

WARNINGS

Only qualified personnel should install this system. Personnel should have a clear understanding of these instructions and all applicable local and national building and fire codes. Personnel should be aware of general safety precautions.

Always disconnect power before working on or near a hood.

Follow all local electrical and safety codes, as well as the latest edition of the NFPA Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, (NFPA 96).

Hood User Instructions

Air Flows

Minimum exhaust air flows have been established for hood models as shown in **TABLE 1**. The exhaust air flow rates were established under controlled laboratory conditions, and greater exhaust air is required for complete vapor and smoke removal in specific installations.

Hood model number	Hood length		Minimum exhaust air flow rate	
	[m]	[ft]	[m ³ /min/m]	[CFM/ft]
H1-100	1.22 – 3.65	4 – 11.99	20.9	225
	3.66 – 4.88	12 – 16	26.0	280
H1-101	1.22 – 3.65	4 – 11.99	20.1	216
	3.66 – 4.88	12 – 16	25.6	276
H1-110	1.22 – 3.66	4 – 12	24.9	268
H1-111	1.22 – 3.66	4 – 12	24.8	267
H1-120	1.22 – 3.66	4 – 12	35.4	381
H1-121	1.22 – 3.66	4 – 12	29.5	317
H1-200	1.22 – 3.65	4 – 11.99	23.6	254
	3.66 – 4.88	12 – 16	34.6	372
H1-201	1.22 – 3.65	4 – 11.99	22.9	246
	3.66 – 4.88	12 – 16	34.6	372
H1-210	1.22 – 3.66	4 – 12	29.0	312
H1-211	1.22 – 3.66	4 – 12	29.0	312
H1-220	1.22 – 3.66	4 – 12	38.1	410
H1-221	1.22 – 3.66	4 – 12	32.5	350
HW1	0.91 – 4.88	3 – 16	31.9	343
HS1	0.91 – 3.65	3 – 11.99	39.1	421
HL1	1.60 – 4.88	5.25 – 16	48.7	524

TABLE 1: Exhaust Air Flow Rates according to Hood Model Number

MUA Plenums (if present)

Since Make-Up Air (MUA) plenums are not integral to the hood and the air is not directed into the hood, they are not considered as supply air plenum by UL 710 or ULC-S646 Standards, and therefore do not subject to applicable supply air flow rates limitations. They will be identified as MUA Plenums or only plenums in the rest of this manual.

If the hood is to be supplied with MUA Plenums, their location varies according to construction design. Please refer to the Kitchen Hood Drawing for MUA plenums location.

Even if MUA plenums do not require a specific maximum air flow according to the applicable standards, it is a good practice to not supply more than 50% of the hood exhaust air flow from them.

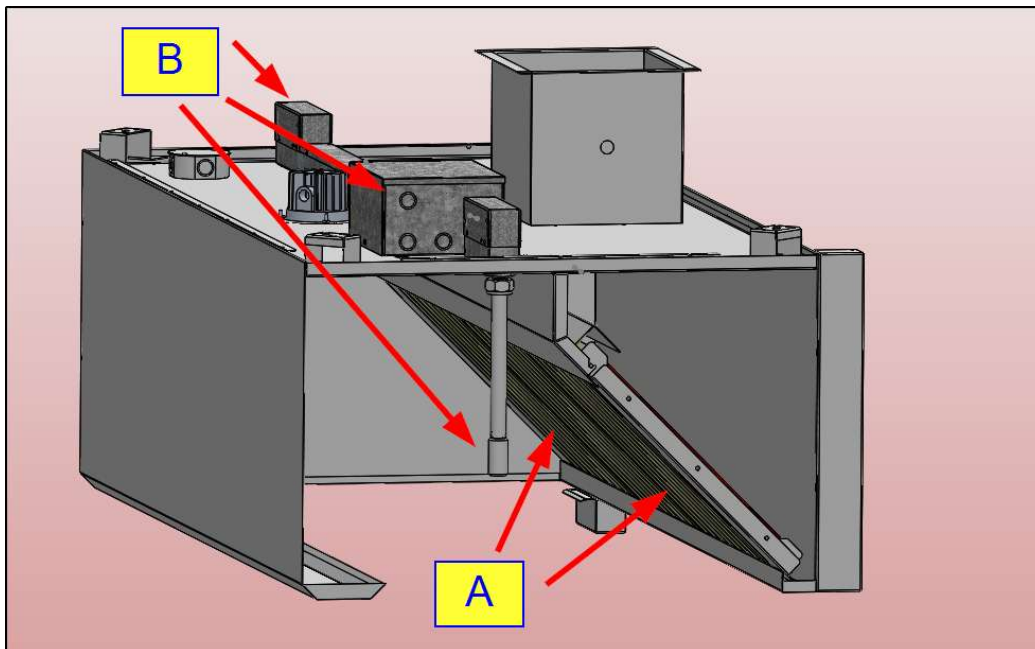


Figure 1 - Hood Main Components

Grease Baffle Filters

The filters of the exhaust hood are identified as items A in **FIGURE 1**. They are removable and they are meant to be cleaned by the user once every week or more, depending on the cooking equipment below the hood and the frequency of use.

ECOAZUR® DCKV System (hood sensors)

If the hood is equipped with an ECOAZUR® Demand Control Kitchen Ventilation (DCKV) system (items B in **FIGURE 1**), please refer to the User's Manual and Installation Manual for information on that system.

Cleaning Instructions

The hood visible surfaces and components exposed to the grease laden smoke and fumes should be cleaned daily by the user to remove grease from them. Optional front and side gutters should be cleaned and, if needed, emptied to prevent grease spills from them during hood use. Exterior surfaces should be cleaned as well at regular intervals. A damp soft cloth with a non-abrasive cleaner should be used on stainless steel surfaces, making sure to rub following the grain direction. Grease filters should be cleaned regularly as well with a soft cloth, and thoroughly cleaned in the dishwasher at least once a week. The grease cup at either end of the hood should be emptied when full and washed once a month in the dishwasher.

Once a week, hood surfaces behind the filters should be cleaned with a soft cloth, a sponge or a non-scratching scouring pad, using a non-abrasive cleaner or a specialty stainless steel cleaner.

Once every three months, hood ducts and collars must be inspected and thoroughly cleaned by qualified professionals according to NFPA96 instructions, to limit the risk of fire within the ventilation ducts.

Hood Installation

Prior to Installation

Prior to installation, check with authorities having jurisdiction on clearance requirements to structures around the hood and other equipment. Consider access for servicing the equipment and the different components when locating the hood. The UL label located on the side internal face of the hood will provide pertinent information regarding the hood installation (allowable cooking surface temperatures, overhand, minimum airflows, hood lights information, etc.)

Handling

Hoods are to be rigged and moved by the hangar brackets provided or by the skid when a forklift is used. Handle in such a manner as to keep from scratching or denting. Damaged finish may reduce ability to resist corrosion.

Clearances

BACK: 76mm (3") from a non-combustible material and/or semi-combustible wall

SIDES: 76mm (3") from a semi-combustible material wall or 18" from a combustible material wall

- a) If a hood cannot be installed at a distance equal or greater than 457mm (18") from a combustible material wall, sheet metal wall cladding shall be installed on the specific wall.
- b) For more info, refer to the specifications label on the hood side internal face.
- c) Installation of the hood shall comply with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

Installation Steps

- 1- Install threaded rods between the ceiling and the hood supports, and assemble washer, lock washer and nut on threaded rods over and under the supports (see **FIGURE 2**). Use 7/16-14 UNC or 1/2-13 UNC hardware.
- 2- Using a level, adjust each threaded rod to make sure that the hood is parallel to the ceiling and perpendicular to the adjacent wall.

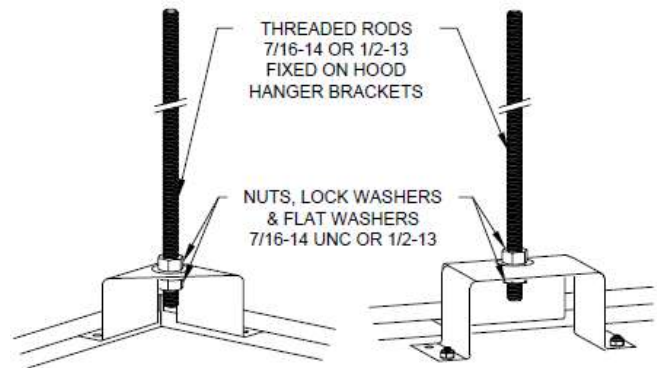


FIGURE 2 - Hood Hanger Brackets

Lighting Fixtures Electrical Field Connection

Lighting fixtures electrical field connection for 115 VAC, 1ph, 60 Hz shall be made at the junction box located at the left front corner on the top of the hood (see **FIGURE 3**). Use 12 to 16 AWG copper wires to connect to primary circuit in the junction box. All wiring of electrical equipment must be done to local codes.

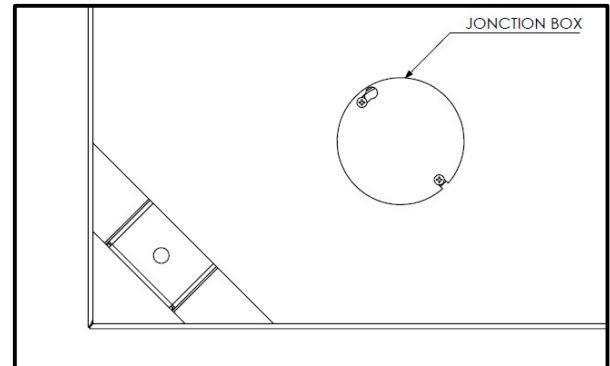


FIGURE 3 - Junction box at left front corner of hood

Optional Manual Damper Operation

The optional manual damper (see **FIGURE 4**) is used to decrease the exhaust airflow of the hood to adjust it locally or to balance airflows across multiple hoods connected on a single exhaust ventilation fan.

WARNING: Only a HVAC qualified technician should alter the position of the manual damper, while measuring exhaust airflow of the hood. Although the manual damper can move to obturate from 0 to 67% of the hood duct collar area, it is the responsibility of the HVAC technician to make sure that the exhaust airflow of the hood is not lower than the minimum exhaust airflow. Reference to the hood information sticker on the interior right side of the hood for the minimum exhaust airflow per unit length (in meter or feet) of the hood, then multiply that value with the hood length to get the minimum exhaust airflow achievable.

The manual damper rests on sliding rails equipped with stopping tabs on the side towards the exhaust duct collar, making sure that the exhaust collar cannot be shortened to a dimension less than the minimal hood exhaust collar length of 152mm (6").

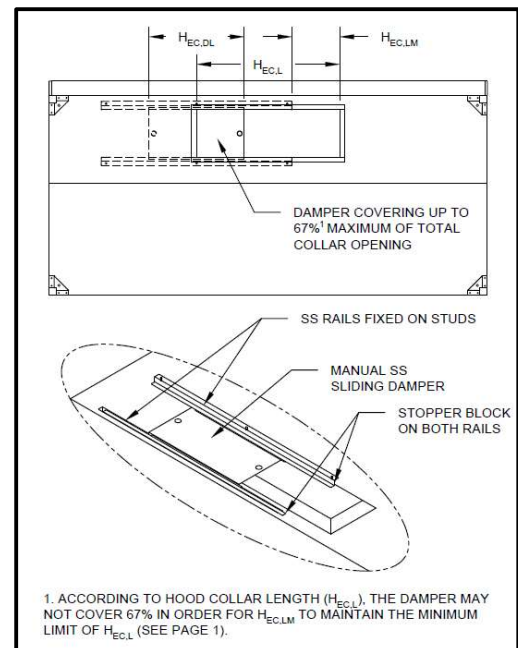


FIGURE 4 – Optional Manual Damper