



RANGE HOOD SOLUTION FOR ASHRAE 62.2 CONTINUOUS VENTILATION

ENERGY STAR® CERTIFIED UNDER CABINET RANGE HOOD SERIES

BENEFITS

- **Two with One:** Solve for kitchen ventilation **AND** ASHRAE 62.2 continuous ventilation with one range hood instead of multiple fans.
- **Stop the Particulates:** The kitchen is typically the largest contributor to particulates, especially fine particulates. Using the range hood to solve for continuous ventilation places the ventilation at the most effective location to ventilate these particulates.
- **Location, Location, Location:** The kitchen is typically a central part of the home, so it only makes sense to locate the continuous ventilation there.

FEATURES

- **Adjustable Capacity Motor.** Suitable for continuous operation. 4 capacity settings on low speed allow the fan to be set to the required exhaust rate for continuous ventilation. Continuous speed set points include: 30 50 70 or 90 CFM
High speed rapidly clears the air of moisture, odors or other contaminants.
- Ideal for compliance with ASHRAE 62.2, LEED, ENERGY STAR® for Homes, California Title 24 and other programs.
- **Quiet,** dual inlet blower provides powerful ventilation while being one of the quietest hoods in it's category with a normal operating sound level just slightly more than a quiet running refrigerator.
- **Included,** easily removable aluminum grease filters capture grease and debris.
- **Included,** 6.5 watt LED lamps illuminate the cooking surface, allowing the hood to be compliant with Title 24 of the California Residential Building Standards.
- Can be ducted either horizontally or vertically with the included duct collar and back draft damper (ducting available separately).
- **Suggested Accessories:** Back Splash, Roof or Wall Cap

- Available models: ECV308 - 30" Stainless Steel
ECV368 - 36" Stainless Steel



ASHRAE 62.2 TOTAL HOME VENTILATION SOLUTIONS

www.airkinglimited.com





SPECIFICATIONS

ECV

RANGE HOODS



250 CFM/4.0 Sones (Vertical) @ 0.10" S.P.
150 CFM/0.6 Sones (Vertical) @ 0.03" S.P.
250 CFM/3.5 Sones (Horizontal) @ 0.10" SP.
150 CFM/0.6 Sones (Horizontal) @ 0.03" SP.

Continuous Performance @ 0.03" SP.
30 CFM/<0.3 Sones, 50 CFM/<0.3 Sones
70 CFM/<0.3 Sones, 90 CFM/<0.3 Sones

• Dimensions

Overall bottom projection - 22"
 Height - 7½"
 Widths - 30", 36"

• Hood Body

Stainless Steel: 24 gauge, grade 430 stainless steel.

• Adjustable Capacity Motor

4 capacity settings on low speed allow the fan to be set to the required exhaust rate for continuous ventilation. Low speed set points include: 30 50 70 or 90 CFM

High speed rapidly clears the air of moisture, odors or other contaminants.

Ideal for compliance with ASHRAE 62.2, LEED, ENERGY STAR® for Homes, California Title 24 and other programs. Suitable for continuous operation, thermally protected, permanently lubricated, 120V 60 Hz. with two electronically balanced blower wheels.

Internal On/Off switch allows override of continuous ventilation operation.

• Lighting

Includes 2 - 6.5 Watt GU10 base LED lamps (included)

• Ducting Options

Horizontal ducting: 3¼"x10" (duct adapter and damper included).
 Vertical ducting: 3¼"x10" (duct adapter and damper included).

• Mounting

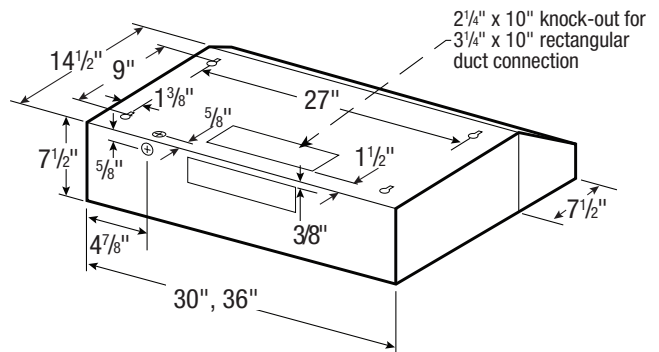
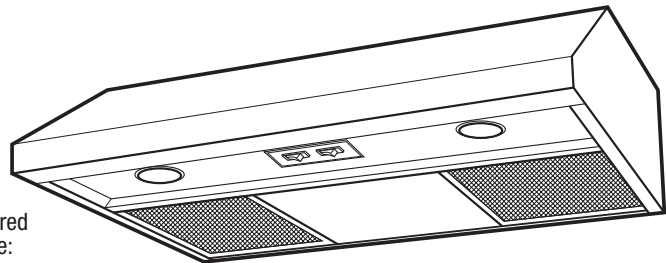
Wall mounted. Install 20" to 30" from cooking surface.

• Filters

Grease Filter: GF-01 (included).

• Available Finishes

Stainless Steel



EXPANDED PERFORMANCE

Air Flow - CFM	Static Pressure (inches of w.g.)						Sones @ .1 SP	Fan Speed RPM	Maximum Fan Watts	Amps
	0	0.1	0.125	0.15	0.2	0.25				
High Speed (horizontal)	280	250	241	233	213	175	3.5	1623	75.0	0.8
High Speed (vertical)	281	250	242	232	213	175	4.0	1653	75.0	0.8

Working speed of 150 CFM, 0.6 sones @ 0.03 SP., 45.0 Watts (horizontal), 47.0 Watts (vertical) • 4 steps of adjustment between 30 and 90 CFM for continuous speeds

PROJECT							ARCHITECT				
LOCATION							ENGINEER				
CONTRACTOR							SUBMITTED BY			DATE	
FAN NUMBER	MODEL NUMBER	CFM	IN W.C.	RPM	WATTS	AMPS	SONES	QTY	OPTIONAL EQUIPMENT & REMARKS		



U.S.: 820 Lincoln Avenue
 West Chester, Pennsylvania 19380-4466
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 Fax: (610) 696-8048

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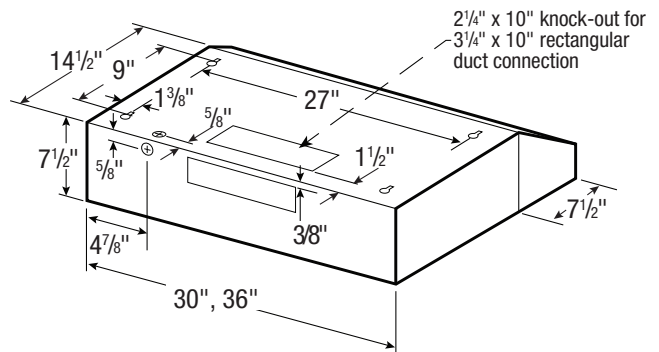
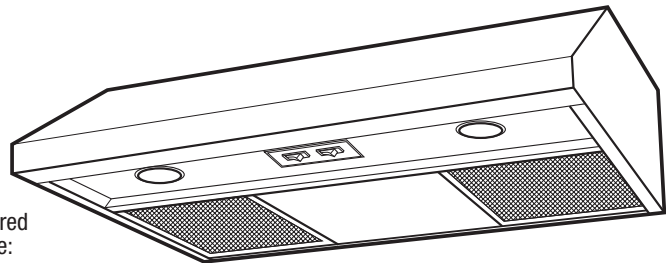
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