

## Value Liners

### Technical Features:

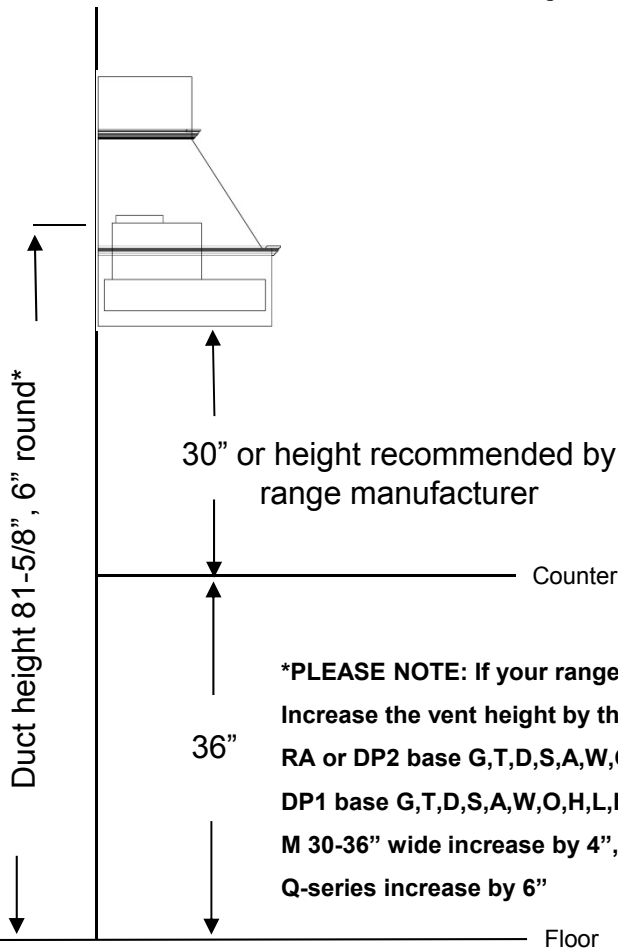
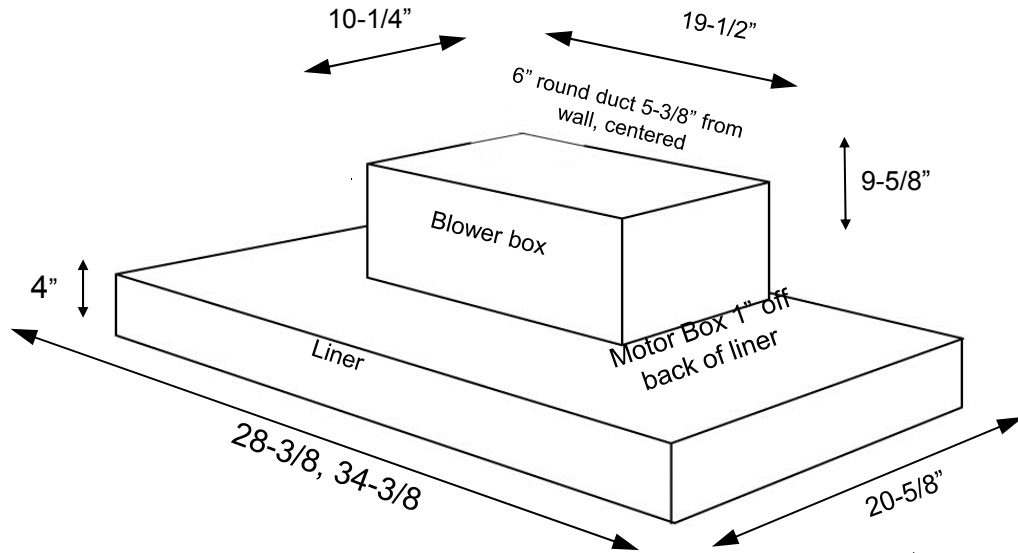
- Dual 40 watt lights
- Multi-speed control
- Dishwasher safe filter
- 390 CFM blower
- 30" and 36" sizes available
- 6" round duct with built in backdraft damper
- Silver metallic powder coat finish



Value liners are IN STOCK for immediate shipment. Liners are designed to specifically fit Stanisci Design wood range hoods or custom hoods of your design.

Features your customers want:

- Dishwasher safe filter
- Easy cleaning
- Silver Metallic finish
- Stainless look
- Two year in home warranty
- Quiet, multi speed blower

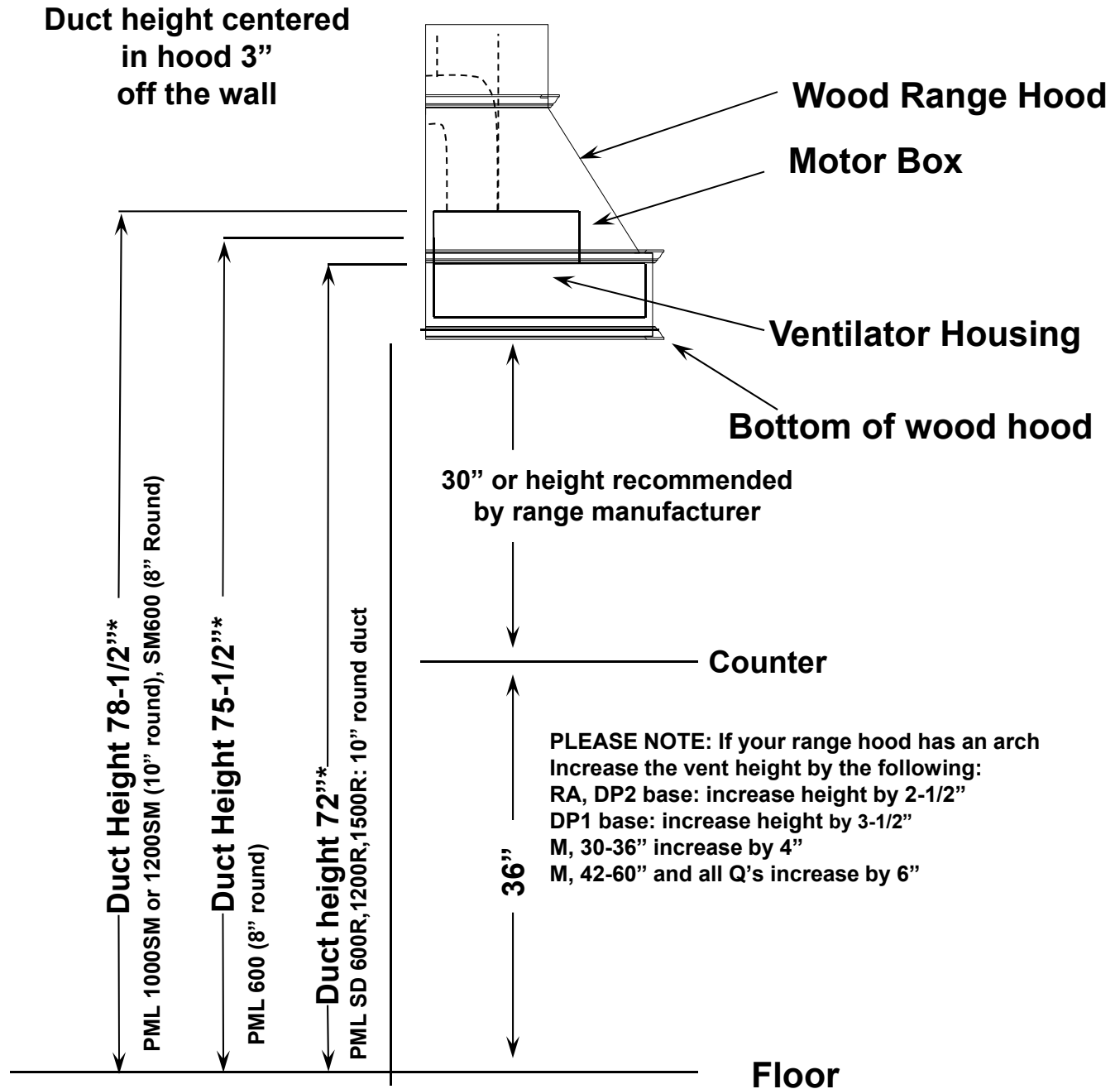


	30	36
Wood Hood Size and Model	28-3/8	34-3/8
G, T, Vchim, Vrachim	30	36
E, B, D	N/A	36
R, M, Q, X	30	36
S, J, A, P	33	39
H, L, N	N/A	54
I	N/A	N/A

**\*PLEASE NOTE: If your range hood has an arch**  
**Increase the vent height by the following:**  
**RA or DP2 base G,T,D,S,A,W,O,H,L,E,N any size increase by 2-1/2"**  
**DP1 base G,T,D,S,A,W,O,H,L,E,N any size increase by 3-1/2"**  
**M 30-36" wide increase by 4", M 42-60" wide increase by 6"**  
**Q-series increase by 6"**



All Stanisci Design Ventilation Units are Listed



**\*Diagram depicts Professional Mesh Liner, increase installed duct heights on the Professional Baffle Liner by 2-3/4"**

**Please note some cooktops require the range hood to be mounted higher than 30", see manufacturers specifications**

## **Ventilation fundamentals:**

### Length and width

No range hood on the market is completely effective unless it covers the heat source completely. Wall mounted hoods should extend at least to the front of the cooktop and on a standard cooktop, cover the entire cooktop from left to right. When using a residential commercial cooktop, the hood should overextend the cooktop a minimum of 3" on both the left and right side if possible.

### Height

The bottom of the hood should be 30" from the cooking surface. It generally provides the most effective and attractive-looking installation. Some cooking appliance manufacturers require wood range hoods to be mounted higher. Please install according to the cooking appliance manufacturers recommendation.

In situations where ducting has several elbows or runs long distances, it is recommended to step up to the next larger blower size.

### Internal vs. Remote/Inline

Internal blowers are mounted inside the wood hood. They push the air through the duct. External or inline blowers are mounted on the roof, outside wall or in the attic (inline). External blowers pull air through the duct and offer superior performance to internal blowers.

Note: Externally mounted blowers are always recommended over residential commercial ranges; they are far superior in performance to internal mounted motors.

### System Noise

Noise is created in ventilation by air movement. Disrupting air flow with ducting turns increase noise. To minimize noise, run the ducting as straight as possible. The swirling of air within the blower unit also creates noise. Using a remote blower places that air movement noise out of the kitchen and thereby reduces overall noise at the cook top.

### Back draft prevention:

Stanisci Design liners do not contain back draft dampers. If the cold or hot air has made its way to the range hood the kitchen will be effected. We recommend wall or roof caps with spring loaded dampers, see duct accessories for information. We also sell inline back draft dampers that can be used in place of or in addition to wall and roof caps with dampers.