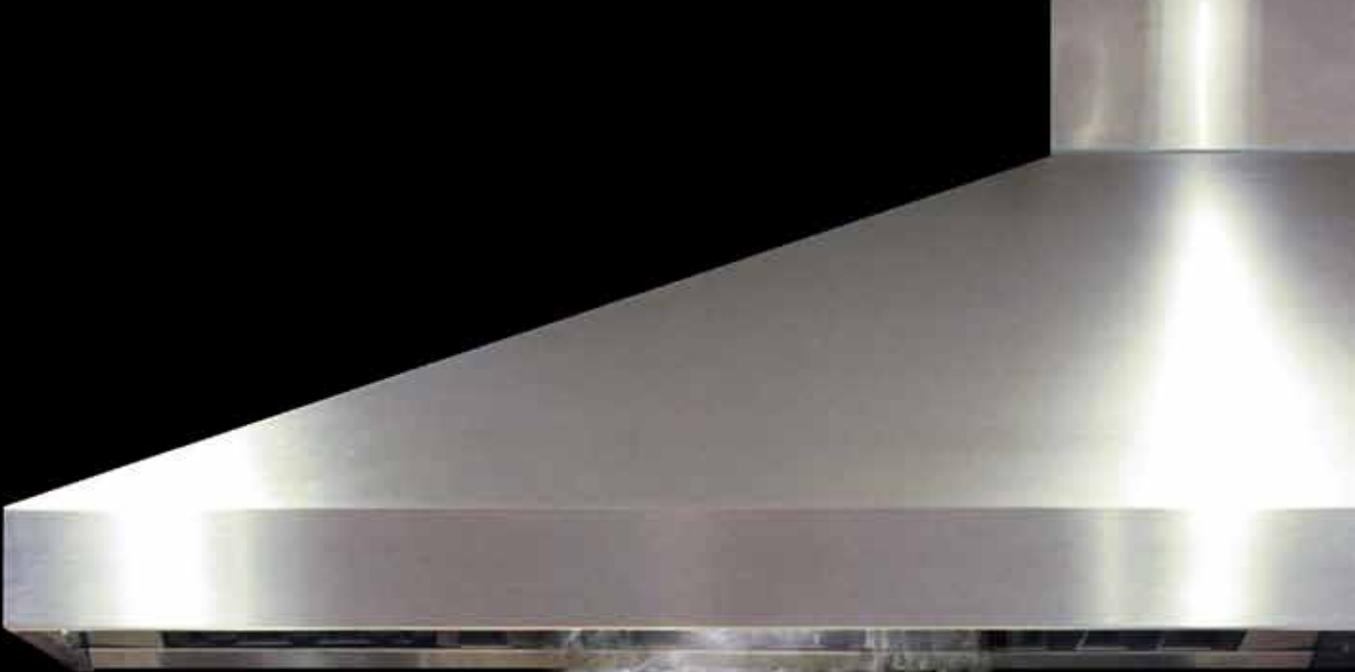


Providing Quality Ventilation Since 1956



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.

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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.

PROFESSIONAL SERIES 33

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



Luxury Uncompromised

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.



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

Exceeding Expectations




PROFESSIONAL SERIES 24

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

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



PROFESSIONAL SERIES 20
 Model PS20 comes standard with a center duct cover, or can be ordered as a left or right side vent (shown). Designed by Marla Richardson of Community Home Supply.



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.

Quality Assurance



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.



PROFESSIONAL SERIES 10

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

Maintaining Your Hood



PROFESSIONAL SERIES 15

Brushed stainless steel with brushed stainless steel bands and rivets.

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.

Assuring Performance





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.



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.



UL Listed

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.



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

Total Illumination



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

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.

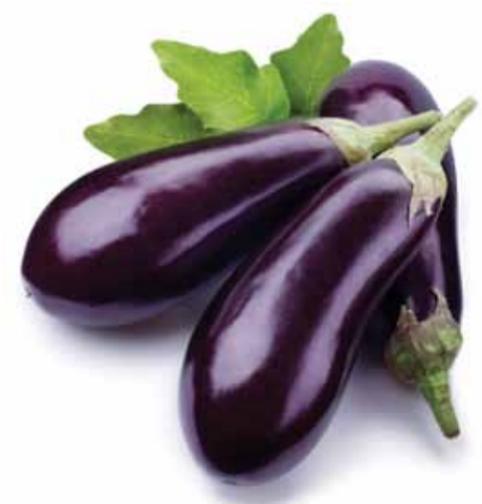
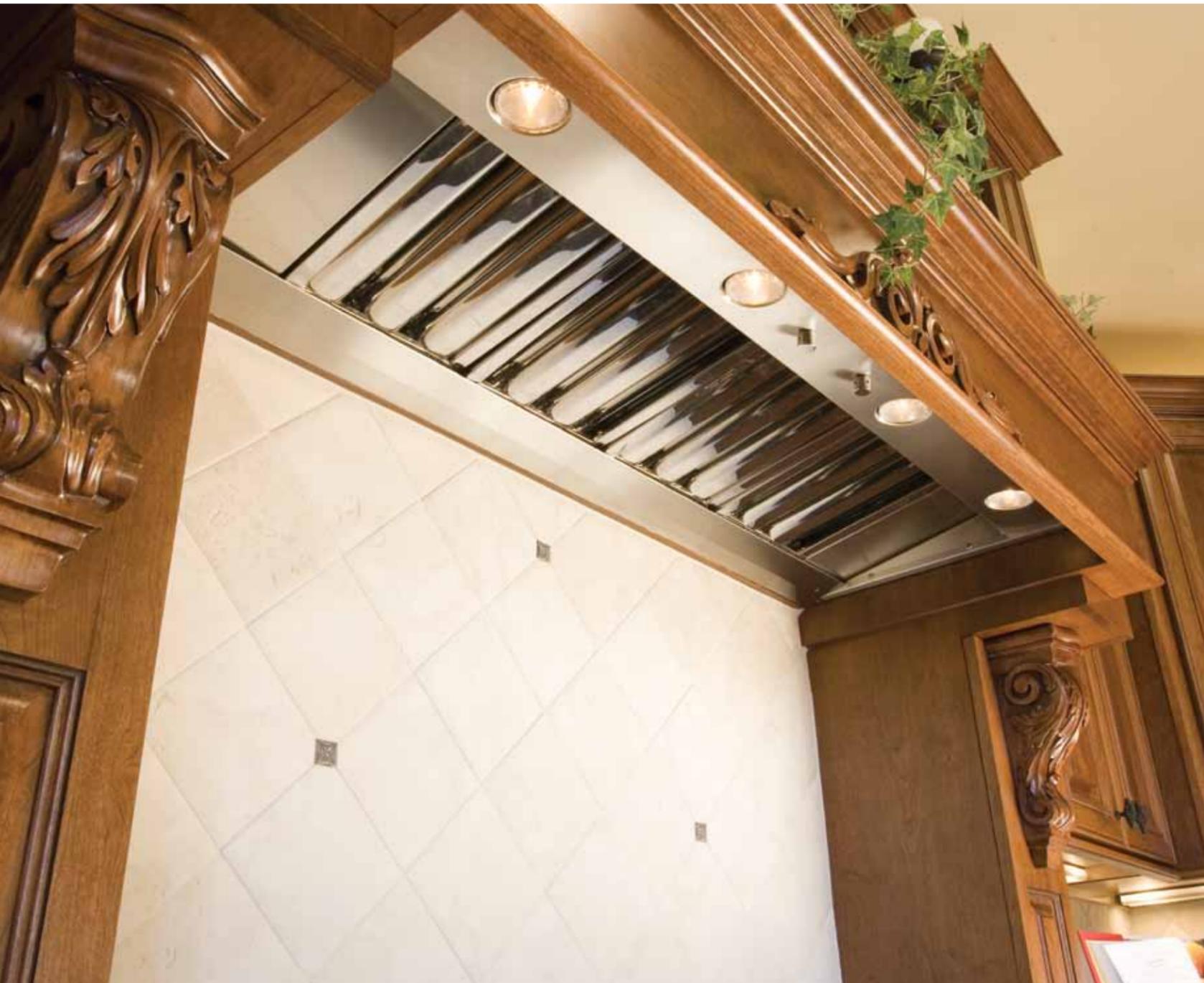
Delicious Extras





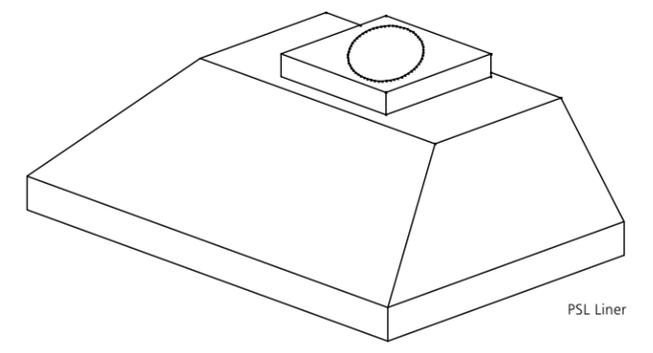
Center of Attention





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!

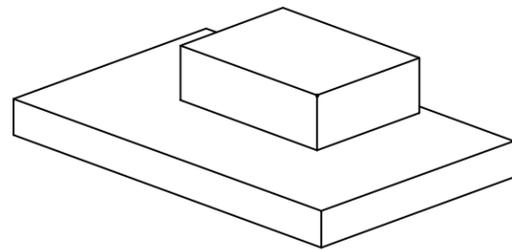
TIP
Order your liner in advance to assist your cabinet maker with providing a more precise fit.



Professional Series Liner

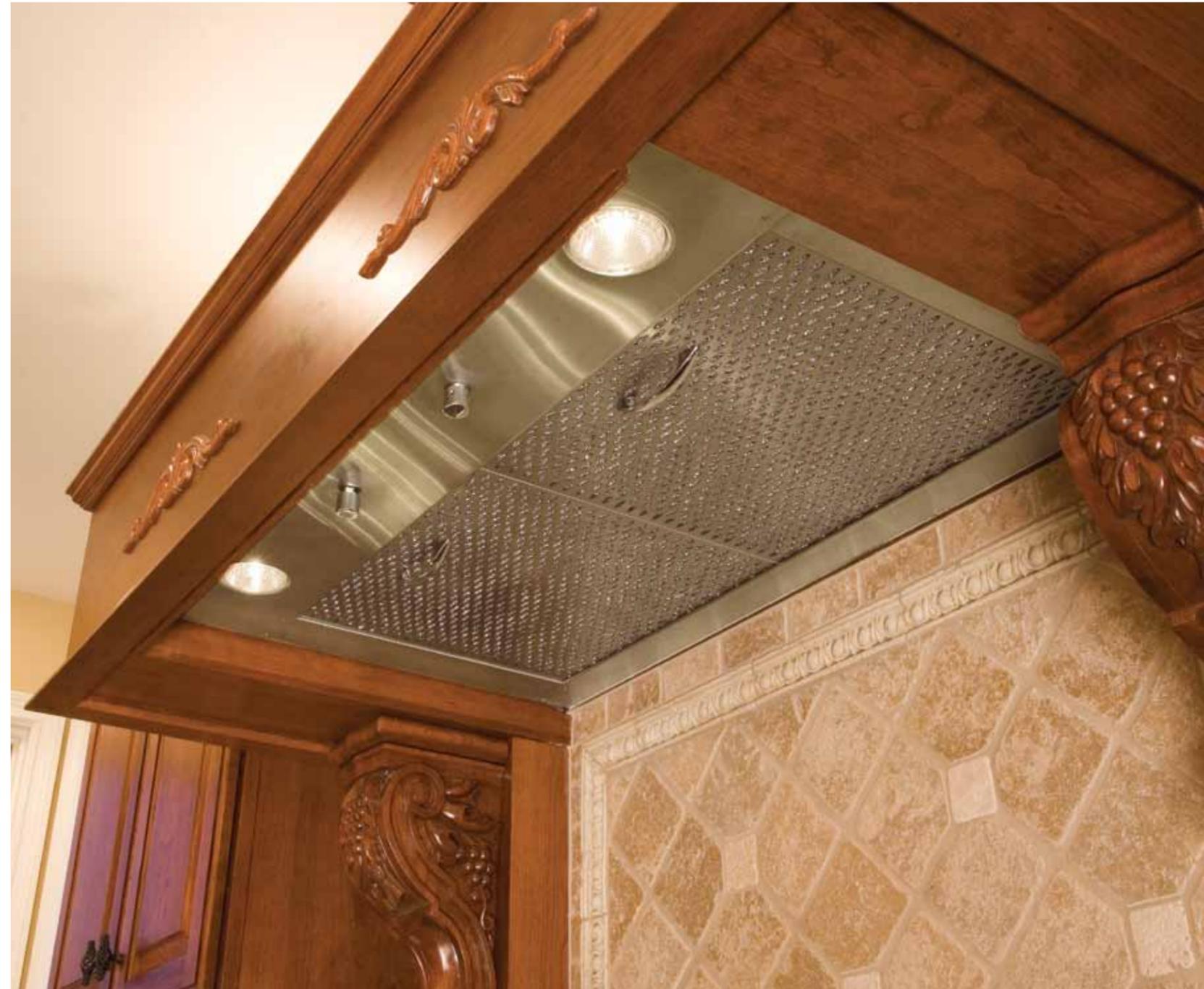


The Professional Mesh Liner is our most popular and economical liner enclosure. This is not a stripped down version. The unit is manufactured using our 300 Series stainless steel and includes a variable speed control switch, halogen lighting with a solid state dimmer control and stainless steel encased 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



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.

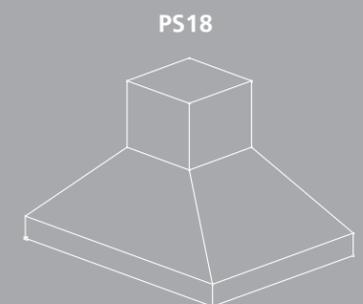
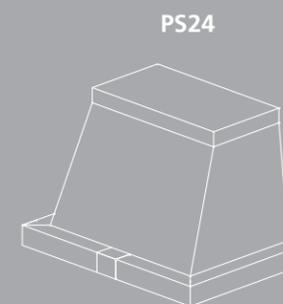
BLOWER	TYPE	VOLTS	AMPS	HZ	CFM	ROUND DUCT SIZE
LM400	INTERNAL	115	5	60	400	7" DUCT
LM600	INTERNAL	115	5	60	600	8" DUCT
LM1200	INTERNAL	115	10	60	1200	10" DUCT
EMIL800	IN-LINE	115	10	60	800	8" DUCT
EMIL1200	IN-LINE	115	10	60	1200	10" DUCT
EM1000	EXTERNAL	115	10	60	1000	8" DUCT
EM1400	EXTERNAL	115	10	60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

WHAT 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.



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



Wall Specs and Systems

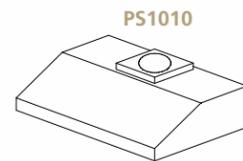
WALL MOUNTS

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.



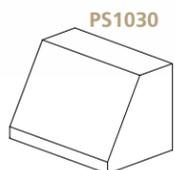
PS1010

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



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



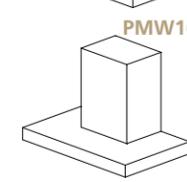
PS1518

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



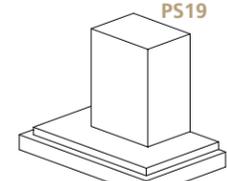
PS1530

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



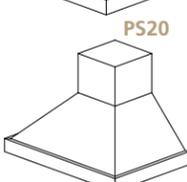
PMW1630

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



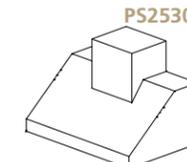
PS2218

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



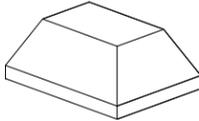
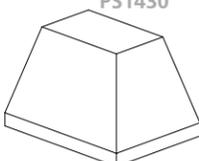
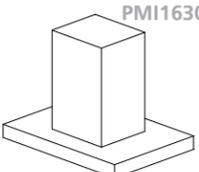
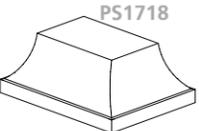
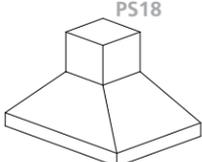
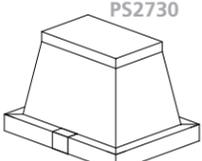
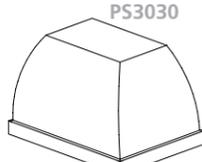
PS3130

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

	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 18" Recirculating: Yes Rear Vent: No
	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 18" Recirculating: Yes Rear Vent: No
	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No
	Available Widths: 30" 36" 42" 48" 54" 60" Depth: 27" Height: 30" Recirculating: Yes Rear Vent: No

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.



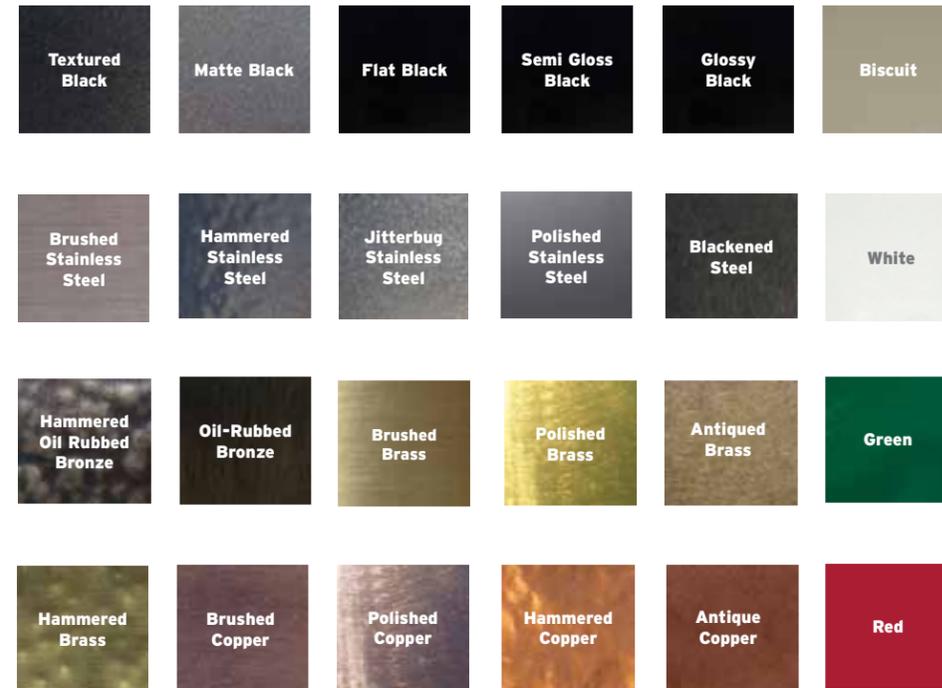
SEAMLESS CONSTRUCTION is offered as an upgrade to all of Modern-Aire's range hood canopies. Seamless construction replaces all exposed seams on the canopy making the hood look like it was diecast from one piece of metal. The material used is also upgraded to a thickness of 14ga versus 20ga or 22ga.



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.

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.



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.





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