

Ventless Countertop Exhaust System

State-of-the-Art Ventless Exhaust Hood System Duct-Free with No Installation Required!

NAKS now offers a countertop ventless exhaust hood system. Complete with an integrated ANSUL R-102 Fire Suppression System, this self-contained, compact countertop unit is the perfect alternative when venting a conventional ventilation hood system through a wall or roof is not feasible.

NAKS also offers a -NF (No Fire Suppression) option as well. The hood will be fire suppression ready for field installation of the ANSUL R-102 Fire Suppression System. Please note: Field installations must be performed by an authorized ANSUL distributor.

Our innovative triple-filtration system with updraft technology meets vapor removal requirements for a variety of food service applications and is designed to trap grease particles while removing smoke and reducing cooking odors.

Approved for use with electric cooking equipment. Fryers not to exceed oil capacities of 85 lbs. Each piece of equipment not to exceed surface area of 480 sq. inches. Cooking surface to be 30"-34" above finished floor. Counter or table mounting surface must be able to support a minimum of 350 lbs.

Accommodates equipment with an inside width of up to 24".

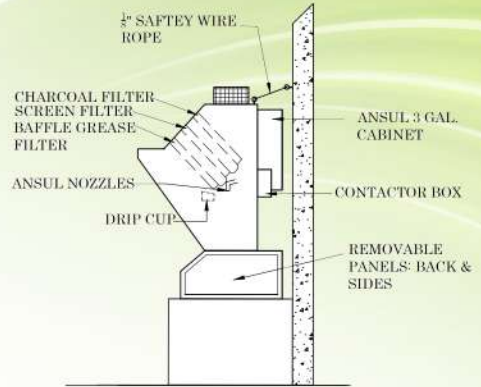


VENTLESS EXHAUST HOOD FEATURES

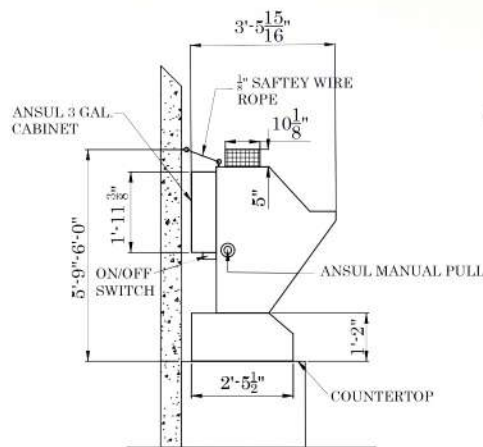
- ✔ Durable and polished 18-gauge Stainless Steel construction
- ✔ Removable equipment tray and side panels for easy cleaning
- ✔ Triple-filtration system with updraft technology designed to trap grease particles, eliminate condensation, and reduce cooking odors
- ✔ Interlocking start feature does not allow hood and equipment to work separately
- ✔ Color coded, lighted alert system included to ensure system is running safely and efficiently
- ✔ Hood system includes ANSUL R-102 Fire Suppression system
- ✔ Two-year limited Warranty
- ✔ 1/8" wire safety tether included



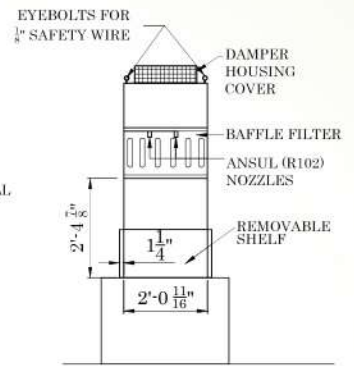
VENTLESS COUNTERTOP HOOD SYSTEM



RIGHT SIDE ELEVATION VIEW



LEFT SIDE ELEVATION VIEW



FRONT ELEVATION VIEW

Important Ventless Information:

- ✓ Clearance – Ventless clearance requirement above unit 18"
- ✓ 30" clearance required for pull station
(Pull station can be positioned on the left (standard) or right side of the unit)
- ✓ Frying donuts and funnel cakes produce vapors different in nature than other frying applications
(Please contact us regarding these frying applications prior to purchase)

MODEL VH-24-C

DIMENSIONS	
HEIGHT (OVERALL)	61 ³ / ₄ "
DEPTH	40"
WIDTH (OVERALL)	27 ¹ / ₂ "
CONSTRUCTION	
MATERIAL	18 GA. STAINLESS STEEL
ELECTRICAL SPECS.	
VOLTAGE	208 / 240 V. AC
PHASE	SINGLE OR 3 PHASE
EXHAUST	750 CFM

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