## 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

## Hood Duct and Velocity Plate

This type of hood does not need any filters, as it is only used for heated air, moist air and water vapor. The duct that connects to the top of the hood is equipped with a removable velocity plate (item A on **FIGURE 1**) that blocks any water droplets or dirt from falling back under the hood. For servicing, remove the screws on the hood ceiling and remove velocity plate with its hanger brackets.

## 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.

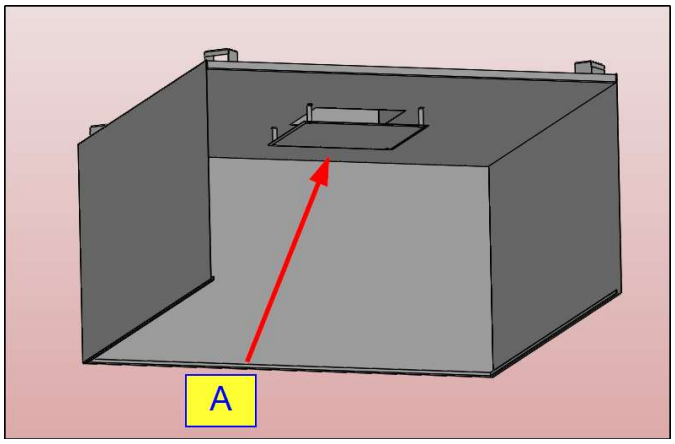


***Figure 1 - Hood Main Components***

## ECOAZUR® DCKV System (hood sensors)

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

## Cleaning Instructions

Hood internal surfaces should be cleaned daily by the user to remove water deposits that build up on them. Peripheral gutters and the velocity plate should be cleaned and, if needed, emptied to prevent 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.

## 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.

## 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.

## 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.

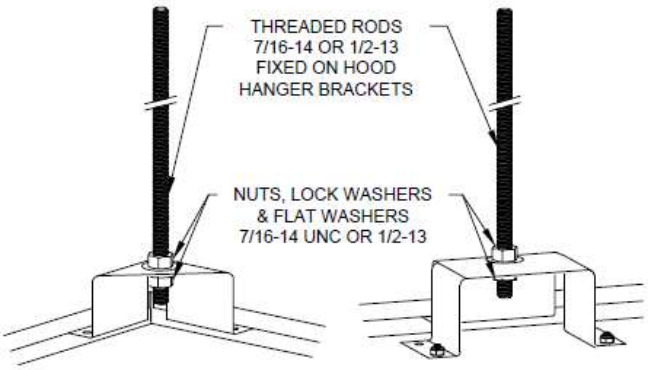


***FIGURE 2 - Hood Hangar Brackets***

## 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.

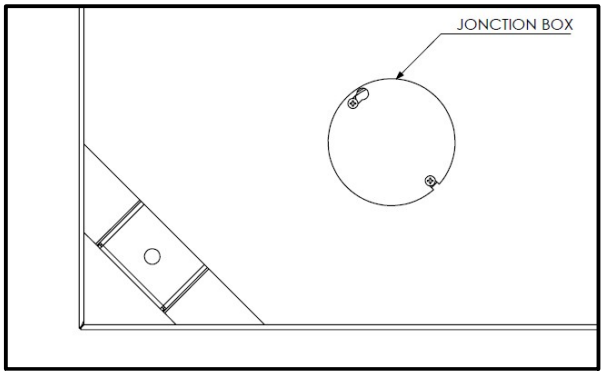


***FIGURE 3 - Junction box at left front corner of hood***