre-wired
- Pre-assembled
- Ready to install
- Readily available
- Less expensive than custom-made liner inserts
- Finished with stainless steel or standard paint colors
- Equipped with halogen or fluorescent lighting
- True Vent-A-Hood® range hoods with the engineering superiority of Magic Lung® blowers

Wall-mount liner inserts Vent-A-Hood® gives you a number of options to meet your ventilation needs. The standard ventilation of the BHSLD model is intended for use over standard cooking equipment. The extra size and blower capacity of the BHPSLD model can be used above professional-style cooking equipment.



Decorative hoods are furnished or built separately. All models on this page are available in biscuit, black, stainless steel, and white finishes. For other standard paint finishes, see page 25.

Liners are also available with fluorescent lights and in custom sizes. For more information, visit www.ventahood.com

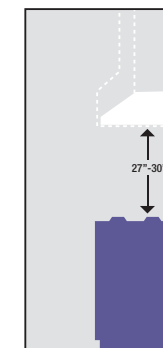
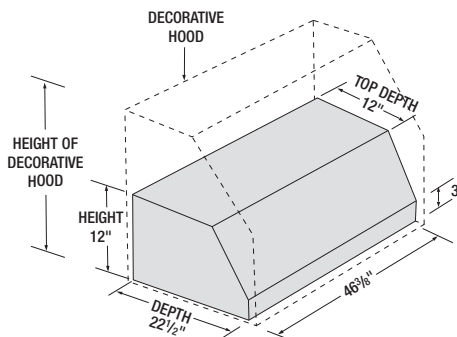


The recommended mounting height for BHSLD is 24" -27" above the cooking surface.

MODEL №	BLOWERS	BOTTOM WIDTHS	DEPTH
BHSLD	300 CFM	28-3/8", 34-3/8", and 40-3/8"	19-1/4"
	600 CFM		
BHPSLD	600 CFM	28-3/8", 34-3/8", 40-3/8", 46-3/8", and 52-3/8"	22-1/2"
	900 CFM		
	1200 CFM		

When you need 1200 CFM in a 46-3/8" width — choose the BHPSLB.

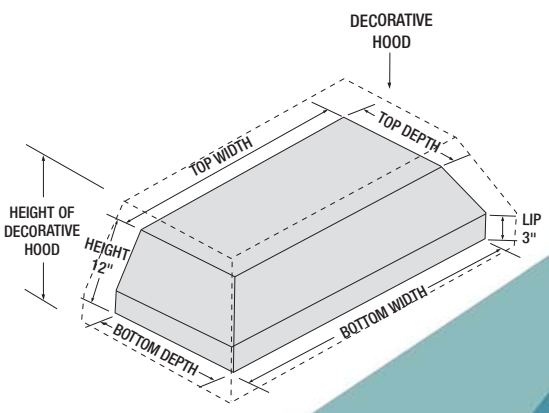
MODEL №	BLOWER	WIDTH
BHPSLB	1200 CFM	46-3/8"



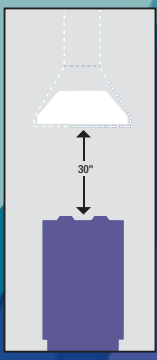
The recommended mounting height for BHPSLB and BHPSLD is 27"-30" above the cooking surface.

Island liner inserts For island hoods, select a Vent-A-Hood® liner insert based on your cooking equipment. Over standard cooking equipment, choose the THSLE model. When you require greater width and depth and larger blower capacity for professional-style cooking equipment, the THPSLE model is available.

MODEL №	BLOWERS	BOTTOM WIDTHS	BOTTOM DEPTH	TOP WIDTH	TOP DEPTH
THSLE	600 CFM	36", 42", and 48"	27"	12" less than bottom width	15"
THPSLE	1200 CFM	48", 54", 60", and 66"	30"	16" less than bottom width	22"



The recommended mounting height for THSLE and THPSLE is 30" above the cooking surface.

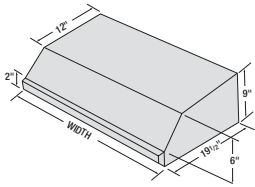


For more detailed specification information, see our Web site, www.ventahood.com

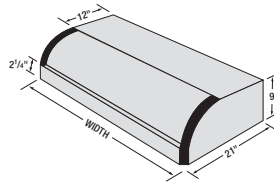
SPECIAL-ORDER AND CUSTOMIZED RANGE HOODS

To perfectly complement the style of your kitchen, Vent-A-Hood® offers the additional styles described on these two pages. Additionally, Vent-A-Hood® has long been a leader at providing customized solutions for special requirements, whether minor modifications to existing products or more substantial technological and aesthetic innovations.

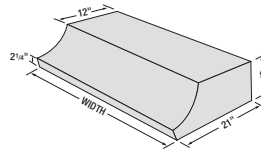
Under-Cabinet ✪



SL6/SLH6 Emerald 6" tall front on this under-cabinet hood provides an ideal replacement where low cabinet height is a problem and high performance is required. Note: 9" tall back. The SLH6-K is also available for standard electric cooking equipment. See page 8 for details.

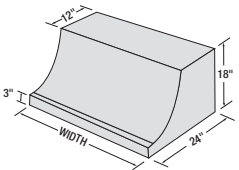


XR9/XRH9 Excalibur Uniquely European under-cabinet hood combines a rounded shape with bold, black bands. Note that black bands are not included if you select a copper or brass overlay.

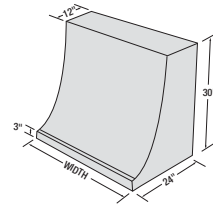


F9 Flairline Traditional under-cabinet model works well in any kitchen design. Fluorescent lights only.

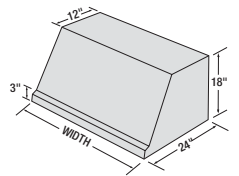
Wall-Mount ✪



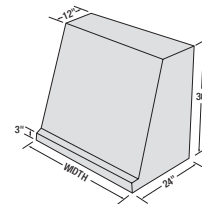
DA18/DAH18 Flairline Classic design of this wall-mount hood fits any kitchen. Choose vertical ends that are perfect for installation between cabinets, or concave ends for a French Country look.



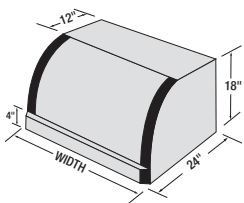
DA30/DAH30 Flairline Concave shape on this classic wall-mount design looks great in any kitchen.



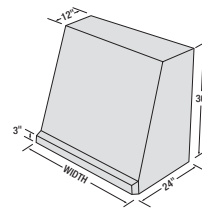
PWV18/PWVH18 Slopeline Clean slope and defined front lip create a traditional wall-mount design that can have either vertical or sloped ends for between-cabinet and free-standing installations.



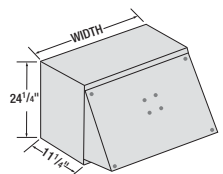
PWV30/PWVH30 Slopeline Wall-mount hood features clean slope and defined front end.



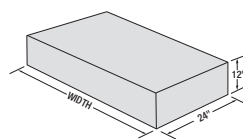
XR18/XRH18 Excalibur Bold, black bands and rounded shape of this European wall-mount hood create a unique design. No bands on a real brass or a real copper overlay.



SL30/SLH30 Emerald Popular contemporary design of this wall-mount hood with soft-cut corners gives an up-to-date look.

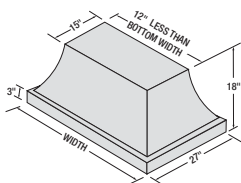


TILT Tilt-out wall-mount hood is fronted with your cabinet material to provide visual continuity of cabinetry. The hood can easily be pulled out when needed and pushed closed when not in use.



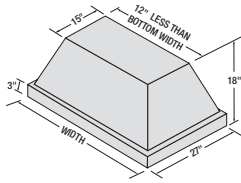
CW/CWH Contemporary Stand-alone hood can have optional clipped or rounded corners. Add special offsets to create a lip. Optional rectangular, square or round duct covers are smart additions.

Island

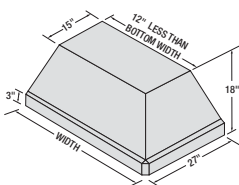


ISF18/ISFH18 Flairline

Traditional design with concave shape complements any style kitchen with an island hood.

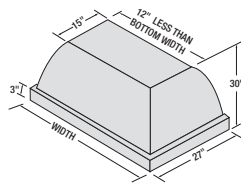


PY18/PYH18 Slopeline Island hood with classic freestanding design still works well in any kitchen.

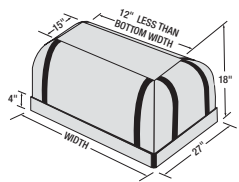


ISL18/ISLH18 Emerald

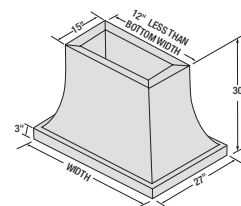
Freestanding classic island design with the patented emerald soft-cut corners will be the focal point of the kitchen.



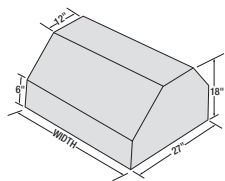
ICX30/ICXH30 Convex Uniquely European island hood with rounded shape complements any design setting.



IXR18/IXRH18 Excalibur Unique European design of this island hood comes standard with black bands, except on a real brass or a real copper overlay.

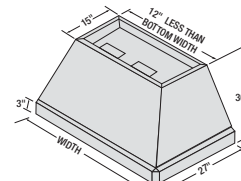


ISF30/ISFH30 Flairline Concave island design complements any style kitchen. Also can be ordered with both ends vertical or with one end vertical.

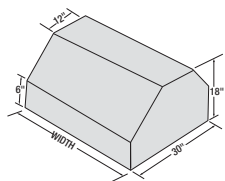


PL18/PLH18 Professional

Standard commercially styled range hoods for residential use come in two depths.

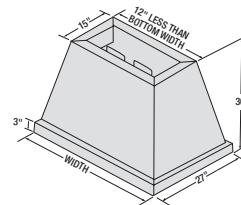


ISL30/ISLH30 Emerald Soft-cut corners and contemporary design make this a striking island hood.




PLX18/PLXH18 Professional

Standard commercially styled range hoods for residential use come in two depths.



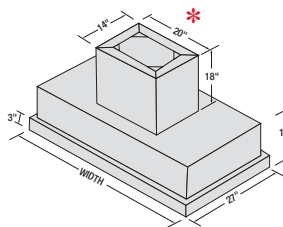
PY30/PYH30 Slopeline Traditional design can be ordered with both ends vertical, or with one end vertical as a peninsula-style hood.

Note: Base model numbers with an "H" have halogen lights; those without an "H" have fluorescent lights.

 9" under-cabinet hoods are recommended to mount 24"-27" above the cooking surface and 6" under-cabinet hoods are recommended to mount 21"-24" above the cooking surface.

 Wall-mount hoods are recommended to mount 30" above the cooking surface (except TILT, which is recommended to mount 23-3/4" above the cooking surface).

 Island hoods are recommended to mount 30" above the cooking surface.



CO/COH Straightline Strongly rectangular design with or without lip offsets can be modified with clipped or rounded corners.

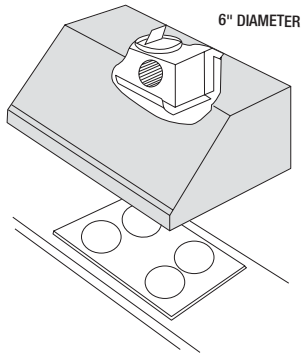
* Optional rectangular, square and round duct covers can nicely complement this island hood.

For more detailed specification information, see our Web site, www.ventahood.com

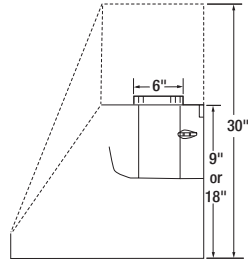
STANDARD BLOWER PLACEMENTS

Under-Cabinet and Wall-Mount Hoods

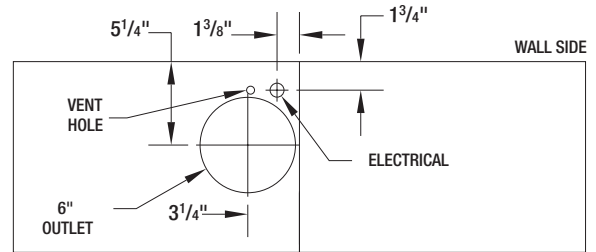
For more information on selecting Magic Lung® blowers, see checklist on page 6.



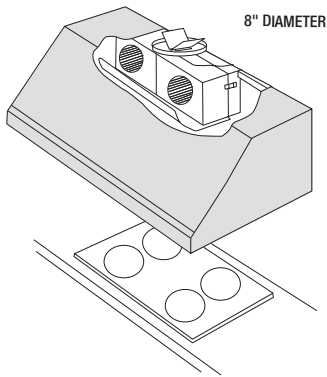
6" DIAMETER



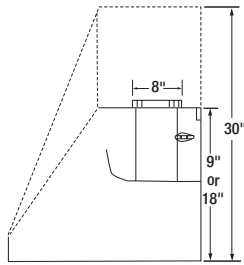
Side View-B100 Blower



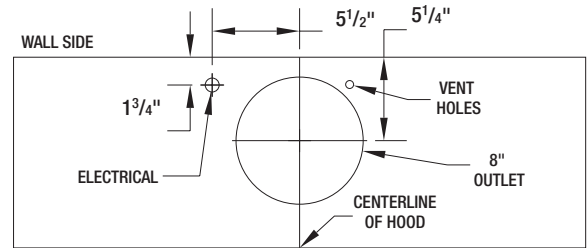
Top View-B100 Single Blower
300 CFM



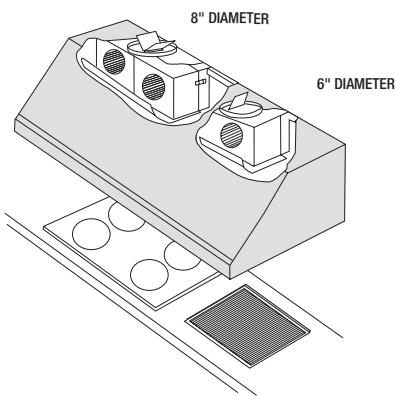
8" DIAMETER



Side View-B200 Blower

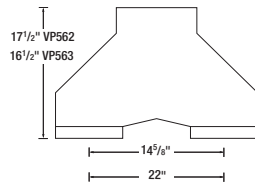


Top View-B200 Dual Blower
600 CFM

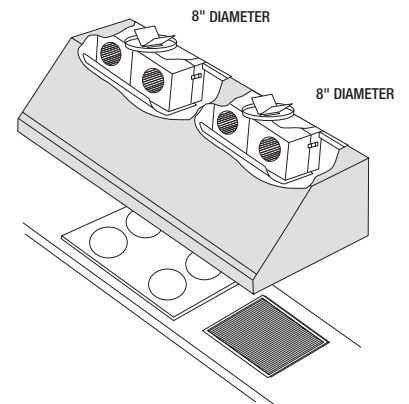


8" DIAMETER

6" DIAMETER

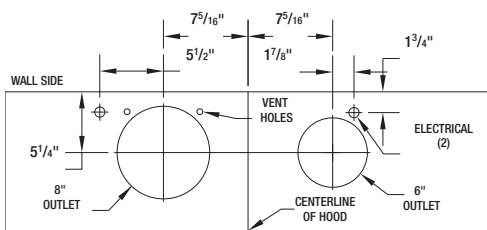


Transition (optional, sold separately)—
VP562 10" round for single and dual and
VP563 12" round for two dual units.



8" DIAMETER

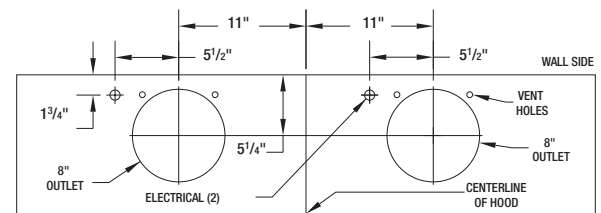
8" DIAMETER



B200 Dual Blower

B100 Single Blower

Top View
900 CFM



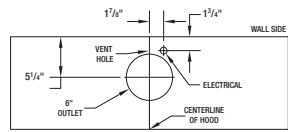
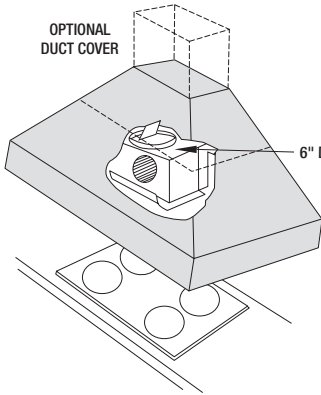
B200 Dual Blower

B200 Dual Blower

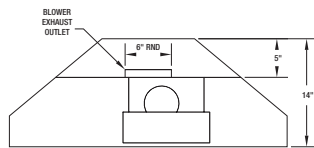
Top View
1200 CFM

For individual specification by model, visit our Web site at www.ventahood.com.

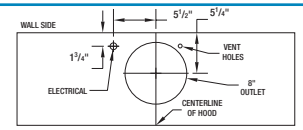
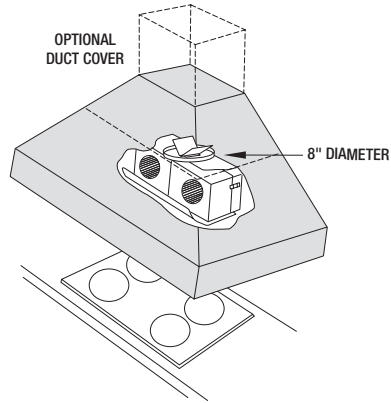
Euro-Style Wall-Mount Hoods



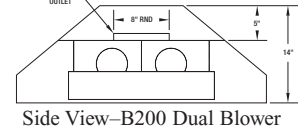
Top View—B100 Single Blower
300 CFM



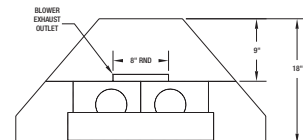
Side View—B100 Single Blower



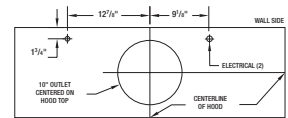
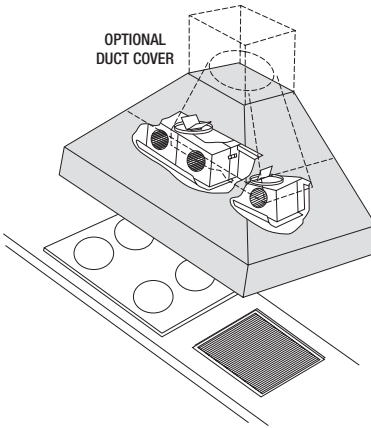
Top View—B200 Dual Blower
600 CFM



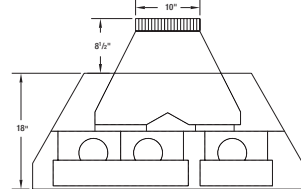
Side View—B200 Dual Blower



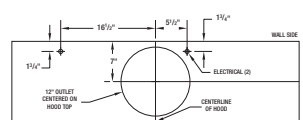
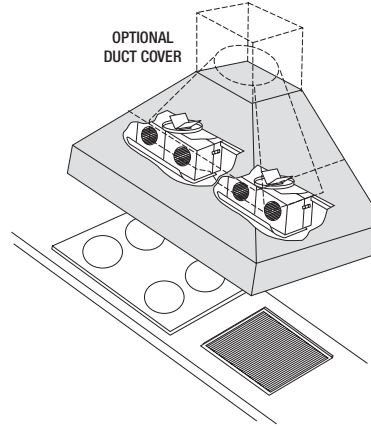
Side View—B200 Dual Blower



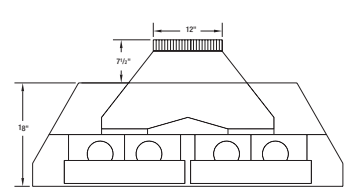
Top View—B200 Dual Blower &
B100 Single Blower
900 CFM



Front View
VP562 Standard Transition (included)



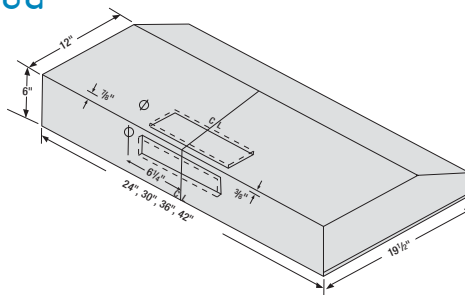
Top View—Two B200 Dual Blowers
1200 CFM



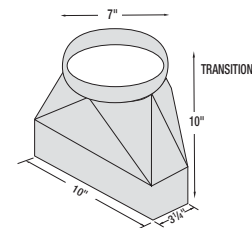
Front View
VP563 Standard Transition (included)

SLH6-K Under-Cabinet Hood

K250 Blower with 250 CFM As shipped, the SLH6-K hood is ducted vertically. 3-1/4" x 10" exhaust collar is placed at the top of the hood, 7/8" from the rear and centered left to right. The SLH6-K can easily be converted to duct horizontally. 3-1/4" x 10" exhaust collar is placed at the back of the hood, 3/8" from the top and centered left to right.

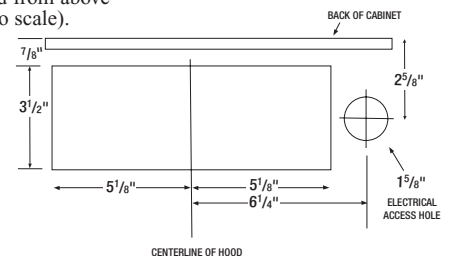
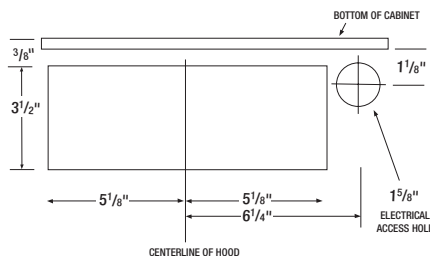


Optional VP521 transition for K250 blower is available for top-venting applications.



K250 Cabinet cutout for vertical ducting viewed from above (drawing not to scale).

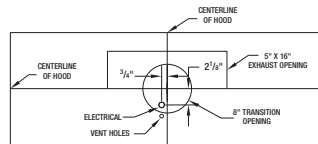
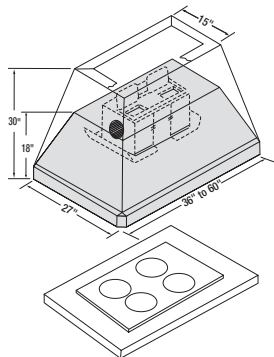
K250 Wall cutout for horizontal ducting viewed from front (drawing not to scale).



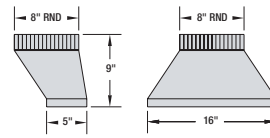
STANDARD BLOWER PLACEMENTS

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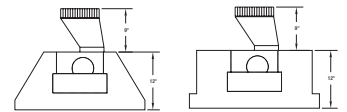
Island Hoods



Top View—T200 Dual Blower
600 CFM

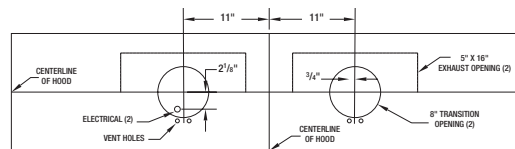
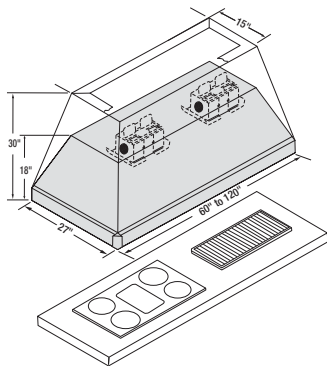


VP565 Standard Transition
(included)

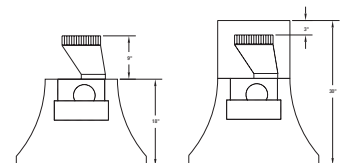


Side View—Transition Installed

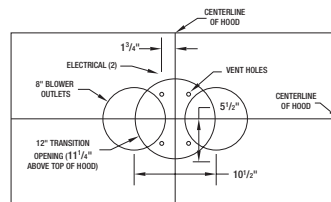
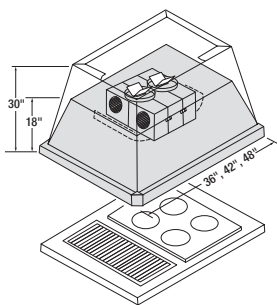
For extended width island hoods, specify dual blowers centered over each cooking surface.



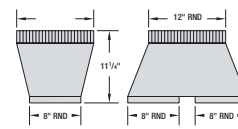
Top View—T2+200 Dual Blower
Includes two VP565 Standard Transitions
1200 CFM



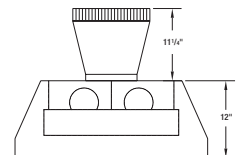
Side View—Transition Installed



Top View—T400 Cluster Blower
1200 CFM

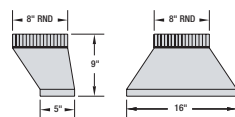
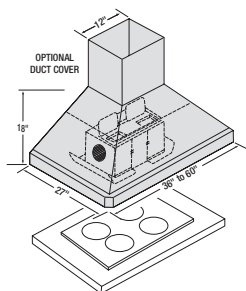


VP564 Standard Transition
(included)

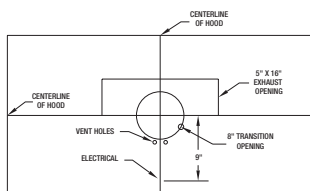


Side View—Transition Installed

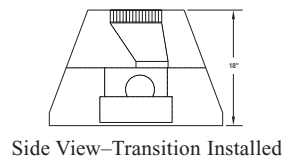
Euro-Style Island Hoods



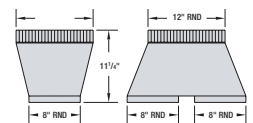
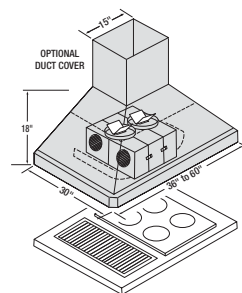
VP565 Standard Transition
(included)



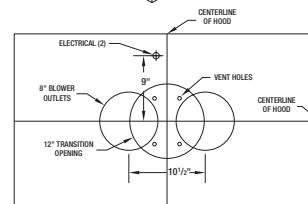
Top View—T200 Dual Blower
600 CFM



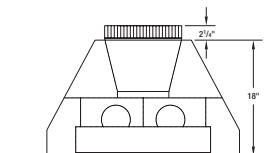
Side View—Transition Installed



VP564 Standard Transition
(included)



Top View—T400 Cluster Blower
1200 CFM



Side View—Transition Installed

ELECTRICAL SPECS

Blower	Type	Volts	Amps *	Hz	RPM	Equivalent CFM	CFM SP@0.0"	CFM SP@0.1"	CFM SP@0.2"	CFM SP@0.3"	Minimum Round Duct Size	Square Inches
B100 Single Blower	Shaded Pole	115	1.7	60	1550	450	300	286	270	240	6" (or equivalent)	28
B200 Dual Blower	(2) Shaded Pole	115	3.4	60	1550	900	600	572	540	480	8" (or equivalent)	50
T200 Island Dual Blower	(2) Shaded Pole	115	3.4	60	1550	900	600	572	540	480	8" (or equivalent)	50
T400 Island Cluster Blower	(4) Shaded Pole	115	6.8	60	1550	1800	1200	1144	1080	960	12" (or equivalent)	113
RM1000 Remote Blower	Split Capacitor	115	4.5	60	1550	630	945	922	884	852	10" (or equivalent)	80
RM1500 Remote Blower	Split Capacitor	115	7.5	60	1650	1000	1500	1455	1410	1375	10" (or equivalent)	80

Electrical Specs for K250 Blowers

Blower	Type	Volts	Amps *	Hz	RPM	Equivalent CFM	CFM SP@0.0"	CFM SP@0.1"	CFM SP@0.2"	CFM SP@0.3"	Minimum Round Duct Size	Square Inches
Top Vent High	Shaded Pole	115	3.2	60	1550	360	240	225	215	200	7" (or equivalent)	38
Top Vent Low	Shaded Pole	115	3.2	60	1200	255	170	170	160	155	7" (or equivalent)	38
Back Vent High	Shaded Pole	115	3.2	60	1550	330	220	215	195	180	7" (or equivalent)	38
Back Vent Low	Shaded Pole	115	3.2	60	1200	265	175	170	160	145	7" (or equivalent)	38

Note:

All Vent-A-Hood® products are suitable for use in damp locations when installed in a GFCI protected branch circuit.

* Add 2.5 amps for each warming light and 0.5 additional amp for each halogen lightbulb.

CFM rating is based on 0.0 inches static pressure (resistance in the ducting turns, roof caps, etc.). CFM rating will change as static pressure is increased. Static pressure increases because of ducting and length of duct run.

"Equivalent CFM" refers to the fact that the Magic Lung® uses centrifugal filtration units, whereas others use conventional filters. Apply this guideline when comparing blower units made by other manufacturers.

In addition to Magic Lung® blowers, Vent-A-Hood® manufactures two types of remote blowers for customers who strongly prefer them: RM1000 for standard or light professional-style cooking equipment and RM1500 for heavier professional-style cooking equipment.

Ducting methods for under-cabinet, wall-mount, and island Vent-A-Hood® range hoods

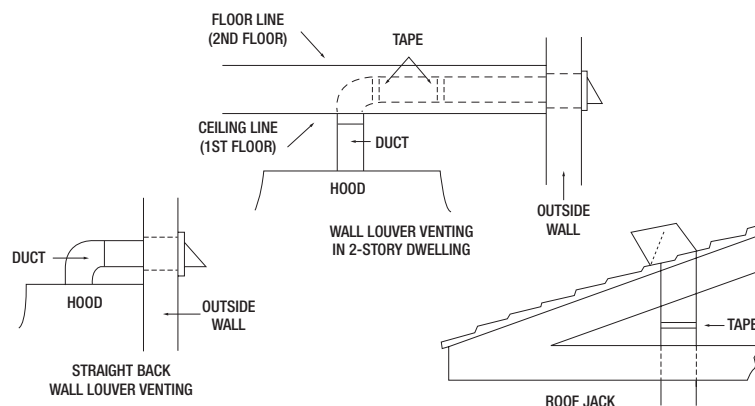
Use smooth-walled ductwork. Corrugated or "flex" type duct restricts air flow.

Always use correct size ducting. Never reduce minimum sizes anywhere along in-line ducting, wall louvers, or roof jacks.

Run vent pipe straight. Make gradual turns when necessary.

Enlarge duct. For runs longer than 20 feet, enlarge duct size after first 10 feet.

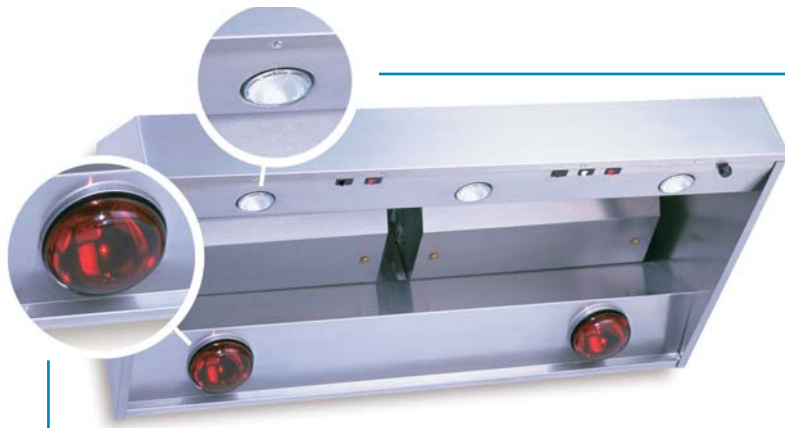
Seal duct properly. All joints and elbows should be taped to make a tight seal.



Typical ducting of Vent-A-Hood® products.

For more detailed specification information, see our Web site, www.ventahood.com

OPTIONAL FEATURES



Lights

№ 1 Halogen lights (H models) — standard in most models shown in this workbook. 50-watt halogen lights come with a dual switch for dimming to 25 watts. Bulbs included. For hoods 24" to 41" wide, two lights; 42" to 53" wide, three lights; 54" to 66" wide, four lights. Each island hood has four halogen lights — one in each corner.

Fluorescent lights are available in place of halogen lights. Fluorescent models do *not* have SensaSource®.

№ 2 Warming light bar (WBAR model) — available in most 18" tall and taller wall-mount hoods. Light bar housing is made of stainless steel in all hoods. Bulbs not included. Not available in island or Euro-style hoods.

№ 3 Warming light housing (WL-1 model) — available in selected under-cabinet models. Light housing is made of stainless steel in all hoods. Bulbs not included. Not available in island or Euro-style hoods.



Shelves and rails

№ 1 Warming shelves — include fold-down wire shelves and stainless steel backsplash. Shelves are 14" wide and 10" deep. Backsplash is 15" high and extends the width of the hood. Ledge is 3-1/2" deep.

№ 2 Pot rails — 5/8" diameter brass or chrome rails add a beautiful effect to any style hood. Specify pot rail for front and/or sides on under-cabinet and wall-mount hoods. Specify pot rail for front and/or back, sides, or all around island hoods (island hood illustrated).



Finishes

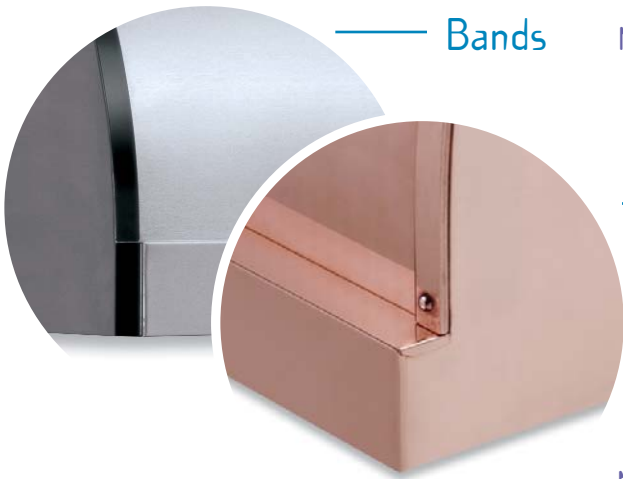
Note:

* These paint colors are used for interior colors on real copper or real brass hoods. If desired, the entire hood can be painted with these colors. Additional charges will apply.

** Real brass and real copper hoods oxidize and/or tarnish over time, and therefore will require regular polishing.

- Nº 1 Standard powder-coat smooth paint finishes — almond, biscuit, graphite gray, satin black, or white. Also available in special colors; ask for the Vent-A-Hood® custom color chart.
- Nº 2 Textured powder-coat paint finishes — black river, copper vein*, emerald vein, gold vein*, silver vein, or white river.
- Nº 3 Stainless steel.
- Nº 4 Metal overlay — real brass** or real copper**. Powder-coat paint interior standard. Stainless steel interior available upon request, additional charges will apply.

Bands



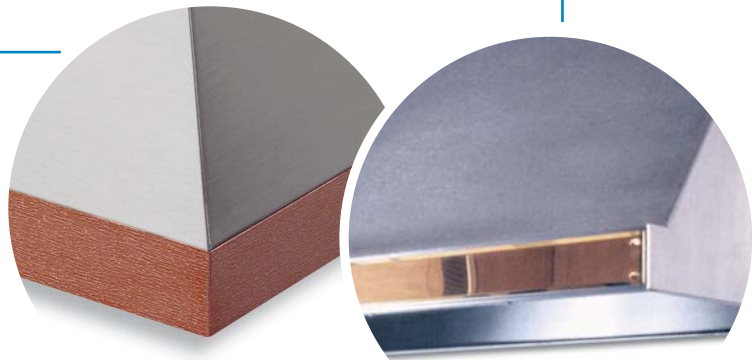
- Nº 1 Vertical bands — 1" or 2" 18-gauge vertical bands. Bands are laminated to the hood standard. May be attached with rivet caps or hex nuts upon request. 1" or 2" 24-gauge vertical bands are also available. Bands are attached to hood with either rivet caps or hex nuts.

— 1/4" thick copper vertical bands. Only attached to hood using rivets.

- Nº 2 Lip treatments — a band of any of the paint finishes or metals can also be attached to the front of the lip.

24-gauge lip treatment partially “reveals” the lip around the beveled edges. Attached to hood with either rivet caps or hex nuts. Cannot be used in conjunction with pot rail.

18-gauge lip treatment with full-lip coverage. Lip treatment is laminated to the hood standard. May be attached with rivet caps or hex nuts upon request. May be used in conjunction with pot rail.



VentAhood[®]

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