



Range Hood
Instruction Manual
MODEL: FRHWM5029-30



IMPORTANT:

READ AND SAVE THESE INSTRUCTIONS

NOTICE:

Installer: Leave this guide with the homeowner

Homeowner: Keep this guide for future reference

STAINLESS STEEL PROFESSIONAL RANGE HOOD

RECOMMENDATIONS AND SUGGESTIONS



WARNING

1. Before servicing or cleaning unit, unplug or disconnect the rangehood from the power supply.

2. TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

A. Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.

B. Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').

C. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.

D. Use proper pan size. Always use cookware appropriate for the size of the surface element.

3. TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING:

A. SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.

B. NEVER PICK UP A FLAMING PAN – You may be burned.

C. DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.

D. Use an extinguisher ONLY if:

1) You know you have a Class ABC extinguisher, and you already know how to operate it.

2) The fire is small and contained in the area where it started.

3) The fire department is being called.

4) You can fight the fire with your back to an exit.

4. To Reduce The Risk Of Fire Or Electric Shock, Do Not Use This Fan With Any Solid-State Speed Control Device.

5. To provide protection against electric shock, connect to properly grounded outlets only.

CAUTION: For General Ventilating Use Only. Do Not Use To Exhaust Hazardous Or Explosive Materials and Vapors.

CHARACTERISTICS

The range hood is designed for a designer kitchen with the range hood installed directly above cooking appliances against a wall. This hood is a focus point and showpiece in your kitchen and at the same time, it provides you with the benefit of extracting the grease and smoke from your cooking.

Please refer to the instructions below.

INSTALLATION & USE

WARNING

1. TO REDUCE THE RISK OF FIRE, USE ONLY METAL DUCTWORK.

2. GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING – Improper grounding can result in a risk of electric shock.

Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

CAUTION :

- To reduce risk of fire and to properly exhaust air, be sure to duct air outside
- Do not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces, or garages.

NOTE: remove protective film (if any) from the exterior surfaces of the hood carefully prior to final installation.

DESCRIPTION / CONNECTION

This range hood should be mounted directly to the support frame mounting, where the support frame flue is secured to the ceiling joist or framework.

- Ductwork can be installed vertically or horizontally.
- Duct runs should be as short as possible.
- Avoid the use of elbows.
- Use duct tape at all joints.
- Do not use duct smaller than the discharge on the hood.

LOCATION PREPARATION

The installation in this manual is intended for qualified installers, service technicians or persons with a similar qualified background. DO NOT attempt to install this appliance yourself. Injury could result from installing the unit due to lack of appropriate electrical and technical background.

All electrical wiring must be properly installed, insulated and grounded. Accumulated excess grease in old duct work should be cleaned out or duct work should be replaced if necessary, to avoid the possibility of a grease fire. Check all joints on duct work to ensure proper connection, and all joints should be properly taped.

Note 1: On stainless steel hoods, carefully remove the protective plastic film from all exterior surfaces of the hood and chimney prior to final installation.

Note 2: At least two people will be required to mount the hood.

MOUNT HEIGHTS & CLEARANCE

Minimum mounting height between range top to hood bottom should be no less than 25".

Maximum mounting height should be no higher than 30"

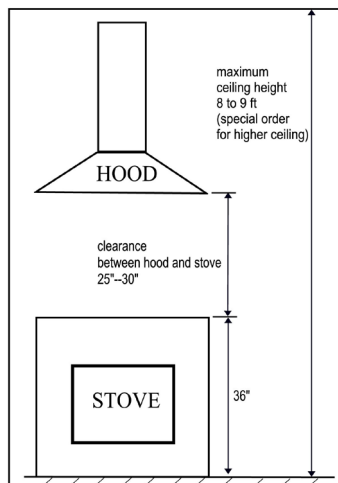
It is important to install the hood at the proper mounting height. Hoods mounted too low could result in heat damage and fire hazard; while hoods mounted too high will be hard to reach and will lose its performance and efficiency.

If available, also refer to the range manufacturer's height clearance requirements and recommended hood mounting height above range.

* Maximum ceiling clearance 106.5" at 27.5" hood mounting height from stove (different models may vary)

** For higher ceiling, the chimney extension and the decorative cover are available to purchase, if required.

Ductwork (not provided)



NEVER exhaust air or terminate ductwork into spaces between walls, crawl spaces, ceiling, attics or garages.

All exhausts must be ducted to the outside.

Use metal ductwork only.

Fasten all connections with sheet metal screws and tape all joints with certified Silver Tape or Duct Tape.

Duct Run Calculation:

Maximum run 6" or 3-1/4 x 10" duct	100FT
Deduct:	
each 90 Elbow used	15FT
each 45 Elbow used	9FT
each 6" to 3/14 x 10"	1FT
transition used	
each 3/14 x 10" to 6"	5FT
transition used	
Side Wall Cap w/ damper	30FT
Roof Cap	30FT

e.g. – 1 roof cap, 2x90 elbows, 1x45 elbow
= 30' + 30' + 9'=69' used,

31' available for straight duct runs

DUCT SIZE

A minimum of 6" round duct must be used to maintain maximum airflow efficiency.

Flexible ducts are provided for convenience, always use rigid type metal ducts if available to maximize airflow.

Also use calculation (on left) to calculate total available duct run when using elbows, transitions and caps.

ALWAYS, when possible, reduce the number of transitions and turns. If required for a long duct, increase duct size from 6" to 7 or 8".

If a reducer is used, install a long reducer instead of pancake reducer. Reduce duct size as far away from opening as possible.

If turns or transitions are required: Install as far away from opening and as far apart between 2 pieces as possible.

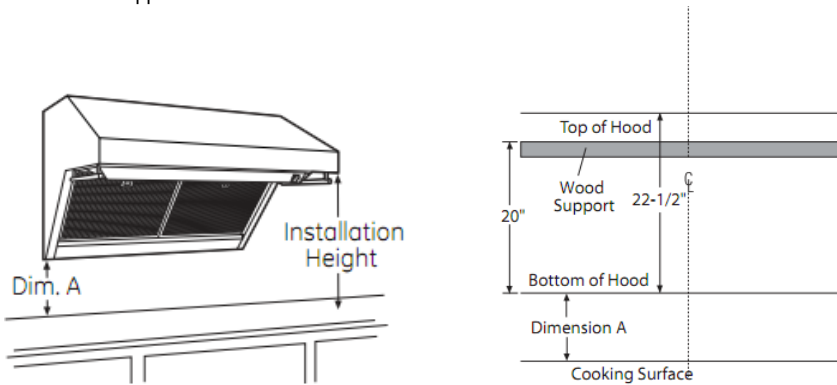
INSTALLATION PREPARATION

- * Please plug in and check that all functions are working
- * Remove stainless steel baffle filter and grease tray.

INSTALLATION INSTRUCTIONS

DETERMINE LOCATION OF HOOD, DUCTWORK

- Use a level to draw the cooktop centerline location. Draw the line to ceiling height.
- Measure desired distance from the bottom of the hood to the cooking surface.
- Determine bottom of hood location (Dimension A) by subtracting 12-1/2" from the desired installation height.
- Use a level to draw a straight horizontal pencil line indicating the bottom of the hood.
- From the line indicating the bottom of the hood, measure 20" up and draw another line for the location of the wood support. See illustration.



INSTALL HOOD ONTO WALL

SKIP THIS STEP IF INSTALLING BENEATH A SOFFIT OR CABINET

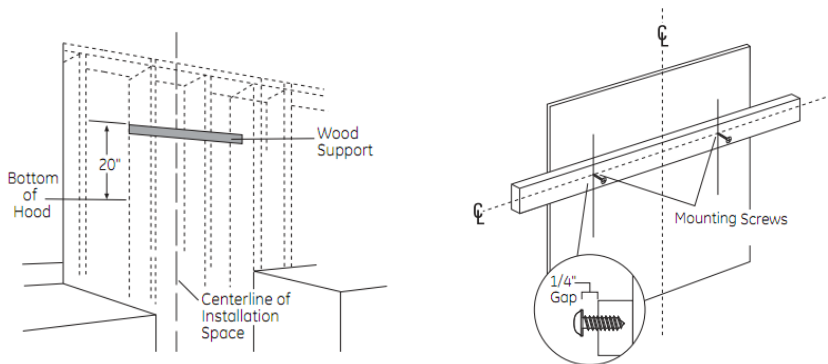
- Locate at least 2 vertical studs at the wood support.
- Center the wood support, left to right and below the 20" marked line.
- Secure the wood support to 2 or more vertical studs, using at least 2 long screws.

IMPORTANT: Screws must penetrate at least 1-1/2" into vertical studs. Countersink screws into support.

Note: The mounting screws must remain in their original shipping location. These screws are positioned to engage the keyhole slots in the back of the hood.

• Adjust depth of original mounting screws in the wood support until they protrude 1/4" forward. This 1/4" gap will provide clearance to hang the hood.

1/4" gap will provide clearance to hang the hood.

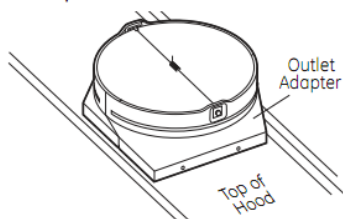


IMPORTANT: Framing must be capable of supporting up to 150 lbs.

Install Outlet Adapter onto Top of Hood

IMPORTANT: Check that damper moves freely

- Place the outlet adapter(2x) over the hood exhaust and secure with 8 screws provided.
- Use duct tape to seal the connection. Check to be sure the damper moves freely.



Hang Hood on Wood Support

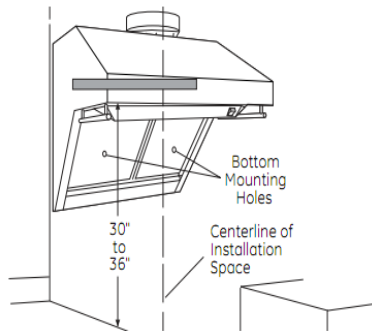
- Lift the hood and hold close to the installation location.
- Place the hood over the wood support. Be sure the mounting screws engage the keyhole slots in the back of the hood. Tighten the screws.

WARNING: Continue to provide additional support while the hood is mounted with only these 2 screws. These screws will not support the weight of the hood. The hood could fall resulting in damage or personal injury.

- Check to be sure the hood is level and centered.

Install Bottom Mounting Screws

- Drill 1/8" pilot holes into the two lower mounting holes.
- Enlarge the holes if they did not penetrate studs to 3/8". Insert anchors for wall fasteners into bottom holes. Remove anchor screws and add flat washers. Drive screws into anchors and tighten
- Install 4 additional screws through the back of the hood and into the wood support.

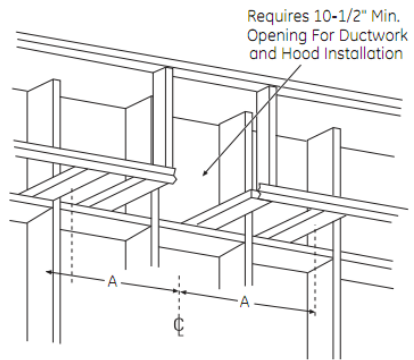


INSTALL HOOD TO SOFFIT OR BENEATH CABINETS

SKIP THIS STEP IF USING WALL MOUNTING METHOD

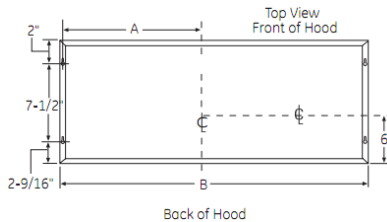
When necessary, the hood may be installed so that it is supported by the soffit

- The soffit should be constructed with 2x4's.
- Determine the installation location on the wall.
- Continue the centerline forward on the bottom of the cabinet or soffit.
- The opening above the hood should allow for the 10" round duct and clearance to slide the hood back against the wall.



- The 2 x 4 studs must be located as shown in the chart, Dim. A. to accept mounting screws

	"A" Centerline to Stud and Keyhole Slots	"B" Hood Width At the Top
48"	23-9/16"	47-15/16"
36"	17-9/16"	35-15/16"
30"	14-9/16"	29-15/16"



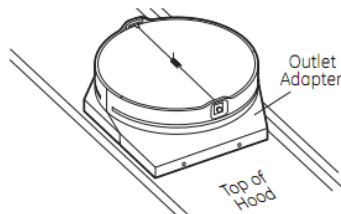
- Drill 1/8" pilot holes into the studs at the locations shown in the top view illustration.

IMPORTANT: Soffit framing must be capable of supporting up to 150 lbs.

Install Outlet Adapter onto Top of Hood

IMPORTANT: Check that damper moves freely

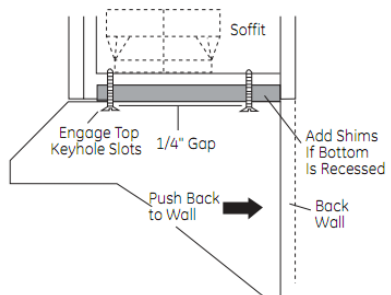
- Place the outlet adapter(2x) over the hood exhaust and secure with 8 screws provided.
- Use duct tape to seal the connection. Check to be sure the damper moves freely.



Mount Hood onto Soffit or Cabinet

Note: If mounting to the underside of a cabinet with a recessed bottom, install shims to fill the gap

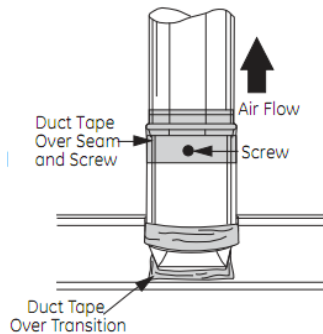
- Drive mounting screws into the studs until they protrude by 1/4". The 1/4" gap will provide clearance to engage the keyhole slots in the top of the hood.
- Lift hood to installation position.
- Lift hood onto mounting screws. Slide back against the rear wall.
- Tighten mounting screws.



IMPORTANT: For additional support and to minimize vibration during operation, the hood must be secured to the back wall. Use wall anchors to fasten bottom back of hood to the wall.

CONNECT DUCTWORK

- Install ductwork, making connections in the direction of airflow as illustrated.
- Secure joints in ductwork with sheet metal screws.
- Wrap all duct joints with duct tape for an airtight seal.
- Use duct tape to seal the flange connection. Reach inside the hood and push the damper up to be sure it moves freely.

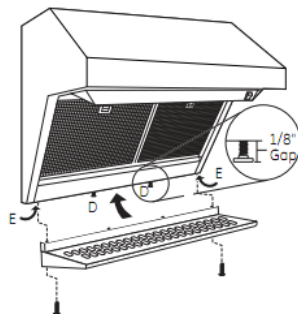


INSTALL FILTERS

- Reassemble grease tray and baffle filters into the hood.

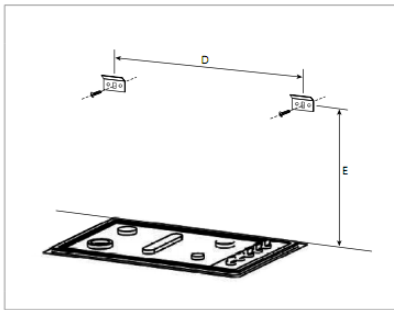
INSTALL WARMING SHELF

- Install two shoulder screws into holes "D" in the bottom of the hood flange leaving a 1/8" gap.
- Remove shelf packaging and protective film.
- Engage shoulder screws into the keyhole slots in the top of the shelf. Slide shelf towards the left to lock into place.
- Install two 3/4" long machine screws through the bottom of the shelf into the bottom hood flange located at "E".

[illegible]

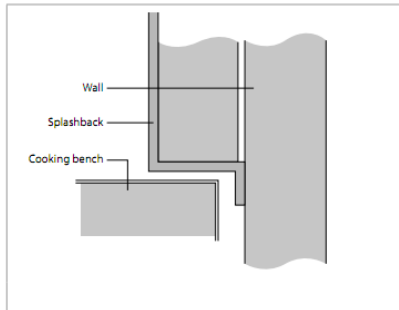
INSTALL BACKSPLASH

- Fix the two hanging/mounting brackets into position using one screw fixed into the middle slot, as shown in the diagram below.
- Insert the extended bottom edge/lip of the back splash behind the bench top.

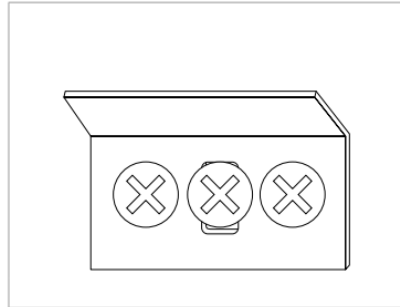
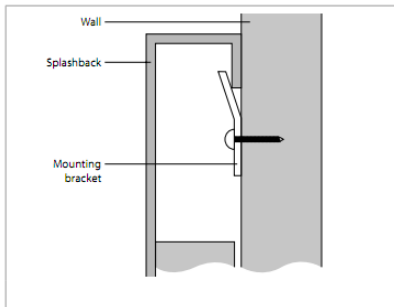


Mounting bracket specifications (inches)

	30inch	36inch	48inch
D width apart	25.59	31.5	43.31
E height from cooking bench	11.73	11.73	11.73



- Hang the top edge of the back splash onto the mounting bracket.
- Ensure the back splash is level. Secure the mounting brackets.



Electrical Connection

* Electrical wiring must be done by a qualified person(s) in accordance with all applicable codes and standards.

Turn off electrical power at service entrance before wiring.

* If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

* Do not use the plug and an extension cord other than the ones initially supplied with the hood.

* This hood must be grounded. Do not remove ground prong from the plug.

To a risk of fire, electric shock, or injury to persons, for cleaning and user-maintenance, such as lubrication.

To unplug or disconnect the appliance from the power supply before servicing.

OPERATIONS



K4

K3

K5

K2

K1

K1: Power button

When the range hood is on, press the K1 button to enter Power-Off Delay Timer. The Timer working time is 15 minutes, the range hood will turn off when the time reaches 0. If you press the K1 button again, the range hood will turn off.

When the range hood is off, press and hold the K1 button for 3 seconds to enter the clock adjustment mode, press the K4 increase button and K3 decrease button to adjust the hour. You can press the K1 button again to adjust the minutes, and also press K4 increase button and K3 decrease button to adjust minutes.

K2: Light button

Press this button to turn on the light, and once again to turn off the light.

K3, K4: Decrease button and Increase button

Press these two buttons to adjust the speed when the range hood is on, to adjust the time when the range hood is in clock mode.

K5 is for remote control. Remote control sensor receives infrared (IR) signal from remote control.

MAINTENANCE & CLEANING

Surface Maintenance:

Clean periodically with hot soapy water and clean cotton cloth. Do not use corrosive or abrasive detergent (e.g. comet powder scrub, EZ-Off oven cleaner), or steel wool/scoring pads which will scratch and damage surface.

For heavier soil use liquid degreaser such as 'Formula 409' or 'Fantastic' brand cleaner.

After cleaning, you may use non-abrasive stainless-steel polish/cleaners such as 3M or ZEP, to polish and buff out the stainless luster and grain. Always scrub lightly, with clean cotton cloth, and with the grain

Stainless Steel Baffle Filters:

The Filters fitted by the factory are intended to filter out residue and grease from cooking. They do not need to be replaced on a regular basis but must be kept clean.

Filters should be cleaned after every 30 hours of use.

Remove and clean by hand in a container of hot soapy water. The filter is also dishwasher safe.

If heavily soiled, spray 'Formula 409' or equivalent degreasing detergent and leave to soak.

Dry and re-install filters before using hood.

Hood Cleaning

The saturation of greasy residue in the blower and filters may increase flammability. Always keep unit clean and free of grease and residue build-up to prevent possible fires.

Filters must be cleaned periodically and kept free from accumulation of cooking residue (see cleaning instructions inside). Old and worn filters must be replaced immediately. Do not operate blowers when filters are removed. Never disassemble parts to clean without proper instructions. It is recommended that disassembly be performed by qualified personnel only. Call our service center for removal instructions.

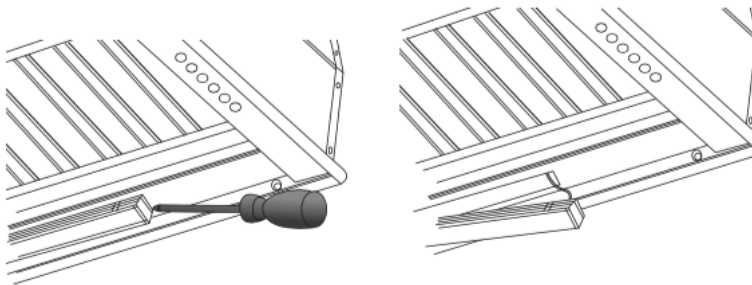
Stainless steel is one of the easiest materials to keep clean. Occasional care will help preserve its fine appearance.

Cleaning tips:

- * Hot water with soap or detergent is all that is usually needed.
- * Rinse with clean water. Wipe dry with a clean, soft cloth to avoid water marks.
- * For persistent discoloration or deposits, use a non-abrasive household cleanser or stainless-steel polishing powder with a small amount of water and a soft cloth.
- * For stubborn stains, use a plastic scouring pad or soft bristle brush with a cleanser and water. Rub lightly in the direction of the polishing lines or the "grain" of the stainless finish. Avoid using too much pressure as this may mark the surface.
- * Do not allow deposits to remain on the surface for long periods of time.
- * Do not use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface causing rust.
- * Do not allow salt solutions, disinfectants, bleaches, or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals that may be harmful. Rinse with water after exposure and wipe dry with a clean cloth.
- * Painted surfaces should be cleaned with warm water and mild detergent only.

LIGHT BULBS

WARNING: Please ensure lights have been switched off for some time and the power source has been disconnected before replacing any bulbs. Please be aware that the light will retain heat for a short period of time after being switched off.



Step 1: Using the appropriate tools, remove the LED light from its slot.

Note: Please take extra care and make sure that you do not damage the range hood

Step 2: Take out the LED light from its connector and replace.

When reinserting the LED light, gently clip it back into place

WARNING

CAUTION-HOT SURFACE

Heating-lamp, rated 120 VAC, 220W

Disconnected from the source of supply before install the light

CAUTION: DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are (identification of areas – for example, the cook-top and surfaces facing the cook-top).