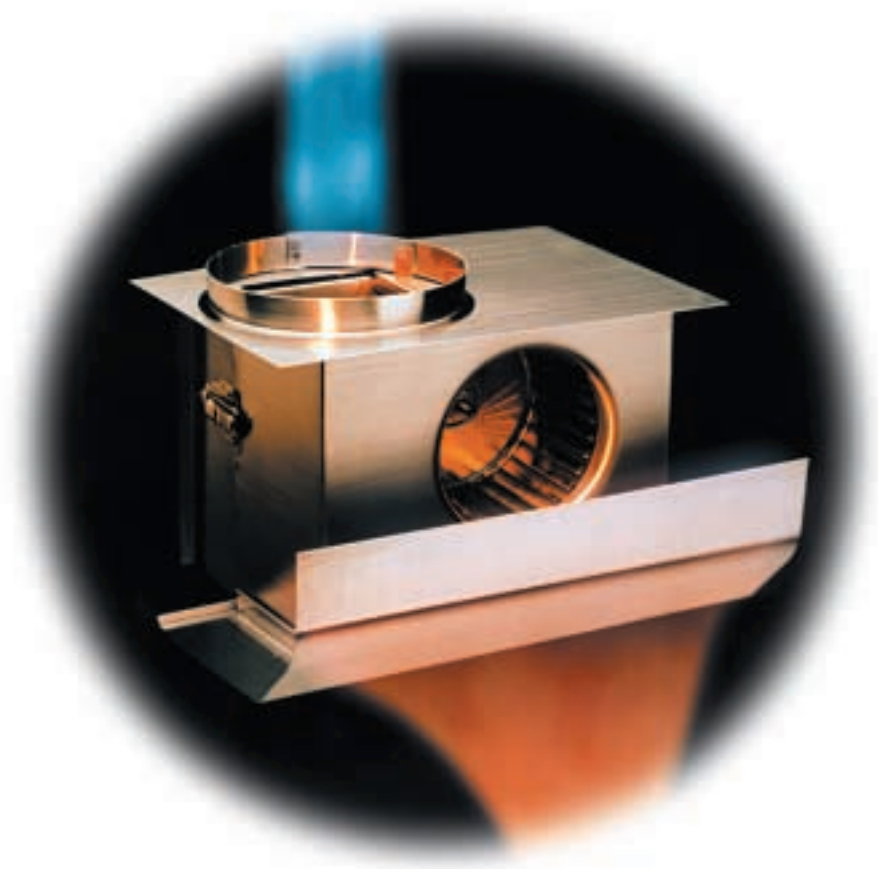




{ Vent-A-Hood Workbook }



{ What makes a Vent-A-Hood a “Vent-A-Hood?” }

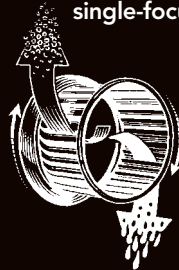
In 1933, Vent-A-Hood literally invented the residential range hood.

We’ve spent every year since then improving upon the concept.

In fact, the internal design of our ventilation system has earned

a U.S. patent, an achievement no doubt possible because we are

single-focus types. We concentrate only on range hoods. Our



engineers do not divide their time on designs for

refrigerators, ranges, toasters, or cute oven mitts.

Our driving philosophy—our only philosophy—is that

the air in your home should be fresh and pure. No matter what’s

happening in the kitchen. No other range hood can offer you a

quieter, safer, or more efficient system for removing

odors and smoke as Vent-A-Hood. But enough

about engineering marvels. Let’s talk good looks.



Part of being an industry leader means breaking new ground in

aesthetics. To that end, our designers offer hundreds of

elegant styles for hundreds of decors and tastes. One of them

should be just right for you. And you can choose it knowing that

behind the outer beauty lies the best engineering you can buy.

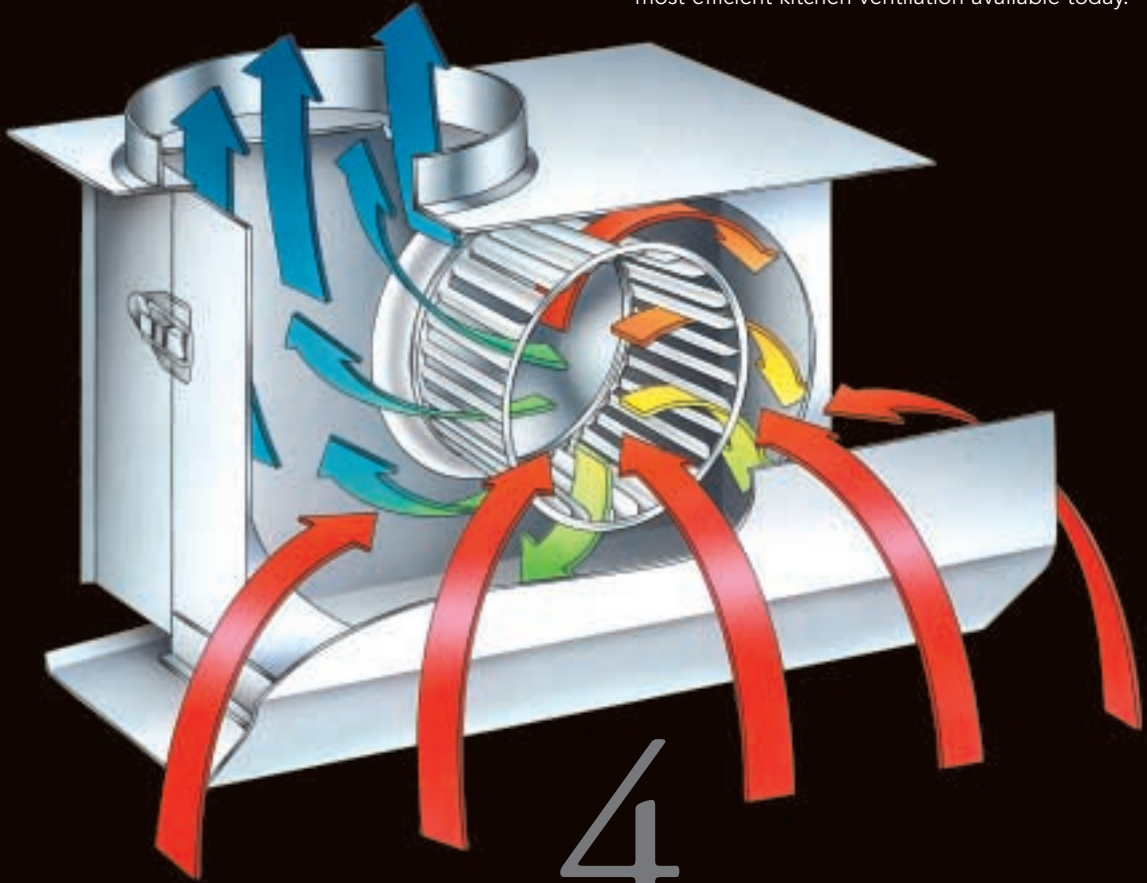
{ Five more things you should know about the Magic Lung. }

1.

Quiet. Tests prove that the Magic Lung system is the quietest ventilation available. You will hear only a whisper of air movement. The SensaSource uses an integrated two-speed motor and heat sensor (standard on halogen models only, not available on fluorescent models) that allows you to turn the blower to half-speed for even quieter operation. The heat sensor automatically increases blower speed for fire safety and grease liquification.

2.

Efficient. The powerful, constant-speed Magic Lung blower maintains suitable air pressure to trap all cooking contaminants. Grease vapor is liquified and heat-polluted air is removed. Tests show the Magic Lung is the most efficient kitchen ventilation available today.



3.

Powerful. Each Magic Lung centrifugal blower supplies 300 CFM of air movement; you can configure multiple blower units for 600, 900, 1200 CFM or more as the cooking surface requires.

4.

Fire-Safe. Centrifugal pressure created by the constant-speed Magic Lung blower prevents fire from entering the duct work and spreading to the rest of the home. The Magic Lung is the only ventilation system with this feature on the market today.

5.

Easy-Cleaning. Unlike inefficient mesh filters, the Magic Lung housing snaps apart for easy cleaning in the dishwasher or with warm, soapy water. It literally snaps back in place.

{ Mounting Specifications }

In order to choose the proper Vent-A-Hood to meet your needs, you must know the height of your kitchen ceiling. Vent-A-Hood has an application answer for almost any height ceiling.

Also, you must decide if you want anything above your Vent-A-Hood (i.e. furring, cabinet or duct cover). Duct covers can be made for almost any height ceiling.

See individual specs for each model's mounting height requirements.



Under cabinet hood with furring and cabinet above.



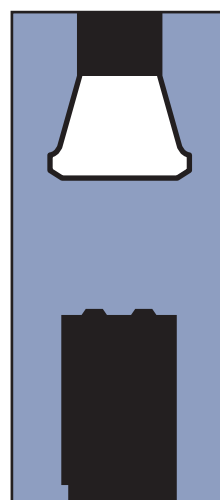
Wall mount hood at ceiling.



Wall mount hood with furring or duct cover above.



Island hood at ceiling.



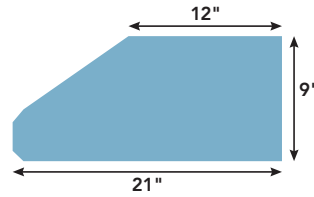
Island hood with furring or duct cover above.

{ Under Cabinet Range Hoods }

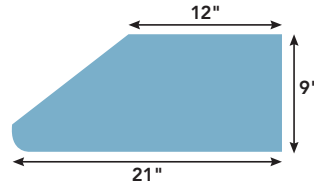
9"



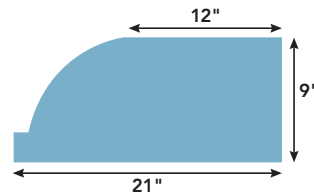
Emerald Series
Model SL9 - Unique contemporary style with soft cut corners gives an up-to-date look.



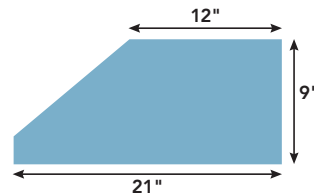
Nouveau Pro Series
Model NP9 - This modern canopy is designed with a rounded front lip.



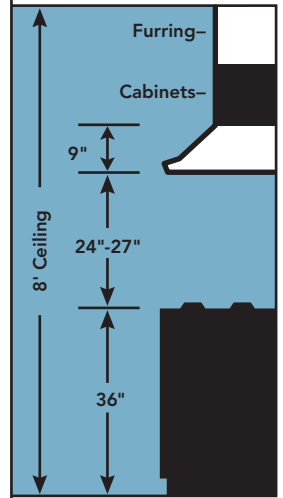
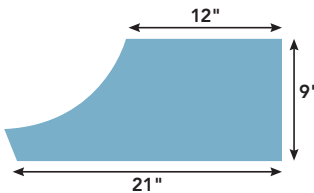
Excalibur Series
Model XR9 - Uniquely European. Black bands standard. (No bands on overlay).



Professional Series
Model PR9 - Designed for the commercial style setting.



Flairline Series
Model F9 - This classic, traditional model works well in any kitchen design. Fluorescent lights only.



All models available with single or dual Magic Lung blowers. (See blower specs. on page 14 or equipment rating chart on page 19).

All models available powder coated, textured powder coated, stainless steel, or in real copper and brass finishes.

All models available in standard widths: 30", 36", 42", 48" (also available in special widths 21"-120")

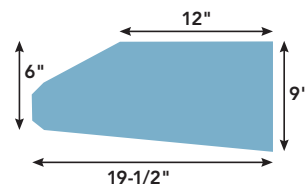
All models (except F9) available with fluorescent or halogen lighting. (See page 13).

Selected models 36" and wider available with warming light housings.

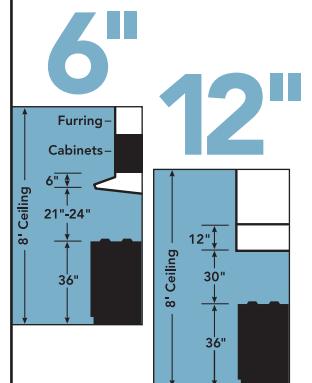
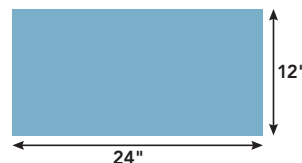
{ Special Under Cabinet Range Hoods }



Emerald Series
MODEL SL6 - It's 6" tall front is the ideal replacement where low cabinet height is a problem. Note: 9" tall back.

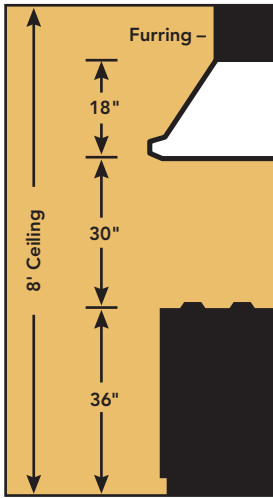


Contemporary Series
MODEL CW12 - Use as a hood liner or stand-alone. Clipped or rounded corners are optional. Add special offsets to create a lip. Custom heights, widths and depths available. Optional rectangular, square or round duct covers are smart additions.



18"

{ 18" Wall Mount Range Hoods }



The blower deck in all 18" tall hoods can be lowered for back venting. You must inform us of this at time of order.

All hoods available with single or dual Magic Lung blowers. (See blower specifications page 14 or equipment rating chart on page 19).

All models available powder coated, textured powder coated, stainless steel, or in real copper and brass finishes.

All models available in standard widths: 30", 36", 42", 48", 54", 60", 66" (also available in special widths 21"-120").

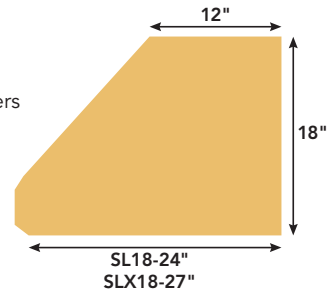
All models available with warming light bar. (See page 13).

All models available with fluorescent or halogen lights. (See page 13).



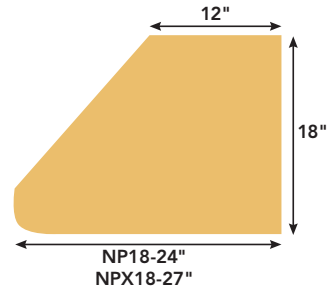
Emerald Series

Model SL18, SLX18 - This popular contemporary design with soft cut corners gives an up-to-date look.



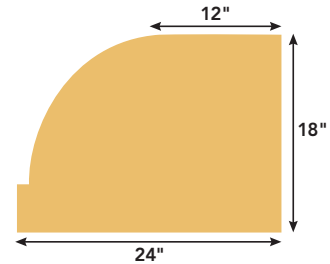
Nouveau Pro Series

Model NP18, NPX18 - Canopy is designed with a rounded front lip. Warming bar is standard.



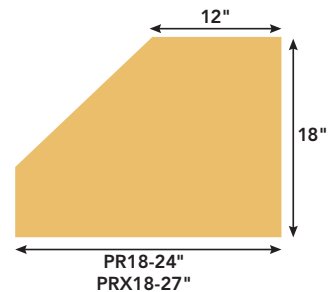
Excalibur Series

Model XR18 - This unique European design comes standard with black bands. (No bands on overlay).



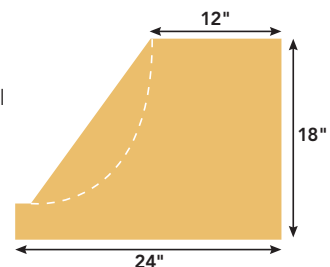
Professional Series

Model PR18, PRX18 - This is the standard commercially styled range hood for residential use.



Flairline/Slopeline Series

Model DA18/Model PWV18 - These classic designs work well in any kitchen. Both canopies are designed with vertical ends to be installed between cabinets or they can be ordered with sloped ends to give a free standing French-Country look.



{ 30" Wall Mount Range Hoods }

30"

Emerald Series

Model SL30 - This popular contemporary design with soft cut corners gives an up to date look.

Nouveau Pro Series

Model NP18, NPX18 with optional Duct Cover (WDC) - Canopy is designed with a rounded front lip. Warming bar is standard.
Order 18" tall hood with optional 12" tall duct cover or custom size duct cover.

Excalibur Series

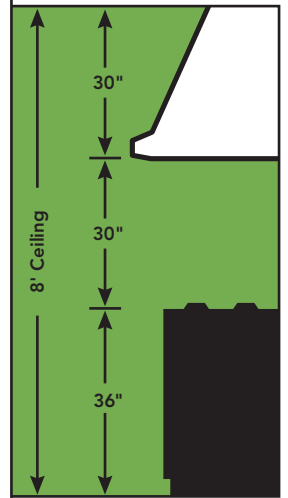
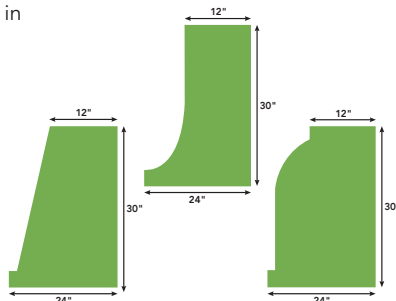
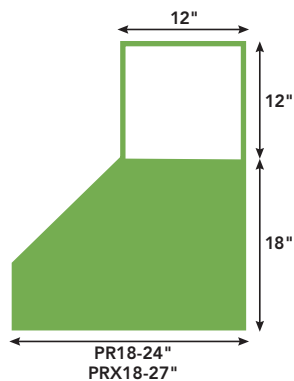
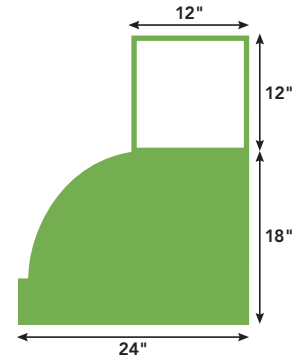
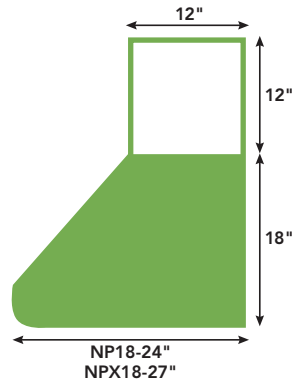
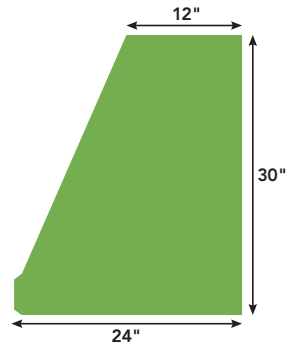
Model XR18 with optional Duct Cover (XDC) - This unique European design comes standard with black bands. (No bands on overlay).
Order 18" tall hood with optional 12" tall duct cover or custom size duct cover.

Professional Series

Model PR18, PRX18, with optional Duct Cover (WDC) - This is the standard commercially styled range hood for residential use.
Order 18" tall hood, with optional 12" tall duct cover or custom size duct cover.

Slopline/Flairline/Convex Series

Models PWV30, DA30, CX30 - These classic designs work well in any kitchen.



All models available with single or dual Magic Lung blowers. (See blower specification page 14 or equipment rating chart on page 19).

All models available powder coated, textured powder coated, stainless steel, or in real copper and brass finishes.

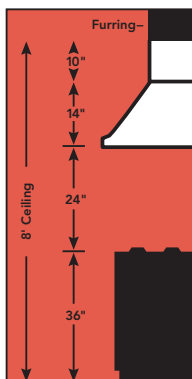
All Models available in standard widths: 30", 36", 42", 48", 54", 60", 66" (also available in special widths 21" - 120").

All models available with warming light bar. (See page 13).

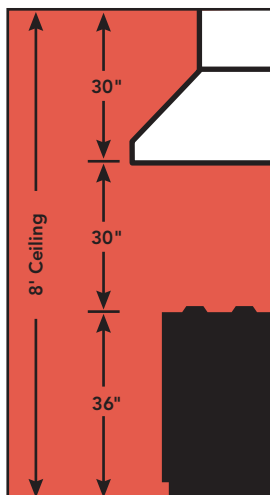
All models available with fluorescent or halogen lighting. (See page 13).

Duct Covers Sold Separately

Special Wall Mount Euroline and Euroline Pro Hoods



30"



All models available with single or dual Magic Lung blowers. (See blower specs on page 14 or equipment rating chart on page 19).

All models available powder coated, textured powder coated, stainless steel, or in real copper and brass finishes. SLD14 not available in copper or brass.

All models available with fluorescent or halogen lighting (See page 13).

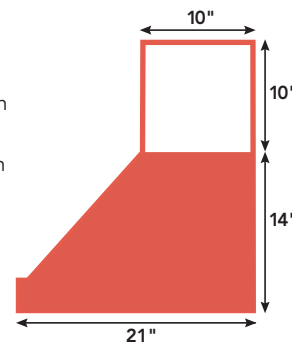
Euroline and Euroline Pro/Nouveau Euroline Pro Series hoods not available with warming lights.

Duct Covers Sold Separately

Euroline Series

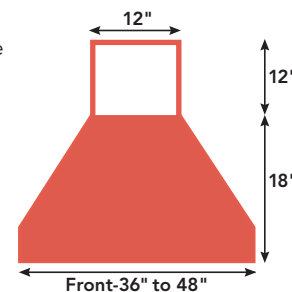
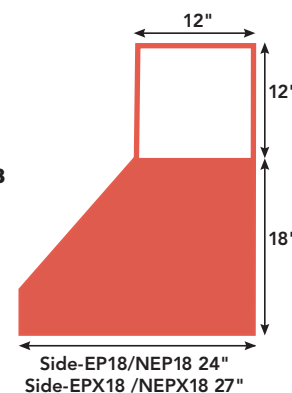
Model PWD14 or SLD14 with optional Duct Cover (WDC) - This versatile European style 14" tall hood can stand alone or be installed between cabinets. It is available with a 10" x 10" tall duct cover for mounting at the 7' level or a 10" x 22" tall duct cover for mounting at the 8' level. It is also available with the Emerald series soft cut corners (SLD14). Standard widths are 30" (single blower only) 36", 42", and 48". Custom widths are also available.

Order 14" tall hood with standard 10" or 22" optional duct cover. Duct cover may be ordered in custom sizes.



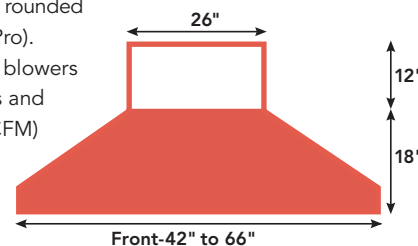
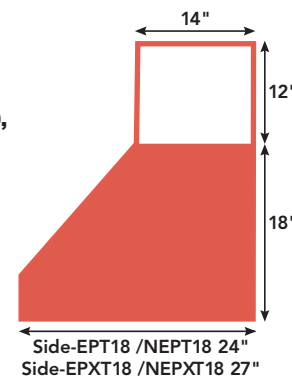
Euroline Pro Series

Model EP18, EPX18, NEP18 & NEPX18 with optional Duct Cover (WDC) - This European style hood is boldly designed to cover light residential, "commercial type," cooking equipment. It can be ordered with either 24" or 27" projection and is available with a 12" x 12" duct cover for an 8' ceiling. This hood also available with the Nouveau Pro rounded lip (model Nouveau Euroline Pro). All models available with a dual blower in standard widths 36", 42", and 48". Custom widths available. Duct cover may be ordered in custom sizes.



Euroline Pro Series

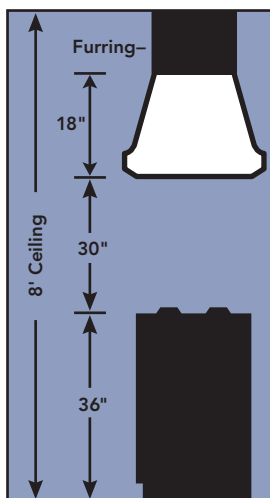
Models EPT18-300/400, EPXT18-300/400, NEPT18-300/400 & NEPXT18 300/400 with optional Duct Cover (WDC) - This European style hood is designed to cover heavier residential, "commercial type," cooking equipment. It can be ordered with either 24" or 27" depth and is available with a 26" wide x 12" tall duct cover for an 8' ceiling. This hood also available with the Nouveau Pro rounded lip (model Nouveau Euroline Pro). Available with single and dual blowers (900 CFM) in 42" to 66" widths and with two dual blowers (1200 CFM) in 54" to 66" widths. Duct cover may be ordered in custom sizes.





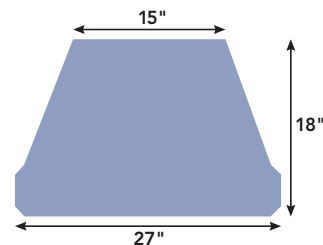
18"

{ 18" Island/Pass-Thru/Peninsula Range Hoods }



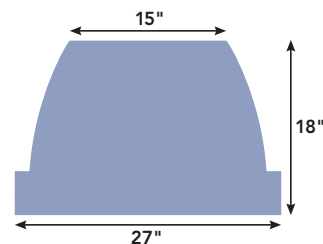
Emerald Series

Model ISL18 - This freestanding classic design with the patented emerald soft cut corners will be the focal point of the kitchen.



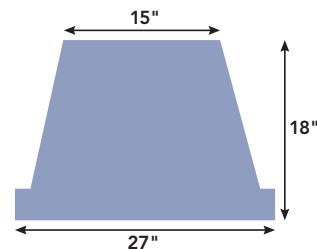
Excalibur Series

Model IXR18 - This unique European design comes standard with black bands. (No bands on overlay).



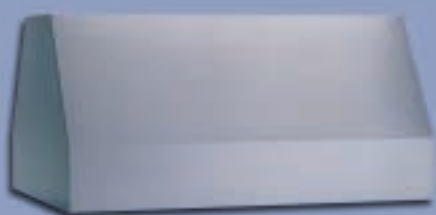
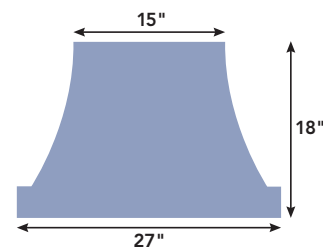
Slopeline Series

Model PY18 - This freestanding classic design still works well in any kitchen.



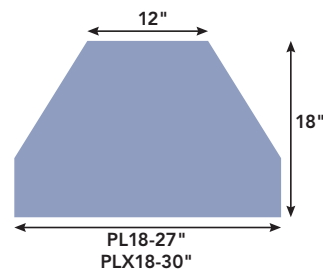
Flairline Series

Model ISF18 - This is the traditional design that complements any style kitchen.



Professional Series

Model PL18, PLX18 - This is the standard commercially styled range hood for residential use.



All models available with dual blowers. Additional dual blowers may be added. Cluster blower also available. (See blower specifications page 14).

All models available powder coated, textured powder coated, stainless steel, or in real copper and brass finishes. ISL18 hoods not available in copper or brass.

All models can be ordered with one or both ends vertical.

All models available in standard widths: 36", 42", 48", 54", 60", 66" (special sizes also available 36"- 120").

All models available with fluorescent or halogen lighting. (See page 13).

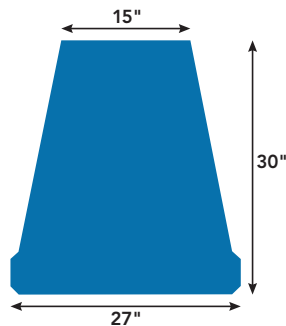
All Island hoods have 6" standard sloped ends except PL18 and PLX18.

{ 30" Island/Pass-Thru/Peninsula Range Hoods }

30"

Emerald Series

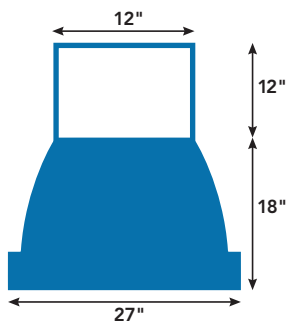
Model ISL30 - This freestanding classic design with the patented emerald soft cut corners will be the focal point of the kitchen.



Excalibur Series

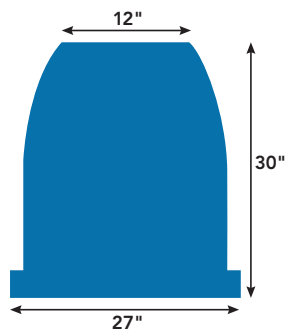
Model IXR18 with optional Duct Cover (XIDC) - This unique European design comes standard with black bands. (No bands on overlay).

Order 18" tall hood with optional 12" tall duct cover. Custom size duct covers also available.



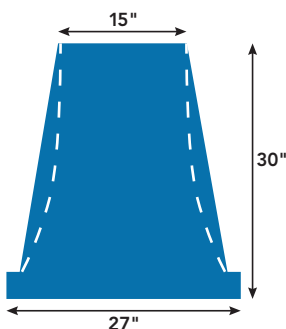
Convex Series

Model ICX30 - Uniquely European, compliments any design setting.



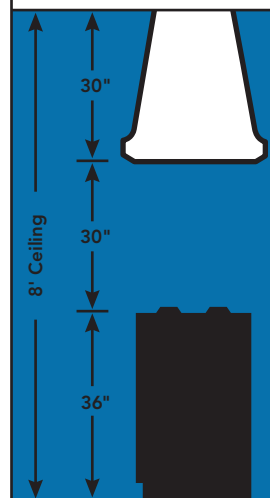
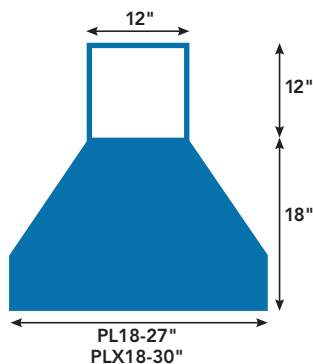
Slopline Series **Model PY30** Flairline Series **Model ISF30**

These traditional designs still complement any style kitchen. They can be ordered with both ends vertical to fit between cabinets or with one end vertical as a peninsula style hood.



Professional Series

Model PL18, PLX18 with optional Duct Cover (PLDC) - This is the standard commercially styled range hood for residential use. Order 18" tall hood, with optional 12" tall duct cover. Custom size duct covers also available.



All models available with dual blowers. Additional dual blowers may be added. Cluster blower also available. (See blower specifications page 14).

All models available powder coated, textured powder coated, stainless steel, or in real copper and brass finishes. ISL30 not available in copper or brass.

All models can be ordered with one or both ends vertical.

All models available in standard widths: 36", 42", 48", 54", 60", 66" (also available in special widths 36"- 120").

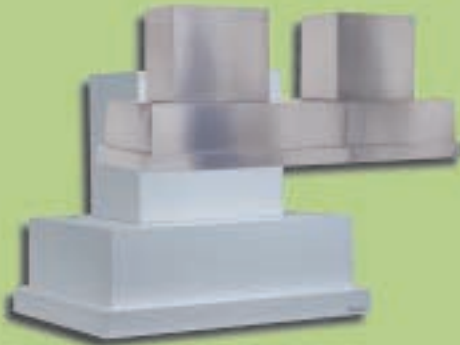
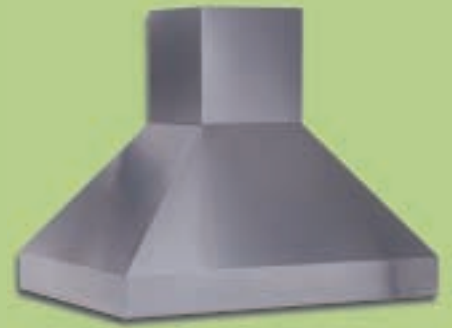
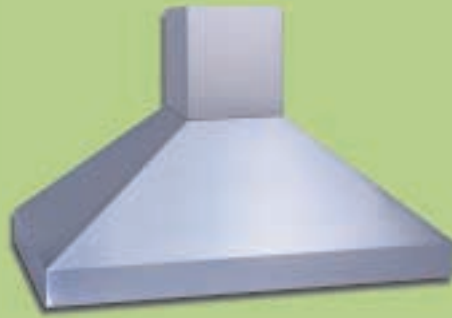
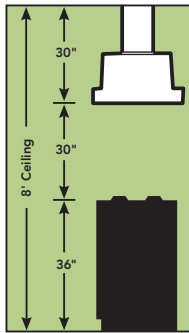
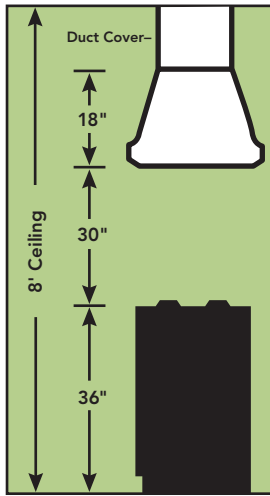
All models available with fluorescent or halogen lighting. (See page 13).

All Island hoods have 6" standard sloped ends except PL18 and PLX18.

Duct Covers Sold Separately

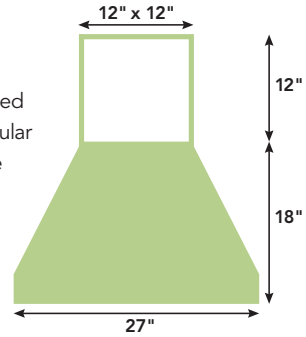
30"

{ Special Island, Euroline, Euroline Pro & Contemporary Range Hoods }



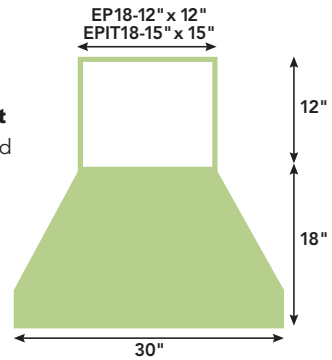
Euroline Series

Model PYD18 or ISD18 with optional Duct Cover (IDC) - This sleek, sophisticated European style island hood is ideal over modular cooking equipment. This style hood can be a dramatic focal point in any kitchen. It is also available with the Emerald series soft cut corners (ISD18). Model ISD18 not available in brass or copper. Dual blower widths 36"- 48".
Mount at 8' level. Duct cover may be ordered in custom sizes.



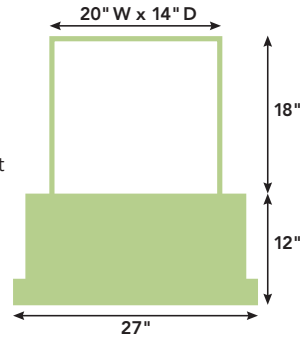
Euroline Pro Series

EPI18 or EPIT18 with optional Duct Cover (IDC) - This European style island hood was designed to cover residential "commercial type" cooking equipment. It can be ordered with a dual blower in widths from 36" to 48" or with a cluster blower in widths 48" to 66". It has a wide standard depth.
Duct cover may be ordered in custom sizes.

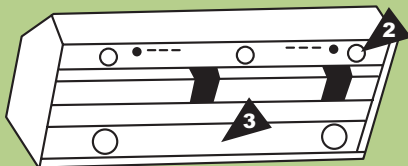
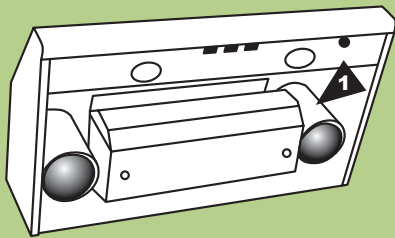


Straight Line Series

Model CO12 with optional duct cover (IDC) - Add rectangular or square duct covers for a unique touch. 1-1/2" lip offset is standard but can be eliminated. Round corners are a design option. Longer hoods requiring additional blowers need separate duct covers.
Available 36"-120" wide.



{ Warming Lights & Halogen Lights for Under Cabinet, Wall Mount & Island Hoods }

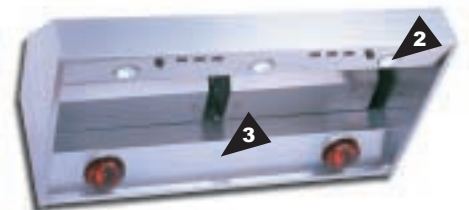
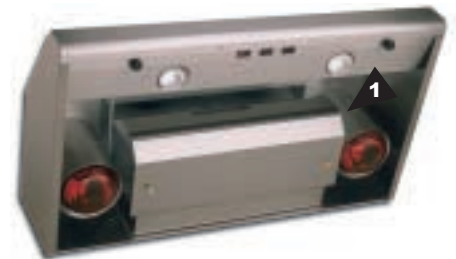


(1) Warming Light Housing - Model WL-1 -

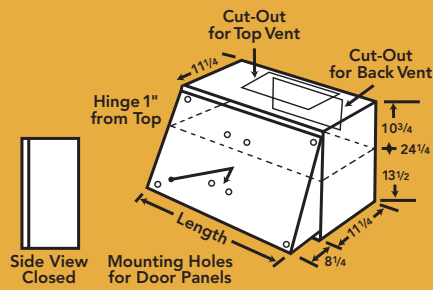
This housing is available in most under cabinet models. (Use with infrared bulb only — not included). Light housing is made of stainless steel in all hoods.
Not available in Island hoods.

(2) Halogen Light - Model H - 50 watt halogen lights come with dual switch for dimming to 25 watts (Bulbs included) Hood 24"- 41" 2 lights, 42"- 53" 3 lights, 54"- 66" 4 lights. Island hood has four halogen lights (one in each corner).

(3) Warming Light Bar - Model WBAR - This model is 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 hoods.



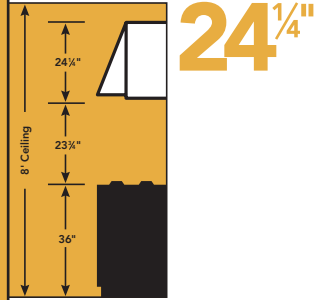
{ Wall Mount Tilt-Out Concealed Range Hood }



Tilt-Out Liner

This "hidden" canopy, fronted with your cabinet material provides visual continuity of cabinetry. Easy to pull out and close, this model successfully blends into the cabinet wall. Standard widths: 30", 36", 42", and 48". Custom sizes available.

Shown with cabinet door panel (not provided).



{ Electrical Specifications }

Electrical Specs for Under Cabinet and Wall Mount Vent-A-Hood

Model	Motor	Type	Volts	Amps	HZ	RPM	CFM SP@.0"	Equivalent* CFM	CFM SP@0.1"	CFM SP@0.2"	CFM SP@0.3"	Minimum Round Duct Size	Square Inches
Single	1/25	Ball Bearing	115	1.7•	60	1550	300	450*	286	270	240	6" (or equivalent)	28
Dual	(2) 1/25	(2) Ball Bearing	115	3.4•	60	1550	600	900	572	540	480	8" (or equivalent)	50
RM1000	1/4	Split Capacitor	115	3.0•	60	1550	945	630	922	884	852	10" (or equivalent)	80
RM1500	1/3	Split Capacitor	115	6.5•	60	1650	1500	1000	1455	1410	1375	10" (or equivalent)	80

Electrical Specs for Island Vent-A-Hood

Model	Motor	Type	Volts	Amps	HZ	RPM	CFM SP@.0"	Equivalent* CFM	CFM SP@0.1"	CFM SP@0.2"	CFM SP@0.3"	Minimum Round Duct Size	Square Inches
Dual	(2) 1/25	(2) Ball Bearing	115	3.4•	60	1550	600	900	572	540	480	8" (or equivalent)	50
Cluster	(4) 1/25	(4) Ball Bearing	115	6.8•	60	1550	1200	1800	1144	1080	960	12" (or equivalent)	113
RM1000	1/4	Split Capacitor	115	3.0•	60	1550	945	630	922	884	852	10" (or equivalent)	80
RM1500	1/3	Split Capacitor	115	6.5•	60	1650	1500	1000	1455	1410	1375	10" (or equivalent)	80

• Note: Add 2.5 Amps for each warming light and 1.0 additional Amp for each Halogen light bulb. Equivalent CFM explained in the checklist on page 19.

{ SensaSource Heat Sensor }

The SensaSource enhances the performance of the Magic Lung blower system through the use of an integrated two-speed motor and heat sensor.

The two-speed motor allows the user to switch the Vent-A-Hood to low for extra quiet operation or light cooking, while the high setting delivers the full power of a Magic Lung blower unit. Hoods with double blower units will have one two speed motor and one standard motor installed.

The unique heat sensor monitors cooking activity, and if the heat reaches an unacceptable level inside of the Vent-A-Hood, it will switch the motor to full power. Once the heat subsides, the sensor will return the blower setting to the previous level. The SensaSource is available on halogen light models only.

Product features of the Vent-A-Hood SensaSource:

- All halogen light models are shipped standard with SensaSource two-speed motor(s).
- The heat sensor will change the two-speed motor from low speed to high speed if too much heat, steam, smoke or a fire occurs.
- The heat sensor will not turn the hood on if the hood is in the off position; only if the two speed motor is turned to low speed.
- Once the heat sensor cools down, the hood will return to low speed.
- If the hood automatically increases to high speed, the hood may be turned off manually.

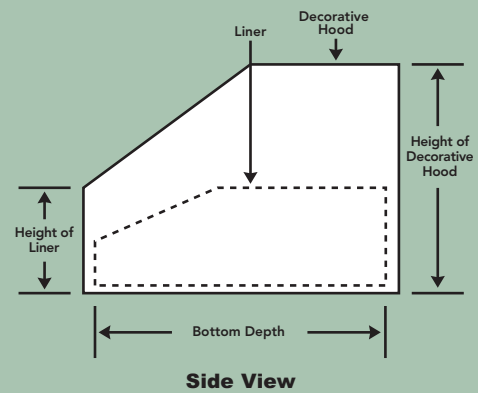
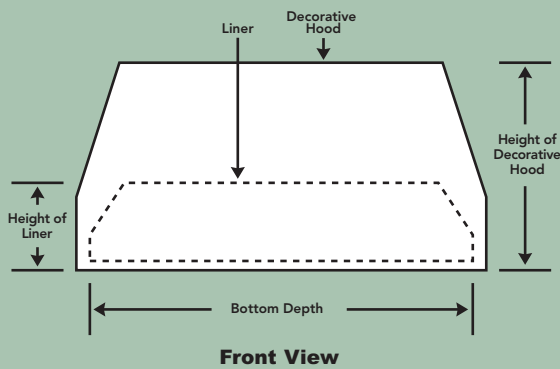
{ Placement and Fitting of Standard Hood Liners }



A Liner is a range hood that is mounted inside of and "lines" a decorative hood that is created out of wood, plaster, tile or metal. (Plaster or tile hoods are generally made of plywood and covered with plaster or tile). A standard liner is shipped complete with blower(s), light(s), switches and canopy.

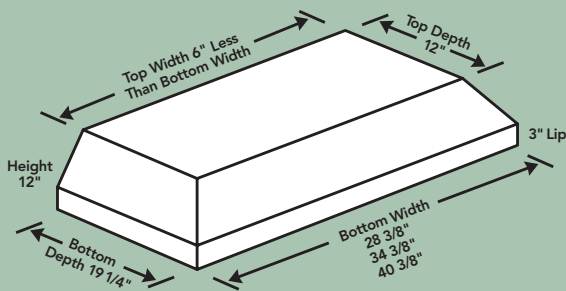
Product features of Vent-A-Hood hood liners:

- Pre-wired
- Pre-assembled
- Ready to install
- Readily available
- Less expensive than custom-made liners
- Stainless steel or standard powder coat finishes
- Halogen or fluorescent lighting

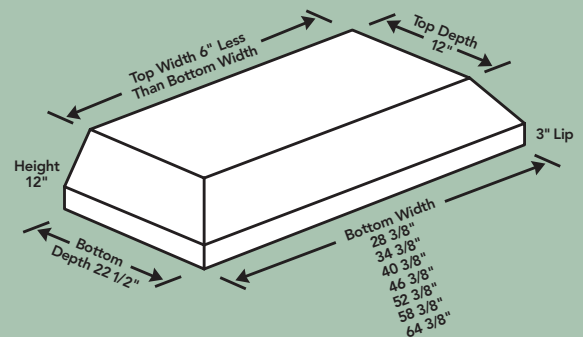


The ONLY place where the liner and the outside cover must meet and fit is at the BOTTOM edge of the metal liner in both width and depth.

Wall Mount SLD Liner - Use for Standard Cooking Equipment



Wall Mount Proliner - Use for Pro Style Ranges



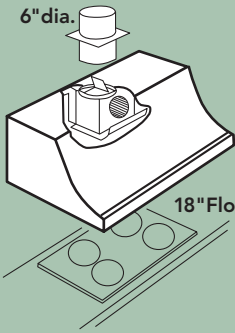
See pages 14, 17 and 19 for blower information.

For custom Liners ask for our separate Liner Catalog.

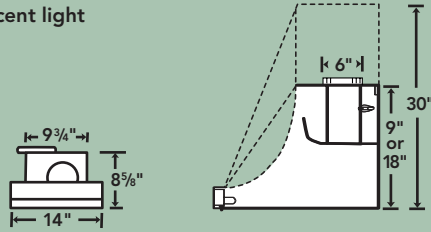


How to Plan and Specify Placing Magic Lung in Wall Mount Hoods

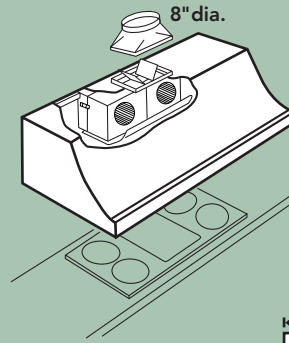
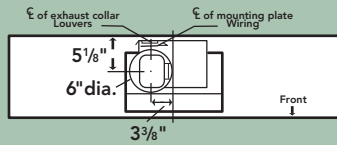
Standard Placement for Any Wall Mount Hood Style.



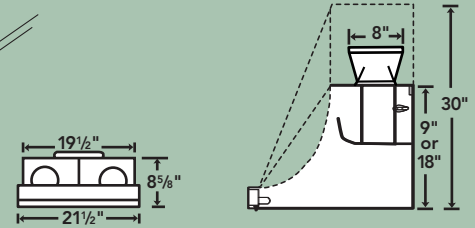
Single Exhauster Magic Lung with 300 cfm - Specify for average or moderate cooking on a four burner cooking surface. Air exhausts through a 6" diameter duct at the top of the hood. Duct placement is 3-3/8" left of center. 6" duct to out-side (not furnished) connects directly to single blower.



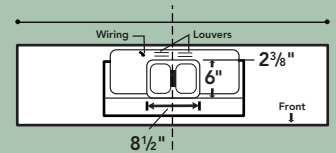
Single exhauster includes 18" fluorescent or halogen lights mounted under front lip of hood, with switches for lights and exhauster.



Dual Exhauster Magic Lung with 300-600 cfm - Choose for heavy cooking on a four burner cooking surface or over a grille or griddle. Transition to 8" round duct is furnished with each dual blower.

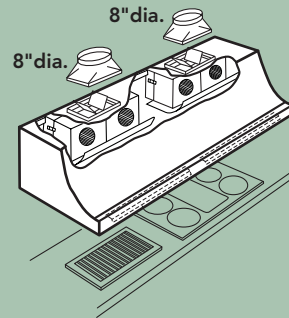
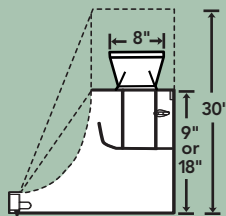
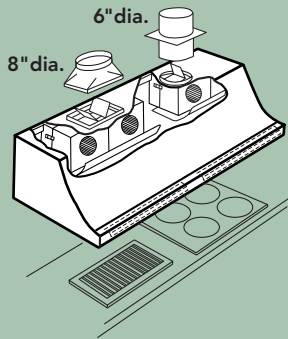


Dual exhauster includes 18" fluorescent or halogen lights with switches mounted under front lip of hood. Exhausters are individually switched for variable cooking requirements.



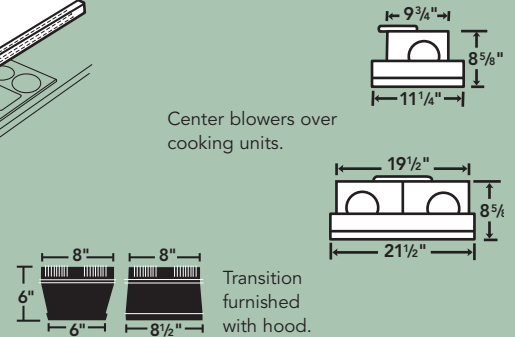
Custom Placement of Exhausters Over Multiple Cooking Surfaces

Single and/or dual blowers may be spread out in hood to give proper amount of air removal from each piece of cooking equipment. Vent separately where possible.

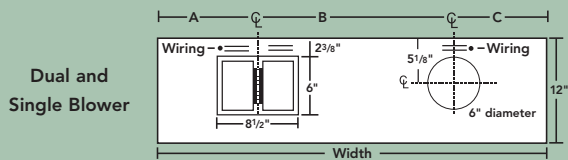


For hoods with more than one single or dual blower specify location of each blower from right or left end of hood to center of duct outlet.

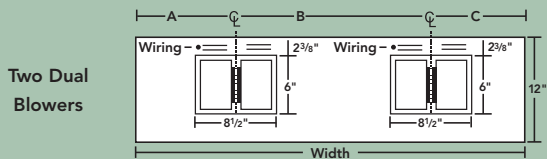
Center blowers over cooking units.



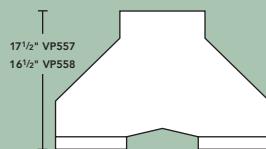
Standard Placement of Single and Dual Blowers Over Multiple Cooking Surfaces



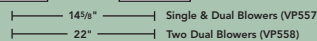
	A	B	C
Standard Hood Widths	42"	48"	54"
	12"	14 5/8"	15 3/8"
	15"	14 5/8"	18 3/8"
	18"	14 5/8"	21 3/8"



	A	B	C
Standard Hood Widths	48"	54"	60"
	13"	22"	13"
	16"	22"	16"
	19"	22"	19"
	22"	22"	22"

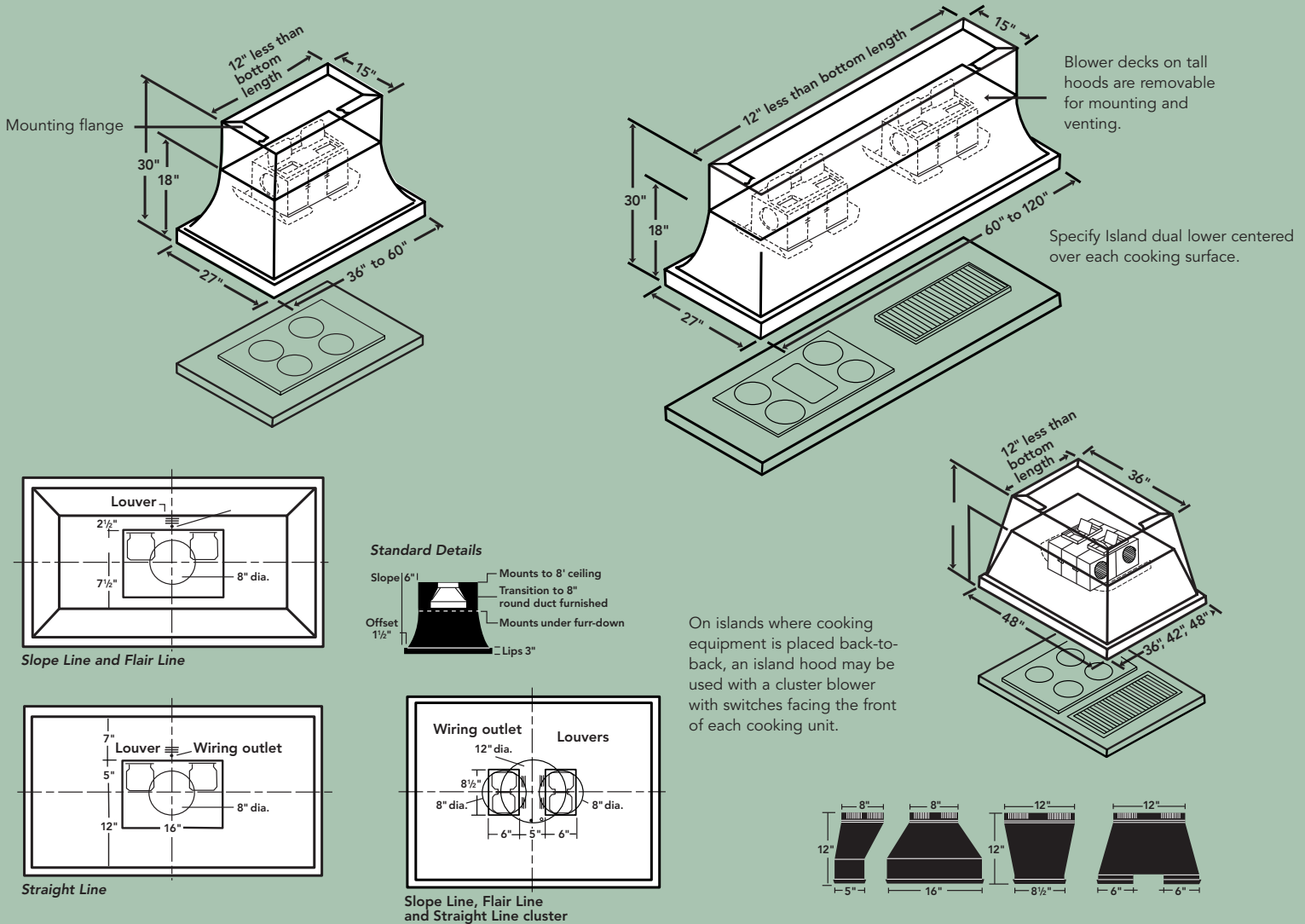


Transition Duct - 10" for single and dual and 12" two dual units.



Placing and Venting Magic Lung in Island/Peninsula/Pass-Thru Hoods

How to Plan and Specify Placement of Grease Extracting Magic Lung Blowers for Thorough Ventilation in Any Island Hood Style.



Venting Methods for Under Cabinet, Wall Mount and Island Vent-A-Hoods

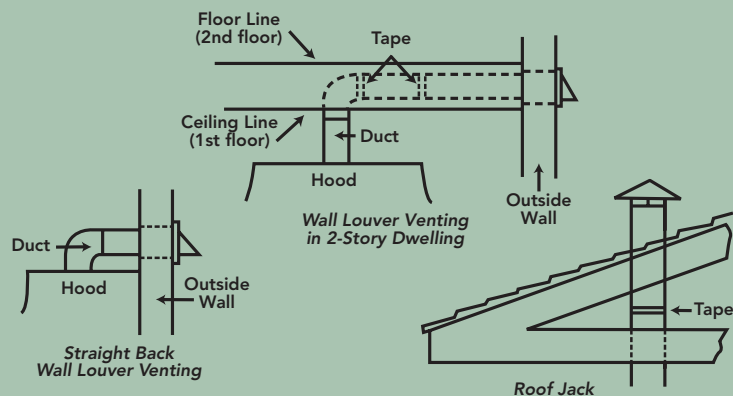
Always Use Correct Size Ducting:

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

Run Vent Pipe Straight: Only 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.



{ Vent-A-Hood Checklist }

Model number decoding.

Here is an explanation of our model number codes:

example: **PRH18-460H SS**

PRH18 is the model. Other examples are SL, EP, etc.

H means the hood has Halogen lights.

18 is the hood height in inches.

4 is the number of blower motors.

60 is the hood width in inches.

H (after hood width) means the hood has Heat Lamps installed.

The last two characters designate the finish.

SS = Stainless Steel, **BL** = painted Black, etc.

OL = Overlay, either real brass or real copper.

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

What type of range do you have?

- standard electric range or cooktop
- standard gas range or cooktop
- professional style range or cooktop
 - wok
 - barbeque grill
 - griddle

What size Magic Lung blower does your cooking equipment require?

The Magic Lung blower is capable of handling cooking equipment with higher CFM requirements due to centrifugal filtration as opposed to baffle or mesh filtration. See equivalent CFM chart on page 14.

Wall Mount

- 300 CFM (Single) Magic Lung Blower*
- 600 CFM (Dual) Magic Lung Blower*
- 900 CFM (1Single and 1 Dual) Magic Lung Blower*
- 1200 CFM (2 Duals) Magic Lung Blowers*

Island

- 600 CFM (Dual) Magic Lung Blower*
- 1200 CFM Two Dual or Cluster Magic Lung Blower*

Blower Ratings for Cooking Equipment		
Blower	Type	Cooking Equipment
300 CFM (Single)	Wall	Standard electric cooktop
600 CFM (Dual)	Wall	Standard gas or pro style ranges
900 CFM (1 Single & 1 Dual)	Wall	Pro style ranges (heavy usage)
1200 CFM (2 Duals)	Wall	48" or 60" Pro style ranges
600 CFM (Dual)	Island	Standard gas or pro style ranges
1200 CFM	Island	Pro style ranges (heavy usage)
1000 CFM (Remote)	Remote	Standard or pro style ranges
1500 CFM (Remote)	Remote	Pro style ranges

Rule of thumb:

***Equivalent CFM: The Magic Lung 600 CFM blower is capable of handling professional cooking equipment with 900 CFM requirements and the 1200 CFM blower is capable of handling cooking equipment with 1800 CFM requirements due to centrifugal filtration as opposed to mesh filter or baffle filtration. See equivalent CFM chart on page 14.**

What type hood do you need?

- Island
- Wall Mount

What height hood do you need?

- 6" 9" 18" 30"
- Other _____

Rule of thumb:

***Over professional style ranges only use 18" tall or taller hoods. If your ceiling height is higher than 8' you must compensate for this by building a soffit, ordering a special height duct cover or a special height hood.**

What width hood do you need?

- 30" 36" 42" 48"
- Other _____

Rule of thumb:

If hood is to be installed between cabinets, give this dimension. Wherever possible, the width of wall mount hoods should overlap the burners 3" to 6" on each side. Island hoods must overlap by 3" to 6" on all sides for proper performance. Vent-A-Hoods can be manufactured to widths within 1/8 inch.

What depth hood do you need?

Wall Mount standard depths:

- 19 1/2-21" (standard under cabinet hood)
- 24" (for most standard professional ranges)
- 27" (for some professional ranges)
- Other _____

Island hood standard depths:

- 27" (for standard ranges)
- 30" (for professional ranges)
- Other _____

Rule of thumb:

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

What style hood do you want?

- Emerald Series Flairline
- Convex Excalibur
- Professional Series Straight Line
- Slopeline Euroline Pro
- Nouveau Pro Series

{ Vent-A-Hood Checklist }

Do you need a duct cover?

(Duct Covers sold separately).

Duct Cover measurements

What finish do you desire?

Enamel (Powder Coated)

(a) standard _____

(b) special _____

Textured Enamel (Powder Coated)

Stainless Steel

Overlay*

brass

copper

Rule of thumb:

***On overlay hoods specify hood interior paint color or stainless steel. (Additional cost for stainless steel).**

What decorative options do you desire?

(See custom feature and decorative options on page 21).

Warming Shelves

1" Decorative Band

Pot Racks

Lip Treatment

Standing Ribs

Overlay Lip Complete

2" Decorative Bands

Emerald Lip

Nouveau Pro Lip

What type venting do you need?

Top Venting (standard in all models 6"- 9" hoods duct from top only).

Lower blower deck in 18" tall wall mount hood and supply transition for back venting (additional cost).

Supply transition for back venting 30" tall wall mount hood (additional cost.)

Do you want a remote blower?

(Ask for separate Vent-A-Hood remote blower specification sheet).

Rule of thumb:

Remote blowers are not as quiet as Vent-A-Hood in hood blowers. (Even at the range hood).

{ Standard Vent-A-Hood Styles }

SL18 with WDC



NP18 with WDC



SL9



{ Vent-A-Hood Custom Decorative Features and Options }

The warming shelf comes equipped with fold-down wire shelves and stainless steel back splash. Shelves 14" wide x 10" deep. Backsplash: 15" high x length of hood. Ledge 3 1/2" deep.

Decorative bands are available in 1" or 2" widths. They may be ordered in any painted finish or in copper, brass and stainless steel. Add rivets or hex nuts for more decorative effects.

These textured enamel finishes are available in many colors. See color chart above.

The patented emerald soft cut lip can be ordered on any style hood to enhance its design and eliminate sharp corners.



5/8" diameter brass or chrome rails add a beautiful effect on any style hood. Island hood illustrated.

Lip treatment is available in any enamel finish, copper, brass or stainless steel.

Completely cover the lip of your hood in copper, brass or stainless steel.

The rounded Nouveau Pro Lip can be ordered on any style hood to enhance its design and eliminate sharp corners.

{ Decorative Bands for Lip and Hood Treatment }

Standard:
Almond
Biscuit
Real Brass
Real Copper
Satin Black
Silvertone
Stainless
White



Textured:
Black River
Copper Vein
Emerald Vein
Gold Vein
Silver Vein
White River

One or two inch width bands in standard finishes, textured finishes, stainless steel, real copper and real brass. For special colors, ask us to send you our custom color chart.

24 gauge bands must be attached with rivets or hex nuts. 18 gauge bands are only available without rivets or hex nuts for a cleaner look.



Vandell Hood

Vent A Hood®