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, plumbing 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]
H3-100	1.14 – 1.82	3.75 – 5.99	22.9	246
	1.83 – 3.66	6 – 12	19.3	208
H3-101	1.14 – 1.82	3.75 – 5.99	22.9	246
	1.83 – 3.66	6 – 12	18.4	198
H3-110	1.14 – 1.82	3.75 – 5.99	31.1	335
	1.83 – 3.66	6 – 12	24.2	261
H3-111	1.14 – 1.82	3.75 – 5.99	31.6	340
	1.83 – 3.66	6 – 12	24.2	261
H3-200	1.14 – 3.66	3.75 – 12	23.2	250
H3-201	1.14 – 3.66	3.75 – 12	23.2	250
H3-210	1.14 – 3.66	3.75 – 12	31.6	340
H3-211	1.14 – 3.66	3.75 – 12	31.6	340
H4-100	1.14 – 1.82	3.75 – 5.99	22.9	246
	1.83 – 3.66	6 – 12	19.3	208
H4-101	1.14 – 1.82	3.75 – 5.99	22.9	246
	1.83 – 3.66	6 – 12	18.4	198
H4-110	1.14 – 1.82	3.75 – 5.99	31.1	335
	1.83 – 3.66	6 – 12	24.2	261
H4-111	1.14 – 1.82	3.75 – 5.99	31.6	340
	1.83 – 3.66	6 – 12	24.2	261
H4-200	1.14 – 3.66	3.75 – 12	23.2	250
H4-201	1.14 – 3.66	3.75 – 12	23.2	250
H4-210	1.14 – 3.66	3.75 – 12	31.6	340
H4-211	1.14 – 3.66	3.75 – 12	31.6	340

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.

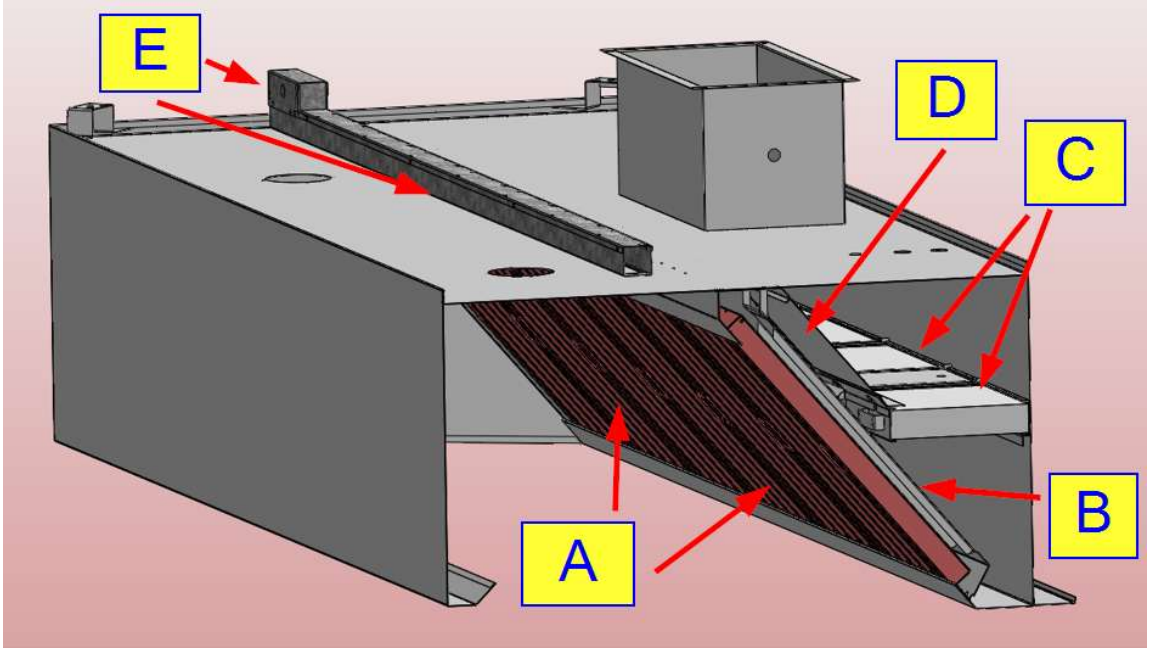

Figure 1 - Hood Main Components

Primary Filters (Baffle filters)

The primary filters of the exhaust hood are identified as items A in **FIGURE 1**. These filters are the first stage of filtration of the high efficiency hood and collect the biggest grease particles. If the hood is equipped with a washing system, they serve also as splashguards, along with the splashguard channels behind them (item B in **FIGURE 1**, if the washing system is present).

The primary filters must be cleaned by the user, as the washing system does not clear both upstream and downstream surfaces of the filters.

The water supply of the hood, if equipped with it, needs to be shut off prior to any supervision or maintenance inside the hood. Water supply can be shut off using a manual ON/OFF valve in the washing cabinet.

The primary filters MUST remain in place along with the splashguard channels behind them, for the washing system to be effective and safe.

Secondary Filters (high efficiency filters)

The secondary filters of the exhaust hood are identified as items C in **FIGURE 1**. These filters are the second stage of filtration of the high efficiency hood and collect the smaller grease particles.

The secondary filters MUST NOT be handled by the user. Only a trained technician can manipulate, install, remove and/or replace them. Please contact your authorized service center for special maintenance or in the event of a breakdown.

The hood is also equipped with access panels (item D in **FIGURE 1**) to supervise or make small maintenance in the zone over the secondary filters. The water supply of the hood, if equipped with it, needs to be shut off prior to any supervision or maintenance inside the hood. Water supply can be shut off using a manual ON/OFF valve in the washing cabinet.

The secondary filters do not require to be cleaned by the user. Whether there is or not a washing system inside the hood, they need to be replaced at certain time intervals. Please contact your authorized service center for more information or to schedule a replacement.

ECOAZUR® DCKV System (hood sensors)

If the hood is equipped with an ECOAZUR® Demand Control Kitchen Ventilation (DCKV) system (items E 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. Primary grease filters should be cleaned regularly as well with a soft cloth, and thoroughly cleaned in the dishwasher at least once a week. NEVER use the hood without the primary filters in place. If present, the grease cup at either end of the hood should be emptied when full and washed once a month in the dishwasher.

Secondary grease filters must remain in place, only qualified technicians may remove them for maintenance of the hood or the ventilation ducts. Even without a washing system, secondary filters are designed to withstand a large volume of grease without clogging or needing to be replaced. If the filters are damaged, a call to Intellinox Service Center may be set to schedule a maintenance or a replacement.

If the hood is not equipped with a washing system, once a week, hood surfaces accessible behind the primary filters (the zone under the row of secondary 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. If present, the lower plumbing line and washing nozzles should be cleaned with a soft cloth. Do not use a wire brush of steel wool to rub buildup on pipes. If present and needed, the drain can be cleaned by a qualified plumber. Refer to the ECOAZUR® DCKV System User Manual (E6UM) to manually activate the washing system.

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. Contact your Intellinox Service Center to schedule secondary filters removal.

Hood User Instructions

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.

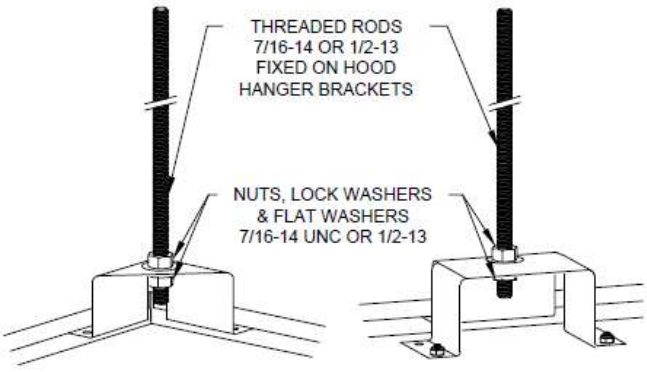

FIGURE 2 - Hood Hangar Brackets

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.

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.

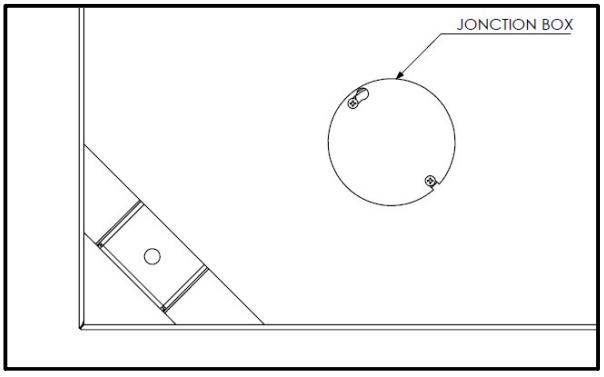

FIGURE 3 - Junction box at left front corner of hood

Washing System Instructions

Overview

The washing system, for hoods equipped with it, is a cleaning system for the zones behind the primary filters. It washes the secondary filters, the hood walls within these zones and the back surface of the primary filters. The list below identifies the main parts of the system (please refer to **FIGURE 4** for item numbers).

A. Hood Washing Cabinet (model H3-3, optional)
B. Wall Mount Washing Cabinet (model H3-4, optional)
C. Wall Mount Detergent Cabinet (model H3-5, optional)
D. Upper Washing Nozzle Line
E. Lower Washing Nozzle Line
F. Washing Nozzle
G. Solenoid Valve(s) Enclosure (model H3-6, optional) for hoods equipped with solenoid valve(s) on top of them
H. Detergent Inserting Point
I. Washing System Water Input

Operation

The washing system is set to operate automatic washing cycles when there is no cooking activity under the hood and no required exhaust air flow, using water and, optionally, detergent. The user can trigger manually a washing cycle by accessing the ECOAZUR® System Controller (please refer to the project-specific electrical drawings and the User's Manual).

The primary filters MUST remain in place along with the splashguard channels behind them, for the washing system to be effective and safe (see Secondary Filters section).

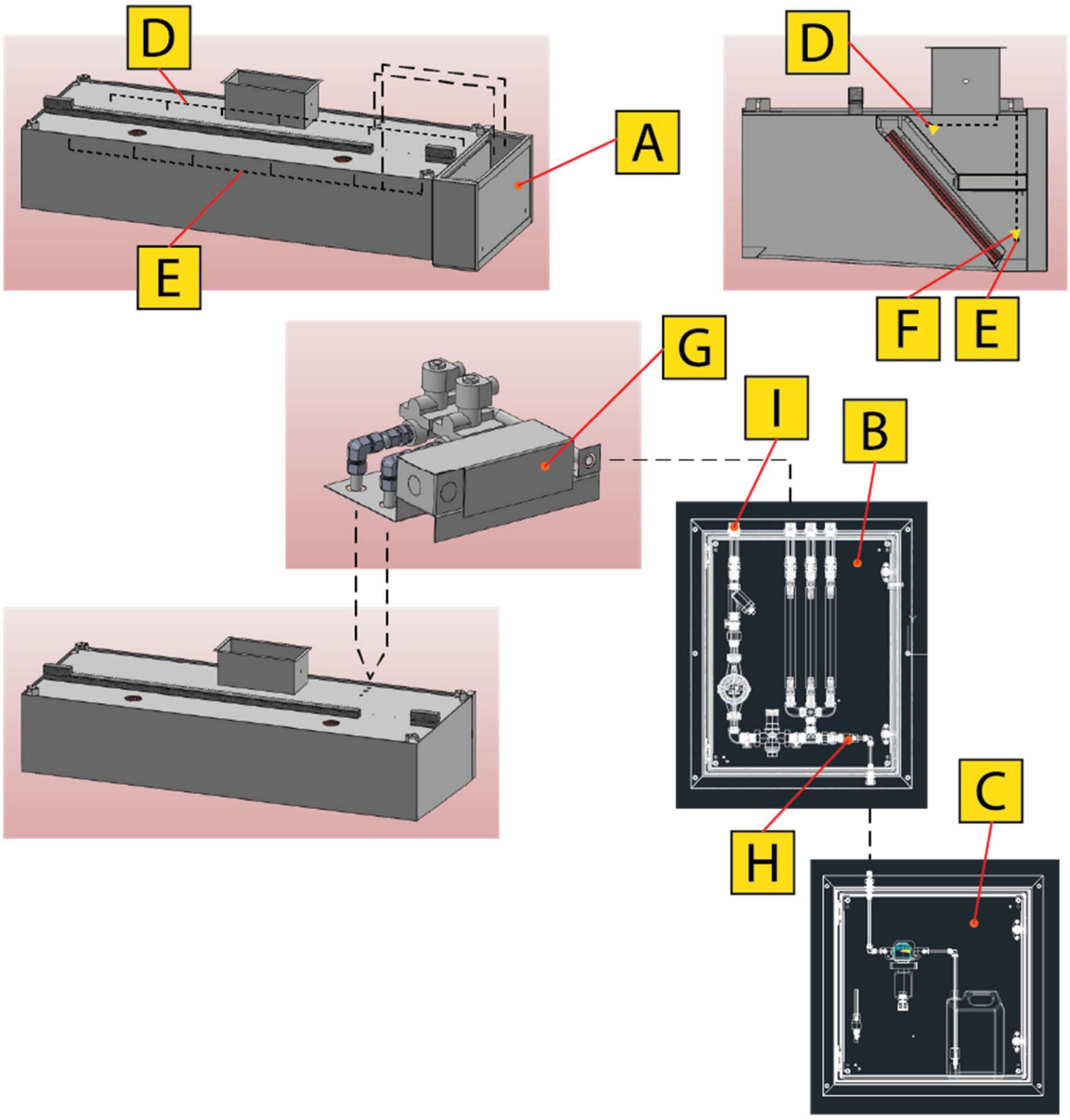

FIGURE 4 – Washing System Overview & Main Parts

Washing System Installation

Water connections

A 3/4” connection point for water is present in the washing cabinet. The input pressure needs to be between 172 kPa (25 psi) and 483 kPa (70 psi) to work properly, an under-pressure system resulting in poor efficiency of the washing nozzles.

Install a backflow preventer (supplied by others) and drain connection, when required by local codes.

A 1-1/2” drain is provided on the hood. Connect the drain on each hood to a grease trap.

Detergent Requirements (if present)

The detergent is to be in the washing cabinet or the detergent cabinet (if present). The 4L (1 US gal) detergent recipient should be used. It will need to be checked periodically depending on detergent use.

Electrical Field Connection

Please refer to the project-specific Electrical Drawings referenced on the identification sticker inside the washing cabinet.

All electrical connections for the washing system are low voltage connections (24V or less). It is recommended that shielded wire be used for all low voltage connections to prevent signal interference with other high voltage circuits. If the washing cabinet is equipped with a junction box, electrical field connection must be made in that junction box.