

## Model VH-30 Ventless Hood/Oven Combo

### Ventless Exhaust Hood System with Single Deck Electric Oven

#### HOOD FEATURES

- **Certified Ventless**  
UL Certified Ventless under 710B
- **Stainless Steel**, Durable and polished 18-gauge
- **Convenient**  
Easily vent grease-laden vapors
- **Self-contained, compact**  
Eliminates need for ductwork or roof fans
- **Meets food service requirements**  
Triple filter system with updraft technology designed to trap grease particles, eliminate condensation, and reduce cooking odors
- **Safe**  
Optional built-in Ansul R-102 wet chemical fire suppression system (field installation must be performed by an ANSUL distributor)
- **Alert System**  
Color coded, lighted alerts to ensure system is running safely and efficiently
- **Interlocking Start Safety Feature**  
Does not allow hood and oven to work separately

#### OVEN FEATURES

- **Certified** by Intertek's Electrical Testing Labs
- **Stainless Steel Front**, Standard
- **Large Capacity**  
1,368 sq. inches of available cooking space on three cordierite decks
- **Pizza Decks Standard**  
Large 24"x19"x15" compartment with 1/2" pizza stones
- **Unique Interior Design**  
Better distribution of heat
- **Energy Efficient**  
Energy-saving tubular elements coupled with our unique baffle system for even heat and better baking
- **Full Range Digital Thermostat**  
300°F - 650°F (149°C - 343°C) Precise temperature control
- **Solid State Relay** for silent operation
- **Power, Electric**  
Single phase standard; Three phase optional

#### WARRANTY

- One year limited manufacturer's warranty



**SHOWN**  
VH-30 Ventless Hood/Oven Combo  
with optional stand\*

\*Optional casters

\*Optional racks in stand



VENTLESS HOOD

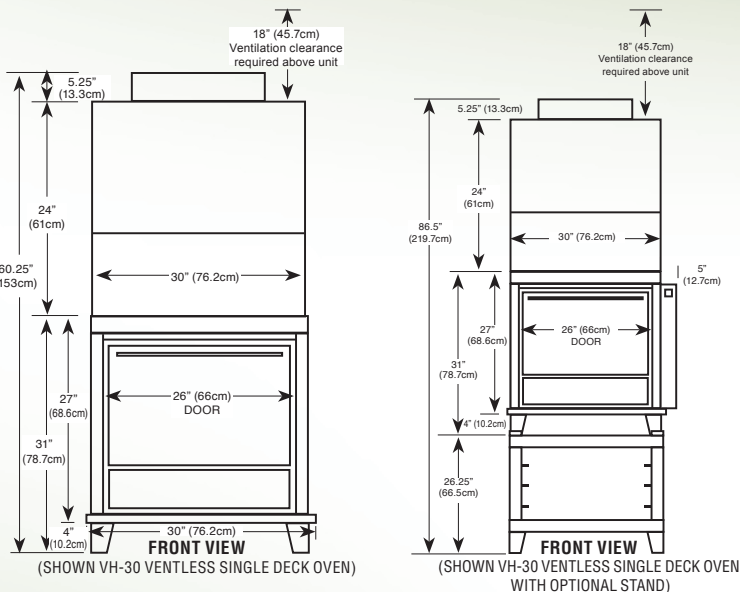
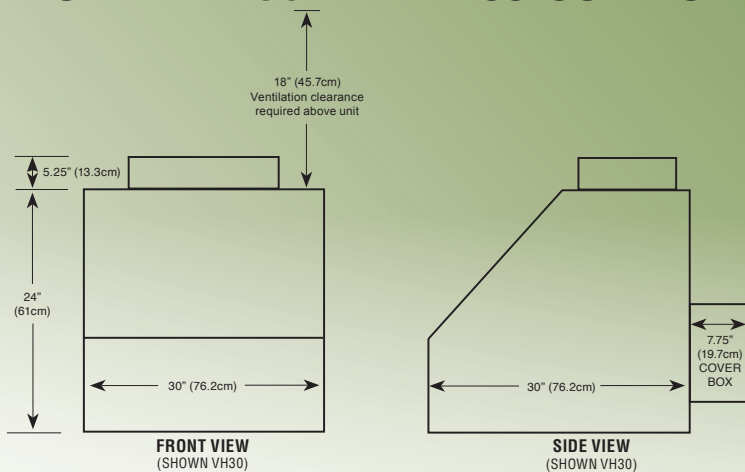


SINGLE DECK  
ELECTRIC OVEN



OPTIONAL STAND

## MODEL VH-30 VENTLESS COMBO



### VENTLESS HOOD

Dimensions . . . . . 30" (76.2cm) wide x 37.75" (95.9cm) deep x 29.25" (74.3cm) high  
 Ventilation Clearance . . . . . 18" (45.7cm) from top of unit, not including damper  
 Pull Station Clearance . . . . . 30" (76.2cm)  
 Shipping weights . . . . . VH-30: 225 lbs (102kg)  
 Voltage . . . . . 208/240 V AC, single or three phase

### SINGLE DECK ELECTRIC OVEN

Counter space . . . . . 30" (76.2cm) wide x 27.5" (69.9cm) deep\* x 31" (78.7cm) high  
 Opening required for installation: 30" \* Handle adds 2.5"(6.4cm) to depth  
 Shelf size . . . . . 24" (61cm) wide x 19" (48.3cm) deep  
 Shipping weight . . . . . 350 lbs (158.8kg)  
 Capacity . . . . . Twelve 9" (22.9cm) pizzas or three 18" (45.7cm) pizzas  
 Shelves . . . . . Three  
 Electric . . . . . 7KW - 220V single phase, 40 AMPS; Optional three phase, 30 AMPS

### OPTIONAL STAND

Dimensions . . . . . 30" (76.2cm) x 22.625" (57.5cm) x 26.25" (66.5cm)  
 Shipping weight . . . . . 100 lbs (45.4kg)

### Important Ventless Information:

- Clearance – Ventless clearance requirement above unit 18"
- 30" clearance at pull station.  
(Pull station located on left can be requested on right)

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