



The Product Solution Group, LLC[®]

To Offer, Position, Educate and Service

Information

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How to order



Via Fax

Fax to Order Entry at 1-888-522-9947



Via Email

order.entry@theproductsolutiongroup.com

Website/other information

All specs. and product information is available for download at

www.theproductsolutiongroup.com

This information is provided to you so that you can contact the appropriate departments at PSG if you need immediate help and your RAE is not available. Please send ALL orders with complete model number and current pricing to

order.entry@theproductsolutiongroup.com or fax to 1-888-522-9947.

If you have a request for service you must provide all the appropriate information. Please download the Service Form from www.theproductsolutiongroup.com. This will be found within the “Contact Us” tab. Scroll down, click on “Dealer Forms”, and enter password *easyas123*. Then click on the appropriate brand for all the available forms.

Dealer Forms can be found at <https://www.theproductsolutiongroup.com/dealer-forms>
(Password: *easyas123*)

Table of Contents

Modern Aire

Page 4

[Jump to Modern Aire section >](#)

<https://www.theproductsolutiongroup.com/modern-aire>
<http://www.modernaire.com/modernaire/Home.html>

Fantech by System Air

Page 91

[Jump to FanTech section >](#)

<https://www.theproductsolutiongroup.com/fantech>
<http://www.modernaire.com/modernaire/Home.html>

American Muscle Grill

Page 130

[Jump to American Muscle Grill section >](#)

<https://www.theproductsolutiongroup.com/summerset>
<http://americanmusclegrill.com>

Summerset Grills

Page 147

[Jump to Summerset Grills section >](#)

<https://www.theproductsolutiongroup.com/summerset>
<http://summersetgrills.com>

Waterchef

Page 215

[Jump to Waterchef section >](#)

<https://www.theproductsolutiongroup.com/waterchef>
<http://waterchef.com>



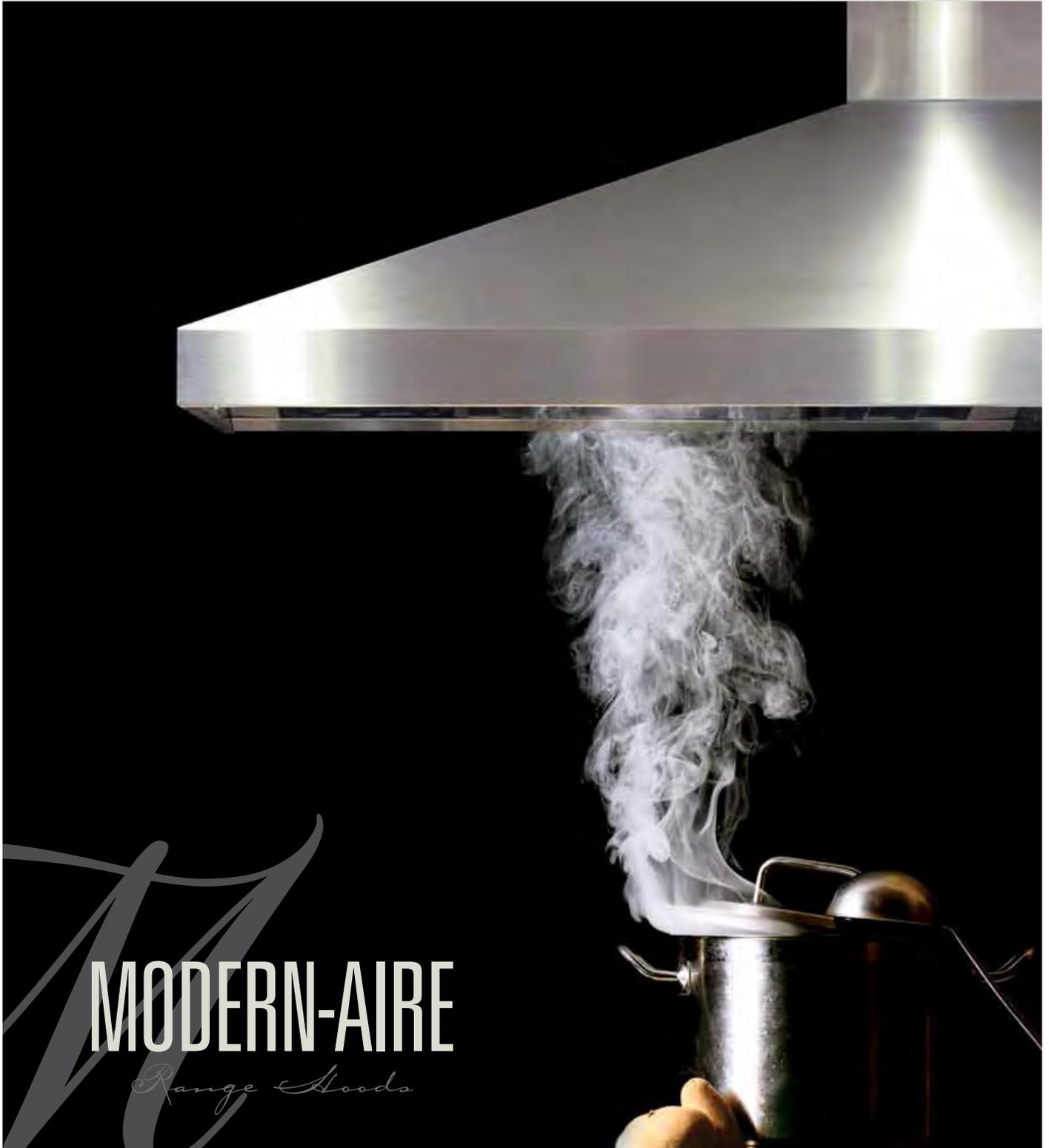
Modern Aire Ventilation

Modern-Aire Ventilating has been a leading brand in the hood industry for for 61 years. A family owned business that has grown in a multi-million dollar company, Modern-Aire is known for their distiungished quality in make, design and function of their range hoods, and ability to create any custom piece a customer could desire.

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<http://www.modernaire.com/modernaire/home.html>

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Providing Quality Ventilation Since 1956

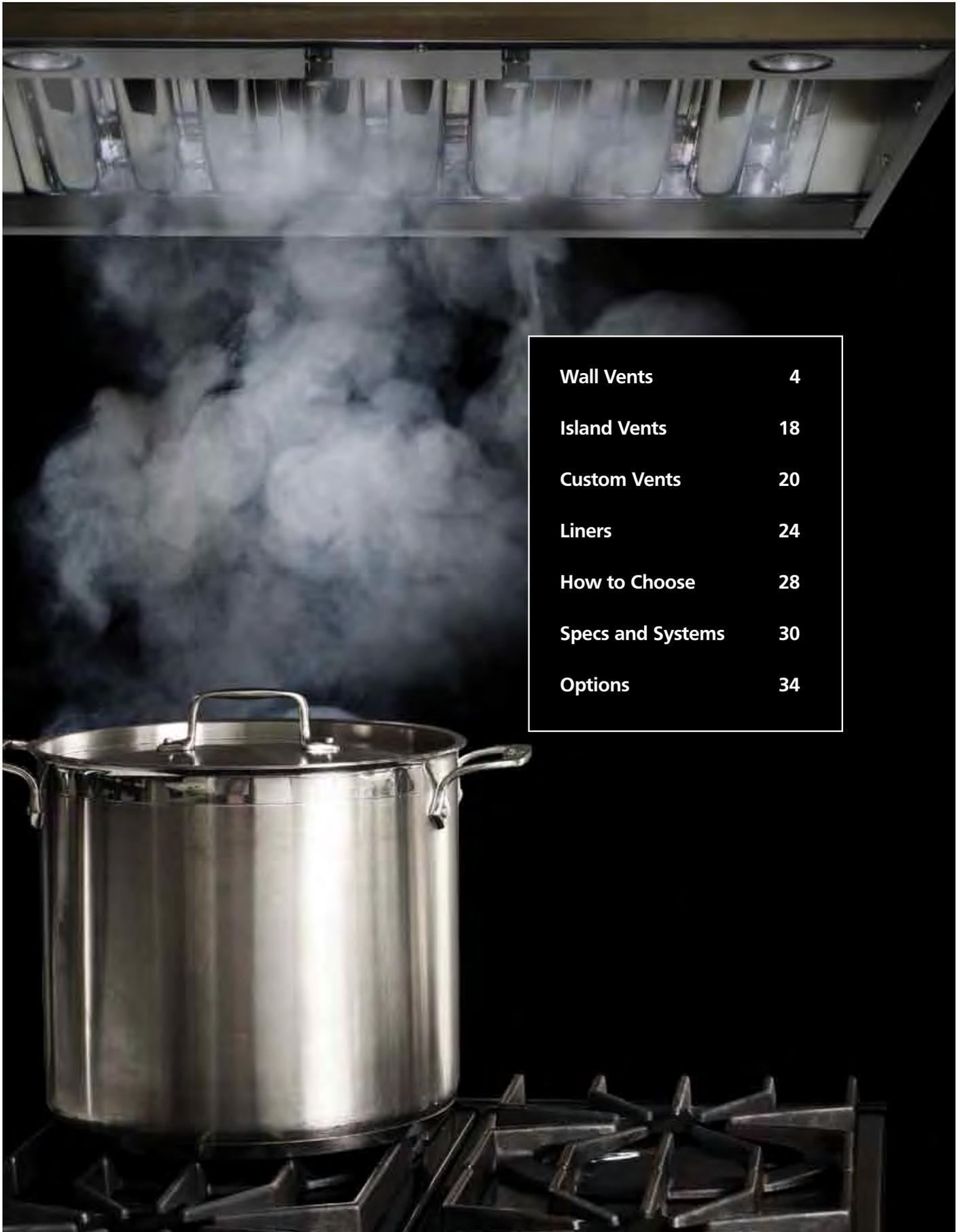


MODERN-AIRE

Range Hoods



For the professional or the everyday gourmet, Modern-Aire Ventilating provides exceptional ventilation to meet your specific needs. We specialize in building custom canopies that exhibit artisan quality craftsmanship while being quietly effective. With today's technically advanced cooking equipment, your kitchen ventilation system is more important than ever. From a complete line of standard sized units to virtually any custom size you can imagine, let Modern-Aire create the focal point in your kitchen. Filling your home with family, friends and good food rather than unwanted heat and smoke is essential. At Modern-Aire we put family first, after all we are a third generation family owned and operated company which has been in business since 1956.



Wall Vents	4
Island Vents	18
Custom Vents	20
Liners	24
How to Choose	28
Specs and Systems	30
Options	34

WHY DO I NEED A VENT HOOD?

Efficient ventilation is essential to maintaining a healthy indoor environment. Not only does kitchen ventilation exhaust heat and odors from your home, but it helps control the moisture levels in the air that can cause many types of molds. All of these pollutants can end up on your walls, upholstery and carpet—that's why choosing a Modern-Aire Ventilating canopy is one of the most important decisions you can make when designing your kitchen.



TIP

It's always important to use your ventilation, even in the shortest of cooking times. Grease and pollutants travel through the air and can reduce the longevity of your cabinets, walls, drapery and furniture in your home.

Luxury Uncompromised

WALL VENTS

PROFESSIONAL SERIES 33
In oil-rubbed bronze finish with inset upper and lower lip, crown and quilting.



**HOW LONG WILL IT TAKE TO
MANUFACTURE MY HOOD?**

We pride ourselves on our fast lead times. Most of our models can be completed from start to finish within four (4) weeks. Our lead times for custom manufactured hoods are the fastest in the industry.



TIP

You will want to think about ordering your vent hood once your kitchen cabinets have been installed. Knowing the correct dimensions will simplify the ordering process.



Exceeding Expectations

WALL VENTS



PROFESSIONAL SERIES -29
In stainless steel with antiqued copper lip and antiqued copper bands with rivets.





PROFESSIONAL SERIES 24
Professional Series 24 in powder coat black with stainless steel lip trim. Kitchen designed by Stephen Kennedy of Kitchen Studio Naples.

WALL VENTS

WHAT TYPE OF POWER PACKAGES ARE AVAILABLE?

Depending on your application, Modern-Aire Ventilating has a variety of power packages to choose from. All of our motors are centrifugal blower motors known for high performance, fire safety and quiet operation. Every hood comes standard with a variable speed control switch that allows you to adjust the power of the motor.

- Internal motors are available at 400, 600 & 1200 CFM
- In-Line motors are available at 800 & 1200 CFM
- External motors are available at 1000, 1400, & 1600 CFM

TIP

If you are trying to minimize noise levels in the kitchen, you may want to opt for an in-line or external blower motor. These motors are mounted either along the duct run, in an attic or on the roof. Using an external motor in your kitchen can significantly reduce the amount of noise caused by the exhaust fan.



Unlimited Power



Quality Assurance

WALL VENTS



WARRANTY TIP

Save the original purchase paperwork from your appliance dealer and note the serial number from your range hood to expedite the warranty process. Being organized helps to save you time.

WHAT IS THE WARRANTY ON MY MODERN-AIRE HOOD?

Should any problems arise with your Modern-Aire vent hood, please contact us directly and we will be happy to assist you. Our warranty consists of 2-years parts and 1-year labor from the date of purchase. However, if you use one of our certified installers, Modern-Aire will extend our warranty to 3-years parts and labor.



HOW DO I CARE FOR MY FILTERS?

Modern-Aire Ventilating offers baffle filters as well as mesh filters. Our baffle filters are dishwasher safe and should be cleaned when grease buildup is visible. If you are an avid cook, it may be necessary to clean your filters more often than the occasional cook; however, Modern-Aire Ventilating recommends that you place your filters in the dishwasher at least once per month to remove any buildup. Our aluminum mesh filters may cause electrolysis in certain types of dishwashers, so we recommend that you wash them with hot soapy water and a sponge.

TIP

Use hot soapy water to loosen grease from your baffle filters before you place them in the dishwasher. The end result... sparkling clean filters.



Maintaining Your Hood

WALL VENTS



PROFESSIONAL SERIES 10
Professional Series 10 model shown in stainless steel with polished stainless steel pot rail.



PROFESSIONAL SERIES 15

Brushed stainless steel with brushed stainless steel bands and rivets.

Assuring Performance

WALL VENTS

WHAT ARE THE DUCTING AND ELECTRICAL REQUIREMENTS FOR MY MODERN-AIRE VENT HOOD?

For your ventilation hood to properly operate, the size of the duct, the duct run length and 90-degree turns are extremely important. An ideal duct run would be short and straight, so use the shortest route possible. Internal motors should have no more than four 90-degree turns and no more than 40 feet of duct run. External motors should have no more than three 90-degree turns and no more than 40 feet of duct run. The proper size duct must be installed as recommended by the manufacturer for maximum performance. Remember, reducing the duct size in any part of the run limits the performance of the duct to the reduced size. Modern-Aire's standard duct location is centered left-to-right and one inch from the rear of the canopy. Custom duct locations as well as rear venting are available.

TYPE	CFM	DUCT SIZE	AMPS	VOLTS	HZ
INTERNAL	400	7" DUCT	5	115	60
INTERNAL	600	8" DUCT	5	115	60
INTERNAL	1200	10" DUCT	10	115	60
IN-LINE	800	8" DUCT	10	115	60
IN-LINE	1200	10" DUCT	10	115	60
EXTERNAL	1000	8" DUCT	10	115	60
EXTERNAL	1400	10" DUCT	10	115	60
EXTERNAL	1600	10" DUCT	10	115	60

TIP
For optimal performance always use the correct duct size per your motor specifications.





IS MODERN-AIRE VENTILATING UL LISTED?

The answer is "yes. Modern-Aire Ventilating is UL listed for both indoor and outdoor applications. You may wonder why a UL listing is important. UL has strict guidelines in which they test consumer products for safety and efficiency. UL is the trusted resource across the globe for product safety, certification and compliance solutions. They have tested products for public safety for more than a century.



UL Listed

WALL VENTS

PROFESSIONAL SERIES 31

Antiqued copper with oil-rubbed bronze lip, crown and straps with rivets. Kitchen designed by Pam Mc Kiernan of Living Spaces Custom Design.



WILL MY MODERN-AIRE VENT HOOD COME WITH LIGHTS?

Absolutely! Illuminate your cooktop in style with Modern-Aire Ventilating. All of our vent hoods come standard with halogen lighting and a dimmer switch that will adjust the lighting to your specific needs. Halogen lighting provides exceptional visibility and efficiency, making it the lighting of choice. We use Par 20/50 watt floods which are easy to find and generally stocked at your local hardware store. Halogen light bulbs have an average life of 2000 hours, that's two times longer than conventional light bulbs. Halogen lights are energy-saving, saving you up to 60% in energy costs versus incandescent lamps while offering a whiter, brighter output of approximately 550 lumens. Oh and yes, the bulbs are included.



LIGHTING TIP

To minimize the intensity of the halogen light bulbs, use the dimmer control switch to adjust the lighting to your specific needs.



Total Illumination

ISLAND VENTS

PROFESSIONAL SERIES ISLAND 16

Custom PSI-16 designed by Chris Dreith of The Home Improvements Group.





PROFESSIONAL SERIES 16
Seamless custom hood designed by Brian Mayer Designs.

Delicious Extras

CUSTOM VENTS



TIP

For a variety of design ideas, check out the photo gallery on our website at www.modernaire.com

CAN I CUSTOMIZE MY MODERN-AIRE HOOD?

The answer is "yes" and the possibilities are virtually endless. Customization is Modern-Aire's specialty. We can modify the style, width, height and depth as well as adding on a variety of embellishments. We want you to be able to design your own hood, adding on alternate lip treatments, vertical and horizontal bands, clipped corners and more. We also have a variety of finishes to choose from including oil-rubbed bronze, stainless steel, copper, brass, blackened steel and custom powder coated colors to match any shade you desire. Let Modern-Aire create the hood you've always imagined.





Center of Attention

CUSTOM MODIFICATIONS





Professional Series Liner

24

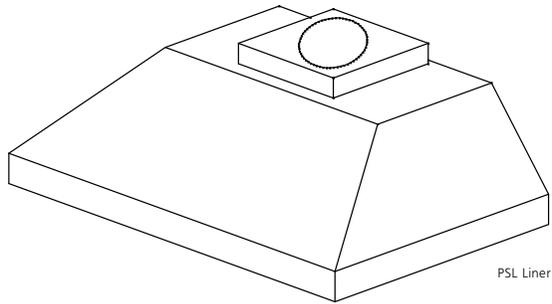
PSL LINERS



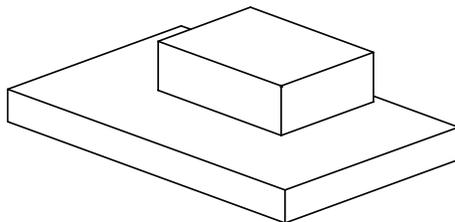
The Professional Series Liners are manufactured to ventilate today's residential commercial ranges. Manufactured using our premium 300 Series stainless steel, a stainless steel baffle filter system, variable speed motor control, dimmer controlled halogen lighting and double wall construction, this is the finest liner available at any price. Team it up with one of our high performance power packages and you have the ultimate insert liner, guaranteed!

TIP

Order your liner in advance to assist your cabinet maker with providing a more precise fit.



The Professional Mesh Liner is our most popular and economical liner enclosure. This is not a stripped down version. The unit is manufactured using our 300 Series stainless steel and includes a variable speed control switch, halogen lighting with a solid state dimmer control and stainless steel encased aluminum mesh filters. Your choice of powerful internal or exterior blowers from 400 CFM to 1600 CFM. There is a reason why the PML is one of the most popular liner enclosures in the industry. It's high performance, it's economical and it's beautiful.



PML Liner

TIP

Modern-Aire Ventilating provides downloadable specification sheets on all of our models. For more information please visit www.modernaire.com

Professional Mesh Liner

PML LINERS



How to Choose

WHAT TYPE OF VENTILATION IS REQUIRED FOR YOUR COOKING EQUIPMENT? In order to determine the proper amount of air flow required for your cooking equipment, you must first know how many BTU’s (British thermal units) your gas range emits. Then, with a simple calculation you can determine the amount of CFM (cubic feet per minute) required to properly exhaust your cooktop. For example if your cooktop emits 90,000 BTU’s you would divide 90,000 BTU’s ÷ 100 = 900 CFM. This means that 900 CFM or more would efficiently exhaust your range. For electric and induction cooktops choose a blower with a minimum of 200 CFM per 12 inches of cooktop width. Remember, it’s always a good idea to round up versus down.

WHAT WIDTH DO YOU NEED? The ideal width of your vent hood should be six inches wider than your cooking surface, therefore overhanging by three inches on either side. Having the range hood wider than the range allows for additional capture area, providing more efficient ventilation. Where space is restricted, the hood should be no less than the width of the cooking surface. Island units are a bit less forgiving than wall mounted units, requiring the additional 6 inches of capture area due to drafts within the room. Abiding by these recommendations will ensure optimal performance from your Modern-Aire vent hood.

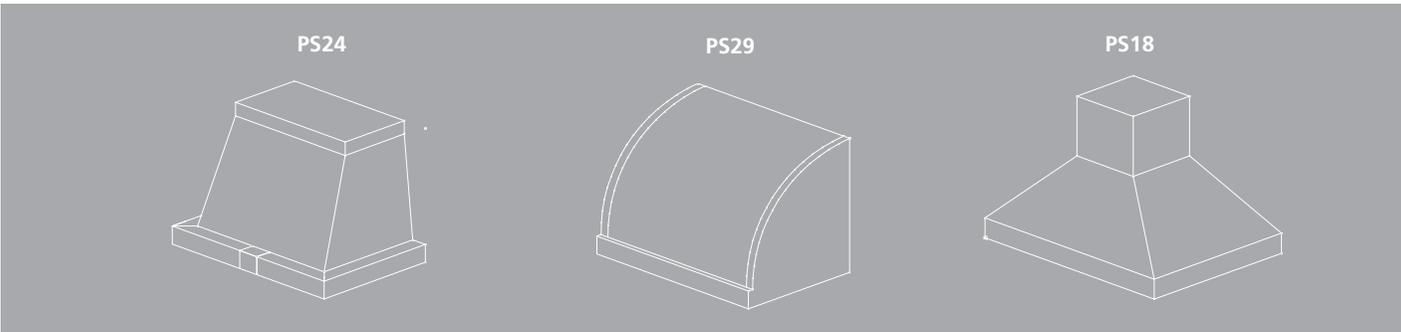
BLOWER	TYPE	VOLTS	AMPS	HZ	CFM	ROUND DUCT SIZE
LM400	INTERNAL	115	5	60	400	7" DUCT
LM600	INTERNAL	115	5	60	600	8" DUCT
LM1200	INTERNAL	115	10	60	1200	10" DUCT
EMIL800	IN-LINE	115	10	60	800	8" DUCT
EMIL1200	IN-LINE	115	10	60	1200	10" DUCT
EM1000	EXTERNAL	115	10	60	1000	8" DUCT
EM1400	EXTERNAL	115	10	60	1400	10" DUCT
EM1600	EXTERNAL	115	10	60	1600	10" DUCT

WHAT STYLE DO YOU WANT? Choosing the right range hood can be like selecting the right outfit—it’s a matter of personal preference and style. Your kitchen ventilation hood will likely be the focal point of your entire kitchen, making it one of the most important design elements. When deciding on a design, take several things into consideration including whether the rest of your home is traditional, contemporary or even rustic. Also, consider the elements of color throughout your home that can add or impact material possibilities for your ventilation hood. For design ideas, please visit our photo gallery at www.modernaire.com



WHAT DEPTH DO YOU NEED? The depth of your range hood should ideally cover the cooking surface of your range from front to back. Our standard wall vent models range from 24 to 27 inches deep depending on cooking surface requirements, while our island models are a standard 27 inch depth. Modern-Aire's liners are available in either 18 1/8 or 22 1/2 inch depths. Modern-Aire Ventilating can accommodate custom depth and width requests. Please consult with your sales representative so they may assist you with customizing the dimensions required for your vent hood.

WHAT HEIGHT DO YOU NEED? Determining the proper height for your vent hood can be simple, as long as you know the height of your ceiling. Let's say, for example, that your ceilings are 9 feet high, that's 108 inches. You would then take the total 108 inches and deduct 36 inches for the height of your range leaving you 72 inches. Then you will need to determine how high you would like your range hood off of your cooktop. Modern-Aire recommends hanging your vent hood 30-34 inches above the cooking surface for optimal performance, so let's just say that you have decided to hang your hood 33 inches above the cooking surface. You have 72 inches remaining, so deduct the 33 inches for the distance between your cooking surface and the bottom of your range hood and you now have a total hood height of 39 inches.



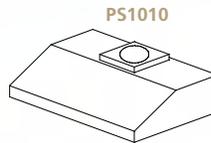
Wall Specs and Systems

DIMENSIONS LISTED ARE STANDARD

All units are available in custom sizes. All models are available with all power packages listed below:

- Internal Power Packages (CFM): 400, 600, 1200
- External Power Packages (CFM): 1000, 1400, 1600
- In-Line Attic Blower (CFM): 800, 1200

27" Depth is available on all wall mount canopies at no extra charge, must be special ordered.



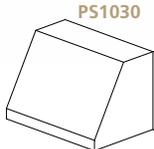
PS1010

Available Widths: 24" 30" 36" 42" 48"
 Depth: 23"
 Height: 10"
 Recirculating: No
 Rear Vent: No



PS1018

Available Widths: 30" 36" 42" 48" 54" 60"
 Depth: 24"
 Height: 18"
 Recirculating: Yes
 Rear Vent: Yes



PS1030

Available Widths: 30" 36" 42" 48" 54" 60"
 Depth: 24"
 Height: 30"
 Recirculating: Yes
 Rear Vent: Yes



PS1118

Available Widths: 30" 36" 42" 48" 54" 60"
 Depth: 24"
 Height: 18"
 Recirculating: Yes
 Rear Vent: Yes



PS1130

Available Widths: 30" 36" 42" 48" 54" 60"
 Depth: 24"
 Height: 30"
 Recirculating: Yes
 Rear Vent: Yes

WALL MOUNTS



PS1218

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 18"
Recirculating: Yes
Rear Vent: Yes



PS1230

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



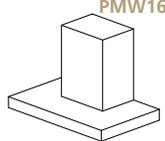
PS1518

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 18"
Recirculating: Yes
Rear Vent: Yes



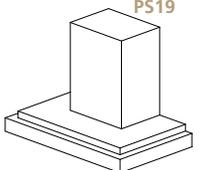
PS1530

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



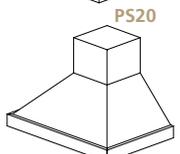
PMW1630

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



PS19

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



PS20

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



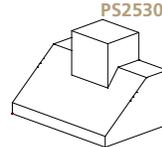
PS2218

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 18"
Recirculating: Yes
Rear Vent: Yes



PS2430

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



PS2530

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



PS2618

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 18"
Recirculating: Yes
Rear Vent: Yes



PS2630

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



PS2918

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 18"
Recirculating: Yes
Rear Vent: Yes



PS2930

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



PS3130

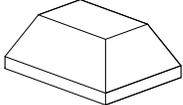
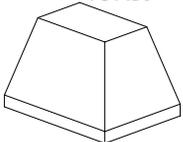
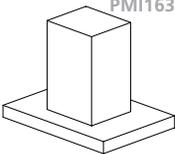
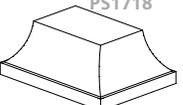
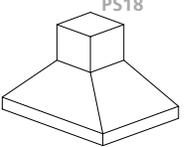
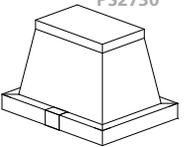
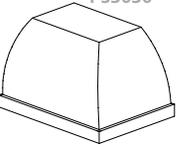
Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 30"
Recirculating: Yes
Rear Vent: Yes



PS3342

Available Widths: 30" 36" 42" 48" 54" 60"
Depth: 24"
Height: 42"
Recirculating: Yes
Rear Vent: Yes

ISLANDS

 <p>PS1418</p>	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 18" Recirculating: Yes Rear Vent: No
 <p>PS1430</p>	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
 <p>PMI1630</p>	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
 <p>PS1718</p>	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 18" Recirculating: Yes Rear Vent: No
 <p>PS1730</p>	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
 <p>PS18</p>	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
 <p>PS2730</p>	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
 <p>PS3030</p>	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No

Island Specs and Systems

POWER PACKAGES

Modern-Aire Ventilating offers a complete line of power packages. All motors are centrifugal blower motors known for high performance, fire safety and quiet operation. Internal motors are available in 400, 600 and 1200 CFM increments. External motors for outside roof or side wall mounting are available at 1000, 1400, and 1600 CFM. We also offer an 800 and 1200 CFM inline attic blower motor which can be installed in line in your duct run and with the optional silencer, noise will not be a factor.

FIRE SAFE BAFFLE FILTER SYSTEM

Filtering is the heart of your ventilation system. A filter system must remove all smoke, odor and contaminants to complete its job. Modern-Aire Ventilating believes, like most major range hood manufacturers and restaurant supply houses, that the most efficient filtration system is the baffle filter. Unlike non-filtered range hoods, a baffle filter catches up to 96% of all grease and grease particles before they ever enter the interior of the range hood, making cleanup a breeze. Unlike mesh filters, the air passing through a baffle filter is not restricted, thus allowing a smoother and quieter transition. Perhaps the most important aspect of the baffle filter is that the baffles in the filter are positioned to eliminate direct passage of flame through the filter thus making it one of the safest and most efficient filtration systems available today. Our dishwasher safe stainless steel baffle filter systems are manufactured of solid 300 Series stainless steel. When you look into a Modern-Aire range hood, the beauty of a stainless steel baffle filter system enhances its looks. Our baffle filters also have rounded edges on the baffles to protect your fingers from sharp edges during removal. Handle other baffle filters and you will feel the difference.

LIGHTING SYSTEM

Illuminate your cooktop in style with Modern-Aire Ventilating. All of our vent hoods come standard with halogen lighting and a dimmer switch that will adjust the lighting to your specific needs. Halogen lighting provides exceptional visibility and efficiency, making it the lighting of choice. We use Par 20/50 watt floods which are easy to find and generally stocked at your local hardware store. Halogen light bulbs have an average life of 2000 hours, that's two times longer than conventional light bulbs. Halogen lights are energy-saving, saving you up to 60% in energy costs versus incandescent lamps, while offering a whiter, brighter output of approximately 550 lumens. Oh and yes, the bulbs are included.

SWITCHING

All Modern-Aire ventilation units are controlled by a solid state variable speed motor control. This switch gives you an infinite amount of choices over your ventilation needs. From a simmer to wok cooking, you set the motor to your precise ventilation requirement. All lighting choices are controlled by a solid state dimmer switch. You can adjust the lighting from a safety night light to total illumination, making the choice all yours. This combination of switching gives you total control of your ventilation and lighting needs .

LEAD TIME

We pride ourselves on our fast lead times. Most of our models can be completed from start to finish within four (4) weeks. Our lead times for custom manufactured hoods are the fastest in the industry.

WARRANTY INFORMATION

Should any problems arise with your Modern-Aire vent hood, please contact us directly and we will be happy to assist you. Our warranty consists of 2-years parts and 1-year labor from the date of purchase. However, if you use one of our certified installers, Modern-Aire will extend our warranty to 3-years parts and labor.

UL LISTED

Modern-Aire's range hoods and liners are UL listed for both indoor and outdoor applications. You may wonder why a UL listing is important. UL has strict guidelines in which they test consumer products for safety and efficiency. UL is the trusted resource across the globe for product safety, certification and compliance solutions. They have tested products for public safety for more than a century.



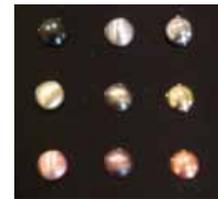
Endless Possibilities

Designed to ventilate today's residential commercial style ranges, these high powered units incorporate a stainless steel commercial style restaurant baffle filter system for complete smoke, odor and contaminate removal. Double wall construction means a more solid, easier to clean interior and halogen lighting gives beautiful, bright, total illumination over your entire cooking surface.

POT RAILS add a beautiful effect to any style of hood. Pot Rails are available in brushed stainless steel, polished chrome or polished brass. They can be mounted on the front, sides or back of almost any hood. On island hoods the pot rail is normally mounted completely around the unit.

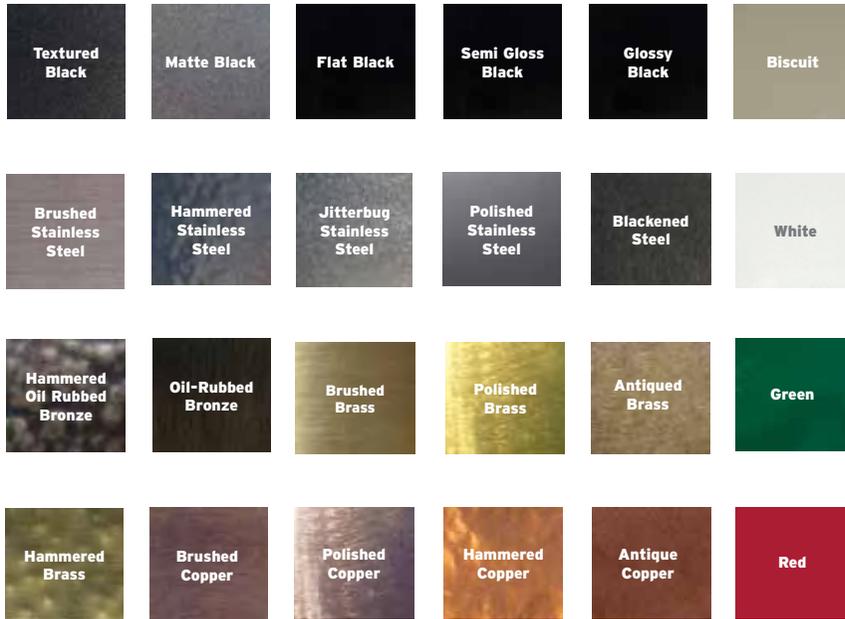
VERTICAL BANDS add depth and dimension. Vertical bands are available in stainless steel, copper, brass or any custom material available. Bands may be laminated to the hood or may be attached with decorative rivets.

SEAMLESS CONSTRUCTION is offered as an upgrade to all of Modern-Aire's range hood canopies. Seamless construction replaces all exposed seams on the canopy making the hood look like it was diecast from one piece of metal. The material used is also upgraded to a thickness of 14ga versus 20ga or 22ga.



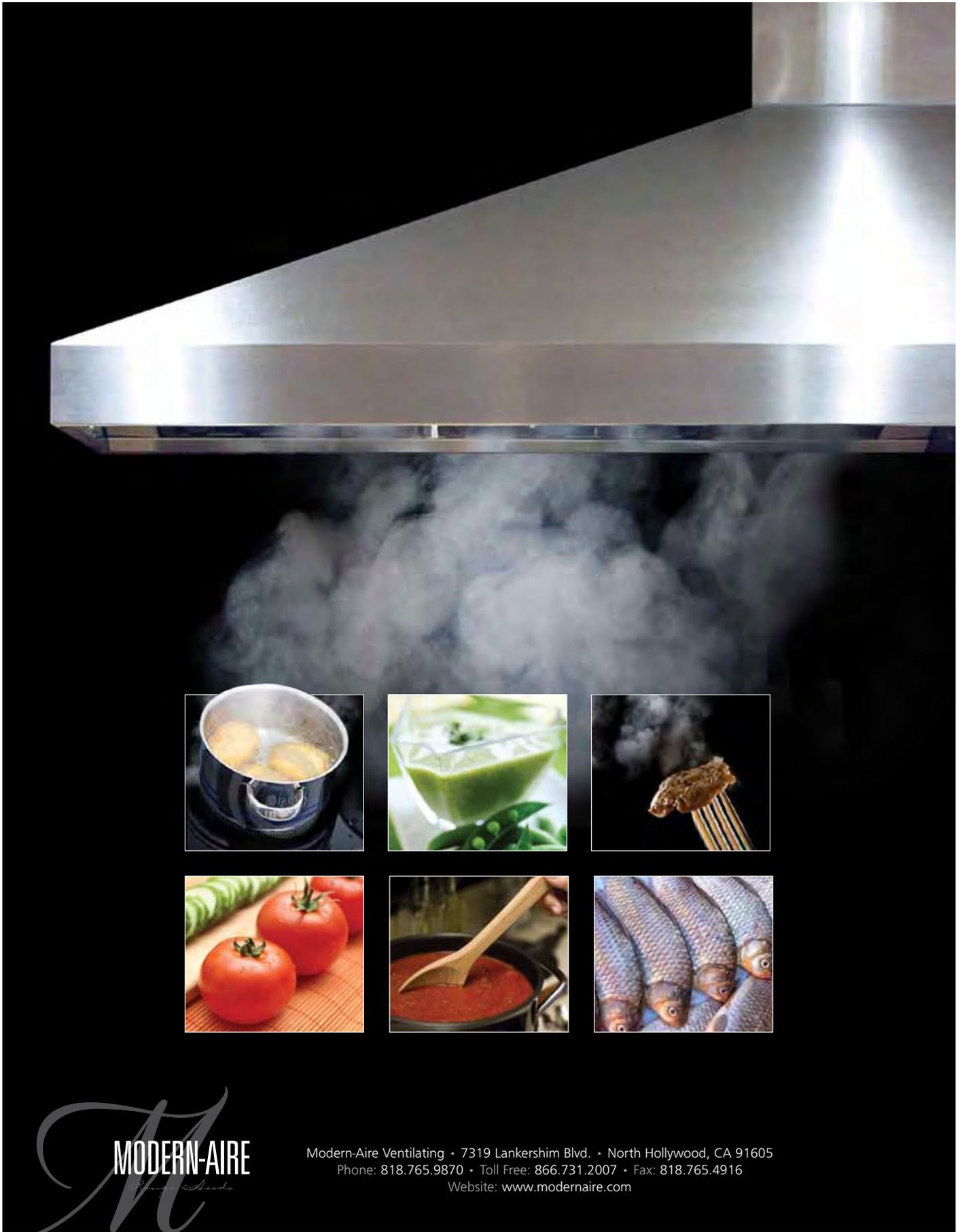
LIP TREATMENTS can add additional dimension to the canopy and are also available in most materials. It can be laminated or attached with rivet caps depending on your design needs.

DECORATIVE RIVETS enhance the design of your hood. This extra touch will give the hood its own unique quality. Rivets come in a variety of finishes and sizes. Custom spacing is available.



Modern-Aire uses only the finest materials available. All standard stainless steel used in the production of our ventilation systems is premium 300 Series brushed to a beautiful #4 satin finish. This series of stainless steel is guaranteed not to rust, period! We also offer solid copper, solid brass, hand-rubbed finishes and most other materials available to us. Available material options and applications are polished, antiqued and hammered versions. Powder coated finishes are also available in a multitude of stock colors. Modern-Aire Ventilating can also customize your canopy in any color imaginable. Custom color matching is available at an additional charge.





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Website: www.modernaire.com



2018 Retail Price List

Modern-Aire Ventilating



Product Information and Specifications

Model Number Information

Model Number Decoding - Example Model Number - **PS1018-236**
PS - Professional Series (baffle filter) **PM** - Professional Mesh (mesh filter)
10 - Model Number / Shape of Canopy
18 - Height of Range Hood
2 - Type of blower Installed - 1=450cfm and below 2=600cfm 3=900cfm or 1200cfm 0=No Internal Motor
36 - Width of Hood

Electrical Information

600cfm or Smaller Internal Motor is	5amps	8 1/2" to right off C/L duct
900cfm & 1200cfm Internal Blower is	10amps	12 1/2" to right off C/L duct
836cfm Inline Blower is	10amps	8 1/2" to right off C/L duct
1266cfm Inline Blower is	10amps	8 1/2" to right off C/L duct
1400cfm Outside Roof or Wall Mount Blower is	10amps	8 1/2" to right off C/L duct
Set up for remote blower by others	10amps	8 1/2" to right off C/L duct

* Variable light (5amp) and fan speed switch (5amp) included
* U.L. Listed for indoor and outdoor (under roof) use.

Lighting

PAR20 35watt Halogen lights included (30" - 36" = 2 lights) (42" - 54" = 3 lights) (60" - 66" = 4 lights)
LED 3000K lights available upon request
Rear heat lamps available. Hood needs to be minimum 30" deep and 18" tall to accommodate.

Standard Canopy Duct Collar Locations

Wall Mount Hoods 1" From Back of Hood, Centered Left to Right
Island Mount Hoods Centered Front To Back and Left to Right
Recirculating Hoods 4" x 8" hole pattern on front of hood (600cfm only) includes charcol filters
* Top vent is standard. Custom duct locations available upon request at additional charge

Construction

Seams - Front and sides are bonded together leaving a small seam visible e.g. PS10
Simulated Seamless - Front and sides are bent out of one piece of metal e.g. PS20
Seamless - Hood seams are welded then finished.
Seam caps - 1/2" (cannot change size) seam caps are used to hold hood together. e.g. PS15

Customizing Your Canopy

Modern-Aire will customize any canopy to your specific requirements
Customization Includes (at additional cost) - Custom Widths, Depths, Duct Locations and Materiels
* 24" deep is standard for wall hoods - if 27" deep is wanted there is no additional cost.

Guidelines For Choosing The Correct CFM

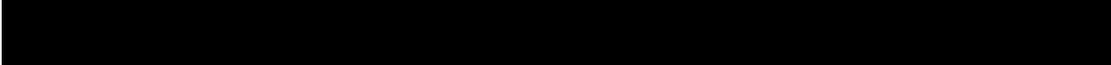
100 CFM for every 10,000 BTU's

Guidelines For Choosing The Correct Mounting Height

Minimum Mounting Height 30" Above Cooking Surface
Maximum Mounting Height 36" Above Cooking Surface
Recommended Mounting Height 32" - 34" Above Cooking Surface

Expedite Program

30% up Charge Upon Availablity



Custom Hood Worksheet

Step 1	Pick size and base material finish Model No. and Finish: _____	\$ <input type="text"/>
Step 2	Add special finish if needed Special Finish (if Applies): _____	\$ <input type="text"/>
Step 3	If Internal motor is wanted add Motor Model #: _____	\$ <input type="text"/>
Step 4	If External motor is wanted add Motor Model #: _____	\$ <input type="text"/>
Step 5	If Ducting accessories wanted add List Accessories Wanted: _____	\$ <input type="text"/>
Step 6	If Lip Treatment is wanted add finish x width of hood and depth (both sides) if applies	\$ <input type="text"/>
Step 7	If Banding is wanted add per band price x qty	\$ <input type="text"/>
Step 8	If rivets on bands are wanted add number of bands x per band price	\$ <input type="text"/>
Step 9	If pot rail is wanted add finish x width of hood and depth (both sides) if applies	\$ <input type="text"/>
Step 10	If Crown is wanted add finish x width of hood and depth (both sides) if applies	\$ <input type="text"/>
	Total	\$ <input type="text"/>

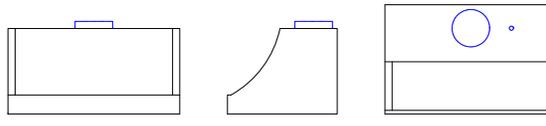
Custom size hoods are quoted by Modern-Aire



TABLE OF CONTENTS

Wall Mount Canopies	
PS1010	5
PS1018	6
PS1030	7
PS1118	8
PS1130	9
PS0930	10
PS1218	11
PS1230	12
PS1330	13
PS1518	14
PS1530	15
PMW1630	16
PS1630	17
PS1930	18
PS2030	19
PS2142	20
PS2218	21
PS2230	22
PS2430	23
PS2618	24
PS2630	25
PS2918	26
PS2930	27
PS3118	28
PS3130	29
PS3230	30
PS3342	31
PS3542	32
Island Mount Canopies	
PS1418	33
PS1430	34
PS1830	35
PS2730	36
PMI1630	37
PSI1630	38
PSI1930	39
PS1718	40
PS1730	41
PS3018	42
PS3030	43
PSI3342	44
PSI3230	45
PSI3542	46
Liner Enclosures	
PSL	47
PSBL	48
PML	49

PS1118 Professional Series Hood Information



Width 30", 36", 42", 48", 54", 60", 66"	Two vertical bands same finish included
Bottom Depth 24" - Top Depth 12"	
Height 18"	
4" tall lip (front only)	

1. PS1118 STANDARD SIZE PRICING - BLOWER NOT INCLUDED

Model #	Powder Coat RAL (custom color + \$900)	Brushed Stainless 304 #4	Oil Rubbed Bronze Blackened Steel	Brushed Copper - Brushed Brass - Zinc
PS1118-030	\$1,548	\$2,086	\$3,027	\$3,065
PS1118-036	\$1,608	\$2,172	\$3,086	\$3,296
PS1118-042	\$1,677	\$2,269	\$3,151	\$3,522
PS1118-048	\$1,753	\$2,419	\$3,226	\$3,796
PS1118-054	\$2,258	\$2,925	\$3,731	\$4,290
PS1118-060	\$2,495	\$3,172	\$3,968	\$4,543
PS1118-066	\$2,626	\$3,339	\$4,177	\$4,782

2. SPECIAL FINISH (OPTIONAL - ADD TO STEP 1)

Hammer Tone (HM1)	Polished (Mirror)	Antique - Rustic
\$850	\$850	\$850
\$850	\$850	\$850
\$850	\$850	\$850
\$850	\$850	\$850
\$1,250	\$1,050	\$950
\$1,250	\$1,050	\$950
\$1,250	\$1,050	\$950

3. INTERNAL MOTOR OPTIONS

Item #	Description:	Each
	No Blower	\$0
IN200	Internal 200cfm (7" duct)	\$350
IN325	Internal 325cfm (7" duct)	\$350
IN450	Internal 450cfm (7" duct)	\$350
IN600	Internal 600cfm (8" duct)	\$350
RE600	Recirculating internal 600cfm	\$600
IN900	Internal 900cfm (10" duct)	\$1,100
IN1200	Internal 1200cfm (10" duct)	\$1,100

4. EXTERNAL MOTOR OPTIONS

Item #	Description:	Each
ILS800*	Inline 836cfm (8" duct)	\$1,214
ILS1200*	Inline 1266cfm (10" duct)	\$1,585
ILS2000*	Inline 2016cfm (12" duct)	\$1,974
EM1400	External 1400cfm (10" duct)	\$1,613
MU650	Make Up Air up to 650cfm	\$2,434
MU1600	Make Up Air to 1600cfm	\$3,456
* includes	Duct Silencer, Damper, Clamps, Switch	

5. DUCTING ACCESSORIES

Item #	Description:	Each
S8	Duct Silencer 8"	\$227
S10	Duct Silencer 10"	\$350
S12	Duct Silencer 12"	\$451
BD8	inline Damper 8"	\$44
BD10	inline Damper 10"	\$55
BD12	inline Damper 12"	\$72
FS10	10 amp fan switch (for in line)	\$95

6. LIP TREATMENT (OPTIONAL)

Finish	Per Inch
Brushed Stainless Steel - Powder Coat	\$8
Polished Stainless Steel	\$9
Oil Rubbed Bronze - Blackened Steel	\$9
Brushed Copper - Brass	\$10
Polished Copper - Brass	\$11
Antique Copper - Brass	\$12
Hammertone (add to finish above)	\$3
Width x \$ =	

7. BANDING 1 1/2" (OPTIONAL)

Finish	Per Band
Brushed Stainless Steel - Powder Coat	\$100
Polished Stainless Steel	\$110
Oil Rubbed Bronze - Blackend Steel	\$110
Brushed Copper - Brass	\$115
Polished Copper - Brass	\$120
Antique Copper - Brass	\$120
Hammertone (add to finish above)	\$60
Qty of Bands x \$ =	

8. RIVETS 4" SPACING (OPTIONAL)

Finish	Per Band
Brushed Stainless Steel - Powder Coat	\$160
Polished Stainless Steel	\$200
Oil Rubbed Bronze - Blackend Steel	\$200
Brushed Copper - Brass	\$200
Polished Copper - Brass	\$200
Antique Copper - Brass	\$200
Qty of Bands x \$ =	

9. POT RAIL (OPTIONAL)

Finish	Per Inch
Brushed Stainless Steel - Powder Coat	\$11
Polished Stainless Steel	\$12
Brushed Copper - Brass	\$12
Polished Copper - Brass	\$12
Antique Copper - Brass	\$12
Width x \$ =	

10. CROWN (OPTIONAL - ADDS 3 1/2" HT.)

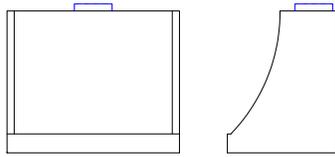
Finish	Per Inch
Brushed Stainless Steel- Powder Coat	\$10
Polished Stainless Steel	\$11
Oil Rubbed Bronze - Blackened Steel	\$11
Brushed Copper - Brass	\$12
Polished Copper - Brass	\$13
Antique Copper - Brass	\$14
Hammertone (add to finish above)	\$5
Width + Depth x \$ =	

Customizing

Custom Sizes available \$520.00 (minimum)
Custom Duct location \$200.00 (minimum)
Lip Treatment on sides will need custom charge
LED Additional \$35.00 per bulb

Modern-Aire Ventilating

Retail Price List 2018



PS1130 Professional Series Hood Information

Width 30", 36", 42", 48", 54", 60", 66"	Two vertical bands same finish included
Bottom Depth 24" - Top Depth 12"	
Height 30"	
4" tall lip (front only)	

1. PS1130 STANDARD SIZE PRICING - BLOWER NOT INCLUDED

Model #	Powder Coat RAL (custom color + \$900)	Brushed Stainless 304 #4	Oil Rubbed Bronze Blackened Steel	Brushed Copper - Brushed Brass - Zinc
PS1130-030	\$1,753	\$2,355	\$3,220	\$3,742
PS1130-036	\$1,823	\$2,484	\$3,296	\$3,925
PS1130-042	\$1,898	\$2,613	\$3,371	\$4,231
PS1130-048	\$1,995	\$2,742	\$3,849	\$4,522
PS1130-054	\$2,495	\$3,247	\$3,973	\$5,022
PS1130-060	\$2,742	\$3,489	\$4,210	\$5,269
PS1130-066	\$2,886	\$3,672	\$4,431	\$5,545

2. SPECIAL FINISH (OPTIONAL - ADD TO STEP 1)

Hammer Tone (HM1)	Polished (Mirror)	Antique - Rustic
\$850	\$850	\$850
\$850	\$850	\$850
\$850	\$850	\$850
\$850	\$850	\$850
\$1,250	\$1,050	\$950
\$1,250	\$1,050	\$950
\$1,250	\$1,050	\$950

3. INTERNAL MOTOR OPTIONS

Item #	Description:	Each
	No Blower	\$0
IN200	Internal 200cfm (7" duct)	\$350
IN325	Internal 325cfm (7" duct)	\$350
IN450	Internal 450cfm (7" duct)	\$350
IN600	Internal 600cfm (8" duct)	\$350
RE600	Recirculating internal 600cfm	\$600
IN900	Internal 900cfm (10" duct)	\$1,100
IN1200	Internal 1200cfm (10" duct)	\$1,100

4. EXTERNAL MOTOR OPTIONS

Item #	Description:	Each
ILS800*	Inline 836cfm (8" duct)	\$1,214
ILS1200*	Inline 1266cfm (10" duct)	\$1,585
ILS2000*	Inline 2016cfm (12" duct)	\$1,974
EM1400	External 1400cfm (10" duct)	\$1,613
MU650	Make Up Air up to 650cfm	\$2,434
MU1600	Make Up Air to 1600cfm	\$3,456
* includes	Duct Silencer, Damper, Clamps, Switch	

5. DUCTING ACCESSORIES

Item #	Description:	Each
S8	Duct Silencer 8"	\$227
S10	Duct Silencer 10"	\$350
S12	Duct Silencer 12"	\$451
BD8	inline Damper 8"	\$44
BD10	inline Damper 10"	\$55
BD12	inline Damper 12"	\$72
FS10	10 amp fan switch (for in line)	\$95

6. LIP TREATMENT (OPTIONAL)

Finish	Per Inch
Brushed Stainless Steel - Powder Coat	\$8
Polished Stainless Steel	\$9
Oil Rubbed Bronze - Blackened Steel	\$9
Brushed Copper - Brass	\$10
Polished Copper - Brass	\$11
Antique Copper - Brass	\$12
Hammertone (add to finish above)	\$3
Width x \$ =	

7. BANDING 1 1/2" (OPTIONAL)

Finish	Per Band
Brushed Stainless Steel - Powder Coat	\$100
Polished Stainless Steel	\$110
Oil Rubbed Bronze - Blackend Steel	\$110
Brushed Copper - Brass	\$115
Polished Copper - Brass	\$120
Antique Copper - Brass	\$120
Hammertone (add to finish above)	\$60
Qty of Bands x \$ =	

8. RIVETS 4" SPACING (OPTIONAL)

Finish	Per Band
Brushed Stainless Steel - Powder Coat	\$160
Polished Stainless Steel	\$200
Oil Rubbed Bronze - Blackend Steel	\$200
Brushed Copper - Brass	\$200
Polished Copper - Brass	\$200
Antique Copper - Brass	\$200
Qty of Bands x \$ =	

9. POT RAIL (OPTIONAL)

Finish	Per Inch
Brushed Stainless Steel - Powder Coat	\$11
Polished Stainless Steel	\$12
Brushed Copper - Brass	\$12
Polished Copper - Brass	\$12
Antique Copper - Brass	\$12
Width x \$ =	

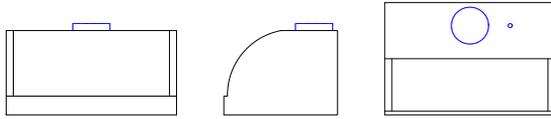
10. CROWN (OPTIONAL - ADDS 3 1/2" HT.)

Finish	Per Inch
Brushed Stainless Steel- Powder Coat	\$10
Polished Stainless Steel	\$11
Oil Rubbed Bronze - Blackened Steel	\$11
Brushed Copper - Brass	\$12
Polished Copper - Brass	\$13
Antique Copper - Brass	\$14
Hammertone (add to finish above)	\$5
Width + Depth x \$ =	

Customizing

Custom Sizes available \$520.00 (minimum)
Custom Duct location \$200.00 (minimum)
Lip Treatment on sides will need custom charge
LED Additional \$35.00 per bulb

PS2618 Professional Series Hood Information



Width 30", 36", 42", 48", 54", 60", 66" Two vertical bands same finish included
 Bottom Depth 24" - 12" top Depth
 Height 18"
 4" tall lip (front only)

1. PS2618 STANDARD SIZE PRICING - BLOWER NOT INCLUDED

Model #	Powder Coat RAL (custom color + \$900)	Brushed Stainless 304 #4	Oil Rubbed Bronze Blackened Steel	Brushed Copper - Brushed Brass - Zinc
PS2618-030	\$2,022	\$2,554	\$3,495	\$3,565
PS2618-036	\$2,097	\$2,688	\$3,570	\$3,774
PS2618-042	\$2,172	\$2,828	\$3,645	\$4,075
PS2618-048	\$2,280	\$2,968	\$3,747	\$4,382
PS2618-054	\$2,774	\$3,398	\$4,194	\$4,866
PS2618-060	\$3,022	\$3,710	\$4,489	\$5,118
PS2618-066	\$3,180	\$3,904	\$4,725	\$5,387

2. SPECIAL FINISH (OPTIONAL - ADD TO STEP 1)

Hammer Tone (HM1)	Polished (Mirror)	Antique - Rustic
\$850	\$850	\$850
\$850	\$850	\$850
\$850	\$850	\$850
\$850	\$850	\$850
\$1,250	\$1,050	\$950
\$1,250	\$1,050	\$950
\$1,250	\$1,050	\$950

3. INTERNAL MOTOR OPTIONS

Item #	Description:	Each
	No Blower	\$0
IN200	Internal 200cfm (7" duct)	\$350
IN325	Internal 325cfm (7" duct)	\$350
IN450	Internal 450cfm (7" duct)	\$350
IN600	Internal 600cfm (8" duct)	\$350
RE600	Recirculating internal 600cfm	\$600
IN900	Internal 900cfm (10" duct)	\$1,100
IN1200	Internal 1200cfm (10" duct)	\$1,100

4. EXTERNAL MOTOR OPTIONS

Item #	Description:	Each
ILS800*	Inline 836cfm (8" duct)	\$1,214
ILS1200*	Inline 1266cfm (10" duct)	\$1,585
ILS2000*	Inline 2016cfm (12" duct)	\$1,974
EM1400	External 1400cfm (10" duct)	\$1,613
MU650	Make Up Air up to 650cfm	\$2,434
MU1600	Make Up Air to 1600cfm	\$3,456
* includes	Duct Silencer, Damper, Clamps, Switch	

5. DUCTING ACCESSORIES

Item #	Description:	Each
S8	Duct Silencer 8"	\$227
S10	Duct Silencer 10"	\$350
S12	Duct Silencer 12"	\$451
BD8	inline Damper 8"	\$44
BD10	inline Damper 10"	\$55
BD12	inline Damper 12"	\$72
FS10	10 amp fan switch (for in line)	\$95

6. LIP TREATMENT (OPTIONAL)

Finish	Per Inch
Brushed Stainless Steel - Powder Coat	\$8
Polished Stainless Steel	\$9
Oil Rubbed Bronze - Blackened Steel	\$9
Brushed Copper - Brass	\$10
Polished Copper - Brass	\$11
Antique Copper - Brass	\$12
Hammertone (add to finish above)	\$3
Width x \$ =	

7. BANDING 1 1/2" (OPTIONAL)

Finish	Per Band
Brushed Stainless Steel - Powder Coat	\$100
Polished Stainless Steel	\$110
Oil Rubbed Bronze - Blackend Steel	\$110
Brushed Copper - Brass	\$115
Polished Copper - Brass	\$120
Antique Copper - Brass	\$120
Hammertone (add to finish above)	\$60
Qty of Bands x \$ =	

8. RIVETS 4" SPACING (OPTIONAL)

Finish	Per Band
Brushed Stainless Steel - Powder Coat	\$160
Polished Stainless Steel	\$200
Oil Rubbed Bronze - Blackend Steel	\$200
Brushed Copper - Brass	\$200
Polished Copper - Brass	\$200
Antique Copper - Brass	\$200
Qty of Bands x \$ =	

9. POT RAIL (OPTIONAL)

Finish	Per Inch
Brushed Stainless Steel - Powder Coat	\$11
Polished Stainless Steel	\$12
Brushed Copper - Brass	\$12
Polished Copper - Brass	\$12
Antique Copper - Brass	\$12
Width x \$ =	

10. CROWN (OPTIONAL - ADDS 3 1/2" HT.)

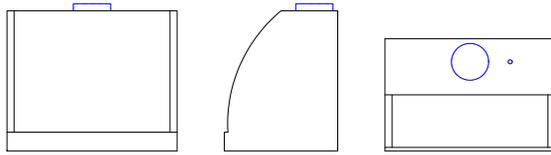
Finish	Per Inch
Brushed Stainless Steel- Powder Coat	\$10
Polished Stainless Steel	\$11
Oil Rubbed Bronze - Blackened Steel	\$11
Brushed Copper - Brass	\$12
Polished Copper - Brass	\$13
Antique Copper - Brass	\$14
Hammertone (add to finish above)	\$5
Width x \$ =	

Customizing

Custom Sizes available \$520.00 (minimum)
Custom Duct location \$200.00 (minimum)
Lip Treatment on sides will need custom charge
LED Additional \$35.00 per bulb

Modern-Aire Ventilating

Retail Price List 2018



PS2630 Professional Series Hood Information

Width 30", 36", 42", 48", 54", 60", 66"	Two vertical bands same finish included
Bottom Depth 24" - Top Depth 12"	
Height 30"	
4" tall lip (front only)	

1. PS2630 STANDARD SIZE PRICING - BLOWER NOT INCLUDED

Model #	Powder Coat RAL (custom color + \$900)	Brushed Stainless 304 #4	Oil Rubbed Bronze Blackened Steel	Brushed Copper - Brushed Brass - Zinc
PS2630-030	\$2,220	\$2,828	\$3,694	\$4,269
PS2630-036	\$2,280	\$2,957	\$3,758	\$4,452
PS2630-042	\$2,366	\$3,097	\$3,839	\$4,753
PS2630-048	\$2,468	\$3,242	\$3,941	\$5,070
PS2630-054	\$2,919	\$3,667	\$4,398	\$5,565
PS2630-060	\$3,210	\$3,989	\$4,688	\$5,747
PS2630-066	\$3,378	\$4,199	\$4,934	\$6,049

2. SPECIAL FINISH (OPTIONAL - ADD TO STEP 1)

Hammer Tone (HM1)	Polished (Mirror)	Antique - Rustic
\$850	\$850	\$850
\$850	\$850	\$850
\$850	\$850	\$850
\$850	\$850	\$850
\$1,250	\$1,050	\$950
\$1,250	\$1,050	\$950
\$1,250	\$1,050	\$950

3. INTERNAL MOTOR OPTIONS

Item #	Description:	Each
	No Blower	\$0
IN200	Internal 200cfm (7" duct)	\$350
IN325	Internal 325cfm (7" duct)	\$350
IN450	Internal 450cfm (7" duct)	\$350
IN600	Internal 600cfm (8" duct)	\$350
RE600	Recirculating internal 600cfm	\$600
IN900	Internal 900cfm (10" duct)	\$1,100
IN1200	Internal 1200cfm (10" duct)	\$1,100

4. EXTERNAL MOTOR OPTIONS

Item #	Description:	Each
ILS800*	Inline 836cfm (8" duct)	\$1,214
ILS1200*	Inline 1266cfm (10" duct)	\$1,585
ILS2000*	Inline 2016cfm (12" duct)	\$1,974
EM1400	External 1400cfm (10" duct)	\$1,613
MU650	Make Up Air up to 650cfm	\$2,434
MU1600	Make Up Air to 1600cfm	\$3,456
* includes	Duct Silencer, Damper, Clamps, Switch	

5. DUCTING ACCESSORIES

Item #	Description:	Each
S8	Duct Silencer 8"	\$227
S10	Duct Silencer 10"	\$350
S12	Duct Silencer 12"	\$451
BD8	inline Damper 8"	\$44
BD10	inline Damper 10"	\$55
BD12	inline Damper 12"	\$72
FS10	10 amp fan switch (for in line)	\$95

6. LIP TREATMENT (OPTIONAL)

Finish	Per Inch
Brushed Stainless Steel - Powder Coat	\$8
Polished Stainless Steel	\$9
Oil Rubbed Bronze - Blackened Steel	\$9
Brushed Copper - Brass	\$10
Polished Copper - Brass	\$11
Antique Copper - Brass	\$12
Hammertone (add to finish above)	\$3
Width x \$ =	

7. BANDING 1 1/2"(OPTIONAL)

Finish	Per Band
Brushed Stainless Steel - Powder Coat	\$100
Polished Stainless Steel	\$110
Oil Rubbed Bronze - Blackend Steel	\$110
Brushed Copper - Brass	\$115
Polished Copper - Brass	\$120
Antique Copper - Brass	\$120
Hammertone (add to finish above)	\$60
Qty of Bands x \$ =	

8. RIVETS 4" SPACING (OPTIONAL)

Finish	Per Band
Brushed Stainless Steel - Powder Coat	\$160
Polished Stainless Steel	\$200
Oil Rubbed Bronze - Blackend Steel	\$200
Brushed Copper - Brass	\$200
Polished Copper - Brass	\$200
Antique Copper - Brass	\$200
Qty of Bands x \$ =	

9. POT RAIL (OPTIONAL)

Finish	Per Inch
Brushed Stainless Steel - Powder Coat	\$11
Polished Stainless Steel	\$12
Brushed Copper - Brass	\$12
Polished Copper - Brass	\$12
Antique Copper - Brass	\$12
Width x \$ =	

10. CROWN (OPTIONAL - ADDS 3 1/2" HT.)

Finish	Per Inch
Brushed Stainless Steel- Powder Coat	\$10
Polished Stainless Steel	\$11
Oil Rubbed Bronze - Blackened Steel	\$11
Brushed Copper - Brass	\$12
Polished Copper - Brass	\$13
Antique Copper - Brass	\$14
Hammertone (add to finish above)	\$5
Width x \$ =	

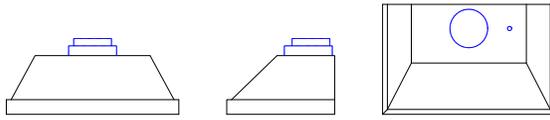
Customizing

Custom Sizes available \$520.00 (minimum)
Custom Duct location \$200.00 (minimum)
Lip Treatment on sides will need custom charge
LED Additional \$35.00 per bulb

Modern-Aire Ventilating

Retail Price List 2018

Professional Series Liner Information



Baffle Filters Included	U.L. Listed for Indoor & Outdoor use
Top Vent Standard - Duct Collar Included	Custom Sizes Available
Variable Fan and Light Switch (5amp)	Mounting Height 30" - 36" above cook top
PAR20 35 Watt Halogen lights Included	LED available

PSL19 - 1 (400cfm)		PSL19 - 2 (600cfm)		PSL19 - 3 (1200cfm)		PSL19 - 0 (Set up for External)	
Model #	400 CFM	Model #	600 CFM	Model #	600 CFM	Model #	0 CFM
PSL19 - 128	\$1,484	PSL19 - 228	\$1,484	PSL19 - 328	\$2,005	PSL19 - 028	\$1,535
PSL19 - 134	\$1,547	PSL19 - 234	\$1,547	PSL19 - 334	\$2,017	PSL19 - 034	\$1,547
PSL19 - 140	\$1,604	PSL19 - 240	\$1,604	PSL19 - 340	\$2,076	PSL19 - 040	\$1,604
PSL19 - 146	\$1,659	PSL19 - 246	\$1,659	PSL19 - 346	\$2,190	PSL19 - 046	\$1,659
PSL19 - 152	\$2,127	PSL19 - 252	\$2,127	PSL19 - 352	\$2,806	PSL19 - 052	\$2,343
PSL19 - 158	\$2,372	PSL19 - 258	\$2,372	PSL19 - 358	\$3,052	PSL19 - 058	\$2,589
12" tall (+ MB) x 19 1/4" deep		12" tall (+ MB) x 19 1/4" deep		12" tall (+ MB) x 19 1/4" deep		12" tall x 19 1/4" deep	

PSL22 - 1 (400cfm)		PSL22 - 2 (600cfm)		PSL22 - 3 (1200cfm)		PSL22 - 0 (Set up for External)	
Model #	400 CFM	Model #	600 CFM	Model #	600 CFM	Model #	0 CFM
PSL22 - 128	\$1,484	PSL22 - 228	\$1,484	PSL22 - 328	\$2,005	PSL22 - 028	\$1,535
PSL22 - 134	\$1,547	PSL22 - 234	\$1,547	PSL22 - 334	\$2,017	PSL22 - 034	\$1,547
PSL22 - 140	\$1,604	PSL22 - 240	\$1,604	PSL22 - 340	\$2,076	PSL22 - 040	\$1,604
PSL22 - 146	\$1,659	PSL22 - 246	\$1,659	PSL22 - 346	\$2,190	PSL22 - 046	\$1,659
PSL22 - 152	\$2,127	PSL22 - 252	\$2,127	PSL22 - 352	\$2,806	PSL22 - 052	\$2,343
PSL22 - 158	\$2,372	PSL22 - 258	\$2,372	PSL22 - 358	\$3,052	PSL22 - 058	\$2,589
12" tall (+ MB) x 22 1/2" deep		12" tall (+ MB) x 22 1/2" deep		12" tall (+ MB) x 22 1/2" deep		12" tall x 22 1/2" deep	

EXTERNAL MOTOR OPTIONS

Item #	Description:	Each
ILS800*	Inline 836cfm (8" duct)	\$1,214
ILS1200*	Inline 1266cfm (10" duct)	\$1,585
ILS2000*	Inline 2016cfm (12" duct)	\$1,974
EM1000	External 1000cfm (8" duct)	\$1,564
EM1400	External 1400cfm (10" duct)	\$1,613
MU650	Make Up Air up to 650cfm	\$2,434
MU1600	Make Up Air to 1600cfm	\$3,456
* includes Duct Silencer, Damper, Clamps, Switch		

DUCTING ACCESSORIES

Item #	Description:	Each
S8	Duct Silencer 8"	\$227
S10	Duct Silencer 10"	\$350
S12	Duct Silencer 12"	\$451
BD8	inline Damper 8"	\$44
BD10	Inline Damper 10"	\$55
BD12	Inline Damper 12"	\$72
FS10	10 amp fan switch (for in line)	\$95

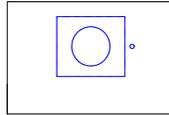
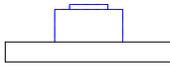
Customizing

LED bulbs available \$35.00 each
Charcoal filters available for recirculating air - back in to kitchen (customer to route) \$100.00
Custom Duct location \$200.00 (minimum)
Custom Sizes available \$520.00 (minimum)

Modern-Aire Ventilating

Retail Price List 2018

Professional Mesh Liner Information



Mesh Filters Included	U.L. Listed for Indoor & Outdoor use
Top Vent Standard - Duct Collar Included	Custom Sizes Available
Variable Fan and Light Switch (5amp)	Mounting Height 30" - 36" above cook top
PAR20 35 Watt Halogen lights Included	LED NOT available

WALL MOUNT - 18 1/8" DEPTH

Model #	Width	Price
PML18-28	28 3/8"	\$495
PML18-34	34 3/8"	\$575
PML18-40	40 3/8"	\$609
PML18-46	46 3/8"	\$647
PML18-52	52 3/8"	\$883
PML18-58	58 3/8"	\$980
4" tall x 18 1/8" deep		

WALL MOUNT - 22 1/2" DEPTH

Model #	Width	Price
PML22-28	28 3/8"	\$808
PML22-34	34 3/8"	\$849
PML22-40	40 3/8"	\$890
PML22-46	46 3/8"	\$933
PML22-52	52 3/8"	\$1,169
PML22-58	58 3/8"	\$1,265
4" tall x 22 1/2" deep		

ISLAND MOUNT - 22 1/2" DEPTH

Model #	Width	Price
PML18-28	28 3/8"	\$1,166
PML18-34	34 3/8"	\$1,208
PML18-40	40 3/8"	\$1,248
PML18-46	46 3/8"	\$1,290
PML18-52	52 3/8"	\$1,563
PML18-58	58 3/8"	\$1,659
4" tall x 22 1/2" deep		

INTERNAL MOTOR OPTIONS

Item #	Description:	Each
	No Blower	\$0
LP8*	8" Round Top Collar Plate	\$48
LP10*	10" Round Top Collar Plate	\$48
LM400	Internal 400cfm (7" duct)	\$276
LM600	Internal 600cfm (8" duct)	\$600
LM1200	Internal 1200cfm (10" duct)	\$928
*	No Charge if purchase with External	

EXTERNAL MOTOR OPTIONS

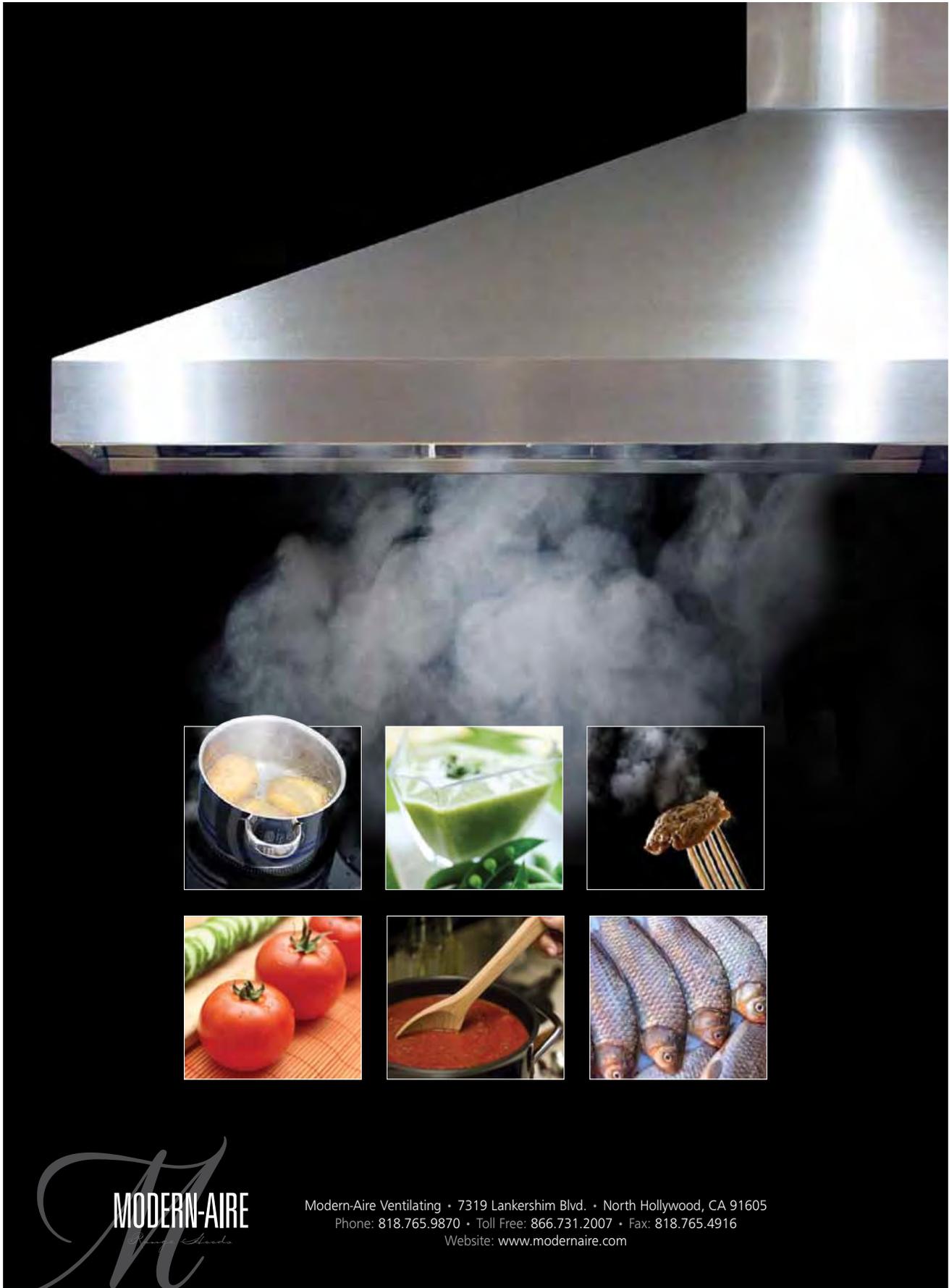
Item #	Description:	Each
ILS800*	Inline 836cfm (8" duct)	\$1,214
ILS1200*	Inline 1266cfm (10" duct)	\$1,585
ILS2000*	Inline 2016cfm (12" duct)	\$1,974
EM1000	External 1000cfm (8" duct)	\$1,564
EM1400	External 1400cfm (10" duct)	\$1,613
MU650	Make Up Air up to 650cfm	\$2,434
MU1600	Make Up Air to 1600cfm	\$3,456
* includes	Duct Silencer, Damper, Clamps, Switch	

DUCTING ACCESSORIES

Item #	Description:	Each
S8	Duct Silencer 8"	\$227
S10	Duct Silencer 10"	\$350
S12	Duct Silencer 12"	\$451
BD8	inline Damper 8"	\$44
BD10	Inline Damper 10"	\$55
BD12	Inline Damper 12"	\$72
FS10	10 amp fan switch (for in line)	\$95

Customizing

Charcoal filters available for recirculating air - back in to kitchen (customer to route) \$100.00
Custom Duct location \$200.00 (minimum)
Custom Sizes available \$520.00 (minimum)



Modern-Aire Ventilating • 7319 Lankershim Blvd. • North Hollywood, CA 91605
Phone: 818.765.9870 • Toll Free: 866.731.2007 • Fax: 818.765.4916
Website: www.modernaire.com



Fantech by System Air

For more than 3 decades Fantech has been researching, designing and bringing to market “Ventilation Solutions” that ensure better indoor air quality in the buildings where we work and live.

Core products include; Inline fans for bathroom exhaust, dryer boosting and radon mitigation. A full line of indoor air quality equipment such as Heat Recovery and Energy Recovery Ventilators and Whole House Hepa Filtration. Larger CFM fans for commercial applications such as Inline Centrifugal Fans for Round, Square and Rectangular Duct, Exterior Mounted Centrifugal Fans for Wall and Roof, Multi-Port Centrifugal Fans and Air Curtains. ability to create any custom piece a customer could desire.

<https://www.theproductsolutiongroup.com/fantech>
<http://www.fantech.net>



Makeup Air Systems

What goes out, must come in



2 | Makeup Air Systems

MUAS

Makeup Air System

Why do we need makeup air?

In a nutshell - we would otherwise have problems. Today's homes are built to be more energy-efficient. "Tighter" construction resists the infiltration of outdoor air through the home's exterior, which limits the amount of makeup air the home will permit. Of course, you can only exhaust out from the home as much air as is able to come back in. Without makeup air, even a powerful exhaust fan can only remove as much air from the home as is permitted via infiltration.

When an exhaust fan operates without sufficient makeup air, some undesirable results can occur:

The exhaust system will not work to its intended capacity

Kitchen hood exhaust systems are sized to remove cooking-generated heat, odors and contaminants based on the cooking equipment's dimensions and heat rating. Inadequate makeup air can prevent a kitchen hood exhaust system from adequately removing contaminants.

Backdrafting of chimneys and appliance vents

Insufficient makeup air will result in depressurization in the home. Depressurization works to halt the flow of hearth and appliance combustion products from exiting the home. This "backdrafting" can result in a dangerous accumulation of harmful gases in the home. Studies by the Building Performance Institute (BPI) and Residential Energy Services Network (RESNET) have shown that as little as **5 Pa (0.02" w.g.)** depressurization can cause backdrafting.

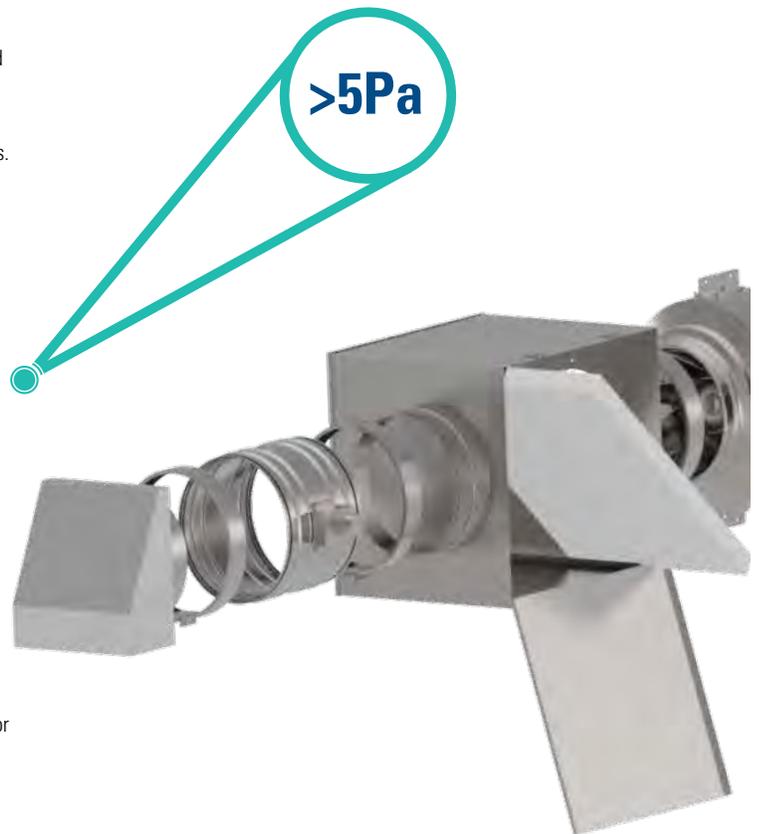
Non-compliance with the US and Canadian building codes

In the US, the construction industry has long recognized the need for adequate makeup air for exhaust systems. Beginning in 2009 and in every version since, the International Residential Code (IRC) has required that makeup air be provided for kitchen hood exhaust systems with capacity of 400 cfm or greater.

Canada's National Building Code has a section entitled, Protection Against Depressurization. Essentially, any exhaust device operating at a higher airflow rate than the normal operating exhaust capacity for the dwelling shall have provision for make-up air.

White paper available

SPECIFIERS: please visit our website at www.fantech.net to view our Independent Engineering White Paper, Residential Exhaust Makeup Air: Explanations and Solutions, which explains why active makeup air is the only proper solution for your customers.



The Fantech Makeup Air System is the only solution

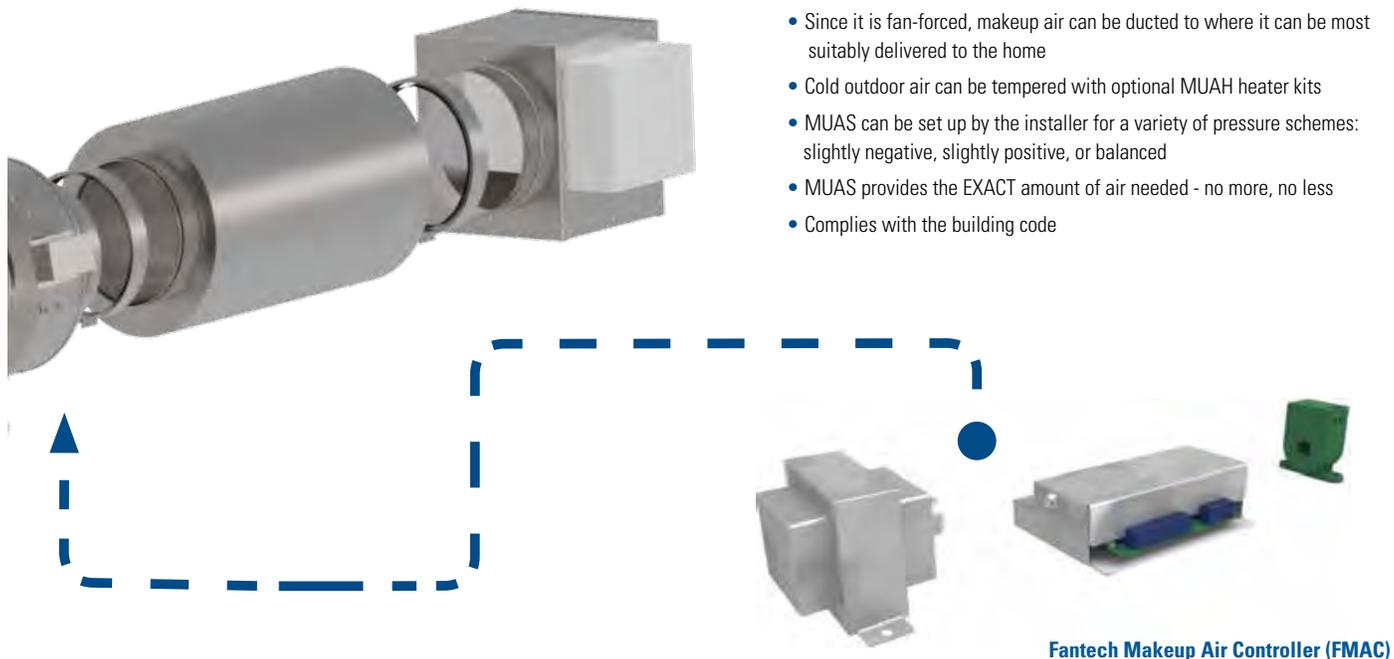
A home builder could actually satisfy a home's makeup air requirement by leaving a relatively large hole (or several) in the exterior wall. Although, a hole in the wall might satisfy the makeup air requirement in the code, most would agree that such a solution is hardly ideal, especially during peak seasonal weather conditions.

The "passive" solution is similar to the hole in the wall. This solution has no fan supplying air into the home, so the home MUST be depressurized for air to flow in. This results in a very large opening (or multiple ones) in order to keep the level of depressurization below the backdrafting threshold. The passive solution does not accommodate direct filtering and tempering, since it is not fan-forced.

The Fantech's Makeup Air System (MUAS) is a "powered" or "fan-forced" system. The MUAS is triggered when the compensated exhaust system is energized. The MUAS damper opens and the MUAS fan is powered on. The fan is speed-controlled relative to the speed of the compensated exhaust system's fan speed. In other words, as you speed up the exhaust fan, the MUAS fan speeds up too, and vice versa.

Fantech Makeup Air System advantages at glance:

- Automatic, infinitely modulating air flow in proportion to the exhaust
- Particulate matter is filtered from the outdoor air before it is delivered to the home
- Since it is fan-forced, makeup air can be ducted to where it can be most suitably delivered to the home
- Cold outdoor air can be tempered with optional MUAH heater kits
- MUAS can be set up by the installer for a variety of pressure schemes: slightly negative, slightly positive, or balanced
- MUAS provides the EXACT amount of air needed - no more, no less
- Complies with the building code



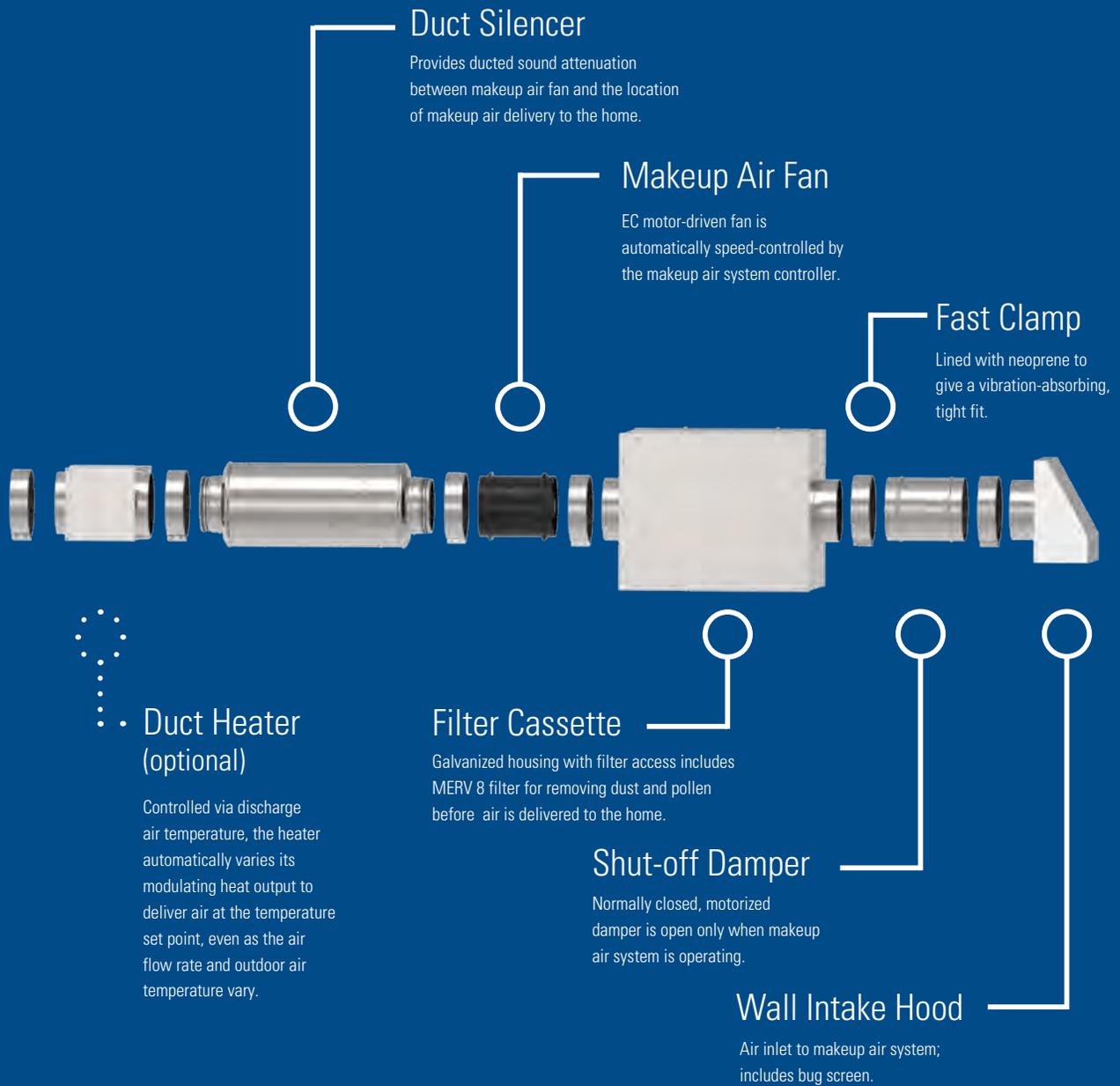
Fantech Makeup Air Controller (FMAC)

The patented FMAC is the brains of the makeup air system. While the compensated exhaust system is operating, the makeup air fan supplies air at a rate necessary to maintain the desired building pressure scheme as set up by the installer. The makeup air flow rate automatically and infinitely varies proportionally with the speed at which the exhaust is operated by the homeowner. A neutral (balanced) pressure scheme is common, but the installer can also employ a slightly positive or negative pressure scheme should he desire.

The FMAC includes a current transducer, system controller, transformer, and a NEMA electrical enclosure.

4 | Makeup Air Systems

Makeup Air System Ducted Components





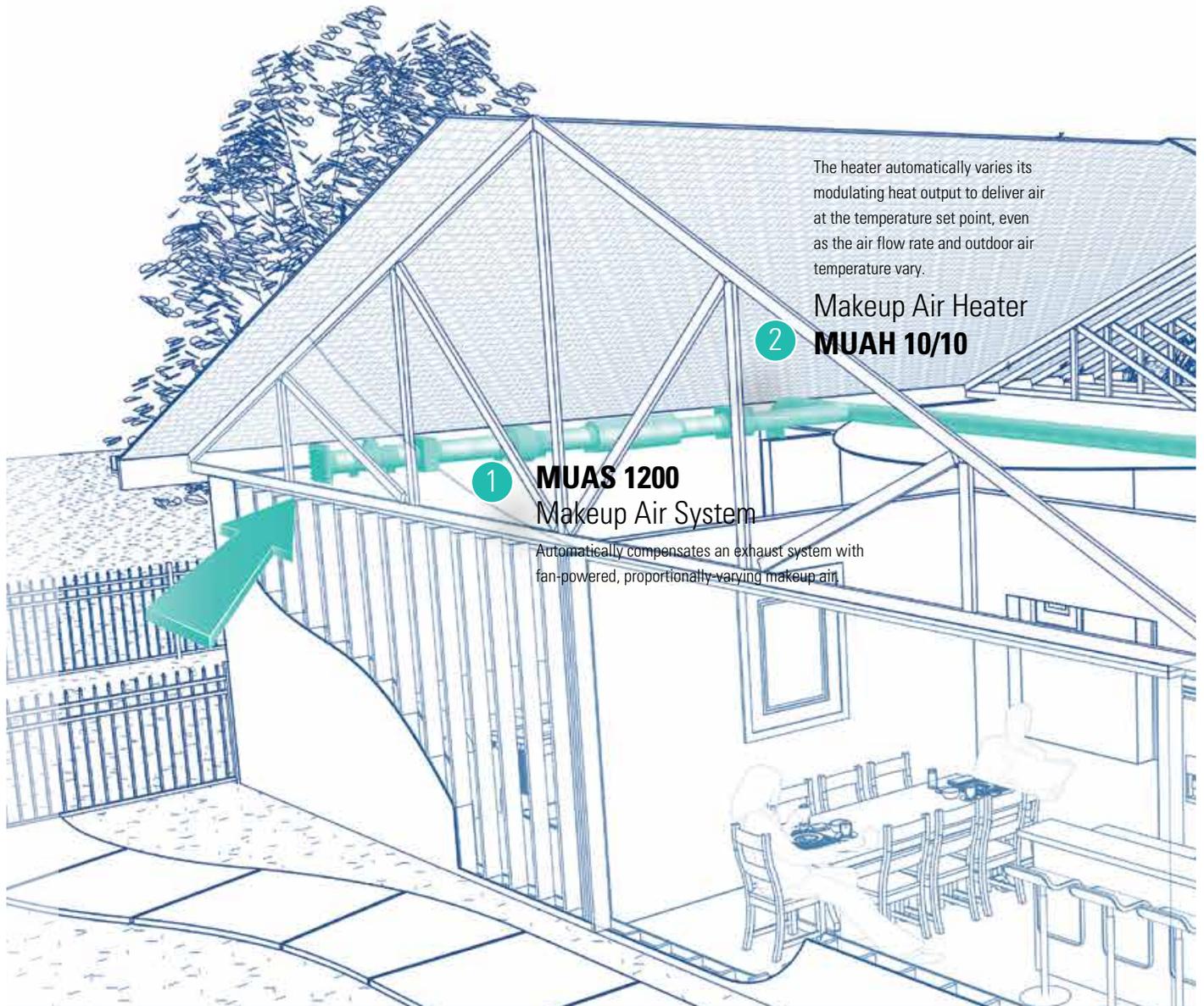
Beginning in 2009 the International Residential Code® (IRC®), used in the US has included a kitchen makeup air requirement. A paragraph in chapter 15 of both the 2009 and the 2012 IRC® reads:

M1503.4 Makeup air required:

Exhaust hood systems capable of exhausting in excess of 400 cfm shall be provided with makeup air at a rate approximately equal to the exhaust air rate. Such makeup air systems shall be equipped with a means of closure and shall be automatically controlled to start and operate simultaneously with the exhaust system.



6 | Makeup Air Systems



The heater automatically varies its modulating heat output to deliver air at the temperature set point, even as the air flow rate and outdoor air temperature vary.

Makeup Air Heater
MUAH 10/10

MUAS 1200
Makeup Air System

Automatically compensates an exhaust system with fan-powered, proportionally-varying makeup air.

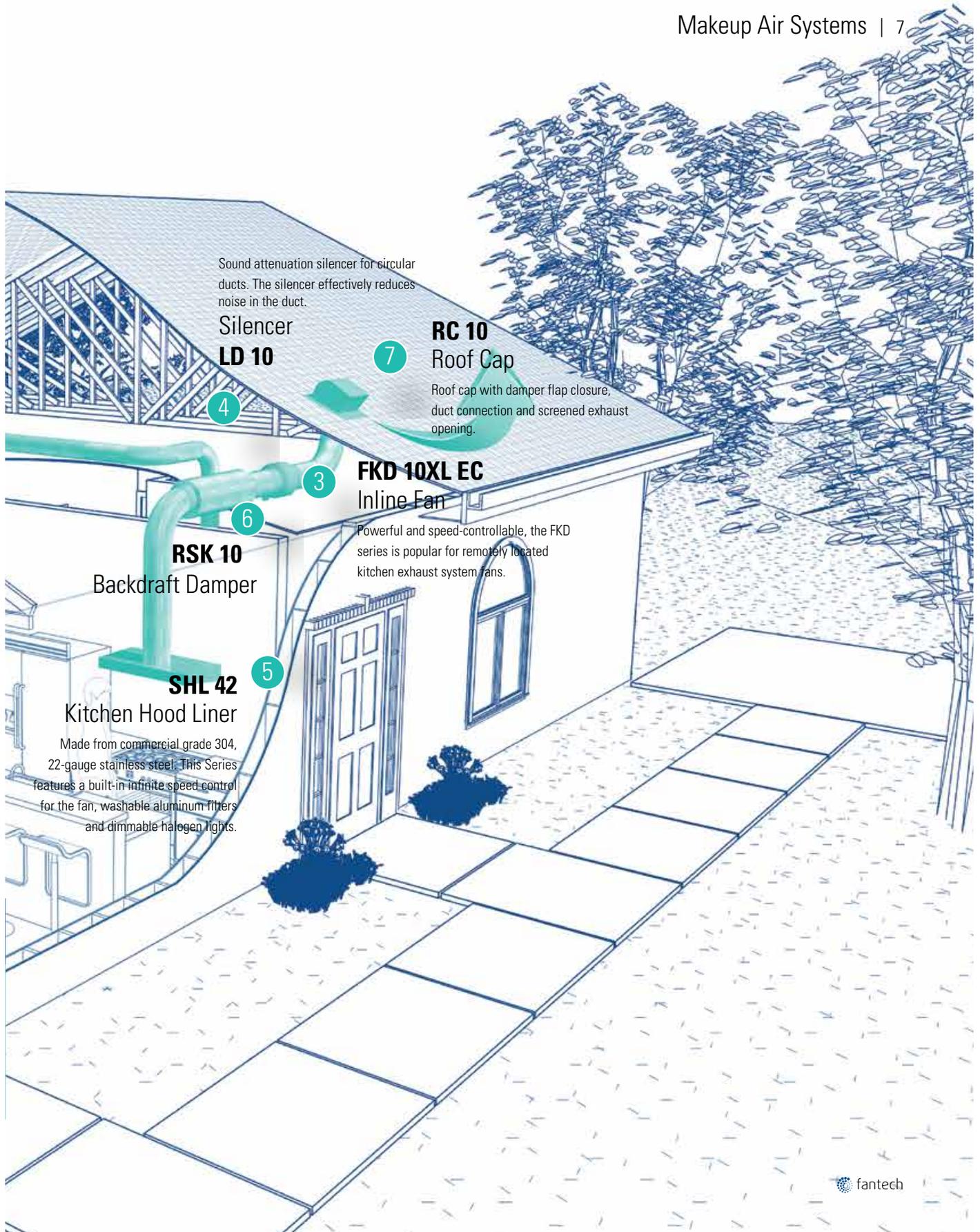
Makeup air system in a Single Family Home

A residential makeup air system needs to be both simple and effective. It must be versatile in how and where it can be installed in the home. It must operate automatically to accommodate a fluctuating exhaust air flow rate and a wide

range of outdoor temperatures. And, most importantly, a makeup air system needs to replenish exhausted air while not endangering occupants with the potential for backdrafting appliance vents and hearth chimneys.

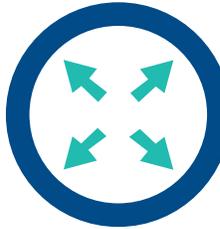
Fantech's Makeup Air System does more than provide a means to satisfy the building code – it's an engineered solution for a complex application.





8 | Makeup Air Systems

Choose a MUAS that fits your home



Step I - Size your system

Select the Makeup Air System with capacity to compensate for the maximum air flow rate of the exhaust system being served. The MUAS includes all system component items except a heater (optional accessory), wiring, duct work, insulation and electrical disconnect. To choose a heater, follow Step II.

Specification data

Model		MUAS 750	MUAS 1200	MUAS 1600	MUAS 2000	
	Maximum Airflow Rate	cfm	750 ¹	1,156 ¹	1,600 ²	2,000 ²
Included components	FMAC Makeup Air Control ³		(1) FMAC	(1) FMAC	(1) FMAC	(1) FMAC
	Metal Wall Intake Hood		(1) FML 8	(1) FML 10	(1) FML 12	(1) FML 14
	Motorized Shut-off Damper		(1) ADC 8	(1) ADC 10	(1) ADC 12	(1) ADC 14
	Filter Cabinet w/ Pleated Filter		(1) FGR 8HV	(1) FGR 10HV	(1) FGR 12HV	(1) FGR 14HV
	Fan with EC-motor		(1) PrioAir 8 EC	(1) PrioAir 10 EC	(1) FKD 12XL EC	(1) FKD 14XL EC
	Duct Silencer		(1) LD 8	(1) LD 10	(1) LD 12	(1) LD 14
	Mounting Clamp (in pairs)		(2) FC 8	(2) FC 10	(2) FC 12 (1) FC 12-315	(2) FC 14
Item #		K46013	K46014	K46001	K46002	
Shipping Weight	lbs	121	132	179	202	

¹ Air flow rate for fan operating at full speed against 0.2" w.g. static pressure

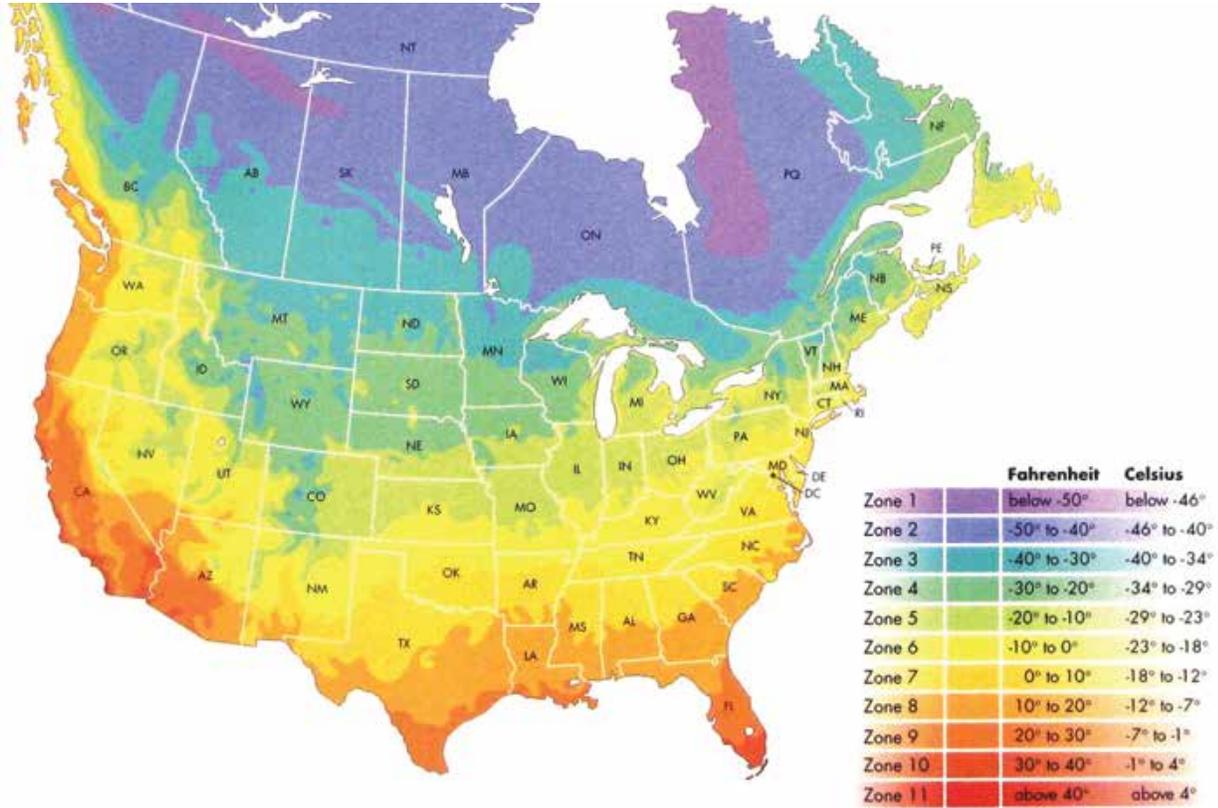
² Air flow rate for fan operating at full speed against 0.5" w.g. static pressure

³ FMAC includes a current transducer, a control transformer, a system control board and an electrical enclosure

MUAS 750 and MUAS 1200



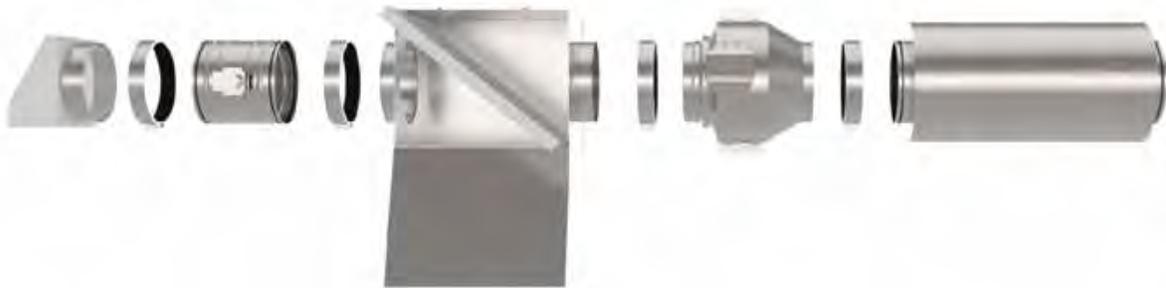
Outside average air temperature by zone*



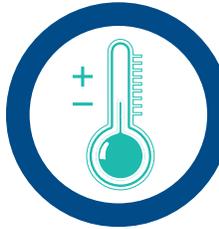
* NOTE:

Some areas, particularly those at high elevation, might experience colder average temperatures than the map suggests.

MUAS 1600 and MUAS 2000



10 | Makeup Air Systems



Step II - Choose your heat

Select the appropriate Makeup Air Heater (if any). Select heat capacity as desired or as suggested by map zone. Each Makeup Air Heater includes an electric heater, mounting clamps and duct reducers (for MUAH 20/12 only).

Specification data

Model		MUAH 6 / 8	MUAH 10 / 10	MUAH 10 / 12	MUAH 20 / 12
Maximum Allowable Airflow Rate	cfm	750	1,200	1,600	2,000
May be used with MUAS model		MUAS 750	MUAS 1200	MUAS 1600	MUAS 2000
Maximum Heat Output	kW / BTUh	6 / 20,490	10 / 34,140	10 / 34,140	20 / 68,280
Heater Duct Connection Diameter	inch	8	10	12	12

Electric Heater Application Table		Zones	Temp Rise (°F)	Zones	Temp Rise (°F)	Zones	Temp Rise (°F)	Zones	Temp Rise (°F)		
Suggested Heater Selection for Map Zones ^{4,5}	400 cfm	7 - 11	47	4 - 7	79	n/a	n/a	n/a	n/a		
	500 cfm	7 - 11	38	5 - 7	63						
	600 cfm	8 - 11	32	6 - 9	53					1 - 4	52
	700 cfm	8 - 11	27	7 - 11	45					1 - 4	44
	800 cfm	9 - 11	24	7 - 11	40					4 - 7	39
	900 cfm	n/a	n/a	7 - 11	35					4 - 7	34
	1,000 cfm			8 - 11	32					5 - 7	31
	1,100 cfm			8 - 11	29					5 - 9	28
	1,200 cfm			n/a	n/a					6 - 9	26
	1,300 cfm									7 - 11	24
	1,400 cfm									7 - 11	22
	1,500 cfm									7 - 11	21
	1,600 cfm									7 - 11	19
	1,700 cfm									n/a	n/a
1,800 cfm	7 - 11					35					
1,900 cfm	8 - 11					33					
2,000 cfm	8 - 11					32					

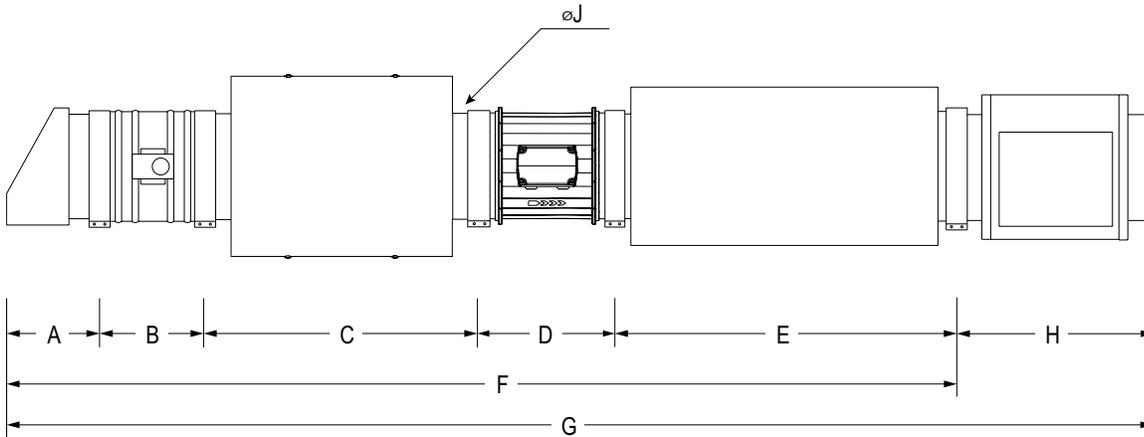
Included components	Electric Heater	SDHR 8-6K	SDHR 10-10K	SDHR12-10K	SDHR 12-20K
	Mounting Clamp (in pairs)	(1) FC 8	(1) FC 10	(1) FC 12	(1) FC 12 & (1) FC 14
	Duct Reducer	n/a	n/a	n/a	(1) CKR 14-12
	Item #	K46015	K46017	K46010	K46012
	Shipping Weight	70	75	75	75

⁴ Map zones 9 - 11 have a climate that does not necessarily require a heater for makeup air. Heat may be included, if desired.

⁵ MUAH models can only provide the temperature rise as indicated. During very cold conditions heaters might not deliver air at the temperature set point.

Dimensions

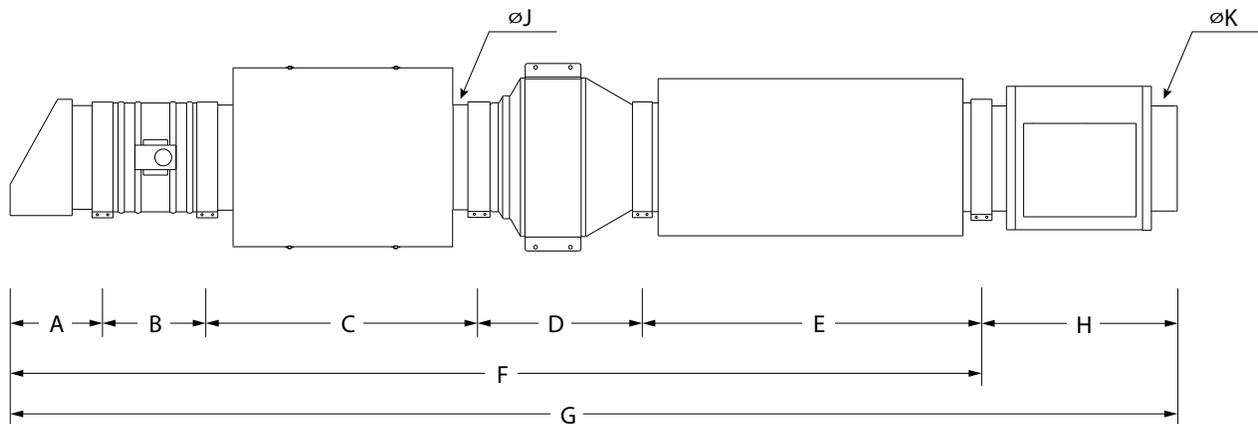
MUAS 750 and MUAS 1200



Model	A	B	C	D	E	F	H (optional)	G	J
MUAS 750	10	10	30 1/2	7 7/8	26 5/8	85	14	99	8
MUAS 1200	10	10	30 1/2	9 13/16	38 1/2	98 13/16	14	112 13/16	10

All dimensions are in inches.

MUAS 1600 and MUAS 2000



Model	A	B	C	D	E	F	H (optional)	G	J	K
MUAS 1600	10 1/2	12	30 1/2	18 7/8	38 1/2	110 1/4	14	124 1/4	12	12
MUAS 2000	10 3/4	14	30 1/2	20 3/8	38 1/2	114	24 ⁶	128	14	12

All dimensions are in inches.

⁶This dimension includes a 14"-12" duct size reducer (not shown).

12 | Makeup Air Systems

Colorado Homebuilder Meets Kitchen Makeup Air Requirement with Fantech

Bruce Fraser of Fraser Construction LLC knows something that many builders do not. You can have a suitably sized kitchen exhaust system and still meet the IRC M1503.4 makeup air requirement without breaking the bank.

This “good-to-know” information came as a result of a major kitchen addition/renovation that Fraser completed at a home just west of Vail, Colorado, in the upscale community of Cordillera. The kitchen already had a high-end, 1200 cfm exhaust hood that assimilated nicely with the renovation – but the building inspector had some bad news. The home did not meet the newly adopted IRC M1503.4 code, which states:

Exhaust hood systems capable of exhausting in excess of 400 cfm (0.19 m³/s) shall be provided with makeup air at a rate approximately equal to the exhaust air rate. Such makeup air systems shall be equipped with a means of closure and shall be automatically controlled to start and operate simultaneously with the exhaust system.

Luckily, Fraser’s mechanical contractor had solution: a new Fantech Makeup Air System with an electric coil for makeup air reheat.

The Fantech makeup air system was specifically designed to help builders and contractors to meet IRC M1503.4. Per the code’s requirement, the Fantech system automatically supplies makeup air at a rate that is equal to the exhaust air of the kitchen fan. An integral transducer actually measures the current draw from the exhaust fan and uses that information to precisely regulate the volume of make-up air so air is always balanced.

The packaged duct heater was particularly beneficial in this project since the Cordillera home relies on radiant rather than forced air for space heating.

“At this home it would have been really expensive to connect the supply and return for the makeup heat back to the boiler plant. We would have had to purchase an additional pump, and

getting all that piping through an existing home would have been tough,” said Justin Nielsen, owner of Skyline Mechanical.

Although IRC M1503.4 has challenged builders, it is rooted in safety. Since modern homes are built with far less air leakage than they have in the past, the operation of a high-cfm exhaust hood can cause a negative pressure inside the home. This can result in back-drafts from fuel-burning appliances, which can lead to unsafe levels of carbon monoxide and other toxins inside the home.

Bruce Fraser understands and respects the purpose of the code.

“My greatest concern as a builder was to avoid any potential for carbon monoxide poisoning. And of course we have to be able to meet code within the budget constraints of the project.”

Project location:	Cordillera, Eagle County, CO	Exhaust hood size:	1,200 cfm
Builder:	Fraser Construction LLC	Fantech products:	MUAS 1600
Contractor:	Skyline Mechanical Inc.	Month, Year completed:	March, 2015



14 | Makeup Air Systems



Abiding by Code in the Pacific Northwest with Fantech’s Makeup Air System

Some mechanical contractors are willing to sidestep a few building codes in order to keep a builder happy and on budget. Bob’s Heating and Air Conditioning, the Washington state contractor, is not one of them, especially when comes to safety. That’s why Doug Quinn, General Manager of Bob’s Heating makes a point of meeting the IRC M1503.4 code for makeup air, even though it hasn’t always been easy.

Without a make-up air system, the operation of high volume kitchen fans (common in homes today) could create a negative pressure and lead to “back-drafting” of hazardous combustion products (e.g. carbon monoxide) into the home. Although some jurisdictions may not yet be enforcing the code, Doug Quinn says, that’s no excuse for failing to install a makeup air system.

“We do work in just about every jurisdiction up and down the Puget sound region. Just because one jurisdiction is overlooking the requirements doesn’t give us the right to overlook it. The whole idea of that code is health and safety,” said Quinn.

It’s a point that Bob’s Heating and JayMarc Homes, a builder of fine homes in the greater Seattle area agree on. Jeremy DeBoer, site supervisor for JayMarc Homes worked with Bob’s Heating on the mechanical HVAC installation at a new spec home on 90th Avenue, Mercer Island, WA. Like many homes on the island, the home had a commercial-sized oven and exhaust fan and needed a makeup air system.

“Not many homeowners understand what [the Code] is for, but as the builder we understand and we try to explain the purpose and the benefits to the homeowners,” said DeBoer.

In the past, Bob’s Heating had always designed and built make-up air systems from individually sourced components. It was tedious and time consuming. The contractor decided to try something new on the Mercer Island home. He liked the Fantech system because it was modular, yet included everything he needed: Fantech’s makeup air system is automatically energized whenever the kitchen exhaust fan is operating. By virtue of the control package, it closely matches the outgoing air with fresh makeup air, preheated as needed. Doug Quinn was impressed with the product’s overall capability and how easy it was to install.

“The installation went pretty darn well. I’m not aware of any other exhaust make-up air solution that allows the flexibility to automatically adjust the makeup air CFM and preheat the incoming air.”

Project location: Mercer Island, WA
Builder: JayMarc Homes
Contractor: Bob’s Heating & Air Conditioning Inc.

Exhaust hood size: 600 cfm
Fantech products: MUAS 650¹
Month, Year completed: January, 2015

¹ The MUAS 650 has now been replaced with the MUAS 750.



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Systemair Inc. • August, 2017 • Art. E1574

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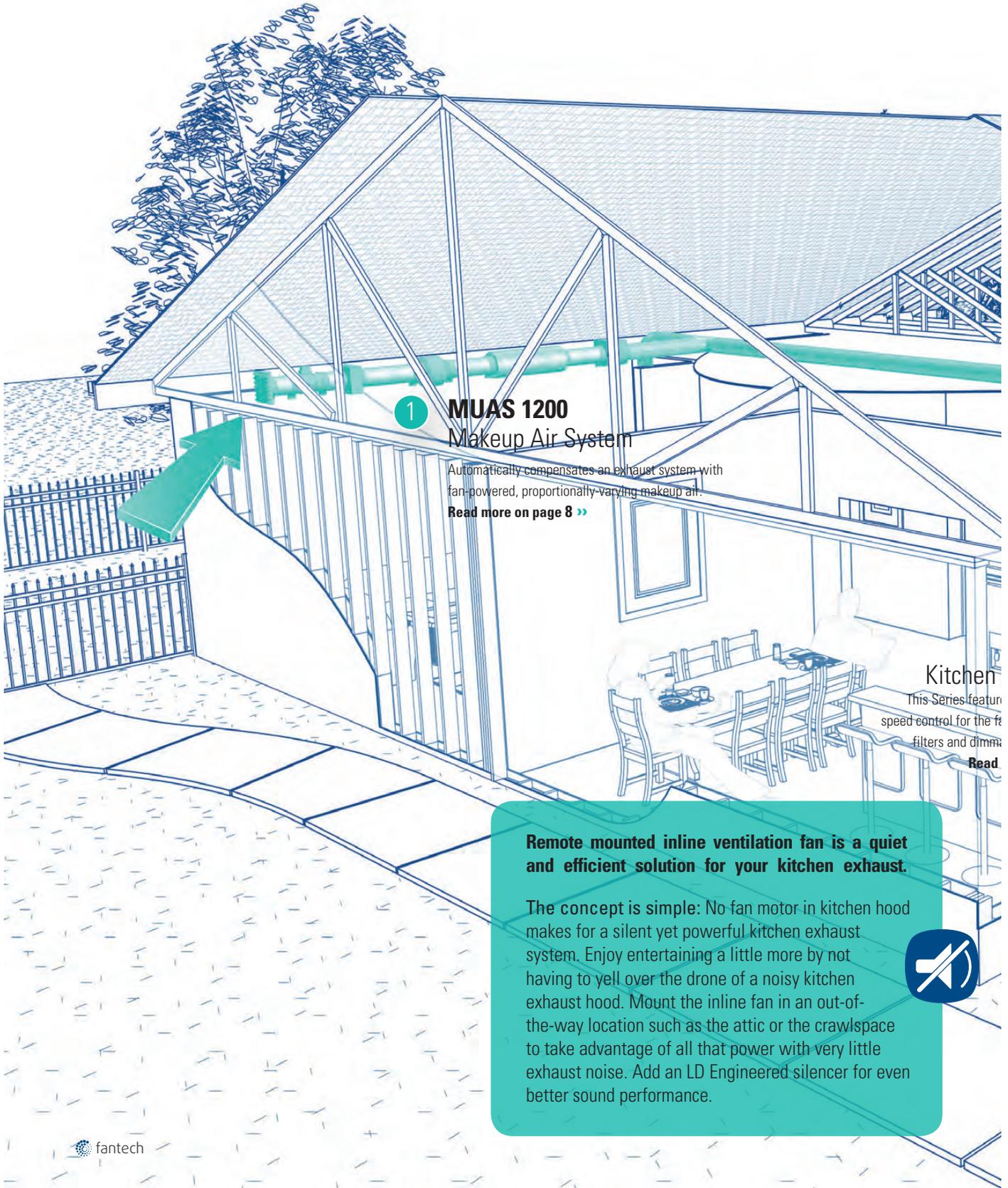




Ventilation Solutions

Kitchens





1 MUAS 1200 Makeup Air System

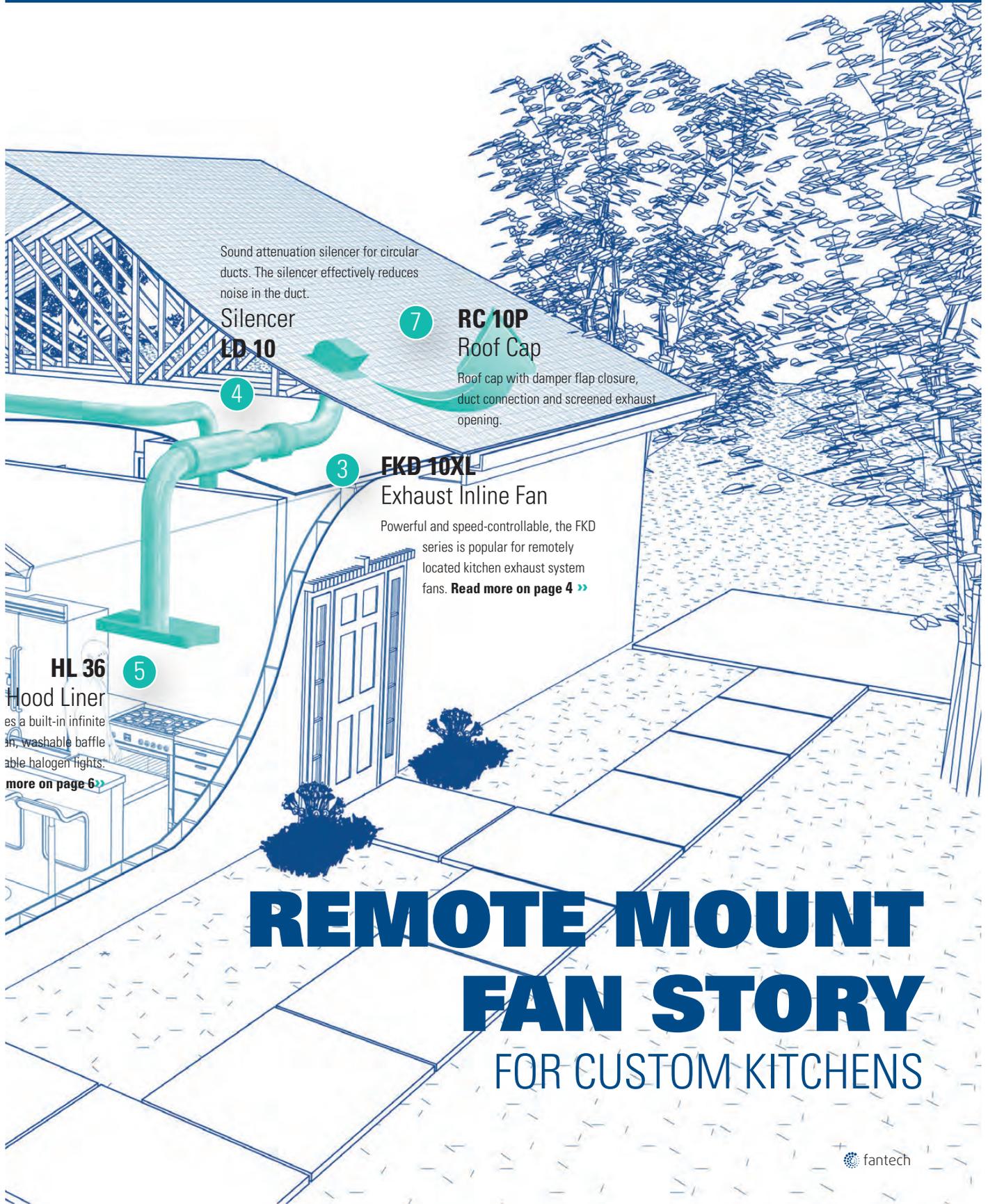
Automatically compensates an exhaust system with fan-powered, proportionally-varying makeup air.
Read more on page 8 »

Kitchen
This Series features speed control for the fan, filters and dimmable lighting.
Read more »

Remote mounted inline ventilation fan is a quiet and efficient solution for your kitchen exhaust.

The concept is simple: No fan motor in kitchen hood makes for a silent yet powerful kitchen exhaust system. Enjoy entertaining a little more by not having to yell over the drone of a noisy kitchen exhaust hood. Mount the inline fan in an out-of-the-way location such as the attic or the crawlspace to take advantage of all that power with very little exhaust noise. Add an LD Engineered silencer for even better sound performance.





Sound attenuation silencer for circular ducts. The silencer effectively reduces noise in the duct.

**Silencer
LD 10**

**7 RC 10P
Roof Cap**

Roof cap with damper flap closure, duct connection and screened exhaust opening.

**3 FKD 10XL
Exhaust Inline Fan**

Powerful and speed-controllable, the FKD series is popular for remotely located kitchen exhaust system fans. [Read more on page 4 >>](#)

**5 HL 36
Hood Liner**

HL 36 Hood Liner features a built-in infinite life, washable baffle filter and halogen lights. [Read more on page 6 >>](#)

REMOTE MOUNT FAN STORY

FOR CUSTOM KITCHENS



Exhaust Fans for Internal Installations

INLINE DUCT FAN • FG Series

The most versatile inline duct fan on the market. The FG Series models can be used for exhaust, residential and commercial applications, crawl space venting or make-up air exhaust.

- Airflow up to 890* cfm
- Built-in thermal overload protection
- Air stream temperatures up to 140 °F



INLINE DUCT FAN • FKD Series

Economical use of energy and excellent ease of control to match the airflow demand, and operate at high efficiency levels. An excellent choice for exhaust applications where quieter performance and easy installation are important.

- Airflow up to 1,730* cfm
- Built-in thermal overload protection
- Air stream temperatures up to 140 °F



Specification data

Model	Rated power	Voltage / phase	Max amps	RPM	0.0" P _s	0.5" P _s	0.75" P _s	1.0" P _s	1.5" P _s	Max Ps	Shipping weight	Item #
	W	V / ~	A	min ⁻¹	cfm					in.wg.	lbs	
FG 8	119	120 / 1	1.14	2,550	461	323	250	191	97	2.11	12	40408
FG 8XL	142	120 / 1	1.45	2,950	502	410	365	313	218	2.40	13	40409
FG 10	138	120 / 1	1.43	3,000	513	433	380	324	216	2.36	12	40410
FG 10XL	196	120 / 1	1.96	3,100	589	525	490	441	355	3.02	14	40411
FG 12XL	301	120 / 1	3.01	2,900	954	868	796	717	545	3.40	21	40413

Performance shown is for installation type D - Ducted inlet, Ducted outlet. RPM shown nominal. Performance is based on actual speed of test. Performance ratings do not include the effects of appurtenances.

Model	Rated power	Voltage / phase	Max amps	RPM	0.0" P _s	0.5" P _s	0.75" P _s	1.0" P _s	1.5" P _s	Max Ps	Shipping weight	Item #
	W	V / ~	A	min ⁻¹	cfm					in.wg.	lbs	
FKD 8XL	327	120 / 1	2.99 ¹	2,700	836	680	595	499	286	2.50	20	40012
FKD 10	329	120 / 1	3.01 ¹	2,700	910	752	653	547	342	2.60	19	40014
FKD 10XL	529	120 / 1	4.48 ¹	2,850	1266	1100	1006	911	696	3.08	25	40013
FKD 12XL	500	120 / 1	4.80 ²	1,700	2016	1649	1423	1066	-	1.52	44	40018

Performance certified is for installation type D-Ducted inlet, Ducted outlet. Speed (RPM) shown is nominal. Performance is based on actual speed of test. Performance ratings do not include the effects of appurtenances (accessories). ¹ Speed control rating 5A.

* Performance shown at 0.4" Ps

Silencers LD for circular ducts are fitted with a gasket collar and are compatible with most hard duct. Verify fit and use transitions as necessary.

Visit us at fantech.net to find the full selection of this product.



Mounting clamps FC help facilitate the installation and removal of fans for service and cleaning. Dia.: 8" thru 12".

Visit us at fantech.net to find the full selection of this product.



Exhaust Fans for External Installations

ROOF / WALL MOUNT FAN • RE Series

These multi-purpose roof fans can be used to move air from one or more venting points. Interior noise is not an issue because the fan is located outside the building envelope. The RE Series can also be mounted on an exterior wall when roof access is not suitable.



- Airflow up to 920* cfm
- Built-in thermal overload protection
- Air stream temperatures up to 140 °F

WALL MOUNT FAN • RVF Series

These exhaust fan models are commonly used for bathrooms, kitchens, utility rooms, garages, and numerous other applications where installation convenience and quiet operation of a remote-mounted fan are desirable.



- Airflow up to 1,068* cfm
- Ambient noise is kept outside
- Air stream temperatures up to 140 °F

Specification data

Model	Rated power	Voltage / phase	Max amps	RPM	0.0" P _s	0.5" P _s	0.75" P _s	1.0" P _s	1.5" P _s	Max Ps	Shipping weight	Item #
	W	V / ~	A	min ⁻¹	cfm					in.wg.	lbs	
RE 10XL REC 10XL	394	120 / 1	3.60 ¹	3250	753	690	656	622	548	4.03	31	40215 40099
RE 10XLT REC 10XLT	531	120 / 1	4.86 ¹	2950	1008	890	831	766	609	3.17	33	40230 40231

Performance certified is for installation type D-Ducted inlet, Ducted outlet. Speed (RPM) shown is nominal. Performance is based on actual speed of test. Performance ratings do not include the effects of appurtenances (accessories). Values shown are installation Type D: Ducted inlet hemispherical sone levels. Ratings do not include the effect of duct end correction. ¹Recommended speed control rating 5A

Model	Rated power	Voltage / phase	Max amps	RPM	0.0" P _s	0.5" P _s	0.75" P _s	1.0" P _s	1.5" P _s	Max Ps	Shipping weight	Item #
	W	V / ~	A	min ⁻¹	cfm					in.wg.	lbs	
RVF 10	112	120 / 1	0.94	1,458	783	550	390	270	-	1.27	31	44864
RVF 10	211	120 / 1	2.10	3,250	1,020	865	760	670	269	1.68	36	44865
RVF 10XL	312	120 / 1	2.61	2,950	1,222	1,021	896	800	485	1.95	36	44866

Performance is shown with ducted inlet. Performance certified is for installation type C - Ducted inlet, Free outlet. Speed (RPM) shown is nominal. Performance is based on actual speed of test. Performance ratings do not include the effects of accessories.

* Performance shown at 0.4" Ps

Roof cap RC.. P with damper flap closure, duct connection and screened exhaust opening. Dia.: 8" thru 12".



Visit us at fantech.net to find the full selection of this product.

Backdraft dampers RSK for circular ducts prevent the infiltration of outside air when system not operating. Dia.: 8" thru 12".



Visit us at fantech.net to find the full selection of this product.

6 | Kitchens

Choose a Hood Liner

HOOD LINER • HL Series

HL Series Hood Liners are compatible with most custom cabinet hood designs (as depicted in the cover photo of this brochure). HL Series hood liners feature an attractive stainless steel fascia supported by a sturdy, galvanized steel housing. Once surrounded by a hood, only the stainless steel fascia and baffle filters are visible. The stainless steel baffle filters are easily removed for cleaning. The liners feature high quality machined aluminum knobs for lighting and fan controls. The dimmable halogen lights illuminate the cooking area with a spectrum of light that meets the expectations of even the most discriminating chefs.



- Residential kitchen hood liners for use with remote-located exhaust fans
- Sturdy, galvanized steel structure with elegant stainless steel fascia
- Stainless steel baffle filters can be easily removed for cleaning

Specification data

Model	Outlet Duct Dia.	Typical Air Flow Rate*	Lighting			Speed control	Shipping weight	Item #
	inch		cfm	W	Bulb Type			
HL 30	8	Refer to next page	50	MR16 Halogen, GU10 Base	2 pcs	Infinite	36	56048
HL 36	8	Refer to next page	50	MR16 Halogen, GU10 Base	2 pcs	Infinite	42	56047
HL 42	10	Refer to next page	50	MR16 Halogen, GU10 Base	2 pcs	Infinite	55	56046
HL 48	10	Refer to next page	50	MR16 Halogen, GU10 Base	3 pcs	Infinite	66	56045

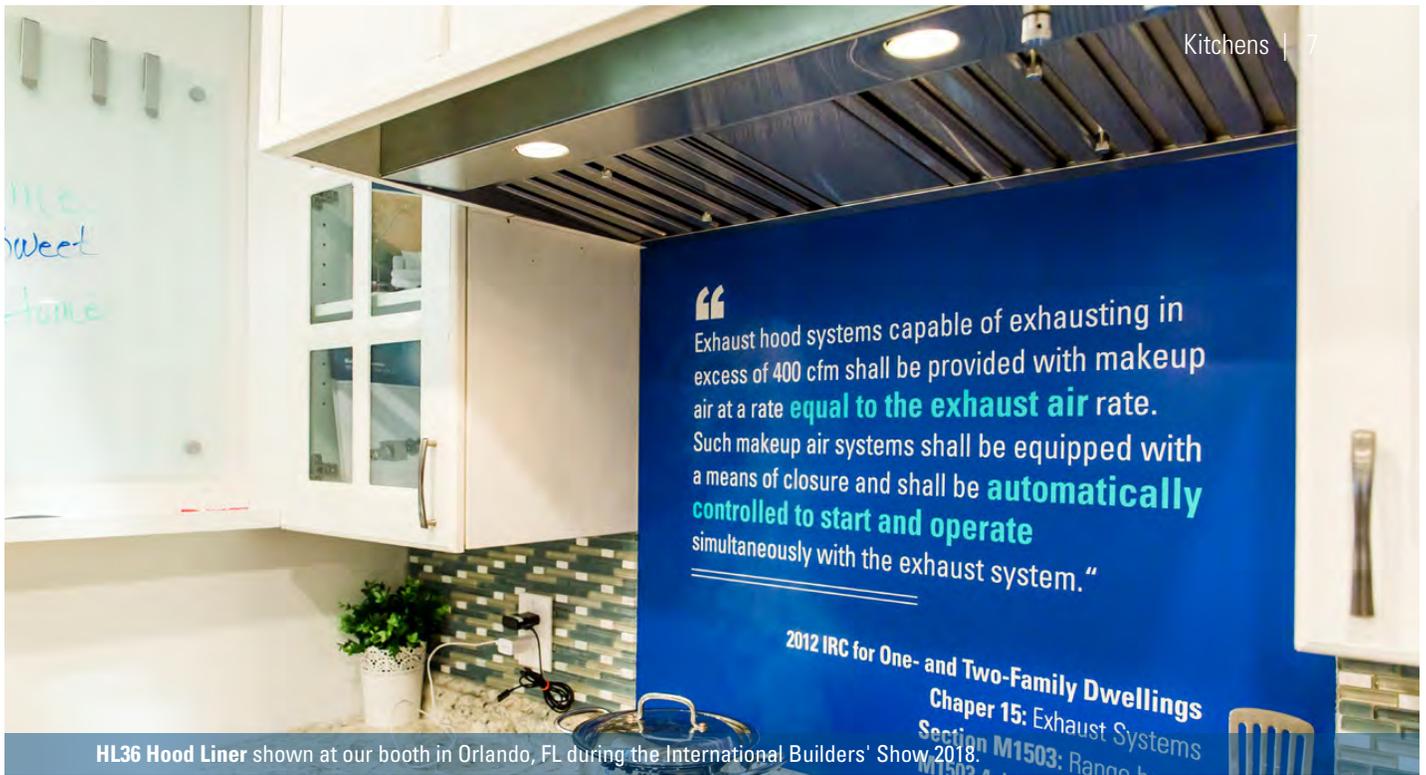
* Installer should employ an exhaust air flow rate appropriate for the dimensions and heating capacity of the cooking equipment served by the exhaust hood system and as required by the local building code. Larger air flow rates can result in greater noise as air enters the baffle filters.

Stainless steel baffle filter replacement
14"x12". **Note:** Hood liner models require multiple baffle filters: order the quantity appropriate for the HL model. #484139. 3 lbs.



Metal control knob replaces the light dimmer switch knob and the fan speed control switch knob on HL series kitchen hood liners. Quantity two knobs included. 484136, 1 lbs.





HL36 Hood Liner shown at our booth in Orlando, FL during the International Builders' Show 2018.

Compatible exhaust fan models

Fan location	Compatible Fan model	Air Flow Rate (cfm) at 0.0" Ps	Hood Liner Model Application Air Flow Rate* (cfm)				
			Duct Size** (in)	HL 30	HL 36	HL 42	HL 48
Remote Interior	FG 8 / FG 8XL	461 / 502	8	359 / 427	359 / 427	359 / 427	-
	FG 10 / FG 10XL	513 / 589	10	-	494 / 570	494 / 570	494 / 570
	FG 12XL	940	12	-	-	-	806
Remote Interior	FKD 8XL	836	8	-	440	440	440
	FKD 10 / FGD 10XL	910 / 1,226	10	-	-	772 / 973	772 / 973
	FKD 12XL	2,016	12	-	-	-	1384
Remote Exterior Roof or Wall	RE/REC 10XL	753	10	-	-	715	715
	RE/REC 10XLT	1,008	10	-	-	-	883
	RVF 10	790	10	-	-	646	646
	RVF 10L / RVF 10XL	1,060 / 1,245	10	-	-	-	842 / 880

* Hood liner model application air flow rates estimated for system with 20 feet of duct, two 90 deg. elbows, a backdraft damper, roof cap and hood filters.

** Duct size is recommended for the fan's air flow rate. Size transitions may be necessary for duct connection to hood liner and fan. Other duct-mounted accessories, such as backdraft dampers, silencers, and roof caps, are recommended to be same size as duct diameter.



Flip the page to learn more about **our Makeup Air Systems >>**



True Makeup Air System for a Single Family Home

Ducted Components

DUCT SILENCER

Provides ducted sound attenuation between makeup air fan and the location of makeup air delivery to the home.

DUCT HEATER (optional)

Controlled via discharge air temperature, the heater automatically varies its modulating heat output to deliver air at the temperature set point, even as the air flow rate and outdoor air temperature vary.

MAKEUP AIR FAN

ECM fan is automatically speed-controlled by the makeup air system controller.

FAST CLAMP

Lined with neoprene to give a vibration-absorbing, tight fit.

FILTER CASSETTE

MERV 8 filter for removing dust and pollen before air is delivered to the home.



SHUT-OFF DAMPER

Normally closed, motorized damper is open only when makeup air system is operating.

WALL INTAKE HOOD

Air inlet to makeup air system; includes bug screen.

ANYTHING ELSE IS CHEATING THE CODE.





“My greatest concern as a builder was to avoid any potential for carbon monoxide poisoning. And of course, we have to be able to meet code within the budget constraints of the project.

**- Bruce Fraser,
Fraser Construction LLC**

Beginning in 2009 the International Residential Code® (IRC®) has included a kitchen makeup air requirement. A paragraph in chapter 15 of both the 2009 and the 2012 IRC® reads:

M1503.4 Makeup air required:

Exhaust hood systems capable of exhausting in excess of 400 cfm shall be provided with makeup air at a rate approximately equal to the exhaust air rate. Such makeup air systems shall be equipped with a means of closure and shall be automatically controlled to start and operate simultaneously with the exhaust system.

Makeup Air System (MUAS)

Why do we need makeup air?

In a nutshell - we would otherwise have problems. Today's homes are built to be more energy-efficient. "Tighter" construction resists the infiltration of outdoor air through the home's exterior, which limits the amount of makeup air the home will permit.

Of course, you can only exhaust out from the home as much air as is able to come back in. Without makeup air, even a powerful exhaust fan can only remove as much air from the home as is permitted via infiltration.

When an exhaust fan operates without sufficient makeup air, some undesirable results can occur:

The exhaust system will not work to its intended capacity

Kitchen hood exhaust systems are sized to remove cooking-generated heat, odors and contaminants based on the cooking equipment's dimensions and heat rating. Inadequate makeup air can prevent a kitchen hood exhaust system from adequately removing contaminants.

Backdrafting of chimneys and appliance vents

Insufficient makeup air will result in depressurization in the home. Depressurization works to halt the flow of hearth and appliance combustion products from exiting the home. This "backdrafting" can result in a dangerous accumulation of harmful gases in the home. Studies by the Building Performance Institute (BPI) and Residential Energy Services Network (RESNET) have shown that as little as **5 Pa (0.02" w.g.)** depressurization can cause backdrafting.

Non-compliance with the US and Canadian building codes

In the US, the construction industry has long recognized the need for adequate makeup air for exhaust systems. Beginning in 2009 and in every version since, the International Residential Code (IRC) has required that makeup air be provided for kitchen hood exhaust systems with capacity of 400 cfm or greater.

Canada's National Building Code has a section entitled, Protection Against Depressurization. Essentially, any exhaust device operating at a higher airflow rate than the normal operating exhaust capacity for the dwelling shall have provision for make-up air.

White paper available

SPECIFIERS: please visit our website at fantech.net to view our Independent Engineering White Paper, Residential Exhaust Makeup Air: Explanations and Solutions, which explains why active makeup air is the only proper solution for your customers.



The Fantech Makeup Air System is the only solution

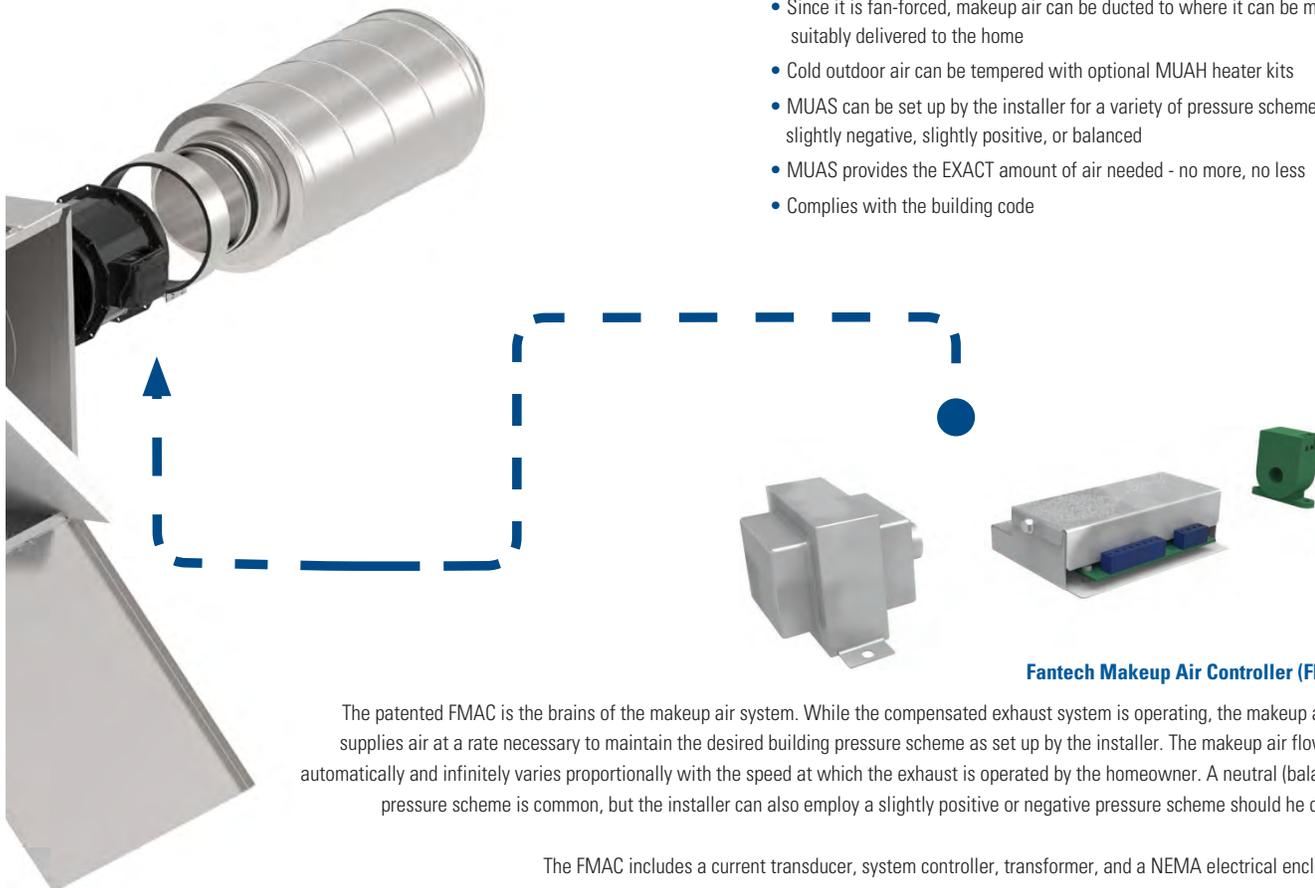
A home builder could actually satisfy a home's makeup air requirement by leaving a relatively large hole (or several) in the exterior wall. Although, a hole in the wall might satisfy the makeup air requirement in the code, most would agree that such a solution is hardly ideal, especially during peak seasonal weather conditions.

The "passive" solution is similar to the hole in the wall. This solution has no fan supplying air into the home, so the home MUST be depressurized for air to flow in. This results in a very large opening (or multiple ones) in order to keep the level of depressurization below the backdrafting threshold. The passive solution does not accommodate direct filtering and tempering, since it is not fan-forced.

The Fantech's Makeup Air System (MUAS) is a "powered" or "fan-forced" system. The MUAS is triggered when the compensated exhaust system is energized. The MUAS damper opens and the MUAS fan is powered on. The fan is speed-controlled relative to the speed of the compensated exhaust system's fan speed. In other words, as you speed up the exhaust fan, the MUAS fan speeds up too, and vice versa.

Fantech Makeup Air System advantages at glance:

- Automatic, infinitely modulating air flow in proportion to the exhaust
- Particulate matter is filtered from the outdoor air before it is delivered to the home
- Since it is fan-forced, makeup air can be ducted to where it can be most suitably delivered to the home
- Cold outdoor air can be tempered with optional MUAH heater kits
- MUAS can be set up by the installer for a variety of pressure schemes: slightly negative, slightly positive, or balanced
- MUAS provides the EXACT amount of air needed - no more, no less
- Complies with the building code



The patented FMAC is the brains of the makeup air system. While the compensated exhaust system is operating, the makeup air fan supplies air at a rate necessary to maintain the desired building pressure scheme as set up by the installer. The makeup air flow rate automatically and infinitely varies proportionally with the speed at which the exhaust is operated by the homeowner. A neutral (balanced) pressure scheme is common, but the installer can also employ a slightly positive or negative pressure scheme should he desire.

The FMAC includes a current transducer, system controller, transformer, and a NEMA electrical enclosure.

Frequently Asked Questions



Q: I have a 600 cfm kitchen exhaust fan, do I need Makeup Air?

A: Yes. The Code mandates that Makeup Air be supplied for kitchen exhaust hood fans over 400 cfm and that the MUA be approximately equal.

Think balanced ventilation always, i.g. 600 cfm out – 600 cfm in. That's easy!

Q: Will the Fantech MUAS work with my hood?

A: The Fantech makeup Air System will work with any other manufacturer's hood exhaust systems.

- So long as the hood exhaust is 120/240V, 60 Hz.
- Size the MUAS for the same airflow (CFM) as the hood exhaust

Q: Why do I need Makeup Air for kitchen exhaust over 400 cfm?

A: Today's homes are built tight. A large exhaust hood range will depressurize the home causing all sorts of nasty stuff to happen, such as:

- Back drafting of fossil fuel appliance or open fires
- The exhaust fan won't work well without the makeup air
- Drafts under doors and around windows
- Soil gases pulled into the home via negative pressure
- Untreated air affects your indoor air quality



Q: Why can't I just open an outside window or door?

A: Technically this would work, however, your weather outside better be mild and dry. Winter and summer seasons will prove taxing on your heating or cooling bill by just leaving doors or windows open. If that's the solution, then why build efficient in the first place?

Controlling what comes through that opening isn't feasible. Contaminants of all types can breeze in for a visit.

Q: Where does kitchen MUA have to be supplied to?

- A:**
- The Code says you have to supply the MUA into the space that it is exhausted from (kitchen), or to a space or duct system that connects to the kitchen through permanent openings (no closed doors). Such permanent openings shall be the same or greater than the openings that supply the MUA.
 - Fantech recommends that the MUA be supplied directly into the kitchen either through grilles in the ceiling wall, under floor cabinetry, or even behind the stove or refrigerator. Wherever it is supplied, the MUA should not directly impact the capture air plume of exhaust hood. (Don't direct MUA onto the stove/cooking surface).
 - The ducting supplying the space can even be split into equal legs to accommodate the volume while slowing the velocity of the air to ensure comfort as well.

Q: Can I connect a MUA system to my existing forced air system to bring in makeup air to my kitchen?

- A:** Fantech does not recommend this for several reasons:
- Most forced air systems will not handle more than 10% of their air volume in additional Outside Air.
 - In cold climates most furnace manufacturers have a lower temperature limit of 51°F to 53°F for air into the furnace. Supplying air below this number most likely damage the furnace heater and void the warranty.
 - In humid climates bringing in saturated air to an undersized A/C (dehumidification) system would drive up the humidity in the home, it could cause condensation in the ducts which could cause mold growth.

Q: Can I install a MUAS in an uninsulated attic/basement?

- A:** Yes! Simply insulate the ductwork to the R value required for your area.

Q: My contractor just wants to use a passive damper. Will that work?

- A:** In most cases, ONE single damper is not sufficient. To pull air through a hole it has to be sucked by depressurizing the inside space. The amount of air through the hole depends on the size of the hole and the amount of negative pressure inside to pull it in. The smaller the hole the greater depressurization required.

Your contractor may suggest multiple dampers which means multiple openings in your home. This concept leads to energy inefficiencies, or a "Swiss cheese building envelope".

Q: In cold climates do I have to have a heater?

- A:** A heater is recommended to condition the MUA into the home so that the cold raw outside air is tempered before entering the space.



Size your Makeup Air System

Select the Makeup Air System with capacity to compensate for the maximum air flow rate of the exhaust system being served. The MUAS includes all system component items except a heater (optional accessory), wiring, duct work, insulation and electrical disconnect.

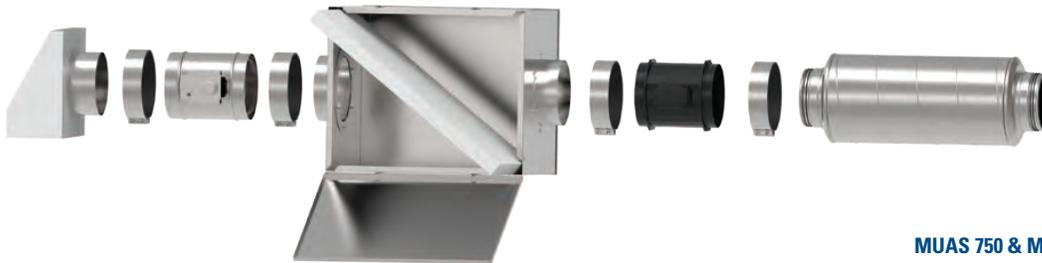
Specification data

Model		MUAS 750	MUAS 1200	MUAS 1600	MUAS 2000	
	Maximum Airflow Rate	cfm	750 ¹	1,156 ¹	1,600 ²	2,000 ²
Included components	FMAC Makeup Air Control ³		(1) FMAC	(1) FMAC	(1) FMAC	(1) FMAC
	Metal Wall Intake Hood		(1) FML 8	(1) FML 10	(1) FML 12	(1) FML 14
	Motorized Shut-off Damper		(1) ADC 8	(1) ADC 10	(1) ADC 12	(1) ADC 14
	Filter Cabinet w/ Pleated Filter		(1) FGR 8HV	(1) FGR 10HV	(1) FGR 12HV	(1) FGR 14HV
	Fan with EC-motor		(1) PrioAir 8 EC	(1) PrioAir 10 EC	(1) FKD 12XL EC	(1) FKD 14XL EC
	Duct Silencer		(1) LD 8	(1) LD 10	(1) LD 12	(1) LD 14
	Mounting Clamp (in pairs)		(2) FC 8	(2) FC 10	(2) FC 12 (1) FC 12-315	(2) FC 14
Item #		K46013	K46014	K46001	K46002	
Shipping Weight	lbs	121	132	179	202	

¹ Air flow rate for fan operating at full speed against 0.2" w.g. static pressure

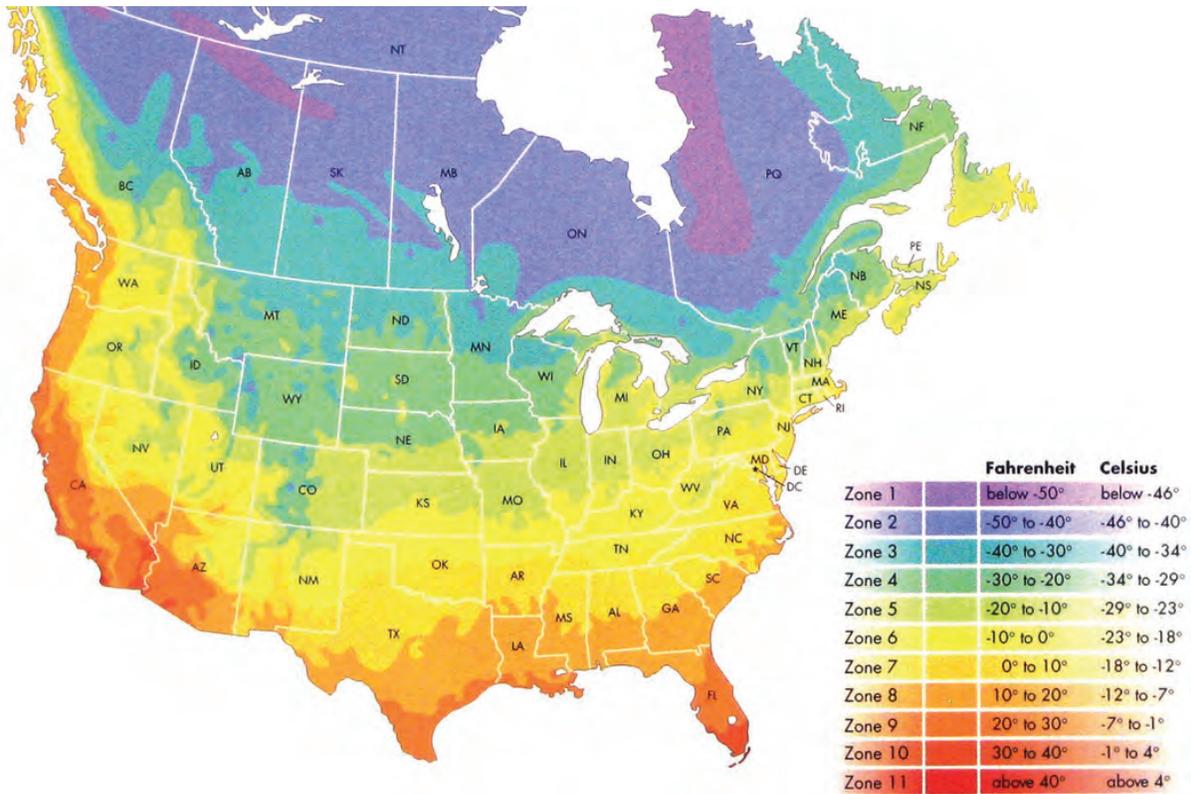
² Air flow rate for fan operating at full speed against 0.5" w.g. static pressure

³ FMAC includes a current transducer, a control transformer, a system control board and an electrical enclosure



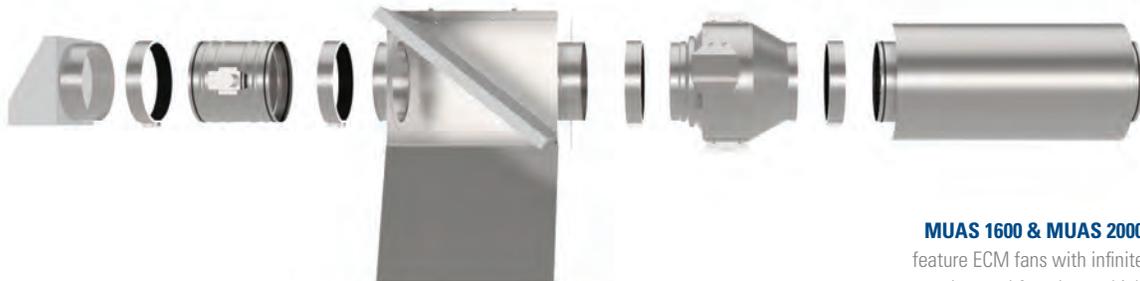
MUAS 750 & MUAS 1200
feature ECM fans with infinite speed control from low to high

Outside average air temperature by zone*



*** NOTE:**

Some areas, particularly those at high elevation, might experience colder average temperatures than the map suggests.



MUAS 1600 & MUAS 2000

feature ECM fans with infinite speed control from low to high



Choose your heat (optional)

Select the appropriate Makeup Air Heater (if any). Select heat capacity as desired or as suggested by map zone. Each Makeup Air Heater includes an electric heater and a set of mounting clamps.

Specification data

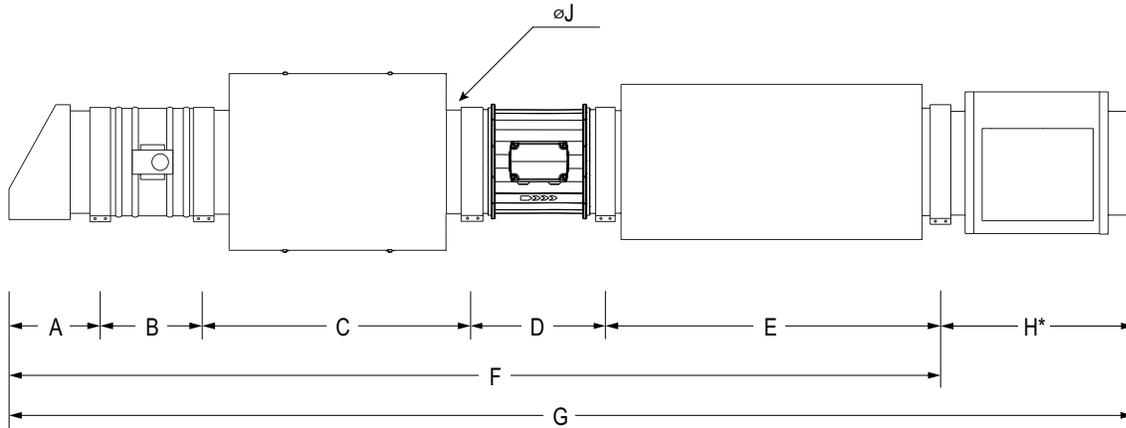
Model		MUAH 6 / 8	MUAH 10 / 10	MUAH 10 / 12	MUAH 20 / 12
Maximum Allowable Airflow Rate	cfm	750	1,200	1,600	2,000
May be used with MUAS model		MUAS 750	MUAS 1200	MUAS 1600	MUAS 2000
Maximum Heat Output	kW / BTUh	6 / 20,490	10 / 34,140	10 / 34,140	20 / 68,280
Heater Duct Connection Diameter	inch	8	10	12	12

Electric Heater Application Table		Zones	Temp Rise (°F)	Zones	Temp Rise (°F)	Zones	Temp Rise (°F)	Zones	Temp Rise (°F)
Suggested Heater Selection for Map Zones ^{4,5}	400 cfm	7 - 11	47	4 - 7	79	n/a		n/a	
	500 cfm	7 - 11	38	5 - 7	63	n/a		n/a	
	600 cfm	8 - 11	32	6 - 9	53	6 - 9	53	1 - 4	105
	700 cfm	8 - 11	27	7 - 11	45	7 - 11	45	1 - 4	90
	800 cfm	9 - 11	24	7 - 11	40	7 - 11	40	4 - 7	79
	900 cfm	n/a	n/a	7 - 11	35	7 - 11	35	4 - 7	70
	1,000 cfm			8 - 11	32	8 - 11	32	5 - 7	63
	1,100 cfm			8 - 11	29	8 - 11	29	5 - 9	57
	1,200 cfm			8 - 11	n/a	8 - 11	26	6 - 9	53
	1,300 cfm			8 - 11		24	7 - 11	49	
	1,400 cfm			8 - 11		22	7 - 11	45	
	1,500 cfm			8 - 11		21	7 - 11	42	
	1,600 cfm			8 - 11		20	7 - 11	40	
1,700 cfm	n/a			7 - 11		37			
1,800 cfm				7 - 11		35			
1,900 cfm				8 - 11		33			
2,000 cfm				8 - 11		32			

Included components	Electric Heater	SDHR 8-6K	SDHR 10-10K	SDHR12-10K	SDHR 12-20K
	Mounting Clamp (in pairs)	(1) FC 8	(1) FC 10	(1) FC 12	(1) FC 12
	Item #	K46015	K46017	K46010	K46011
	Shipping Weight	lbs 70	75	75	75

⁴ Map zones 9-11 have a climate that does not necessarily require a heater for makeup air. Heat may be included, if desired.

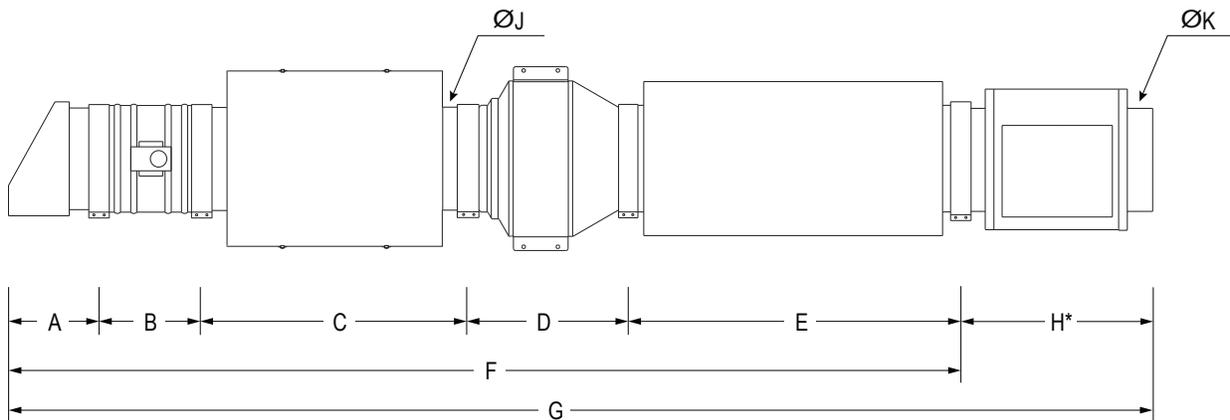
⁵ MUAH models can only provide the temperature rise as indicated. During very cold conditions heaters might not deliver air at the temperature set point.



Model	A	B	C	D	E	F	H*	G	J
MUAS 750	10	10	30 1/2	7 7/8	26 5/8	85	14	99	8
MUAS 1200	10	10	30 1/2	9 13/16	38 1/2	98 13/16	14	112 13/16	10

All dimensions are in inches.

*Optional



Model	A	B	C	D	E	F	H*	G	J	K
MUAS 1600	10 1/2	12	30 1/2	18 7/8	38 1/2	110 3/8	14	124 3/8	12	12
MUAS 2000	10 3/4	14	30 1/2	20 3/8	38 1/2	114 1/8	24*	138 1/8	14	12

All dimensions are in inches.

*Optional

° This dimension includes a 14"-12" duct size reducer (not shown), not provided.

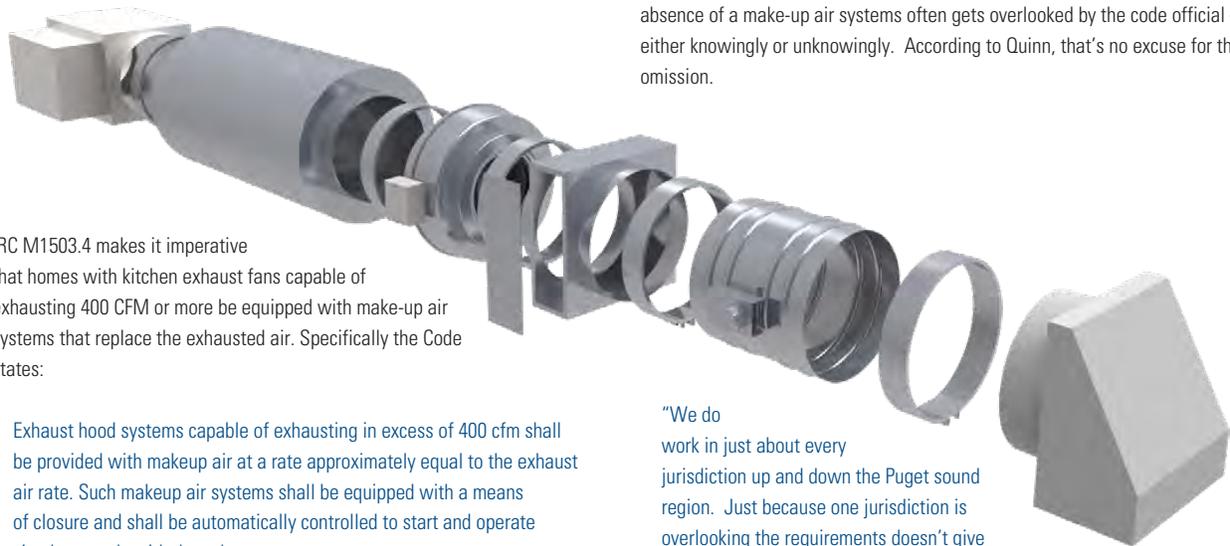
Fantech Solution for Meeting IRC M1503.4 Earns Favor in Pacific Northwest

Some mechanical contractors are willing to sidestep a few building codes in order to keep a builder happy and on budget.

Bob's Heating and Air Conditioning is not one of them, especially when the code impacts homeowner safety. That's why the Washington state contractor has made meeting the newly adopted IRC M1503.4 a priority, even though it has not always been easy.

Location: Mercer Island, Washington
Contractor: Bob's Heating and Air Conditioning Inc.
Installed products: MUAS 650*

Doug Quinn, General Manager of Bob's Heating, is well aware of the fact that not all jurisdictions in Washington state are up-to-speed on the code and the absence of a make-up air systems often gets overlooked by the code official – either knowingly or unknowingly. According to Quinn, that's no excuse for the omission.



IRC M1503.4 makes it imperative that homes with kitchen exhaust fans capable of exhausting 400 CFM or more be equipped with make-up air systems that replace the exhausted air. Specifically the Code states:

Exhaust hood systems capable of exhausting in excess of 400 cfm shall be provided with makeup air at a rate approximately equal to the exhaust air rate. Such makeup air systems shall be equipped with a means of closure and shall be automatically controlled to start and operate simultaneously with the exhaust system.

It's an extra expense, which homebuilders regretfully have to pass onto homeowners, but it's one that could also save lives. Without a make-up air system, operation of high volume kitchen fans (common in homes today) can create a negative pressure and cause "back-drafting" of hazardous combustion products from vent/chimney systems, including carbon monoxide into the living spaces.

"We do work in just about every jurisdiction up and down the Puget sound region. Just because one jurisdiction is overlooking the requirements doesn't give us the right to overlook it. The whole idea of that code requirement is health and safety," said Quinn.

It's a point that that Bob's Heating and JayMarc Homes, a builder of fine homes in the greater Seattle area agree on.

"Not many homeowners understand what [the Code] is for, but as the builder we understand and we try to explain the purpose and the benefits to the homeowners," said Jeremy DeBoer, site supervisor for JayMarc Homes.

* The MUAS 650 has now been replaced with the MUAS 750.



DeBoer worked with Bob's Heating on the mechanical HVAC installation at a new spec home on 90th Ave in Mercer Island. Like many homes on the island, the home had a commercial-sized range and exhaust fan. In the past, Bob's Heating had always designed and built the make-up air system from individual sourced components. It was tedious and time consuming. But the contractor and the builder decided to try something new on this Mercer Island home: a fully packaged exhaust makeup air system by Fantech.

We do work in just about every jurisdiction up and down the Puget sound region. Just because one jurisdiction is overlooking the requirements doesn't give us the right to overlook it. The whole idea of that code requirement is health and safety.

Doug Quinn, Bob's Heating and Air Conditioning

A Truly Balanced Make-up Air Solution

Bob's Heating had been searching for an alternative solution for meeting IRC M1503.4. Sourcing the components (fan, heating coil, controls, sensors, etc.) needed to build a makeup air system was tiresome. Both the contractor and the builder were ready to give Fantech's solution a try by installing it at the Mercer Island home.

How the Fantech Makeup Air System works

Fantech's makeup air system goes into action as soon as the kitchen exhaust fan is activated and is only energized during fan operation. The control package includes a transducer that measures the current that the exhaust fan is drawing and uses that information to regulate the volume of make-up air. So no matter how much air the kitchen hood is exhausting, the makeup air system is bringing in the exact same amount of fresh air.

This air can be delivered into the kitchen near the exhaust appliance or it can be ducted into the return air duct of a forced air/ heating system located elsewhere in the home. The inline duct heater and shut-off damper are also controlled by the Fantech control. The heater tempers the make-up air as needed during the heating season.

During the set-up procedure, the installing contractor follows a few simple

steps that "teach" the control system what current is associated with the minimum and maximum exhaust speed on the kitchen fan. Once the controller has this information, all future operation will be based on some percentage of that range, but always in exact concert with the exhaust fan itself.

This set-up provides for a completely balanced air pressure inside the home during operation of the exhaust fan. This is the recommended mode of operation. However, some builders may prefer a slightly positive or slightly negative pressure inside the home – sometimes as a means to minimize migration of moisture through the walls of a home. The Fantech make-up air solution can accommodate these operational preferences as well.

The Fantech system is modular, so it can easily be easily configured to fit the layout of any home. In the case of Mercer Island, the primary components (makeup air fan, duct silencer, inline duct heater, etc.) were located in the garage. The supply air duct was installed above the ceiling so that makeup air would be supplied into a large 3 story-foyer where the grill would be obscure. The system is quiet and it's automatic, operating only as needed whenever the variable speed kitchen fan is exhausting air.

Countrywide Game Changer for Meeting Code

HVAC contractors across the country have been on the lookout for a solution like the Fantech air system, according to Curt Kanemasu of Cascade Products, Inc., a HVAC/R manufacturers representative in Washington and several other northwestern states.

"Contractors have been asking us for something that would help them meet the make-up air code ever since it started being enforced in the Seattle area," said Kanemasu, who helped coordinate the first applications of the Fantech system. "Now contractors all across the country are in the same position because the code is starting to take hold every where."

Doug Quinn, who would rather his firm spend its time installing equipment rather than sourcing components, was impressed with the product's overall capability and how easy it was to install at the Mercer Island home.

"I'm not aware of any other exhaust make-up air solution that allows the flexibility to automatically adjust the makeup air CFM and preheat the incoming air. The installation went pretty darn well so we are encouraged."



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2018 MAKE UP AIR SYSTEMS DEALER PRICING



2018 MAKEUP AIR SYSTEMS PRICING

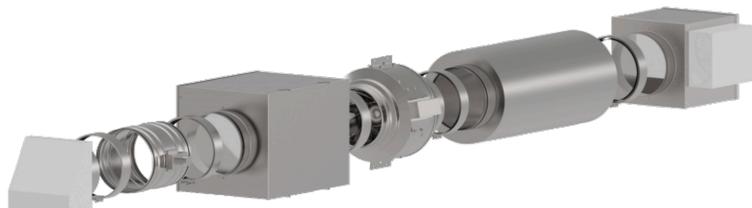
ABD PRICING

MODEL #	Item#	DESCRIPTION	LIST PRICE	QUANTITY UNIT PRICE BREAKS			SHIP WTG (LB.)	L	W	H	WARRANTY (YEARS)
				1-5 UNIT NET	6-9 UNIT NET	10 + UNIT PRICING					
MUAS 750	K46013	750 CFM Makeup Air System	\$ 1,900	\$ 1,188	\$ 1,140	\$ 1,045	121	48	40	50	5
MUAS 1200	K46014	1200 CFM Makeup Air System	\$ 2,600	\$ 1,625	\$ 1,560	\$ 1,430	132	48	40	50	5
MUAS 1600	K46001	1,600 CFM Makeup Air System	\$ 3,062	\$ 1,914	\$ 1,837	\$ 1,684	179	48	40	50	5
MUAS 2000	K46002	2,000 CFM Makeup Air System	\$ 3,498	\$ 2,186	\$ 2,099	\$ 1,924	202	48	40	50	5
MUAH 6/8	K46015	6 KW / 8" Connection Inline Heater	\$ 877	\$ 548	\$ 526	\$ 482	70	14	14.5	9.4	1
MUAH 10/10	K46017	10 KW / 10" Connection Inline Heater	\$ 927	\$ 579	\$ 556	\$ 510	75	14	18	11	1
MUAH 10/12	K46010	10 KW / 12" Connection Inline Heater	\$ 1,267	\$ 792	\$ 760	\$ 697	75	14	19	14	1
MUAH 20/12	K46012	20 KW / 12" Connection Inline Heater	\$ 1,757	\$ 1,098	\$ 1,054	\$ 966	75	14	19	14	1
HL 30	56048	30" SS Fascia Liner, 2 halogen bulbs, 8" collar	\$ 540	\$ 338	\$ 324	\$ 297	36	34	22	10	1
HL 36	56047	36" SS Fascia liner, 2 halogen bulbs, 8" collar	\$ 610	\$ 381	\$ 366	\$ 336	42	39	22	10	1
HL 42	56046	42" SS Fascia liner, 2 halogen bulbs, 10" collar	\$ 675	\$ 422	\$ 405	\$ 371	55	45	22	10	1
HL 48	56045	48" SS Fascia liner, 3 halogen bulbs, 10" collar	\$ 760	\$ 475	\$ 456	\$ 418	66	50	22	10	1
HL BAFFLE	484139	Stainless steel baffle filter section.	\$ 150	\$ 94	\$ 90	\$ 83	4	16	12	10	N/A
HL KNOB	484136	Replacement knobs for HL series liners	\$ 15	\$ 9	\$ 9	\$ 8	1	8	7	6	N/A
FG 6	40406	Inline 6" Centrifugal Duct Fan, Metal Housing – 303 CFM, 120V	\$ 205	\$ 128	\$ 123	\$ 108	10	17	17	12	5
FG 6XL	40407	Inline 6" Centrifugal Duct Fan, Metal Housing – 483 CFM, 120V	\$ 280	\$ 175	\$ 168	\$ 147	12	17	17	12	5
FG 8XL	40409	Inline 8" Centrifugal Duct Fan, Metal Housing – 502 CFM, 120V	\$ 340	\$ 213	\$ 204	\$ 187	13	17	17	12	5
FG 10XL	40411	Inline 10" Centrifugal Duct Fan, Metal Housing – 589 CFM, 120V	\$ 385	\$ 241	\$ 231	\$ 212	14	17	17	12	5
PrioAir 6	49310	6" Inline Mixed Flow Duct Fan 295 CFM 115/1/60	\$ 200	\$ 125	\$ 120	\$ 110	4	17	9	9	5
PrioAir 8	49312	8" Inline Mixed Flow Duct Fan - 647 CFM 115/1/60	\$ 255	\$ 160	\$ 153	\$ 140	8	10	10	12	5
PrioAir 10	56067	10" Inline Mixed Flow Duct Fan - 1380 CFM 115/1/60	\$ 520	\$ 327	\$ 312	\$ 286	14	13	13	15	5
FKD 8XL	40012	Inline Mixed Flow 8" Duct Fan – 836 CFM 115/1/60	\$ 625	\$ 391	\$ 375	\$ 344	20	17	17	19	3
FKD 10XL	40013	Inline Mixed Flow 10" Duct Fan – 1,266 CFM 115/1/60	\$ 720	\$ 450	\$ 432	\$ 396	25	17	17	19	3
RE10XL	40215	Roof Mount 10" Centrifugal Duct Fan – 753 CFM	\$ 635	\$ 397	\$ 381	\$ 349	31	32	32	21	5
RE10XLT	40230	Roof Mount 10" Centrifugal Duct Fan – 1,008 CFM	\$ 830	\$ 519	\$ 498	\$ 457	33	32	32	21	5
REC10XL	40099	Roof Mount (curb) 10" Centrifugal Duct Fan – 753 CFM	\$ 640	\$ 400	\$ 384	\$ 352	31	32	32	21	5
REC10XLT	40231	Roof Mount (curb) 10" Centrifugal Duct Fan – 1,008 CFM	\$ 845	\$ 528	\$ 507	\$ 465	33	32	32	21	5
RVF 10	44864	Exterior Wall Mount 10" Centrifugal Duct Fan – 750 CFM	\$ 620	\$ 388	\$ 372	\$ 341	32	24	20	14	5
RVF 10L	44865	Exterior Wall Mount 10" Centrifugal Duct Fan – 1,025 CFM	\$ 680	\$ 425	\$ 408	\$ 374	36	24	20	14	5
RVF 10XL	44866	Exterior Wall Mount 10" Centrifugal Duct Fan – 1,200 CFM	\$ 715	\$ 447	\$ 429	\$ 393	36	24	20	14	5
LD 6	411284	Silencer, 6" Duct	\$ 140	\$ 88	\$ 84	\$ 77	17	14	14	31	5
LD 8	411125	Silencer, 8" Duct	\$ 160	\$ 100	\$ 96	\$ 88	20	14	14	31	5
LD 10	411286	Silencer, 10" Duct	\$ 245	\$ 153	\$ 147	\$ 135	26	18	18	43	5
LD 12	411287	Silencer, 12 3/8" Duct	\$ 315	\$ 197	\$ 189	\$ 173	35	19	19	44	5

Orders less than (10) MUAS kits are charged 4% of LIST PRICE TOTAL for Freight. Orders exceeding 10 units shipped freight prepaid

*Freight Conditions apply to shipping within 48 contiguous United States.

Fantech Standard Terms and Conditions of Sale Apply, please refer to latest catalog on www.fantech.net for more information.





American Muscle Grill

Flexibility is the name of the game for American Muscle Grill and this baby does it all – charcoal, lump charcoal, wood chunks, pellet fuels, natural gas, liquid propane, and even an optional IR Burner. Whether smoking, searing, or slow roasting – use your fuel of choice or any combination thereof for a superior grilling performance. The American Muscle Grill not only allows for multiple fuel types, it excels in performance over its single fuel competitors.

<https://www.theproductsolutiongroup.com/summerset>
<http://americanmusclegrill.com>

AMERICAN MUSCLE GRILL



A PRODUCT BY







THE AMERICAN MUSCLE GRILL

True quality begins long before the 110,000 BTUs of raw power hit your food. We know that every detail matters, and every aspect of the AMG reflects the innovation, precision, and workmanship that have been put into it. In its heavy-duty construction, luxury features, and sleek design, the AMG has surpassed the standards of a grilling masterpiece. We've worked hard to blow your mind, and this is the result - a truly badass grill.

Each American Muscle Grill features complete #304 steel construction and innovative designs for maximum airflow. Dual spark, solid brass, flame-thrower ignitions fire every time, and reversible V-Tech grates give added control over heat-transfer. When using solid fuels, using the gas or propane burners to jump start and accelerate the priming process will get you cooking faster. The AMG is designed for precision and speed, and it delivers with style and power.

A MULTI-FUEL MONSTER

We can argue all day about the convenience and consistency of gas vs. the bold flavor of charcoal. Why don't we put an end to the argument and just burn it all? Leave indecision at the door and rev-up this multi-fuel monster, enjoying the perks of gas, charcoal, wood chunks, pellets, infrared, or all of them at the same time - all in a single BBQ. Use your gas to ignite the solid fuels in just seconds, or don't. The choice is yours when you have the best of both worlds at your fingertips. With 36" and 54" models the biggest decision you'll be left to make is how big you want it - big, or BIG.

AMERICAN MUSCLE GRILL



36" AMG



54" AMG

WORKMANSHIP, FEATURES AND INNOVATION

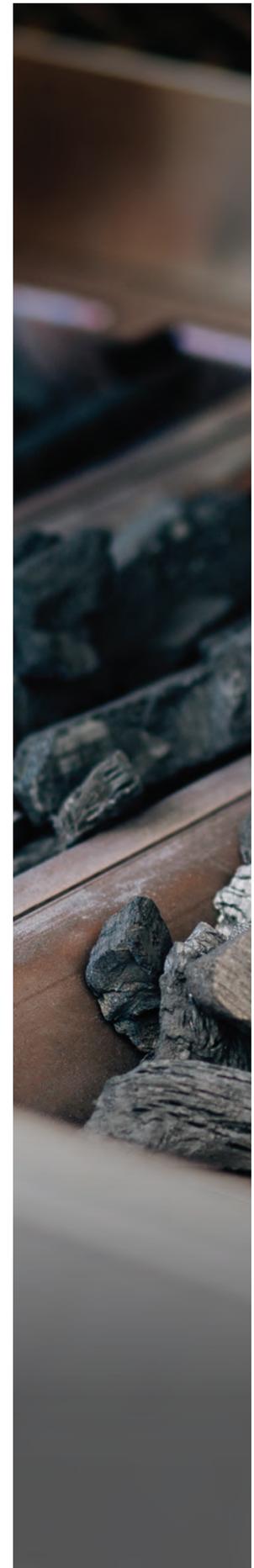
- #304 stainless steel construction
- 16 gauge double-lined hood with spring assist
- Full width hood handle
- Hood vents for heat control
- Solid brass, flame thrower valve ignition
- 22,000 BTU main burners
- 14 gauge #304 stainless steel burners
- 12 gauge #304 burner covers
- Reversible 9 gauge v-shaped grates for cooking versatility
- Multi fuel capability
- Patented 12 gauge solid fuel trays
- Grate lifting tool for solid fuel refilling
- High efficiency interior cooking lights
- LED lights over each knob
- Easy-clean drip pan with drain system
- Built in rotisserie spit storage
- Tested to the ANSI Z21.58/ CGA 1.6
- Built, factory tested, and serviced in the USA.

AVAILABLE ACCESSORIES

- Commercial grade rotisserie kit with 100 lb. motor
- Drop-in sear burner
- Cart cover
- Matching island components

INCLUDED ACCESSORIES

- Grilling gloves
- Cover (grill)
- Grate holder tool



If you have room for just one grill,
look no further than this masterpiece.

- LARRY OLMSTED
FORBES MAGAZINE

BURN IT ALL

BE COOKING OVER SOLID FUEL IN 3 MIN.

INNOVATION

Put innovation in the chef's hands with the creative Multi-Fuel Tray System, which enables grilling with any combination of solid fuels.

CONVENIENCE

Take advantage of the convenience of gas or simply use it to ignite those solid fuels in seconds with the robust 110,000 BTUs of grilling horsepower. The American Muscle Grill is the top performer in any class while offering the best of all fuels in one package.

FLEXIBILITY

Get the flexibility of a multi-fuel chameleon and the raw power of a champion that outclasses any of its single-fuel challengers.



AMG POWER BURNER

Turn up the heat in your outdoor kitchen with the all-new AMG Power Burner. The Power Burner features a cast stainless burner with dual burner rings for temperature control that boasts up to 60,000 BTUs. With a removable center grate system that allows for wok cooking as well as large pots and pans, you'll never run out of recipes to try. The power burner also comes with front panel LED lighting that will compliment the American Muscle Grill.



AMG POWER BURNER

Combine the comfort of an indoor kitchen range with all the benefits of being outside. Specially designed for performance and function, our AMG Power Burner is the perfect addition to your outdoor kitchen. Commonly used for finish cooking, sauces, or heating foods that require more controlled temperatures than your grill, the Power Burner offers the convenience of range top cooking and grilling simultaneously. The American Muscle Grill Power Burner features #304 stainless steel construction, 60,000 BTUs of power, heavy stainless steel grates, stainless steel lid, matching AMG front face design, and industry-top warranty.

OUTDOOR KITCHEN COMPONENTS

Our premium Double-lined construction provides the extra insulation and resilience needed against the elements, and a thicker flange provides a sturdy, seamless fit and elegant style that will work with any counter-top and island finish. Soft closures bring the luxury of an indoor kitchen to the outdoor space. AMG components also feature complete #304 construction, reversible door mounting, magnetic latch, smooth gliding drawers on heavy-duty tracks, and limited lifetime warranty.



AMG 36" DOUBLE DOOR

Bring convenient, needed storage to your outdoor kitchen with our 36" AMG Double Door, that provides easy access to your BBQ Island, efficient storage solutions for cooking tools and utensils, and durable construction for the outdoors. All doors offer easy flush mounting, a handy magnetic latch to keep doors closed and secure, all #304 stainless steel construction, stainless steel mounting flange, matching American Muscle Grill handle, and limited lifetime warranty.



AMG STORAGE DRAWER

For added efficiency and function, the AMG Storage Drawer maximizes the space and design of your outdoor space. Built to last, our drawers are manufactured fully enclosed with all #304 stainless steel construction for maximum protection from the outdoors. Each drawer features a stainless steel mounting flange, heavy duty tracks for smooth gliding, matching American Muscle Grill handle, and limited lifetime warranty.



AMG PANTRY COMBO

For added storage and flexibility, the AMG Pantry Combo combines two soft-closing drawers and one access door in a single sealed enclosure. Manufactured with the same durable, all #304 stainless steel construction as the other AMG storage, this storage combo is built to endure the elements. The AMG Pantry Combo features matching American Muscle Grill handles, stainless steel mounting flange, heavy duty tracks for smooth gliding, and limited lifetime warranty.

REFRIGERATION



AMG OUTDOOR FRIDGE

There's nothing like a cold drink on a hot summer day, and with the AMG Outdoor Fridge, those drinks are always close at hand. With up to 5.5 cubic feet of storage and wire shelving, this appliance keeps your food and drinks cold and fresh for efficient outdoor cooking and entertaining. All AMG Outdoor Refrigerators offer durable construction to handle the elements, sealed back for energy efficiency, temperature control, adjustable legs for leveling, and matching American Muscle Grill style and hardware.



STAINLESS REFRIGERATOR

Bring the function of your indoor refrigerator outside with matching performance and design. This Stainless Refrigerator features up to 4.6 cubic feet of storage and glass shelving to facilitate food preparation and storage needs for your outdoor kitchen. With all #304 stainless steel construction, sealed back for energy efficiency, temperature control, crisper drawers, adjustable legs for leveling, and sleek built-in design, this refrigerator extends the comfort and utility of modern appliances to the outdoors.



SUMMERSET REFRIGERATOR

With up to 4.6 cubic feet of storage and glass shelving, the Summerset Refrigerator expands the entertaining potential of your outdoor space. Convenient and durable, all Summerset Refrigerators offer long-lasting construction for the outdoors, sealed back for energy efficiency, temperature control, crisper drawers, adjustable legs for leveling, and smooth design. Featuring the sleek Summerset door with built-in handle, this appliance brings an integrated, natural flow to the outdoor kitchen.

AMG CARTS

Enjoy the benefits of luxurious outdoor kitchen style living with our massive island sized AMG carts. American Muscle Grill carts are equipped with heavy-duty, luxury design features in the convenience of a #304 Stainless Cart. The sleek cart designs include 3 utility drawers for grill accessory storage, along with a large storage drawer to conveniently organize all fuel types. (54" includes 2 storage drawers).



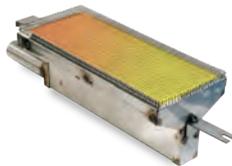
ACCESSORIES

Each chef has their own methods and techniques, and each outdoor space has its own constraints and challenges. Customize your American Muscle Grill and outdoor kitchen with these optional accessories. Featuring matching design and workmanship, these accessories bring practical utility and maximized function to suit your individual preferences.



AMG GRILL COVER

For the ultimate protection, cover up your American Muscle Grill with a heavy-duty AMG Grill Cover. Our crack resistant, 2-ply vinyl covers offer UV protection and a smooth polyester-lined interior to keep your grill un-scuffed. They also feature a custom drawstring and clasp to secure the cover to the grill and protect it from debris and heavy dust during windy conditions.



AMG SEAR BURNER

The innovation of the American Muscle Grill is the multi-fuel functionality, and this is further enhanced by the optional plug and play AMG Sear Burner. The powerful infrared heat beautifully sears in just minutes, providing more cooking versatility in combination with other fuels. For maximum flexibility, the AMG Sear Burner can be installed in four of five burner locations as the preparation demands.



AMG GRIDDLE

Breakfast, burgers, veggies, stir-fry you name it! Whatever the occasion the ALL-NEW Griddles are perfect for upgrading your grilling options! Built in the U.S.A. with #304 stainless steel, the Summerset griddle plate gives you 212 sq. in. of grilling space and the AMG griddle plate gives you an incredible 312 sq. in. of grilling space!



A GRILL CRAFTED FOR EVERY AMERICAN

With design features that take their cues from the American Muscle Cars of the sixties, the American Muscle Grill was built to give outdoor chefs everywhere, the convenience of a gas grill with the great smoky flavor you only get cooking over a fire.

Manufactured at our headquarters in Huntington Beach, California, The American Muscle Grill is built using the highest quality materials with the best warranty in the industry. So whether you are serving up burgers at your next family gathering or getting serious serving steak and lobster to your special friends, the American Muscle Grill has the power you want in a performance grill.

WARRANTY

GRILLS

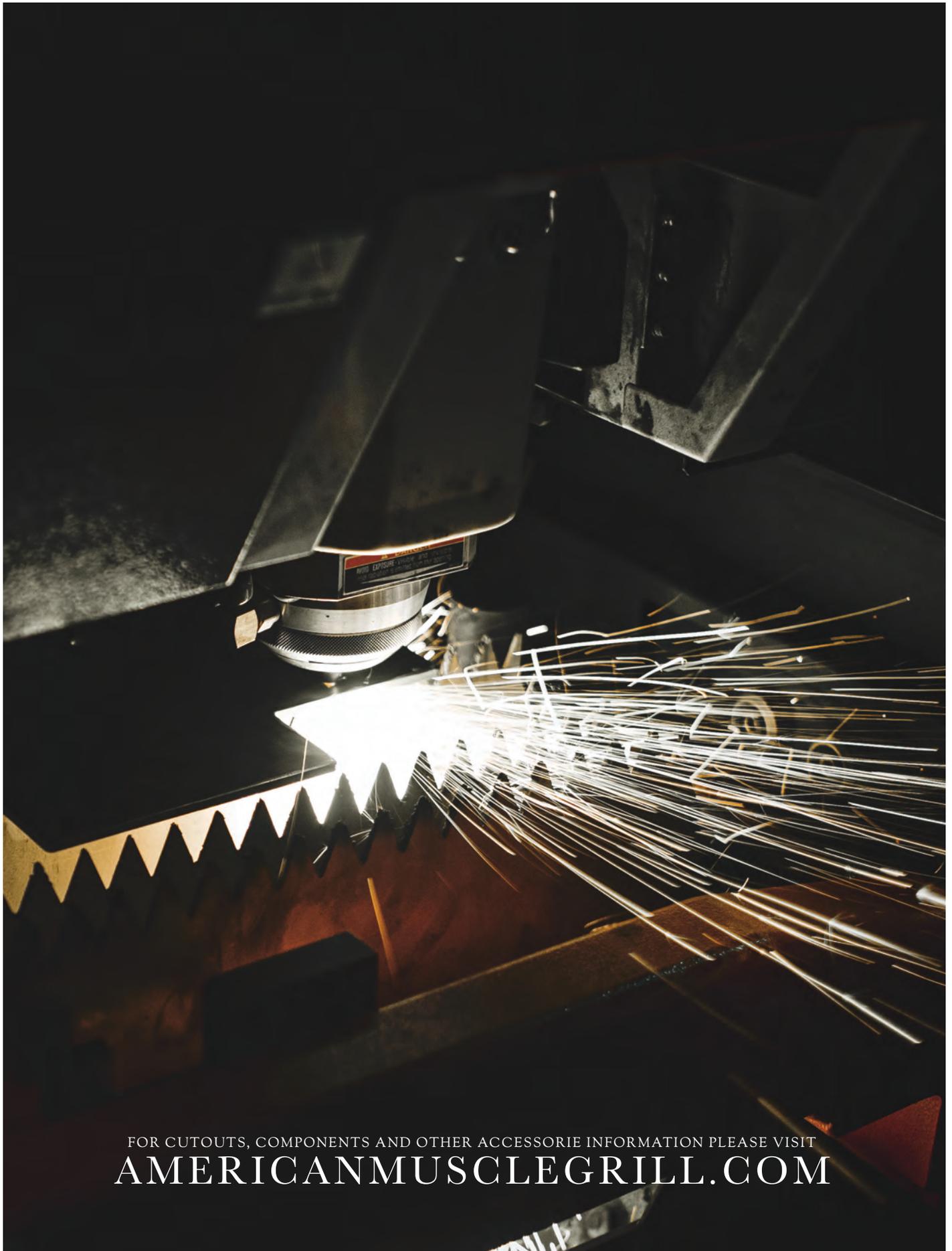
- Limited Lifetime warranty on hood, basin, front panel, grates, valves, burner covers and fuel trays.
- Lifetime Warranty on stainless steel tube burners.
- Limited 1-year warranty on all electrical.

*Limited Lifetime Warranty covers defects in manufacturer's materials and workmanship. Warranty claims are valid for original purchaser with proof of purchase and photo documentation of defect. Products must be registered within 30 days of purchase with valid registration form. All warranties are subject to manufacturer review.

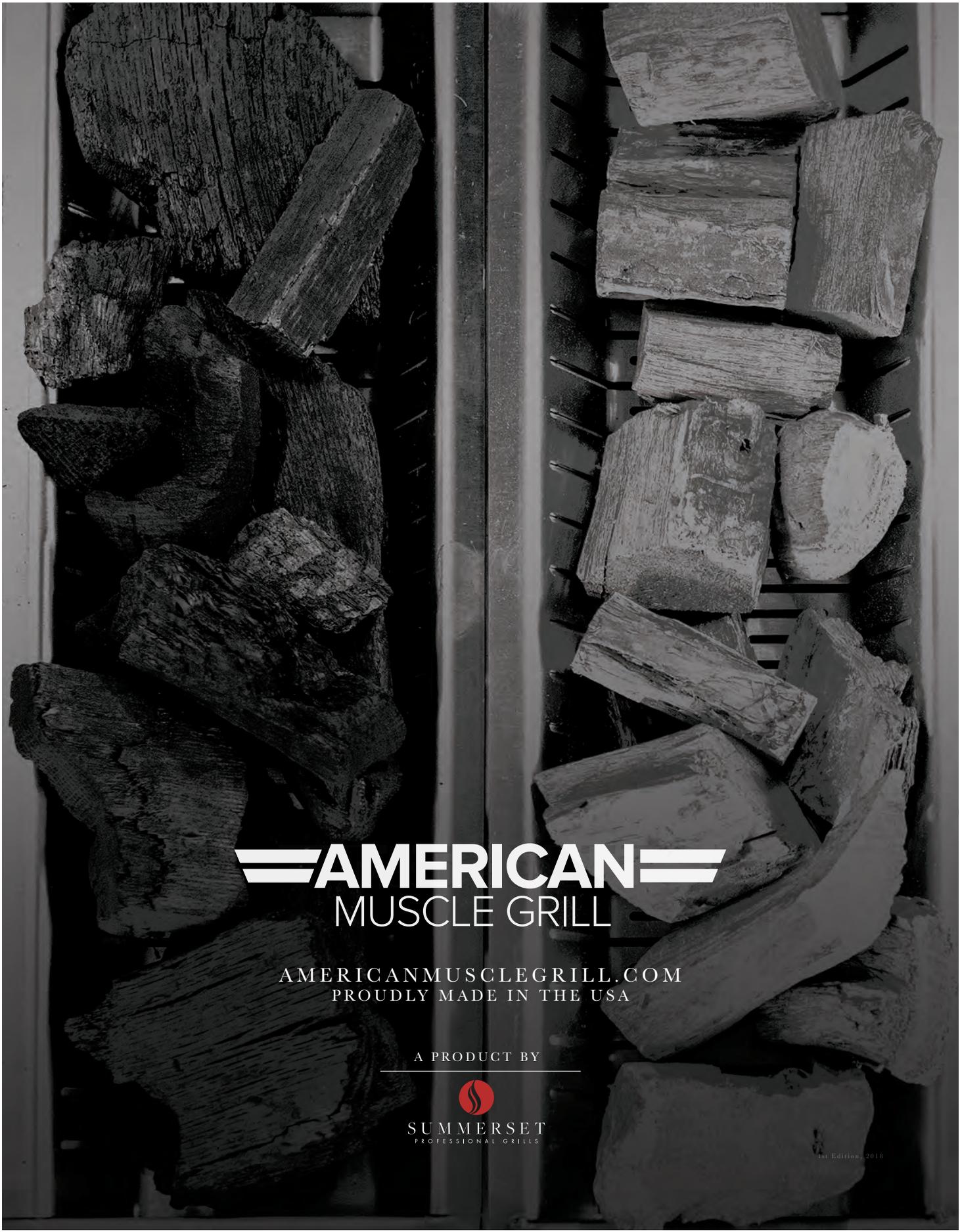
*Warranty covers rust through only and does not cover surface rust, discoloration or oxidation as they can occur from harsh environments and corrosive chemicals. Warranty does not apply to commercial applications. Warranty does not cover damage resulting from improper installation, abuse, alterations, misuse, or improper care.

COMPONENTS

- Limited lifetime warranty on construction, workmanship and materials for all stainless steel components, including doors, drawers, ice chests, beverage centers, sinks and grill liners.
- 1 year on all other parts and electrical
- Limited (5 year) warranty on carts.
- Limited (1 year) warranty on grill covers.



FOR CUTOUTS, COMPONENTS AND OTHER ACCESSORIE INFORMATION PLEASE VISIT
AMERICANMUSCLEGRILL.COM



AMERICAN MUSCLE GRILL

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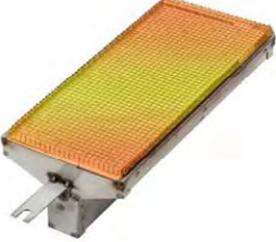
1st Edition, 2010



American Muscle Grill Series

Item #	Product	MAP	MSRP
<p>AMG36-LP / AMG36-NG</p> 	<p>36" American Muscle Grill</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 16 Gauge Double-Lined Hood w/ Spring Assist & Full Length Handle • 22,000 BTU 14 Gauge #304 Stainless Steel Burners <ul style="list-style-type: none"> • Removable 12 Gauge Stainless Steel Fuel Trays • Solid Stainless Steel Reversible, V-Shaped Grates <ul style="list-style-type: none"> • Flame Thrower Valve Ignition <ul style="list-style-type: none"> • Exterior LED Lighting • Interior Cooking Lights • Easy Clean Drip Pan w/ Drain • Built-in Rotisserie Spit Storage • Included: Leather Gloves, Grate Tool, and Deluxe Head Cover <ul style="list-style-type: none"> • Drop-in IR Burner Available • 100 lb. Rotisserie Kit Available • Built, Factory-Tested, and Serviced in the U.S.A. <ul style="list-style-type: none"> • Cooking Surface: 1,105 sq. in. • Cutout Dims: W: 35" H: 15" D: 25" 	<p>\$5,999.99</p>	<p>\$7,999.99</p>
<p>AMG54-NG / AMG54-LP</p>  <p style="text-align: right;">NEW</p>	<p>54" American Muscle Grill</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 16 Gauge Double-Lined Hood w/ Spring Assist & Full Length Handle • 22,000 BTU 14 Gauge #304 Stainless Steel Burners <ul style="list-style-type: none"> • Removable 12 Gauge Stainless Steel Fuel Trays • Solid Stainless Steel Reversible, V-Shaped Grates <ul style="list-style-type: none"> • Flame Thrower Valve Ignition <ul style="list-style-type: none"> • Exterior LED Lighting • Interior Cooking Lights • Brazilian Style Cooking Ability • Easy Clean Drip Pan w/ Drain • Built-in Rotisserie Spit Storage • Included: Leather Gloves, Grate Tool, and Deluxe Head Cover <ul style="list-style-type: none"> • Drop-in IR Burner Available • 100 lb. Rotisserie Kit Available • Built, Factory-Tested, and Serviced in the U.S.A. <ul style="list-style-type: none"> • Cooking Surface: 1,687 sq. in. • Cutout Dims: W: 53" H: 15" D: 25" 	<p>\$7,999.99</p>	<p>\$10,667.99</p>
<p>AMG36-CART</p>  <p style="text-align: right;">NEW</p>	<p>36" American Muscle Grill Cart</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Insulated Solid Fuel Storage Drawer • Tank Pullout and Double Drawer Storage <ul style="list-style-type: none"> • Inset Cutting Board • 2nd Side Shelf Available • Side Towel Handle • Folding Shelf: 18 1/16" ea • Overall Dims: W: 91" H: 39" D: 28.5" 	<p>\$2,499.99</p>	<p>\$3,334.99</p>

<p style="text-align: center;">AMG54-CART</p> 	<p style="text-align: center;">54" American Muscle Grill Cart</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Two Insulated Solid Fuel Storage Drawer • Tank Pullout and Double Drawer Storage <ul style="list-style-type: none"> • Folding Shelf: 18 1/16" ea • Towel Handle • Built-In Cutting Board • Overall Dims: W: 94.5" H: 39" D: 28 1/2" 	<p>\$3,199.99</p>	<p>\$4,266.99</p>
<p style="text-align: center;">AMG-CSR</p> 	<p style="text-align: center;">AMG Cart Shelf - Right</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Folding Shelves: 18 1/16" ea • Interchangeable with cart handle 	<p>\$229.99</p>	<p>\$299.99</p>
<p style="text-align: center;">AMGPB-NG/AMGPB-LP</p> 	<p style="text-align: center;">AMG Power Burner</p> <ul style="list-style-type: none"> • 60,000 BTU Cast Stainless Steel Burner • Stainless Steel Lid • Front Panel LED Lighting • Cooking Surface: 230 sq. in. • Cutout Dims: W: 14 1/8" H: 12" D: 19" 	<p>\$1,499.99</p>	<p>\$1,999.99</p>
<p style="text-align: center;">AMGSD-36</p> 	<p style="text-align: center;">36" Fuel Storage Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Double-Lined for Extra Insulation <ul style="list-style-type: none"> • Soft Closure Drawer • 1/2" Return on Flange • Protective Magnetic Seal • 2 Dividers for Organization • Cutout Dims: W: 34 1/2" H: 17 3/4" D: 22" 	<p>\$799.99</p>	<p>\$1,067.99</p>
<p style="text-align: center;">AMGDD-36</p> 	<p style="text-align: center;">AMG 36" Double Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • 1/2" Return on Flange • Double-Lined for Extra Insulation <ul style="list-style-type: none"> • Matching AMG Handles • Cutout Dims: W: 34 1/2" H: 17 3/4" D: n/a 	<p>\$469.99</p>	<p>\$627.99</p>

<p>GL-AMG36</p> 	<p>36" American Muscle Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1" Insulating Barrier with Gas Access • Cutout Dims: W: 37 1/4" H: 16 1/8" D: 26 1/4" 	<p>\$799.99</p>	<p>\$1,067.99</p>
<p>GL-AMG54</p> 	<p>54" American Muscle Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1" Insulating Barrier with Gas Access • Cutout Dims: W: 55 1/4" H: 16 1/8" D: 26 1/4" 	<p>\$899.99</p>	<p>\$1,199.99</p>
<p>GL-AMGPB</p> 	<p>AMG Power Burner Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Insulates Grill Within Island 	<p>\$369.99</p>	<p>\$494.99</p>
<p>AMG36-ROTKIT</p> 	<p>36" American Muscle Grill Rotisserie Kit</p> <ul style="list-style-type: none"> • Includes: Motor, Spit, Forks, Mounting Bracket • Up to 100 lb. Commercial Grade Rotisserie Motor 	<p>\$299.99</p>	<p>\$399.99</p>
<p>AMG54-ROTKIT</p>  	<p>54" American Muscle Grill Rotisserie Kit</p> <ul style="list-style-type: none"> • Includes: Motor, Spit, Forks, Mounting Bracket • Up to 100 lb. Commercial Grade Rotisserie Motor 	<p>\$349.99</p>	<p>\$467.99</p>
<p>AMG-IRBNR</p> 	<p>American Muscle Grill Sear Burner</p> <ul style="list-style-type: none"> • 18,000 BTU Burner • Reaches 1600 Degrees Fahrenheit • Fits AMG Grills Only • Patent Pending High/Low Adjustment 	<p>\$299.99</p>	<p>\$399.99</p>

<p style="text-align: center;">AMG-TOOL</p> 	<p style="text-align: center;">American Muscle Grill Lifting Tool</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Safely Allows Fuel to be Added While Cooking • Convenient Hook Holds Grates in Place • Forks Designed for Grate Cleaning • Used for Fuel Tray Removal After Use 	<p>\$79.99</p>	<p>\$107.99</p>
<p style="text-align: center;">AMG-GLOVES</p> 	<p style="text-align: center;">American Muscle Grill Cooking Gloves</p> <ul style="list-style-type: none"> • Heat Resistant • Comes In One Standard Size and Color • Perfect For Cooking or Adding Fuel 	<p>\$59.99</p>	<p>\$79.99</p>
<p style="text-align: center;">AMG36-GRILLCOV</p> 	<p style="text-align: center;">36" American Muscle Grill Cover</p> <ul style="list-style-type: none"> • UV-Protected, Weather Resistant Grill Cover • Fitted With Soft Flannel Backing • Fits 36" American Muscle Grill Only • Front Panel and Grill Body Coverage 	<p>\$89.99</p>	<p>\$119.99</p>
<p style="text-align: center;">AMG54-GRILLCOV</p> 	<p style="text-align: center;">54" American Muscle Grill Cover</p> <ul style="list-style-type: none"> • UV-Protected, Weather Resistant Grill Cover • Fitted With Soft Flannel Backing • Fits 54" American Muscle Grill Only • Front Panel and Grill Body Coverage 	<p>\$119.99</p>	<p>\$159.99</p>
<p style="text-align: center;">AMG36-CARTCOV</p> 	<p style="text-align: center;">36" American Muscle Grill Cart Cover</p> <ul style="list-style-type: none"> • UV-Protected, Weather Resistant Grill Cover • Fitted With Soft Flannel Backing • Fits 36" American Muscle Grill Cart Only • Covers Entire Grill & Cart 	<p>\$159.99</p>	<p>\$214.99</p>



SUMMERSET
PROFESSIONAL GRILLS

Summerset Grills

Summerset Professional Grills is a company born of experience with 18 years of leadership in manufacturing and branding. Our core focus is providing consumers with three things that are paramount in today's economy: exceptional build quality, amazing value and personal service.

<https://www.theproductsolutiongroup.com/summerset>
<https://www.summersetgrills.com>



SUMMERSET

PROFESSIONAL GRILLS

2018 CATALOG

ABOUT SUMMERSET

Summerset Professional Grills offers a complete line of stainless steel grills, grill carts, BBQ islands, fire pits, doors, drawers, components and more. Our commitment to quality is reflected in the craftsmanship of our product and is fully supported by the Summerset Warranty.

OVER 20 YEARS OF LEADERSHIP

Summerset Professional Grills is a company born of experience. With 20 years of leadership in branding and manufacturing, our core focus is clear — to provide consumers with exceptional service and outstanding quality at a great value.

PRODUCTS FOR EVERY BUDGET

Summerset strives to meet every outdoor living expression. We offer a wide range of affordable products from our Sizzler Series all the way up to our new AMG Multi Fuel Grill, without sacrificing an ounce of quality. No matter the budget, Summerset will deliver an outdoor experience that will create fond memories for years to come.

SUPERIOR QUALITY

Here at Summerset we pride ourselves on using only the best materials. All our products are made with the highest—grade stainless steel available, designed to withstand the high temperatures and greasy environments of outdoor cooking. We strive to maintain excellence in all we do and the result is a product you can count on.









GRILLS

SIZZLER

Quality you can afford. The Sizzler Series is a premium product at an unbeatable price. Constructed in all Commercial Grade stainless steel and designed with careful precision to ensure optimal airflow and even heating, this grill gives its higher-priced competitors a run for their money in both durability and grilling performance. The Sizzler will impress the most discriminating of grillers.

- Commercial Grade Stainless Steel
- Double-Lined Hood
- 8mm Cooking Grates
- 12,000 BTU Stainless Tube Burners
- 15,000 BTU IR Back Burner
- Flame Thrower Ignition
- Manual Flash Tube Ignition
- Easy-Clean Briquette System
- Built-In and Cart Models Available
- Matching Side Burner Available
- Rotisserie Kits Available
- 15,000 BTU Drop-In Sear Burner Available
- 14,000 BTU Cast Stainless Burners Available



SIZZLER 26" GRILL



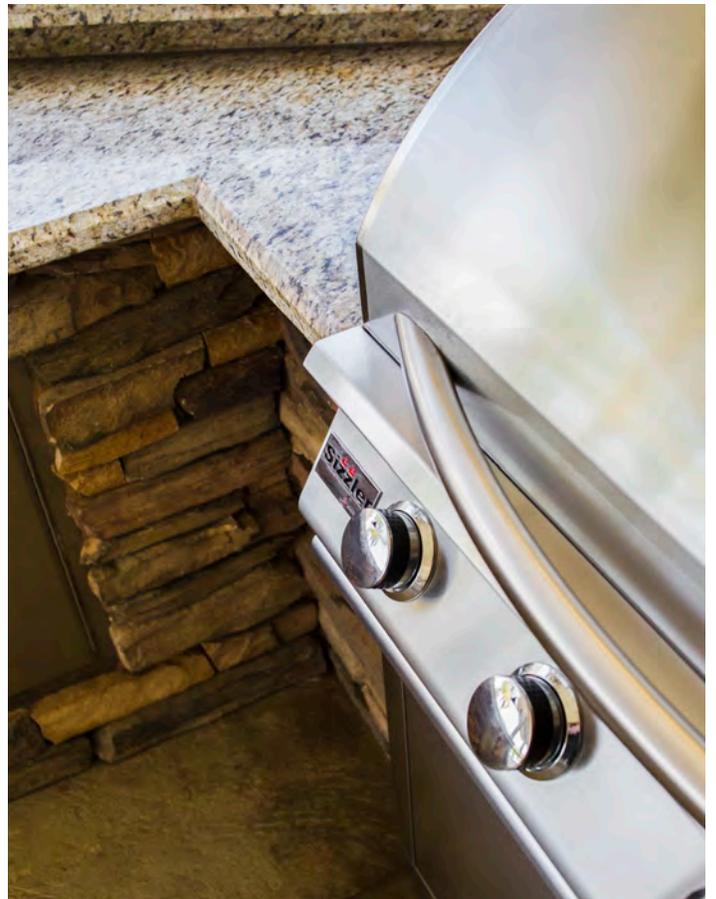
SIZZLER 32" GRILL



SIZZLER 40" GRILL



SIZZLER CART



SIZZLER PRO

The all new Sizzler Pro Series combines features, quality construction and affordability. Based on the same sleek design of our classic Sizzler, with the addition of interior and exterior lighting, 14,000 BTU cast burners and heat zone separators, this grill really sets itself apart. The best part is... it won't break your wallet.



SIZZLER PRO 32" GRILL



SIZZLER PRO 40" GRILL



SIZZLER PRO CART

- Commercial Grade Stainless Steel
- Double—Lined Hood
- 8mm Cooking Grates
- 14,000 BTU Cast Stainless Burners
- 15,000 BTU IR Back Burner
- Heat Zone Separators
- Exterior LED Lighting
- Interior Cooking Lights
- Flame Thrower Ignition
- Manual Flash Tube Ignition
- Easy-Clean Briquette System
- Built-In and Cart Models Available
- Matching Side Burner Available
- Rotisserie Kits Available
- 15,000 BTU Drop-In Sear Burner Available



TRL/TRLD

The TRL is a fully loaded workhorse, a grilling classic packed with luxury features. Complete with interior lights, exterior LEDs, rear infrared burner, rotisserie set, flame thrower valves, easy-clean briquette burner covers and plug-and-play infrared sear zone options, the TRL makes professional grilling easy. With a commercial-grade stainless steel construction and 16-gauge stainless steel burners backed by a lifetime warranty, this grill is built to last.



TRL 32" GRILL



TRL 38" GRILL



TRLD 44" GRILL



TRL/TRLD CART

- #304 Stainless Steel
- Double-Lined Hood
- 8mm Cooking Grates
- 18,000 BTU #304 Stainless Burners
- 15,000 BTU IR Back Burner
- Flame Thrower Ignition
- Exterior LED and Interior Halogen Lighting
- Easy-Clean Briquette System
- Rotisserie Kit Included
- Heat-Zone Separators
- 18,000 BTU Drop-In Sear Burner Available
- Built-In and Cart Models Available
- Matching Sear Side Burner Available
- Matching Double Side Burner Available
- 20,000 BTU Cast Stainless Burners Available

DELUXE FEATURES

- 20,000 BTU Cast Stainless Burners
- Heavy-Duty 9mm Cooking Grates



ALTURI

The Alturi Series can be summed up in one word — luxury. Designed with elegance, fueled with raw power and loaded with every feature, this grill sets the bar for luxury outdoor cooking. Details like the angle-mounted interior lights, rotisserie storage and spring-assisted hood provide ultimate convenience, while its solid #304 stainless steel construction and high BTU Red Brass burners - the most durable in the market - guarantee lasting performance. When it comes to performance, quality and style, Alturi truly stands alone.



ALTURI 30" GRILL



ALTURI 36" GRILL



ALTURI 42" GRILL



ALTURI CART

- #304 Stainless Steel
- Double-Lined Hood w/ Spring Assist
- Heavy-Duty 9mm Cooking Grates
- 26,000 BTU Red Brass Main Burners
- 15,000 BTU IR Back Burner
- 7,000 BTU Smoker Burner*
- Interior Halogen Lighting
- LED Front Panel Lighting
- Heat Zone Separators
- Easy-Clean Briquette System
- Flame Thrower Ignition
- Rotisserie Kit Included
- 26,000 BTU Drop-In Sear Burner Available
- Matching Sear Side Burner Available
- Matching Double Side Burner Available
- Built-In and Cart Models Available
- #304 Stainless Tube Burners Available.

*Available on 30" and 42" models



BUILDER GRILL

The Summerset Builder grill has been specially designed to accommodate all types of multi-family and commercial applications. Whether it is an apartment community, hotel, or country club, these environments get a great deal of extra use. Donning the same beefed-up body as our luxury Alturi series, the Builder Grill is made with Commercial Grade stainless steel construction, 9mm cooking grates, and extra thick 14 gauge stainless steel burner covers. Available in both built-in and pedestal models, this grill is the perfect option for any commercial application.



- Commercial Grade Stainless Steel
- Double-Lined Hood
- Heavy-Duty 9mm Cooking Grates
- 26,000 BTU #304 Stainless Burners
- Flame Thrower Ignition
- Heavy-Duty 14 Gauge Flame Tamers
- Locking Drip Tray
- Heavy-Duty Anti-Theft Knobs
- LP Conversion Kit Included
- Built-in, Cart, and Pedestal Models Available
- Gas Timer Available





SIDE BURNERS

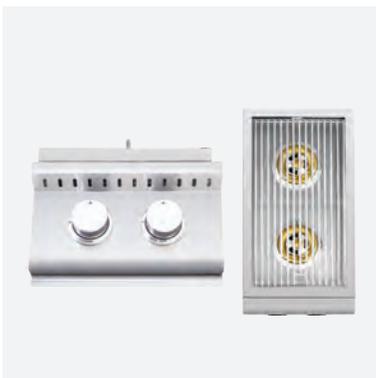


SIDE BURNERS

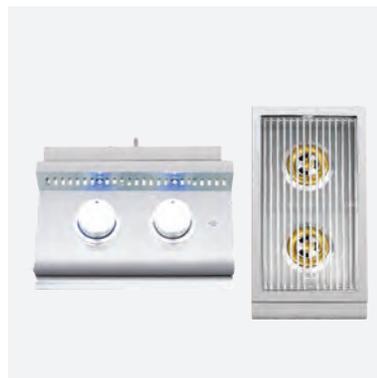
Here we've combined the comfort of an indoor kitchen range with all the benefits of being outside. Specially designed for performance and function, a Summerset side burner is the perfect addition to your outdoor kitchen. Commonly used for finish cooking, sauces, or heating foods that require lower, more controlled temperatures than your grill, a side burner offers the convenience of range top cooking and grilling simultaneously. Find the perfect side burner for your outdoor kitchen with five professional lines to choose from: Sizzler, Sizzler Pro, TRL, Alturi, and AMG. All Summerset side burners feature stainless steel construction, heavy stainless steel grates, and up to 60,000 BTUs of power - all packed in a sleek design and backed by an unbeatable warranty.



SINGLE SIDE BURNER
SSSB-1
Total BTUs: 15,000
Cooking Surface: 9¹/₂ x 9¹/₂



SIZZLER DOUBLE SIDE BURNER
SIZSB2
Total BTUs: 24,000
Cooking Surface: 19¹/₂ x 10¹/₂



SIZZLER PRO DOUBLE SIDE BURNER
SIZPRO-SB2
Total BTUs: 24,000
Cooking Surface: 19¹/₂ x 10¹/₂
Front Panel LED Lighting



TRL DOUBLE SIDE BURNER
TRLSB-2
Total BTUs: 30,000
Cooking Surface: 19^{1/4} x 11^{1/4}
Front Panel LED Lighting



ALTURI DOUBLE SIDE BURNER
ALT-2B
Total BTUs: 35,000
Solid Brass Burners
Cooking Surface: 21^{1/2} x 11^{1/2}
Front Panel LED Lighting



SEAR SIDE BURNER
SSEAR-1
Total BTUs: 26,000
Infrared Burner (Up to 1600°F)
Adjustable High/Low Technology
Cooking Surface: 18^{1/2} x 11^{1/2}



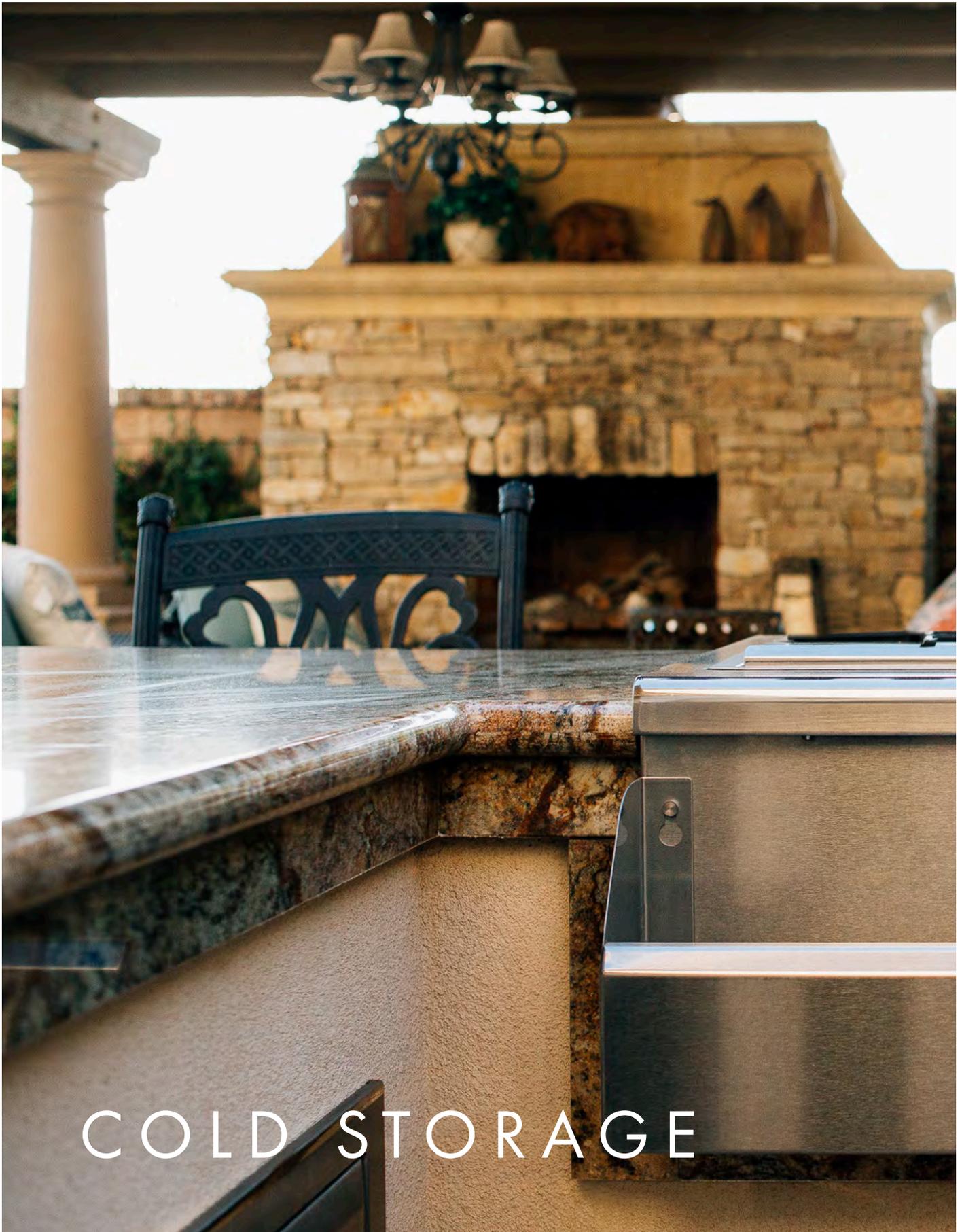
ALTURI SEAR SIDE BURNER
ALT-5S
Total BTUs: 26,000
Infrared Burner (Up to 1600°F)
Adjustable High/Low Technology
Cooking Surface: 21^{1/2} x 11^{1/2}
Front Panel LED Lighting



POWER BURNER
TRLPB
Total BTUs: 60,000
Cooking Surface: 13^{1/2} x 17^{1/4}
Cast Stainless Steel Dual Ring Burner
Removable Center Grate for Wok Cooking
Front Panel LED Lighting



AMG POWER BURNER
AMGPB
Total BTUs: 60,000
Cooking Surface: 13^{1/2} x 17^{1/4}
Cast Stainless Steel Dual Ring Burner
Removable Center Grate for Wok Cooking
Front Panel LED Lighting



COLD STORAGE



COLD STORAGE



OUTDOOR RATED REFRIGERATOR
ORFR-2



ALTURI REFRIGERATOR
ALTRFR-1



SUMMERSET REFRIGERATOR
SSRFR-1



SUMMERSET REFRIGERATOR
DOOR SLEEVE
SSRSL-1 / SSRSL-R



SUMMERSET REFRIGERATOR
TRIM KIT
SSRTK-1 / ORFRTK-1

REFRIGERATION

Enjoy fresh ingredients and chilled beverages with Summerset Stainless Steel Refrigerators. With up to 5.5 cubic feet of storage and glass shelving, these appliances will facilitate food preparation and storage needs for your outdoor kitchen. All Summerset Refrigerators offer durable construction for the outdoors, temperature control, adjustable legs for leveling, and sleek design for function and beauty. Bring the function of your indoor refrigerator outside with matching performance and design.

OUTDOOR RATED REFRIGERATOR

Storage Capacity: 5.5ft³, Full Stainless Steel Construction, Sealed Back For Energy Efficiency, Quick Cool Technology, UL Certified For Outdoor Use, Door w/ Lock & Key, Digital Thermostat

ALTURI REFRIGERATOR

Storage Capacity: 4.6ft³, #304 Stainless door w/ Lock & Key, Glass Shelving, Crisping Drawers, Interior Light

SUMMERSET REFRIGERATOR

Storage Capacity: 4.6ft³, Reversible door w/ Lock & Key, Glass Shelving, Crisping Drawers, Interior Light

OUTDOOR RATED REFRIGERATOR CUTOUTS

(W) 24 x (H) 33¹/₄ x (D) 25

ALTURI REFRIGERATOR CUTOUTS

(W) 22 x (H) 33¹/₂ x (D) 24

SUMMERSET REFRIGERATOR CUTOUTS

(W) 22 x (H) 33¹/₂ x (D) 24



LARGE ICE CHEST
SSIC-1



SMALL ICE CHEST
SSIC-2

ICE CHESTS

With our grills heating things up, we have just what you need to keep cool. Choose between two sizes to optimize your serving station. With up to 40 lbs. of ice capacity, load 'em up with refreshments, snacks or ingredients to make for a good time and easy grilling.



OUTDOOR SINK
SSNK-2



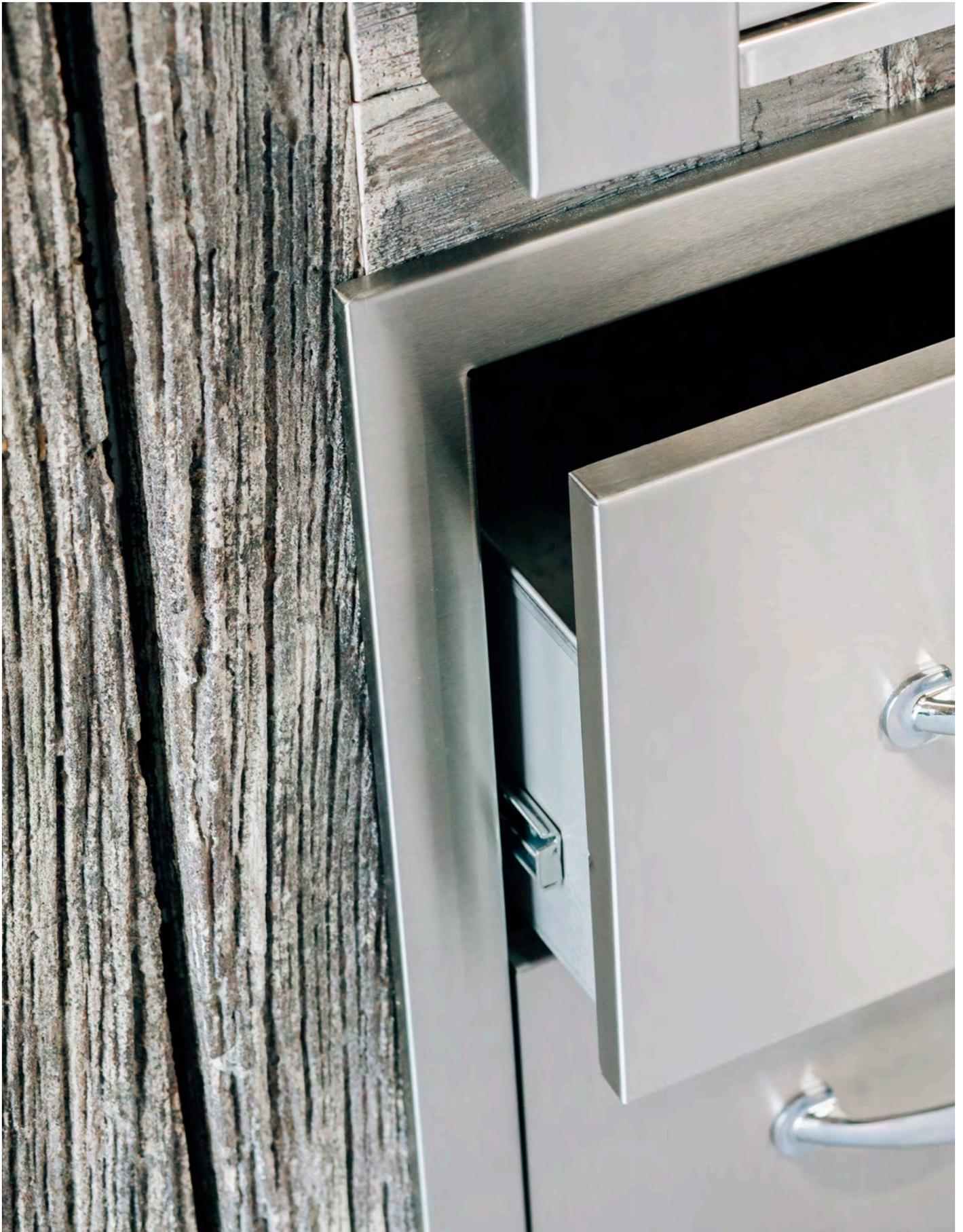
LIGHTED BEVERAGE CENTER
SSBCL

BARS AND SINKS

Take your outdoor kitchen to the next level with the Beverage Center. Complete with an ice compartment, sink, towel holder, speed rail with condiment tray and built-in bottle opener, this will make you the best host in the neighborhood. Don't worry, when the sun goes down the LEDs will light it up and keep the party going!



UNDER MOUNT SINK
SSNK-3





OUTDOOR KITCHEN COMPONENTS

OUTDOOR KITCHEN COMPONENTS

We've recently upgraded our full line of outdoor kitchen components to feature double-lined construction, a heavier-duty flange, and soft closing drawers. Double-lined construction provides the extra insulation and resilience needed against the elements, and a thicker flange provides a sturdy, seamless fit and elegant style that will work with any counter-top and island finish. Soft closures bring the luxury of an indoor kitchen to the outdoor space. Summerset components also feature complete #304 construction, reversible door mounting, magnetic latch, smooth gliding drawers on heavy-duty tracks, and limited lifetime warranty. Sleek and seamless, Summerset components provide an integrated solution that can be personalized to any space.

ACCESS DOORS



MINI VERTICAL DOOR
SSMD



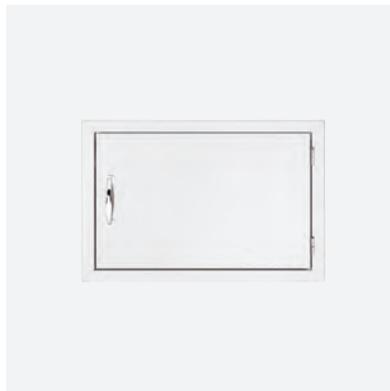
VERTICAL DOOR
SSDV



LARGE VERTICAL DOOR
SSDVL



30", 36", 42" DOUBLE DOOR
SSDD30 SSDD36 SSDD42



HORIZONTAL DOOR
SSDH

STORAGE DRAWERS



SINGLE DRAWER
SSDR1



DOUBLE DRAWER
SSDR2



TRIPLE DRAWER
SSDR3



TOWEL DRAWER
SSTDH



UTILITY DRAWER
SSUD



DOUBLE HORIZONTAL DRAWER
SSHDR-2



36" STORAGE DRAWER
AMGSD-36



PROPANE TANK DRAWER
SSLPD



TRASH DRAWER
SSTD



36" AMG DOUBLE DOOR
AMGDD-36



36" WARMING DRAWER
SSWD36

DOOR/DRAWER COMBOS



DOOR/2-DRAWER COMBO
SSDC



LP TANK/2-DRAWER COMBO
SSLPDC



DOOR/3-DRAWER COMBO
SSDC-3



36" PANTRY AND DOOR COMBO
SSDS-36AC



TOWEL/2-DRAWER COMBO
SSTDC





MASONRY COMPONENTS

Summerset's line of Masonry Components are perfect for islands with stone or brick finishes. The increased flange depth makes for a seamless fit and streamlined installation. These #304 stainless steel components can also be used to add an attractive contrast to any island with stucco or Ameristone finishes.



ISLAND VENT
SSIV-M



DOUBLE DRAWER
SSDR-2M



TOWEL DRAWER COMBO
SSTDC-M



LARGE VERTICAL DOOR
SSDVL-M



TRASH DRAWER
SSTD-M



DOOR/2-DRAWER COMBO
SSDC-M



30" DOUBLE DOOR
SSDD-30M



42" DOUBLE DOOR
SSDD-42M

GRILL AND ISLAND ACCESSORIES

GRILL COVERS

Protect your outdoor kitchen with Summerset Grill Covers. Our heavy-duty PVC covers are 100 percent water-resistant, UV-protected to prevent fading, custom fitted, and feature soft flannel backing (to keep your steel scratch-free). Covers also available for Side Burners and Fire Pits.



GRILL COVER
GRILLCOV



CART COVER
CARTCOV

GRILL & SIDE BURNER LINERS

Summerset Grill Liners are designed with #304 exterior stainless steel construction to protect any outdoor kitchen made of combustible material. The fitted Grill Liners provide an inch of double-walled insulation that blocks the heat from reaching combustible surfaces or framing such as wood or plastic, giving you the freedom to create your outdoor kitchen in the material of your choice.



GRILL LINER



SIDE BURNER LINER

SMOKER TRAY

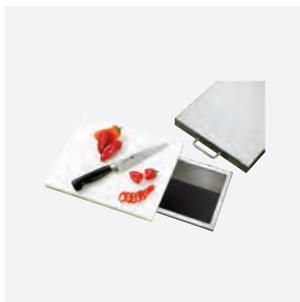
Add some pizzazz to an otherwise ordinary meal with the Summerset Smoker Tray. Whether it's mesquite chicken or applewood smoked salmon, the smoker tray is the ultimate meal enhancer that allows for endless flavor options.



SMOKER TRAY
SSMK-SIZ SSMK-TRL

CUTTING BOARD & TRASH CHUTE

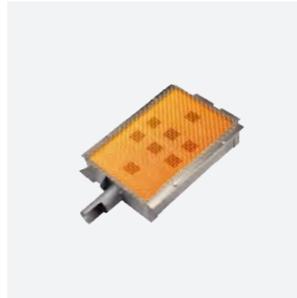
Add convenience to your outdoor kitchen with Summerset Grills' Cutting Board & Trash Chute. Add the Trash chute above Summer's Trash Drawer for easy cleanup. Made from #304 Stainless Steel Summer's Trash Chute is durable even in the harshest weather.



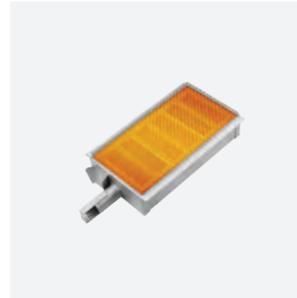
CUTTING BOARD/TRASH CHUTE
SSTC

SEAR BURNERS

Become the chef you've dreamed of by using Summerset Sear Burners. Our sear burners can replace any main burner position giving you a customizable cooking experience and allowing you to burn and turn the way you want. Crank up the heat and lock in the flavor, leaving your family and friends with a meal they'll never forget.



TRL SEAR BURNER
SSIRB-L



ALTURI SIDE BURNER
ALT-IRB



SIZZLER SEAR BURNER
SIZ-IRB

ISLAND ACCESSORIES

Make your kitchen the way you want it... Summerset offers a variety of miscellaneous conveniences, upgrades, and appliances to customize your outdoor space to your liking. All products feature #304 stainless steel construction for durability and performance, matching handles and hardware, and various options.



UMBRELLA STANCHION LG/SM
SSUS-1L / SSUS-1



ISLAND VENT
SSIV-1 / SSIV-M

ROTISSERIE KITS AND BAGS

The Summerset rotisserie kit will really help you take your outdoor cooking to the next level. Complete with weather-protected stainless steel motor, fork set, counter balance and a spit rod for every grill, this kit has everything you need to start cooking your chicken, turkey, loin or roast like a pro. And when you're not searing up a masterpiece, keep your kit organized and protected with the rotisserie storage bag.



SUMMERSET ROTISSERIE KITS



ROTISSERIE KIT STORAGE BAG
RSB-SM (26-32) • RSB-LG (36-44)
* Rotisserie Kit Sold Separately

SUMMERSET GRIDDLE

Breakfast, burgers, veggies, stir-fry you name it! Whatever the occasion the ALL-NEW Griddles are perfect for upgrading your grilling options! Built in the USA with #304 stainless steel, the Summerset griddle plate gives you 212 sq. in. of grilling space and the AMG griddle plate gives you an incredible 312 sq. in. of grilling space!



SUMMERSET GRIDDLE

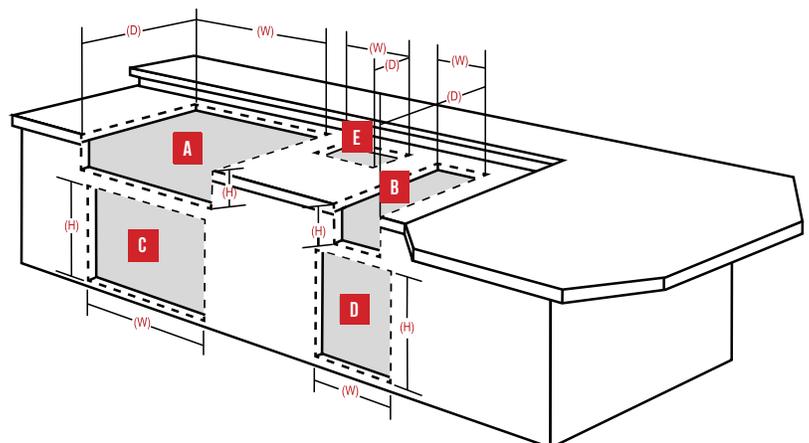
CUTOUT DIMENSIONS

Measure twice, cut once. In this case we've done the measuring for you. Use the diagram below as a reference to customize your outdoor kitchen with efficiency and style.

Product	Model #	Cutout Dimensions (W x H x D)	Diagram
GRILLS			
Builder Grill	SBG30	28½" x 10 ³ / ₁₆ " x 23 ¹ / ₁₆ "	A
Sizzler 26" Grill	SIZ26	23¾" x 8½" x 20¾"	A
Sizzler/PRO 32" Grill	SIZ/PRO32	30¾" x 8½" x 20¾"	A
Sizzler/PRO 40" Grill	SIZ/PRO40	38" x 8½" x 20¾"	A
TRL 32" Grill	TRL32	30½" x 10" x 20¾"	A
TRL 38" Grill	TRL38	38½" x 10" x 20¾"	A
TRLD 44" Grill	TRLD44	45¼" x 11" x 20"	A
Alturi 30" Grill	ALT30	28½" x 10 ³ / ₁₆ " x 23 ¹ / ₁₆ "	A
Alturi 36" Grill	ALT36	34½" x 10 ³ / ₁₆ " x 23 ¹ / ₁₆ "	A
Alturi 42" Grill	ALT42	40½" x 10 ³ / ₁₆ " x 23 ¹ / ₁₆ "	A
AMG 36" Grill	AMG-36	35" x 15" x 25"	A
AMG 54" Grill	AMG-54	53" x 15" x 25"	A
SIDE BURNERS			
(W x H x D)			
Single Side Burner	SSSBzzz1	8" x N _A x 15½"	B
Sizzler/PRO Double Side Burner	SIZ/PROSB-2	10¾" x 8½" x 20¾"	B
TRL Double Side Burner	TRLSB-2	11¾" x 9" x 19"	B
Sear Side Burner	SSEAR-1	11¾" x 9" x 19"	B
Alturi Double Side Burner	ALT-2B	13¼" x 10¼" x 23"	B
Alturi Sear Side Burner	ALT-SS	13¼" x 10¼" x 23"	B
Power Burner	TRLPB	13¾" x 9½" x 19"	B
AMG Power Burner	AMG-PB	14⅞" x 12" x 19"	B
UTILITY COMPONENTS			
(W x H x D)			
Trash Chute	SSTC	6¼" x N _A x 8¼"	E
Beverage Center	SSBCL-1	28¼" x 10" x 23¾"	B
15" Sink & Faucet	SSNK-2	14¾" x N _A x 14¾"	B
Undermounted Sink	SSNK-3	13" x N _A x 11"	B
Ice Chest Large	SSIC-1	26¾" x 18¾" x 19½"	E
Ice Chest Small	SSIC-2	15½" x 11¾" x 23"	E
Island Vent	SSIV-1	12½" x 3 ¼" x N _A	-
Masonry Island Vent	SSIV-M	12" x 6" x N _A	-

Product	Model #	Cutout Dimensions (W x H x D)	Diagram
DOORS			
(W x H x D)			
Vertical Mini Door	SSMD	14¼" x 16¼" x N _A	C
Vertical Door	SSDV	14¼" x 19¼" x N _A	C
Vertical Door Large	SSDVL, SSDVL-M	17¼" x 24¼" x N _A	C
Horizontal Door	SSDH	24¼" x 17¼" x N _A	C
Double Door 30"	SSDD30, SSDD-30M	30¼" x 19¼" x N _A	C
Double Door 36"	SSDD36	36¼" x 19¼" x N _A	C
AMG Double Door 36"	AMGD-36	34½" x 17¾" x N _A	C
Double Door 42"	SSDD42, SSDD-42M	42¼" x 19¼" x N _A	C
Door/2-Drawer Combo	SSDC, SSDC-M	30¼" x 19¼" x 20¾"	C
Door/3-Drawer Combo	SSDC3	30¼" x 19¼" x 20¾"	C
Dry-Storage Combo	SSDS-36AC	36¾" x 19½" x 20¾"	C
DRAWERS			
(W x H x D)			
Utility Drawer	SSUD	23¾" x 4" x 20¾"	C
Single Drawer	SSDR1	15" x 10⅞" x 20¾"	D
Double Drawer	SSDR2, SSDR-2M	15" x 19¼" x 20¾"	D
Triple Drawer	SSDR3	15" x 27¾" x 20¾"	D
Double Horizontal Drawer	SSHDR2	30⅞" x 6¼" x 20⅞"	D
Trash/LP Tank Drawer	SSTD, SSTD-M	18" x 24¾" x 20½"	D
Towel Drawer Holder	SSTDH	14¾" x 8¾" x 8¾"	D
Towel/2-Drawer Combo	SSTDC, SSTDC-M	15¼" x 27¾" x 20¾"	D
Double Trash Drawer	SSTD-2	17¾" x 24½" x 26½"	D
36" Storage Drawer	SSSD36	34¾" x 17¾" x 22"	D
36" Warming Drawer	SSWD36	34" X 10" X 21"	
REFRIGERATION			
(W x H x D)			
Summerset / Alturi Refr.	SSRFR-1B, ALTRFR-1	22" x 33½" x 24"	D
Outdoor Rated Refrigerator	ORFR-2	24" x 33¼" x 25"	D
Refrigerator Trim Kit	SSRTK-1A	22¼" x 33⅞" x N _A	D
ORFR-2 Trim Kit	ORFRTK-1	24¾" x 33 ³ / ₁₆ " x N _A	

- A GRILLS**
- B SIDE BURNERS**
- C DOORS**
- D DRAWERS**
- E UTILITY COMPONENTS**



WARRANTY

Summerset Professional Grills is now backed by our strongest warranty yet! In addition to precision engineering and outstanding performance, we've beefed up our Summerset grill series to include a LIFETIME WARRANTY. Now you can use a grill with the peace of mind that you have an industry leading warranty.

SUMMERSET SERIES

- Lifetime warranty on construction and manufacturer defects
- Lifetime warranty on frame and housing
- Lifetime warranty on cooking grates, burners and valves
- 1 year warranty on all other parts, components, and electrical

COMPONENTS

- Limited lifetime warranty on construction, workmanship and materials for all stainless steel components, including doors, drawers, ice chests, beverage centers, sinks and grill liners.
- 1 year on all other parts and electrical
- Limited (5 year) warranty on carts.
- Limited (1 year) warranty on grill covers.

BUILDER GRILL

1 year warranty on workmanship, construction, and manufacturer defects for all commercial and/or hospitality applications. Warranty covers all factory defects. Warranty does not cover regular cleaning, vandalism, misuse, or theft. All warranty claims are subject to manufacturer review. Warranty is valid only provided that regular maintenance is exercised. Due to the nature of commercial applications (multiple users, lack of control of use, etc.) regular maintenance is mandatory.

TO GET MORE WARRANTY DETAILS AND MAINTENANCE TIPS VISIT WWW.SUMMERSETGRILLS.COM

Summerset Professional Grills Warranty is valid for original purchaser at original site of delivery with proof of purchase and photo documentation only. Registration form must be submitted within 30 days of the purchase date to validate the warranty. Warranty is void upon transfer of ownership. Warranty does not apply to products installed in any commercial, rental, or non-residential application. Warranty covers replacement parts only. Manufacturer is not responsible for labor or labor-related costs. Warranty does not cover discoloration, surface rust, corrosion, or oxidation, which may occur due to harsh environments, chemicals, or overheating. Warranty will not apply for damage resulting from improper installations, abuse, extreme environments, grease fires, or misuse. Regular and proper maintenance is required. Coastal, humid, and/or salt environments are subject to manufacturer review. All out-of-box claims must be made within 30 days of purchase and must be made prior to installation. Any product installed damaged will be considered damaged during installation and not covered under warranty. Warranty and registration forms are available at www.SummersetGrills.com. Please be advised - all display models are sold "as is" and the warranty covers the following items only: main burners (lifetime), grates (lifetime), burner covers (1 year). All warranties are subject to the review and approval of the manufacturer.



SUMMERSET PROFESSIONAL GRILLS
17322 GOTHARD STREET, HUNTINGTON BEACH CA, 92647 | (800) 966-8126 | SUMMERSETGRILLS.COM



1st Edition 2018



SUMMERSET
PROFESSIONAL GRILLS

Grills

Item #	Product	MAP	MSRP
<p>SIZ26-NG/ SIZ26-LP</p> 	<p>Sizzler 26" Grill</p> <ul style="list-style-type: none"> • #443 Stainless Steel Construction • (3) 12,000 BTU #304 Stainless Steel Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 8mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Easy Clean Briquette System • Cooking Surface: 550 sq. in. • Cutout Dims: W: 23 ¾" H: 8 ½" D: 20 ¾" 	<p>\$999.99</p>	<p>\$1,334.99</p>
<p>SIZ32-NG/ SIZ32-LP</p> 	<p>Sizzler 32" Grill</p> <ul style="list-style-type: none"> • #443 Stainless Steel Construction • (4) 12,000 BTU #304 Stainless Steel Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 8mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Easy Clean Briquette System • Rotisserie IR Back Burner • Cooking Surface: 795 sq. in. • Cutout Dims: W: 30 ¾" H: 8 ½" D: 20 ¾" 	<p>\$1,299.99</p>	<p>\$1,734.99</p>
<p>SIZ40-NG/ SIZ40-LP</p> 	<p>Sizzler 40" Grill</p> <ul style="list-style-type: none"> • #443 Stainless Steel Construction • (5) 12,000 BTU #304 Stainless Steel Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 8mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Easy Clean Briquette System • Rotisserie IR Back Burner • Cooking Surface: 985 sq. in. • Cutout Dims: W: 38" H: 8 ½" D: 20 ¾" 	<p>\$1,699.99</p>	<p>\$2,267.99</p>

Item #	Product	MAP	MSRP
<p>SIZPRO32-NG/ SIZPRO32-LP</p> 	<p>Sizzler Pro 32" Grill</p> <ul style="list-style-type: none"> • #443 Stainless Steel Construction • (4) 14,000 BTU #304 Cast Stainless Steel Pro Burners <ul style="list-style-type: none"> • Heat Separators • Flame Thrower Ignition • 8mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Easy Clean Briquette System <ul style="list-style-type: none"> • Rotisserie IR Back Burner • (2) Interior Halogen Lights <ul style="list-style-type: none"> • Front Panel LED Lighting • Cooking Surface: 795 sq. in. • Cutout Dims: W: 30 5/8" H: 8 1/2" D: 20 3/4" 	<p>\$1,699.99</p>	<p>\$2,267.99</p>
<p>SIZPRO40-NG / SIZPRO40-LP</p> 	<p>Sizzler Pro 40" Grill</p> <ul style="list-style-type: none"> • #443 Stainless Steel Construction • (5) 14,000 BTU #304 Cast Stainless Steel Pro Burners <ul style="list-style-type: none"> • Heat Separators • Flame Thrower Ignition • 8mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Easy Clean Briquette System <ul style="list-style-type: none"> • Rotisserie IR Back Burner • (2) Interior Halogen Lights <ul style="list-style-type: none"> • Front Panel LED Lighting • Cooking Surface: 985 sq. in. • Cutout Dims: W: 38" H: 8 1/2" D: 20 3/4" 	<p>\$1,999.99</p>	<p>\$2,667.99</p>
<p>TRL32-NG / TRL32-LP</p> 	<p>TRL 32" Grill</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • (3) 18,000 BTU #304 Stainless Steel U-Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • Heat Zone Separators • 8mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Easy Clean Briquette System <ul style="list-style-type: none"> • Rotisserie IR Back Burner • Interior Halogen Light <ul style="list-style-type: none"> • Front Panel LED Lighting • Rotisserie Kit Included <ul style="list-style-type: none"> • Cooking Surface: 925 sq. in. • Cutout Dims: W: 30 1/2" H: 10" D: 20 3/4" 	<p>\$1,999.99</p>	<p>\$2,667.99</p>

Item #	Product	MAP	MSRP
<p>TRL38-NG / TRL38-LP</p> 	<p>TRL 38" Grill</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • (4) 18,000 BTU #304 Stainless Steel U-Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • Heat Zone Separators • 8mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Easy Clean Briquette System • Rotisserie IR Back Burner • Dual Interior Halogen Light • Front Panel LED Lighting • Rotisserie Kit Included • Cooking Surface: 1156 sq. in. • Cutout Dims: W: 38 ½" H: 10" D: 20 ¾" 	<p>\$2,799.99</p>	<p>\$3,734.99</p>
<p>TRLD44-NG / TRLD44-LP</p> 	<p>TRLD 44" Grill</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • (4) 20,000 BTU #304 Cast Stainless Steel Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 9mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Easy Clean Briquette System • Rotisserie IR Back Burner • Dual Interior Halogen Light • Front Panel LED Lighting • Heat Zone Separators • Rotisserie Kit Included • Cooking Surface: 1251 sq. in. • Cutout Dims: W: 45 ¼" H: 11" D: 20" 	<p>\$3,699.99</p>	<p>\$4,934.99</p>
<p>ALT30-NG / ALT30-LP</p> 	<p>Alturi 30" Grill</p> <ul style="list-style-type: none"> • All # 304 Stainless Steel Construction • (2) #304 Stainless Steel U-Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 9mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Rotisserie IR Back Burner • Dual Interior Halogen Light • Front Panel LED Lighting • Heat Zone Separators • Spring Assisted Hood • Rotisserie Spit Storage Bracket <ul style="list-style-type: none"> • Rotisserie Kit Included • 7,000 BTU Built In Smoker Burner <ul style="list-style-type: none"> • Cooking Surface: 815 sq. in. • Cutout Dims: W: 28 ½" H: 10 3/16" D: 23 1/16" 	<p>\$2,999.99</p>	<p>\$3,999.99</p>

Item #	Product	MAP	MSRP
<p>ALT30-RB-NG / ALT30-RB-LP</p> 	<p>Alturi 30" Grill</p> <ul style="list-style-type: none"> • All # 304 Stainless Steel Construction • (2) 26,000 BTU Red Brass Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 9mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Rotisserie IR Back Burner • Dual Interior Halogen Light • Front Panel LED Lighting • Heat Zone Separators • Spring Assisted Hood • Rotisserie Spit Storage Bracket <ul style="list-style-type: none"> • Rotisserie Kit Included • 7,000 BTU Built In Smoker Burner <ul style="list-style-type: none"> • Cooking Surface: 815 sq. in. • Cutout Dims: W: 28 1/2" H: 10 3/16" D: 23 1/16" 	<p>\$3,399.99</p>	<p>\$4,534.99</p>
<p>ALT36-NG / ALT36-LP</p> 	<p>Alturi 36" Grill</p> <ul style="list-style-type: none"> • All #304 Stainless Steel Construction • (3) #304 Stainless Steel U-Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • Flash Tube For Manual Ignition • 9mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Rotisserie IR Back Burner • Rotisserie Kit Included • Spring Assisted Hood • Dual Interior Halogen Lights <ul style="list-style-type: none"> • Front Panel LED Lighting • Rotisserie Spit Storage Bracket <ul style="list-style-type: none"> • Heat Zone Separators • Cooking Surface: 1028 sq. in. • Cutout Dims: W: 34 1/4" H: 10 3/16" D: 23 1/16" 	<p>\$3,499.99</p>	<p>\$4,667.99</p>
<p>ALT36-RB-NG / ALT36-RB-LP</p> 	<p>Alturi 36" Grill</p> <ul style="list-style-type: none"> • All #304 Stainless Steel Construction • (3) 26,000 BTU Red Brass Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • Flash Tube For Manual Ignition • 9mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Rotisserie IR Back Burner • Rotisserie Kit Included • Spring Assisted Hood • Dual Interior Halogen Lights <ul style="list-style-type: none"> • Front Panel LED Lighting • Rotisserie Spit Storage Bracket <ul style="list-style-type: none"> • Heat Zone Separators • Cooking Surface: 1028 sq. in. • Cutout Dims: W: 34 1/4" H: 10 3/16" D: 23 1/16" 	<p>\$3,999.99</p>	<p>\$5,334.99</p>

Item #	Product	MAP	MSRP
<p>ALT42-NG / ALT42-LP</p> 	<p>Alturi 42" Grill</p> <ul style="list-style-type: none"> • All # 304 Stainless Steel Construction • (3) #304 Stainless Steel U-Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 9mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Rotisserie IR Back Burner • Dual Interior Halogen Light • Front Panel LED Lighting • Heat Zone Separators • Spring Assisted Hood • Rotisserie Spit Storage Bracket <ul style="list-style-type: none"> • Rotisserie Kit Included • 7,000 BTU Built In Smoker Burner <ul style="list-style-type: none"> • Cooking Surface: 1220 sq. in. • Cutout Dims: W: 40 1/2" H: 10 3/16" D: 23 1/16" 	<p>\$3,999.99</p>	<p>\$5,334.99</p>
<p>ALT42-RB-NG / ALT42-RB-LP</p> 	<p>Alturi 42" Grill</p> <ul style="list-style-type: none"> • All # 304 Stainless Steel Construction • (3) 26,000 BTU Red Brass Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 9mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • Flash Tube for Manual Ignition • Rotisserie IR Back Burner • Dual Interior Halogen Light • Front Panel LED Lighting • Heat Zone Separators • Spring Assisted Hood • Rotisserie Spit Storage Bracket <ul style="list-style-type: none"> • Rotisserie Kit Included • 7,000 BTU Built In Smoker Burner <ul style="list-style-type: none"> • Cooking Surface: 1220 sq. in. • Cutout Dims: W: 40 1/2" H: 10 3/16" D: 23 1/16" 	<p>\$4,799.99</p>	<p>\$6,399.99</p>
<p>SBG30-NG</p> 	<p>Builder Grill 30"</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • (2) 26,000 BTU # 304 Stainless Steel U-Tube Burners <ul style="list-style-type: none"> • Flame Thrower Ignition • 9mm Thick Solid Stainless Steel Grates <ul style="list-style-type: none"> • 14 Gauge Flame Tamers • Optional Gas Timers Available • Optional Pedestal Available • Cooking Surface: 541 sq. in. <ul style="list-style-type: none"> • Anti Theft Knobs • Cutout Dims: W: 28 1/2" H: 10 3/16" D: 23 1/16" 	<p>\$2,199.99</p>	<p>\$2,934.99</p>



SUMMERSET
PROFESSIONAL GRILLS

Freestanding Carts

Item #	Product	MAP	MSRP
<p>CART-SIZ26</p> 	<p>26" Sizzler Cart</p> <ul style="list-style-type: none"> • Fixed Shelves • Cart Shelves: 11" • Overall Dims: W: 47 ½" H: 35" D: 21 ½" (Cart Only) 	<p>\$499.99</p>	<p>\$667.99</p>
<p>CART-SIZ32</p> 	<p>32" Sizzler Cart</p> <ul style="list-style-type: none"> • Fixed Shelves • Cart Shelves: 11" • Overall Dims: W: 54 ½" H: 35" D: 21 ½" (Cart Only) 	<p>\$559.99</p>	<p>\$747.99</p>
<p>CART-SIZ40</p> 	<p>40" Sizzler Cart</p> <ul style="list-style-type: none"> • Fixed Shelves • Cart Shelves: 11" • Overall Dims: W: 63 ¼" H: 35" D: 21 ½" (Cart Only) 	<p>\$619.99</p>	<p>\$827.99</p>
<p>CART-SIZPRO-32</p> 	<p>32" Sizzler Pro Cart w/Door-drawer Combo</p> <ul style="list-style-type: none"> • Comes Fully Assembled!!! • Fixed Shelves • Cart Shelves: 11" • New Door and Drawers combo • Easy Glide Rail System • Overall Dims: W: 54 ½" H: 35" D: 21 ½" (Cart Only) 	<p>\$799.99</p>	<p>\$1,067.99</p>
<p>CART-SIZPRO-40</p> 	<p>40" Sizzler Pro Cart w/Door-drawer Combo</p> <ul style="list-style-type: none"> • Comes Fully Assembled!!! • Fixed Shelves • Cart Shelves: 11" • New Door and Drawers combo • Easy Glide Rail System • Overall Dims: W: 63 ¼" H: 35" D: 21 ½" 	<p>\$899.99</p>	<p>\$1,199.99</p>

<p>CART-TRL32</p> 	<p>32" TRL Cart</p> <ul style="list-style-type: none"> • Fixed Shelves • Cart Shelves: 12" • Overall Dims: W: 57 1/2" H: 35 1/2" D: 22" (Cart Only) 	<p>\$599.99</p>	<p>\$799.99</p>
<p>CART-TRL38</p> 	<p>38" TRL Cart</p> <ul style="list-style-type: none"> • Fixed Shelves • Cart Shelves: 12" • Overall Dims: W: 64 1/2" H: 35 1/2" D: 22" (Cart Only) 	<p>\$699.99</p>	<p>\$934.99</p>
<p>CART-TRL32-DC</p>  <p>NEW</p>	<p>32" TRL Professional Cart</p> <ul style="list-style-type: none"> • Comes Fully Assembled!!! • Fixed Shelves • Cart Shelves: 12" • New Door and Drawers combo • Easy Glide Rail System (Cart Only) 	<p>\$849.99</p>	<p>\$1,134.99</p>
<p>CART-TRL38-DC</p>  <p>NEW</p>	<p>38" TRL Professional Cart</p> <ul style="list-style-type: none"> • Comes Fully Assembled!!! • Fixed Shelves • Cart Shelves: 12" • New Door and Drawers combo • Easy Glide Rail System (Cart Only) 	<p>\$949.99</p>	<p>\$1,269.99</p>
<p>CART-TRLD44-DC</p>  <p>NEW</p>	<p>44" TRLD Professional Cart</p> <ul style="list-style-type: none"> • Comes Fully Assembled!!! • Adjustable Shelves • Cart Shelves: 12" • New Door and Drawers combo • Easy Glide Rail System (Cart Only) 	<p>\$1,299.99</p>	<p>\$1,734.99</p>
<p>CART-ALT30</p> 	<p>30" Alturi Cart</p> <ul style="list-style-type: none"> • Adjustable Shelves • Cart Shelves: 12" • Overall Dims: W: 54" H: 36" D: 23 1/2" (Cart Only) 	<p>\$1,099.99</p>	<p>\$1,467.99</p>

<p>CART-ALT36</p> 	<p>36" Alturi Cart</p> <ul style="list-style-type: none"> • Adjustable Shelves • Cart Shelves: 12" • Overall Dims: W: 60" H: 36" D: 23 ½" <p>(Cart Only)</p>	<p>\$1,599.99</p>	<p>\$2,134.99</p>
<p>CART-ALT42</p> 	<p>42" Alturi Cart</p> <ul style="list-style-type: none"> • Adjustable Shelves • Enclosed Double Drawer Storage • Cart Shelves: 12" • Overall Dims: W: 66" H: 36" D: 23 ½" <p>(Cart Only)</p>	<p>\$1,799.99</p>	<p>\$2,399.99</p>
<p>SBG30-PED</p> 	<p>30" Builder Grill Pedestal</p> <ul style="list-style-type: none"> • Fixed Shelves • Locking Doors • Cart Shelves: 12" • Overall Dims: W: 54" H: 36" D: 23 ½" <p>(Cart Only)</p>	<p>\$899.99</p>	<p>\$1,199.99</p>



SUMMERSET
PROFESSIONAL GRILLS

Grill Covers

Item #	Product	MAP	MSRP
<p>GRILLCOV-26D, 32D, 38/40D, 44D</p> 	<p>Deluxe Grill Covers</p> <ul style="list-style-type: none"> • New Upgraded Material • Weather Resistant Grill Cover • Fitted With Soft Flannel Lining • Front Panel and Grill Body Coverage 	<p>\$64.99</p>	<p>\$87.99</p>
<p>GRILLCOV-ALT-30D, 36D, 42D</p> 	<p>Alturi Deluxe Grill Covers</p> <ul style="list-style-type: none"> • New Upgraded Material • Weather Resistant Grill Cover • Fitted With Soft Flannel Lining • Front Panel and Grill Body Coverage 	<p>\$69.99</p>	<p>\$94.99</p>
<p>AMG36-GRILLCOV</p> 	<p>36" American Muscle Grill Head Covers</p> <ul style="list-style-type: none"> • Weather Resistant Grill Cover • Fitted With Soft Flannel Lining • Fits 36" American Muscle Grill Only • Front Panel and Grill Body Coverage 	<p>\$89.99</p>	<p>\$119.99</p>
<p>AMG54-GRILLCOV</p> 	<p>54" American Muscle Grill Cover</p> <ul style="list-style-type: none"> • UV-Protected, Weather Resistant Grill Cover • Fitted With Soft Flannel Backing • Fits 54" American Muscle Grill Only • Front Panel and Grill Body Coverage 	<p>\$119.99</p>	<p>\$159.99</p>
<p>CARTCOV-26D, 32D, 38/40D, 44D</p> 	<p>Deluxe Cart Covers</p> <ul style="list-style-type: none"> • Weather Resistant Grill Cover • Fits Summerset Grills Only • Covers Entire Grill & Cart 	<p>\$99.99</p>	<p>\$134.99</p>

<p>AMG36-CARTCOV</p> 	<p>36" American Muscle Grill Cart Cover</p> <ul style="list-style-type: none"> • Weather Resistant Grill Cover • Fitted With Soft Flannel Backing • Fits 36" American Muscle Grill Cart Only • Covers Entire Grill & Cart 	<p>\$159.99</p>	<p>\$214.99</p>
<p>CARTCOV- ALT30, ALT36, ALT42</p> 	<p>Alturi Cart Covers</p> <ul style="list-style-type: none"> • Weather Resistant Grill Cover • Fits Summerset Grills Only • Covers Entire Grill & Cart 	<p>\$99.99</p>	<p>\$134.99</p>
<p>GRILLCOV-SB1</p> 	<p>Deluxe Single Side Burner Cover</p> <ul style="list-style-type: none"> • New Upgraded Material • Fitted With Soft Flannel Backing • Front Panel and Grill Body Coverage • Weather Resistant Grill Cover 	<p>\$34.99</p>	<p>\$47.99</p>
<p>GRILLCOV-SB2, SIZSB2, ALT2B, PB</p> 	<p>Deluxe Double Side Burner Cover</p> <ul style="list-style-type: none"> • New Upgraded Material • Fitted With Soft Flannel Backing • Front Panel and Grill Body Coverage • Weather Resistant Grill Cover 	<p>\$39.99</p>	<p>\$54.99</p>
<p>RSB-SM</p> 	<p>Rotisserie Storage Bag - Small</p> <ul style="list-style-type: none"> • Storage Bag For Rotisserie Kits up to 32" 	<p>\$39.99</p>	<p>\$54.99</p>
<p>RSB-LG</p> 	<p>Rotisserie Storage Bag - Large</p> <ul style="list-style-type: none"> • Storage Bag For Rotisserie Kits 36" and Up 	<p>\$39.99</p>	<p>\$54.99</p>



SUMMERSET
PROFESSIONAL GRILLS

Side Burners

Item #	Product	MAP	MSRP
<p>SSSB1-LP/ SSSB1-NG</p> 	<p>Single Side Burner</p> <ul style="list-style-type: none"> • Brass Ring Burner • Removable Lid • 15,000 BTU Burner • Large Elevated Stainless Steel Grate <ul style="list-style-type: none"> • Cooking Surface: 132 sq. in. • Cutout Dims: W: 8" H: n/a D: 15 1/2" 	<p>\$299.99</p>	<p>\$399.99</p>
<p>SIZSB2-LP/ SIZSB2-NG</p> 	<p>Sizzler Double Side Burner</p> <ul style="list-style-type: none"> • Brass Ring Burners • Removable Stainless Steel Lid • 12,000 BTU Burner • Cooking Surface: 205 sq. in. • Cutout Dims: W: 10 3/4" H: 8 1/2" D: 20 3/4" 	<p>\$369.99</p>	<p>\$495.99</p>
<p>SIZPRO-SB2-LP/ SIZPRO-SB2-NG</p> 	<p>SIZ PRO Double Side Burner</p> <ul style="list-style-type: none"> • Brass Ring Burners • Removable Stainless Steel Lid • 12,000 BTU Burner • Front Panel LED Lighting w/ independent power supply* • Cooking Surface: 205 sq. in. • Cutout Dims: W: 10 3/4" H: 8 1/2" D: 20 3/4" 	<p>\$459.99</p>	<p>\$614.99</p>
<p>TRLSB2-LP/ TRLSB2-NG</p> 	<p>TRL Double Side Burner</p> <ul style="list-style-type: none"> • Brass Ring Burners • Removable Stainless Steel Lid • 15,000 BTU Burner • Large Elevated Stainless Steel Grates <ul style="list-style-type: none"> • Front Panel LED Lighting • Cooking Surface: 216 sq. in. • Cutout Dims: W: 11 3/4" H: 9" D: 19" 	<p>\$469.99</p>	<p>\$627.99</p>
<p>SSEAR-1-LP/ SSEAR-1-NG</p> 	<p>Sear Side Burner</p> <ul style="list-style-type: none"> • Removable Stainless Steel Lid • 15,000 BTU Burner • Front Panel LED Lighting. • Patent Pending High/Low Adjustment IR Burner • Cooking Surface: 224 sq. in. • Cutout Dims: W: 11 3/4" H: 9" D: 19" 	<p>\$469.99</p>	<p>\$627.99</p>

<p>ALT-2B-LP/ ALT-2B-NG</p> 	<p>Alturi Double Side Burner</p> <ul style="list-style-type: none"> • Removable Stainless Steel Lid <ul style="list-style-type: none"> • (2) 17,500 BTU Burners • Front Panel LED Lighting • Cooking Surface: 250 sq. in. • Cutout Dims: W: 13 ¼" H: 10 ¼" D: 23" 	<p>\$899.99</p>	<p>\$1,199.99</p>
<p>ALT-SS-LP/ ALT-SS-NG</p> 	<p>Alturi Sear Side Burner</p> <ul style="list-style-type: none"> • Removable Stainless Steel Lid <ul style="list-style-type: none"> • 18,000 BTU IR Burner • IR Burner Reaches 1600 Degrees F. • Front Panel LED Lighting • Cooking Surface: 250 sq. in. • Cutout Dims: W: 13 ¼" H: 10 ¼" D: 23" 	<p>\$899.99</p>	<p>\$1,199.99</p>
<p>TRLPB-LP/ TRLPB-NG</p> 	<p>Summerset Power Burner</p> <ul style="list-style-type: none"> • 60,000 BTU Cast Stainless Duel Burner • Removable Stainless Steel Lid <ul style="list-style-type: none"> • Front Panel LED Lighting • Cooking Surface: 230 sq. in. • Cutout Dims: W: 13 ¾" H: 9 ½" D: 19" 	<p>\$1,099.99</p>	<p>\$1,467.99</p>
<p>AMGPB-NG/AMGPB-LP</p> 	<p>AMG Power Burner</p> <ul style="list-style-type: none"> • 60,000 BTU Cast Stainless Duel Burner • Removable Stainless Steel Lid <ul style="list-style-type: none"> • Front Panel LED Lighting • Cooking Surface: 230 sq. in. • Cutout Dims: W: 14 1/8" H: 12" D: 19" 	<p>\$1,499.99</p>	<p>\$1,999.99</p>



SUMMERSET
PROFESSIONAL GRILLS

Cold Storage & Accessories

Item #	Product	MAP	MSRP
<p>SSRFR-1B</p> 	<p>Summerset Refrigerator</p> <ul style="list-style-type: none"> • Storage Capacity: 4.6 ft³ • Cutout Dims: W: 22" H: 33 ½" D: 24" 	<p>\$459.99</p>	<p>\$614.99</p>
<p>ALTRFR-1</p> 	<p>Alturi Refrigerator</p> <ul style="list-style-type: none"> • Storage Capacity: 4.6 ft³ • Cutout Dims: W: 22" H: 33 ½" D: 24" 	<p>\$799.99</p>	<p>\$1,067.99</p>
<p>ORFR-2</p> 	<p>Outdoor Rated Refrigerator</p> <ul style="list-style-type: none"> • Storage Capacity: 5.4 ft³ • Cutout Dims: W: 24" H: 33 ¼" D: 25" • New Upgraded Bar Handle 	<p>\$1,299.99</p>	<p>\$1,734.99</p>
<p>SSBCL-1</p> 	<p>Beverage Center</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Front Panel LED Lights • Independent Power Supply • Cutout Dims: W: 28 ¼" H: 10" D: 23 ¾" 	<p>\$1,199.99</p>	<p>\$1,599.99</p>
<p>SSIC-1</p> 	<p>Ice Chest Large</p> <ul style="list-style-type: none"> • Storage Capacity: 20 gal • Cutout Dims: W: 26 ¾" H: 18 ¾" D: 19 ½" 	<p>\$899.99</p>	<p>\$1,199.99</p>

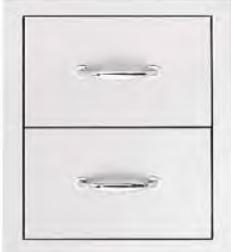
<p>SSIC-2</p> 	<p>Ice Chest Small</p> <ul style="list-style-type: none"> • Storage Capacity: 12 gal • Cutout Dims: W: 15 1/2" H: 11 3/4" D: 23" 	<p>\$649.99</p>	<p>\$867.99</p>
<p>SSNK-2</p> 	<p>15" Sink & Faucet</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Cutout Dims: W: 14 3/8" H: n/a D: 14 3/8" 	<p>\$199.99</p>	<p>\$267.99</p>
<p>SSNK-3</p> 	<p>Undermount Sink</p> <ul style="list-style-type: none"> • #304 Stainless Steel Basin and Faucet • 360° Rotating Faucet w/Hot & Cold • #304 Stainless Steel Drain/Strainer • Actual: 18 5/8" x 15 1/16" --- Flange 7/8" 	<p>\$379.99</p>	<p>\$507.99</p>
<p>SSRSL-1</p> 	<p>Refrigerator Door Sleeve</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Hole Cutout For Summerset SSRFR Lock • Left-to-Right Opening Orientation 	<p>\$159.99</p>	<p>\$214.99</p>
<p>SSRSL-R</p> 	<p>Refrigerator Door Sleeve</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Hole Cutout For Summerset SSRFR Lock • Right-to-Left Opening Orientation 	<p>\$159.99</p>	<p>\$214.99</p>
<p>SSRTK-1</p> 	<p>Refrigerator Trim Kit</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Cutout Dims: W: 22 1/4" H: 33 1/8" 	<p>\$89.99</p>	<p>\$119.99</p>

<p>ORFRTK-1</p> 	<p>Outdoor Rated Refrigerator Trim Kit</p> <ul style="list-style-type: none">• #304 Stainless Steel Construction• Cutout Dims: W: 24 3/16" H: 33 3/16"	<p>\$89.99</p>	<p>\$119.99</p>
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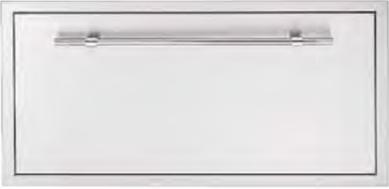


SUMMERSET
PROFESSIONAL GRILLS

Storage Drawers

Item #	Product	MAP	MSRP
<p>SSTDC</p> 	<p>Towel/ 2-Drawer Combo</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Easy Glide Rail System w/ Soft Closure Feature <ul style="list-style-type: none"> • Double-Lined For Extra Insulation • Cutout Dims: W: 15 ¼" H: 27 ¾" D: 20 ¾" 	<p>\$639.99</p>	<p>\$854.99</p>
<p>SSDC</p> 	<p>Door/ 2-Drawer Combo</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Easy Glide Rail System w/ Soft Closure Feature <ul style="list-style-type: none"> • Double-Lined For Extra Insulation • Cutout Dims: W: 30 ¼" H: 19 1/4" D: 20 ¾" 	<p>\$649.99</p>	<p>\$867.99</p>
<p>SSDC-3</p> 	<p>Door/ 3-Drawer Combo</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Easy Glide Rail System w/ Soft Closure Feature <ul style="list-style-type: none"> • Double-Lined For Extra Insulation • Cutout Dims: W: 29 ¾" H: 20 ½" D: 20 ½" 	<p>\$699.99</p>	<p>\$934.99</p>
<p>SSDR1</p> 	<p>Single Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Easy Glide Rail System w/ Soft Closure Feature <ul style="list-style-type: none"> • Double-Lined For Extra Insulation • Cutout Dims: W: 15" H: 10 ⅞" D: 20 ¾" 	<p>\$329.99</p>	<p>\$439.99</p>
<p>SSDR2</p> 	<p>Double Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Easy Glide Rail System w/ Soft Closure Feature <ul style="list-style-type: none"> • Double-Lined For Extra Insulation • Cutout Dims: W: 15" H: 19 ¼" D: 20 ¾" 	<p>\$499.99</p>	<p>\$667.99</p>

<p style="text-align: center;">SSDR3</p> 	<p style="text-align: center;">Triple Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Easy Glide Rail System w/ Soft Closure Feature <ul style="list-style-type: none"> • Double-Lined For Extra Insulation • Cutout Dims: W: 15" H: 27 ¾" D: 20 ¾" 	<p>\$649.99</p>	<p>\$867.99</p>
<p style="text-align: center;">SSUD</p> 	<p style="text-align: center;">Utility Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Easy Glide Rail System w/ Soft Closure Feature <ul style="list-style-type: none"> • Double-Lined For Extra Insulation • Cutout Dims: W: 23 ¾" H: 4" D: 20 ¾" 	<p>\$329.99</p>	<p>\$439.99</p>
<p style="text-align: center;">SSHDR-2</p> 	<p style="text-align: center;">Double Horizontal Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Easy Glide Rail System w/ Soft Closure Feature <ul style="list-style-type: none"> • Double-Lined For Extra Insulation • Cutout Dims: W: 30 ½" H: 6 ¼" D: 20 ½" 	<p>\$499.99</p>	<p>\$667.99</p>
<p style="text-align: center;">SSTDH</p> 	<p style="text-align: center;">Towel Drawer Holder</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined For Extra Insulation • Cutout Dims: W: 14 ¾" H: 8 ¾" D: 8 ¾" 	<p>\$229.99</p>	<p>\$307.99</p>
<p style="text-align: center;">SSTD</p> 	<p style="text-align: center;">Trash Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Holds Trash Bin or LP Tank • Double-Lined For Extra Insulation • Cutout Dims: W: 18" H: 24 ¾" D: 20 ½" 	<p>\$449.99</p>	<p>\$599.99</p>
<p style="text-align: center;">SSTD2</p> 	<p style="text-align: center;">Double Trash Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Holds 2 Trash Bins for Trash and Recycling • Double-Lined For Extra Insulation 	<p>\$549.99</p>	<p>\$734.99</p>

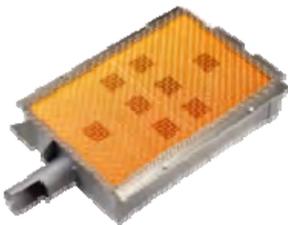
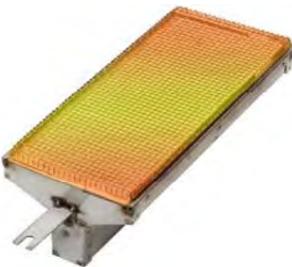
<p>SSLPD</p> 	<p>Liquid Propane Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Holds Trash Bin or LP Tank • Double-Lined For Extra Insulation 	<p>\$449.99</p>	<p>\$599.99</p>
<p>SSTC</p> 	<p>Trash Chute</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • Cutting Board Included • Cutout Dims: W: 6 ¼" H: n/a D: 8 ¼" 	<p>\$229.99</p>	<p>\$307.99</p>
<p>AMGSD-36</p> 	<p>36" Fuel Storage Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Double-Lined for Extra Insulation <ul style="list-style-type: none"> • Soft Closure Drawer • ½" Return on Flange • Protective Magnetic Seal • 2 Dividers for Organization • Cutout Dims: W: 34 ¾" H: 17 ¾" D: 22" 	<p>\$799.99</p>	<p>\$1,067.99</p>
<p>SSDS-36AC</p> 	<p>36" Dry Storage 2-Drawer Cabinet w/Access Door Combo</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Double-Lined for Extra Insulation <ul style="list-style-type: none"> • Soft Closure Drawer • ½" Return on Flange • Enclosed Pantry Cabinet & Magnetic Seal <ul style="list-style-type: none"> • 2 Dividers for Organization • Cutout Dims: W: 36 3/8" H: 19 1/2" D: 20 3/4" 	<p>\$1,099.99</p>	<p>\$1,469.99</p>
<p>SSLPDC</p> 	<p>LP Tank/Trash + 2-Drawer Combo</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • Soft Closure Drawer • ½" Return on Flange • Easy Glide Rail System • Cutout Dims: W: 30 ¼" H: 19 ½" D: 20 ¾" 	<p>\$799.99</p>	<p>\$1,067.99</p>

<p>SSWD36</p>  <p>NEW</p>	<p>36" Warming Drawer</p> <ul style="list-style-type: none">• #304 - 16 Gauge Stainless Steel Construction• Variable Temperature Control (Up to 220 ° Farenheit<ul style="list-style-type: none">• Heat-On Indicator Light• Moisture Vent Control<ul style="list-style-type: none">• 120 Volt• Cutout Dims: W: 34 3/8" H: 10" D: 21"	<p>\$1,299.99</p>	<p>\$1,734.99</p>
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SUMMERSET
PROFESSIONAL GRILLS

Grill Accessories

Item #	Product	MAP	MSRP
<p>SIZ-IRB</p> 	<p>Sizzler Sear Burner</p> <ul style="list-style-type: none"> • 15,000 BTU Burner • Reaches 1600 Degrees Fahrenheit • Fits Sizzler Grills Only • Patent Pending High/Low Adjustment 	<p>\$169.99</p>	<p>\$227.99</p>
<p>SSIRB-L</p> 	<p>TRL/TRLD Sear Burner</p> <ul style="list-style-type: none"> • 15,000 BTU Burner • Reaches 1600 Degrees Fahrenheit • Fits TRL & TRLD Grills Only • Patent Pending High/Low Adjustment 	<p>\$189.99</p>	<p>\$254.99</p>
<p>ALT-IRB</p> 	<p>Alturi Sear Burner</p> <ul style="list-style-type: none"> • 18,000 BTU Burner • Reaches 1600 Degrees Fahrenheit • Fits Alturi Grills Only • Patent Pending High/Low Adjustment 	<p>\$279.99</p>	<p>\$373.99</p>
<p>AMG-IRBNR</p> 	<p>American Muscle Grill Sear Burner</p> <ul style="list-style-type: none"> • 20,000 BTU Burner • Reaches 1600° Fahrenheit • Fits AMG Grills Only • Patent Pending High/Low Adjustment 	<p>\$299.99</p>	<p>\$399.99</p>
<p>SSMK-SIZ</p> 	<p>Sizzler Smoker Tray</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Slides Between Burner Covers & Grates • Adds Savory Flavor To All Cooking On BBQ 	<p>\$59.99</p>	<p>\$79.99</p>

<p>SSMK-TRL</p> 	<p>TRL/TRLD Smoker Tray</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Slides Between Burner Covers & Grates • Adds Savory Flavor To All Cooking On BBQ 	<p>\$59.99</p>	<p>\$79.99</p>
<p>ROTKIT-SIZ26</p> 	<p>Sizzler 26\" Rotisserie Kit</p> <ul style="list-style-type: none"> • Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket • (Not Included w/ Grill) 	<p>\$119.99</p>	<p>\$159.99</p>
<p>ROTKIT-SIZ32</p> 	<p>Sizzler 32\" Rotisserie Kit</p> <ul style="list-style-type: none"> • Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket • (Not Included w/ Grill) 	<p>\$129.99</p>	<p>\$174.99</p>
<p>ROTKIT-SIZ40</p> 	<p>Sizzler 40\" Rotisserie Kit</p> <ul style="list-style-type: none"> • Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket • (Not Included w/ Grill) 	<p>\$139.99</p>	<p>\$187.99</p>
<p>ROTKIT-32</p> 	<p>TRL 32 Rotisserie Kit</p> <ul style="list-style-type: none"> • Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket • (Included w/ Grill) 	<p>\$149.99</p>	<p>\$199.99</p>
<p>ROTKIT-38</p> 	<p>TRL 38 Rotisserie Kit</p> <ul style="list-style-type: none"> • Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket • (Included w/ Grill) 	<p>\$169.99</p>	<p>\$226.99</p>

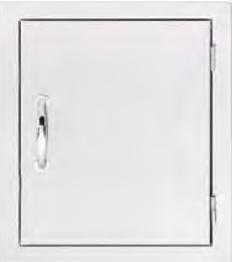
<p>ROTKIT-44</p> 	<p>TRLD 44 Rotisserie Kit</p> <ul style="list-style-type: none"> Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket (Included w/ Grill) 	<p>\$189.99</p>	<p>\$256.99</p>
<p>ROTKIT-ALT30</p> 	<p>Alturi 30 Rotisserie Kit</p> <ul style="list-style-type: none"> Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket (Included w/ Grill) 	<p>\$199.99</p>	<p>\$267.99</p>
<p>ROTKIT-ALT36</p> 	<p>Alturi 36 Rotisserie Kit</p> <ul style="list-style-type: none"> Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket (Included w/ Grill) 	<p>\$219.99</p>	<p>\$294.99</p>
<p>ROTKIT-ALT42</p> 	<p>Alturi 42 Rotisserie Kit</p> <ul style="list-style-type: none"> Includes: Motor, Spit, Forks, Handle, Mount Collar, Mounting Bracket (Included w/ Grill) 	<p>\$239.99</p>	<p>\$319.99</p>
<p>AMG36-ROTKIT</p> 	<p>36" American Muscle Grill Rotisserie Kit</p> <ul style="list-style-type: none"> Includes: Motor, Spit, Forks, Mounting Bracket 100 lb. Capacity Commercial Grade Rotisserie Motor (Not Included w/ Grill) 	<p>\$299.99</p>	<p>\$399.99</p>
<p>AMG54-ROTKIT</p> 	<p>54" American Muscle Grill Rotisserie Kit</p> <ul style="list-style-type: none"> Includes: Motor, Spit, Forks, Mounting Bracket Up to 100 lb. Commercial Grade Rotisserie Motor 	<p>\$349.99</p>	<p>\$467.99</p>

<p>SSGP-1</p>  <p>NEW</p>	<p>Summerset Griddle</p> <ul style="list-style-type: none">• Solid #304 Stainless Steel Griddle Plate<ul style="list-style-type: none">• Fits All Summerset Grills• Includes Built-In Grease Trough and Carrying Handles<ul style="list-style-type: none">• Dimensions: 17.5" x 13.75" x 2.375• Weight 12.12 lbs	<p>\$199.99</p>	<p>\$267.99</p>
<p>AMGGP-1</p>  <p>NEW</p>	<p>AMG Griddle</p> <ul style="list-style-type: none">• Solid #304 Stainless Steel Griddle Plate<ul style="list-style-type: none">• Fits AMG36 & AMG54• Includes Built-In Grease Trough and Carrying Handles<ul style="list-style-type: none">• Dimensions: 21.25" x 16.25" x 2.375• Weight 18 lbs	<p>\$299.99</p>	<p>\$399.99</p>



SUMMERSET
PROFESSIONAL GRILLS

Access Doors

Item #	Product	MAP	MSRP
<p>SSMD</p> 	<p>Mini Vertical Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Propane Tank Fits Through Door <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined For Extra Insulation • Cutout Dims: W: 14 ¼" H: 16 ¼" D: n/a 	<p>\$159.99</p>	<p>\$214.99</p>
<p>SSDV</p> 	<p>Vertical Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • Reversible <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined For Extra Insulation • Cutout Dims: W: 14 ¼" H: 19 ¼" D: n/a 	<p>\$179.99</p>	<p>\$239.99</p>
<p>SSDVL</p> 	<p>Large Vertical Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • Reversible <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined For Extra Insulation • Cutout Dims: W: 17 ¼" H: 24 ¼" D: n/a 	<p>\$229.99</p>	<p>\$307.99</p>
<p>SSDH</p> 	<p>Horizontal Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • Reversible <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined For Extra Insulation • Cutout Dims: W: 24 ¼" H: 17 ¼" D: n/a 	<p>\$229.99</p>	<p>\$307.99</p>
<p>SSDD30</p> 	<p>30" Double Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined For Extra Insulation • Cutout Dims: W: 30 ¼" H: 19 1/4" D: n/a 	<p>\$299.99</p>	<p>\$399.99</p>

<p style="text-align: center;">AMGDD36</p> 	<p style="text-align: center;">AMG 36" Double Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined for Extra Insulation <ul style="list-style-type: none"> • Matching AMG Handles • Cutout Dims: W: 34 ½" H: 17 ¾" D: n/a 	<p>\$469.99</p>	<p>\$627.99</p>
<p style="text-align: center;">SSDD36</p> 	<p style="text-align: center;">36" Double Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined for Extra Insulation • Cutout Dims: W: 36 ¼" H: 19 1/4" D: n/a 	<p>\$349.99</p>	<p>\$467.99</p>
<p style="text-align: center;">SSDD42</p> 	<p style="text-align: center;">42" Double Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction <ul style="list-style-type: none"> • ½" Return on Flange • Double-Lined For Extra Insulation • Cutout Dims: W: 42 ¼" H: 19 1/4" D: n/a 	<p>\$399.99</p>	<p>\$534.99</p>



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Grill Liners

Item #	Product	MAP	MSRP
GL-SIZ26 	Sizzler 26" Grill Liner <ul style="list-style-type: none">• #304 Stainless Steel Exterior Construction• Insulates Grill Within Island	\$399.99	\$534.99
GL-SIZ32 	Sizzler 32" Grill Liner <ul style="list-style-type: none">• #304 Stainless Steel Exterior Construction• Insulates Grill Within Island	\$499.99	\$667.99
GL-SIZ40 	Sizzler 40" Grill Liner <ul style="list-style-type: none">• #304 Stainless Steel Exterior Construction• Insulates Grill Within Island	\$599.99	\$799.99
GL-TRL32 	TRL 32" Grill Liner <ul style="list-style-type: none">• #304 Stainless Steel Exterior Construction• Insulates Grill Within Island	\$519.99	\$699.99
GL-TRL38 	TRL 38" Grill Liner <ul style="list-style-type: none">• #304 Stainless Steel Construction• Insulates Grill Within Island	\$619.99	\$828.99

<p>GL-TRLD44</p> 	<p>TRLD 44" Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$719.99</p>	<p>\$959.99</p>
<p>GL-ALT30</p> 	<p>Alturi 30" Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$549.99</p>	<p>\$735.99</p>
<p>GL-ALT36</p> 	<p>Alturi 36" Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$649.99</p>	<p>\$867.99</p>
<p>GL-ALT42</p> 	<p>Alturi 42" Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$749.99</p>	<p>\$999.99</p>
<p>GL-SBG30</p> 	<p>Builder Grill 30" Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$549.99</p>	<p>\$734.99</p>
<p>AMG36-GL</p> 	<p>36" American Muscle Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • 1" Insulating Barrier with Gas Access • Cutout Dims: W: 37 1/4" H: 16 1/8" D: 26 1/4" 	<p>\$799.99</p>	<p>\$1,067.99</p>

<p>GL-AMG54</p> 	<p>54" American Muscle Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • 1" Insulating Barrier with Gas Access • Cutout Dims: W: 55 1/4" H: 16 1/8" D: 26 1/4" 	<p>\$899.99</p>	<p>\$1,199.99</p>
<p>GL-SIZSB2</p> 	<p>Sizzler Double Side Burner Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$269.99</p>	<p>\$359.99</p>
<p>GL-TRLSB2</p> 	<p>TRL Double Side Burner Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$279.99</p>	<p>\$374.99</p>
<p>GL-ALTSB/ALTSS</p> 	<p>Alturi Double Side Burner/ Alturi Sear Side Burner Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$329.99</p>	<p>\$439.99</p>
<p>GL-SSPB</p> 	<p>Power Burner Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$339.99</p>	<p>\$454.99</p>
<p>GL-AMGPB</p> 	<p>AMG Power Burner Grill Liner</p> <ul style="list-style-type: none"> • #304 Stainless Steel Exterior Construction • Insulates Grill Within Island 	<p>\$369.99</p>	<p>\$494.99</p>



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PROFESSIONAL GRILLS

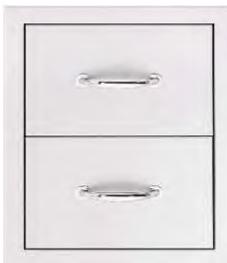
Island Accessories

Item #	Product	MAP	MSRP
<p>SSIV-1</p> 	<p>Island Vent</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Cutout Dims: W: 12 ½" H: 3 ¼" D: n/a 	<p>\$24.99</p>	<p>\$34.99</p>
<p>SSRTK-1</p> 	<p>Refrigerator Trim Kit</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Cutout Dims: W: 22 ¼" H: 33 ½" 	<p>\$89.99</p>	<p>\$119.99</p>
<p>ORFRTK-1</p> 	<p>Outdoor Rated Refrigerator Trim Kit</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Cutout Dims: W: 24 3/16" H: 33 3/16" 	<p>\$89.99</p>	<p>\$119.99</p>
<p>SSUS-1</p> 	<p>Umbrella Stanchion (1 ¾")</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Mounts Umbrella To Island 	<p>\$34.99</p>	<p>\$47.99</p>
<p>SSUS-1L</p> 	<p>Large Umbrella Stanchion (2")</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Mounts Umbrella To Island 	<p>\$34.99</p>	<p>\$47.99</p>



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PROFESSIONAL GRILLS

Masonry Doors & Drawers

Item #	Product	MAP	MSRP
<p>SSDVL-M</p> 	<p>Masonry Large Vertical Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1 ¼" Return on Flange for Rock Islands • Double-Lined For Extra Insulation • Cutout Dims: W: 17 ¼" H: 24 ½" D: n/a 	\$249.99	\$334.99
<p>SSDD-30M</p> 	<p>Masonry 30" Double Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1 ¼" Return on Flange for Rock Islands • Double-Lined For Extra Insulation • Cutout Dims: W: 30 ¼" H: 19 ½" D: n/a 	\$349.99	\$467.99
<p>SSDD-42M</p> 	<p>Masonry 42" Double Door</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1 ¼" Return on Flange for Rock Islands • Double-Lined For Extra Insulation • Cutout Dims: W: 42 ¼" H: 19 ½" D: n/a 	\$469.99	\$627.99
<p>SSDR-2M</p> 	<p>Masonry Double Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1 ¼" Return on Flange for Rock Islands • Easy Glide Rail System w/Soft Closure Feature • Double-Lined For Extra Insulation • Cutout Dims: W: 15 ¾" H: 19 ¼" D: 20 ¾" 	\$549.99	\$734.99
<p>SSTDC-M</p> 	<p>Masonry Towel/ 2 Drawer Combo</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1 ¼" Return on Flange for Rock Islands • Easy Glide Rail System w/Soft Closure Feature • Double-Lined For Extra Insulation • Cutout Dims: W: 15 ¾" H: 27 ¾" D: 20 ¾" 	\$699.99	\$934.99

<p style="text-align: center;">SSTD-M</p> 	<p style="text-align: center;">Masonry Trash Drawer</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • Holds Trash Bin or LP Tank • 1 ¼" Return on Flange for Rock Islands • Double-Lined For Extra Insulation • Cutout Dims: W: 18 ¼" H: 24 ¾" D: 20 ½" 	<p>\$499.99</p>	<p>\$667.99</p>
<p style="text-align: center;">SSDC-M</p> 	<p style="text-align: center;">Masonry Door/ 2 Drawer Combo</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1 ¼" Return on Flange for Rock Islands • Easy Glide Rail System w/Soft Closure Feature • Double-Lined For Extra Insulation • Cutout Dims: W: 30 ¼" H: 19 ½" D: 20 ¾" 	<p>\$699.99</p>	<p>\$934.99</p>
<p style="text-align: center;">SSIV-M</p> 	<p style="text-align: center;">Masonry Island Vent</p> <ul style="list-style-type: none"> • #304 Stainless Steel Construction • 1 ¼" Return on Flange for Rock Islands • Cutout Dims: W: 12" H: 6" D: n/a 	<p>\$34.99</p>	<p>\$47.99</p>



Waterchef

WaterChef® Premium Water Filtration is the smarter way to reduce a broad range of common tap water contaminants, eliminate the waste and expense of plastic bottles and small water filter cartridges, and improve the quality and taste of your drinking water (as well as your favorite recipes, coffees and teas). Feel great knowing that you're providing healthier, premium quality water for your family, experiencing greater cost savings and convenience, all while reducing your impact on the planet.

<https://www.theproductsolutiongroup.com/waterchef>
<https://www.waterchef.com>

Not Your Typical Water Filter...CLEARLY.



MODEL: 900XU



Taking Water Filtration to the Next Level

Step Up to Premium Water Filtration from WaterChef PRO™

The 900XU Premium Under-Sink Water Filtration System from WaterChef PRO™ provides you with the ultimate combination of performance, durability and convenience in a stylish and compact stainless steel system.

Highest Quality Components

From the polished surgical stainless steel housing (with metal fittings), to the braided stainless steel hoses, to the premium grade PRO Series Faucet, no detail has been overlooked. This system has been crafted from the finest materials available to meet the highest standards in performance and durability.



Powerful Big Block™ Technology

Combining the power of solid carbon block filtration with a proprietary blend of additional filter medias, our exclusive Big Block™ technology maximizes contaminant reduction, while delivering up to 1,000 GALLONS of freshly filtered water from a single filter cartridge. For most households, that translates into just ONE filter cartridge per year!



Certified by NSF® International for Trusted Performance

In an industry riddled with inaccurate and misleading performance claims, the NSF mark provides you with the security and peace of mind in knowing that WaterChef PRO systems have been independently Tested & Certified by NSF International, the water treatment industry's leading testing authority. Since 1944, NSF has been committed to consumer safety through comprehensive certification programs and written standards for food, water and consumer goods. No other independent testing program requires the strict compliance standards imposed by NSF.

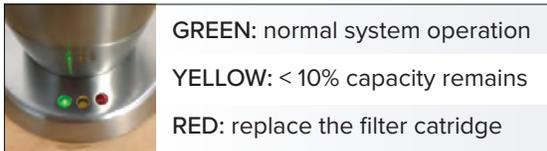
Emerging Contaminants

In recent years, there has been growing concern about the presence of pesticides, herbicides, pharmaceuticals, and manufacturing chemicals in drinking water supplies. The 900XU is among the early adoptors of the new NSF Standard 401, which certifies the ability of a water treatment system to reduce these contaminants.

MODEL: 900XU

Intelligent Monitor™ System

Intelligent Monitoring takes the guesswork out of cartridge replacement, so you'll never discard a cartridge prematurely or continue to one that has exceeded its capacity! For added convenience, the monitor indicator lights are built right into the base ring of the system faucet.



PRO Series Faucet

900XU Filtration Systems are paired with our top-of-the-line PRO Series Faucets. These premium grade faucets feature lead-free, forged brass construction and a ceramic disc valve for reliability. PRO Series Faucets are available in a variety of styles and finishes to compliment today's high-end kitchens.



LIFETIME Limited Warranty!

Built to last a lifetime, the WaterChef PRO 900XU System is backed by a full LIFETIME Limited Warranty, one of the longest, most comprehensive warranties in the industry!

SYSTEM HIGHLIGHTS

- Superior Contaminant Reduction (including >99% of Lead)
- Powerful Big Block™ Filtration Technology
- Intelligent Monitor™ System
- 1,000 Gallon Capacity! (Just ONE filter cartridge per year for most households.)
- Low Cost per Gallon
- Tested & Certified by NSF® International
- Beneficial Minerals Remain (such as calcium, magnesium and potassium) for Great Tasting, Naturally Balanced Water
- Surgical Stainless Steel Housing with Metal Fittings
- Premium Grade, Lead-Free Brass Faucet with Built-In Monitor Indicator Lights (available in multiple styles & finishes)
- BPA Free
- Eco-Smart (Enjoy continuous filtered water without the wastewater associated with RO systems.)
- LIFETIME Limited Warranty



NSF Certified Performance!



System Tested and Certified by NSF International against NSF/ANSI Standard 42 for the reduction of Chloramine, Chlorine Taste and Odor, and Nominal Particulate Class I; NSF/ANSI Standard 53 for the reduction of Lead, Cysts, VOCs, MTBE and Turbidity; NSF/ANSI Standard 401 (pending) for the reduction of emerging contaminants.

NSF/ANSI STANDARD 53 (Health Effects)

This system has been tested according to NSF/ANSI Standard 53 for reduction of the substances listed below.

SUBSTANCE	INFLUENT CHALLENGE CONCENTRATION (mg/L)	MAX. PERMISSIBLE PRODUCT WATER CONCENTRATION (mg/L)	CHEMICAL REDUCTION PERCENT
alachlor	0.050	0.001	>98%
atrazine	0.100	0.003	>97%
benzene	0.081	0.001	>99%
carbofuran	0.190	0.001	>99%
carbon tetrachloride	0.078	0.0018	98%
chlorobenzene	0.077	0.001	>99%
chloropicrin	0.015	0.0002	99%
2,4-D	0.110	0.0017	98%
dibromochloropropane (DBCP)	0.052	0.00002	>99%
o-dichlorobenzene	0.080	0.001	>99%
p-dichlorobenzene	0.040	0.001	>98%
1,2-dichloroethane	0.088	0.0048	>95%
1,1-dichloroethylene	0.083	0.001	>99%
cis-1,2-dichloroethylene	0.170	0.0005	>99%
trans-1,2-dichloroethylene	0.086	0.001	>99%
1,2-dichloropropane	0.080	0.001	>99%
cis-1,3-dichloropropylene	0.079	0.001	>99%
dinoseb	0.170	0.0002	99%
endrin	0.053	0.00059	99%
ethylbenzene	0.088	0.001	>99%
ethylene dibromide (EDB)	0.044	0.00002	>99%
haloacetonitriles (HAN):			
bromochloroacetonitrile	0.022	0.0005	98%
dibromoacetonitrile	0.024	0.0006	98%
dichloroacetonitrile	0.0096	0.0002	98%
trichloroacetonitrile	0.015	0.0003	98%
haloketones (HK):			
1,1-dichloro-2-propanone	0.0072	0.0001	99%
1,1,1-trichloro-2-propanone	0.0082	0.0003	96%
heptachlor (H-34, Heptox)	0.08	0.0001	>99%
heptachlor epoxide	0.0107	0.0002	98%
hexachlorobutadiene	0.044	0.001	>98%

SUBSTANCE	INFLUENT CHALLENGE CONCENTRATION (mg/L)	MAX. PERMISSIBLE PRODUCT WATER CONCENTRATION (mg/L)	CHEMICAL REDUCTION PERCENT
hexachlorocyclopentadiene	0.060	0.000002	>99%
lindane	0.055	0.00001	>99%
methoxychlor	0.050	0.0001	>99%
pentachlorophenol	0.096	0.001	>99%
simazine	0.120	0.004	>97%
styrene	0.150	0.0005	>99%
1,1,2,2-tetrachloroethane	0.081	0.001	>99%
tetrachloroethylene	0.081	0.001	>99%
toluene	0.078	0.001	>99%
2,4,5-TP (silvex)	0.270	0.0016	99%
tribromoacetic acid	0.042	0.001	>98%
1,2,4-trichlorobenzene	0.160	0.0005	>99%
1,1,1-trichloroethane	0.084	0.0046	>95%
1,1,2-trichloroethane	0.150	0.0005	>99%
trichloroethylene	0.180	0.001	>99%
trihalomethanes (includes):			
chloroform (surrogate chemical)	0.300	0.015	95%
bromoform			
bromodichloromethane			
chlorodibromomethane			
xylene (total)	0.070	0.001	>99%

SUBSTANCE	INFLUENT CHALLENGE CONCENTRATION	REDUCTION REQUIREMENT	ACTUAL % REDUCTION
cyst (cryptosporidium, giardia)	min. 50,000/L	99.95%	99.99%

SUBSTANCE	INFLUENT CHALLENGE CONCENTRATION (mg/L)	MAX. PERMISSIBLE PRODUCT WATER CONCENTRATION (mg/L)	ACTUAL % REDUCTION
lead (pH 6.5)	0.15 ± 10%	0.010	99.6%
lead (pH 8.5)	0.15 ± 10%	0.010	98.9%
MTBE (methyl tert-butyl ether)	0.015 ± 10%	0.005	96.6%
turbidity	11 ± 1 NTU	0.5 NTU	>99%

NSF/ANSI STANDARD 42 (Aesthetic Effects)

System has been tested according to NSF/ANSI Standard 42 for reduction of the substances listed below.

SUBSTANCE	INFLUENT CHALLENGE CONCENTRATION	REDUCTION REQUIREMENT	ACTUAL % REDUCTION
chlorine	2.0 mg/L ± 10%	≥50%	98.4%
chloramine	3.0 mg/L ± 10%	0.5 mg/L	98.4%
particulate*	at least 10,000 particles/mL	≥85%	98.9%

*Class I particles 0.5 to <1 µm

NSF/ANSI STANDARD 401 (Emerging Contaminants)*

System has been tested according to NSF/ANSI Standard 401 for reduction of the substances listed below.

SUBSTANCE	INFLUENT CHALLENGE CONCENTRATION (ng/L)	MAX. EFFLUENT CONCENTRATION (ng/L)	CHEMICAL REDUCTION PERCENT
atenolol	200 ± 20%	30	pending
bisphenol A	2,000 ± 20%	300	pending
carbamazepine	1,400 ± 20%	200	pending
DEET	1,400 ± 20%	200	pending
estrone	140 ± 20%	20	pending
ibuprofen	400 ± 20%	60	pending
linuron	140 ± 20%	20	pending
meprobamate	400 ± 20%	60	pending

SUBSTANCE	INFLUENT CHALLENGE CONCENTRATION (ng/L)	MAX. EFFLUENT CONCENTRATION (ng/L)	CHEMICAL REDUCTION PERCENT
metolachlor	1,400 ± 20%	200	pending
naproxen	140 ± 20%	20	pending
nonylphenol	1,400 ± 20%	200	pending
phenytoin	200 ± 20%	30	pending
TCEP	5,000 ± 20%	700	pending
TCPP	5,000 ± 20%	700	pending
trimethoprim	140 ± 20%	20	pending

*pending



PREMIUM WATER FILTRATION

Image	Product Description	Model#	MSRP	MAP
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WaterChef Pro High Purity Drinking Water System



WaterChef Under Sink Pressure Vessel and Cartridge	900XU	\$499.95	\$439.95
WaterChef Replacement Cartridge NSF Standard, 42, 53 (includes mecury) & 401	RC-90X	\$187.95	\$165.95

WaterChef Architectural Series - Solid Brass Single Temperature Faucets with Intelligent Monitor



PRO Faucets - Modern Series	F55-IM		
Polished Chrome, (PC)		\$359.95	\$309.95
Brushed Nickel, (BN)		\$369.95	\$311.95



PRO Faucets - Classic Series	F25-IM		
Polished Chrome, (PC)		\$379.95	\$330.95
Brushed Nickel, (BN)		\$399.95	\$349.95



PRO Faucets - Contemporary Series	F35-IM		
Polished Chrome, (PC)		\$369.95	\$329.95
Brushed Nickel, (BN)		\$389.95	\$349.95



PRO Faucets - Victorian Series	F45-IM		
Polished Chrome, (PC)		429.95	375.95
Brushed Nickel, (BN)		\$449.95	\$399.95