



Range Hood Instruction Manual
MODEL: FRHRE5312-44



IMPORTANT:

Read and save these instructions

NOTICE:

Installer: Leave this guide with the homeowner Homeowner: Keep this guide for future reference.

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 flambing 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"

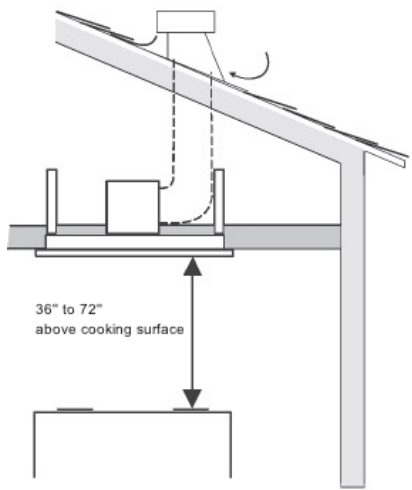
Maximum mounting height should be no higher than 30"

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, extension of the chimney and the decorative cover are available to purchase, if required.



Ductwork (not provided)

NEVER exhaust air or terminate duct work 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.

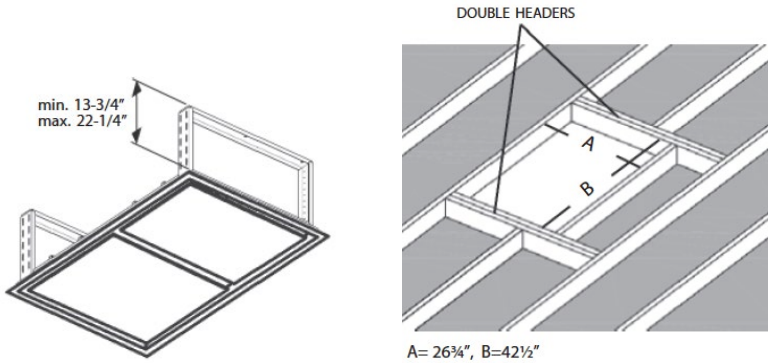
ALWAYS, when possible, reduce the number of transitions and turns. If required for a long duct, increase duct size from 6" to 7 or 8".

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 pieces as possible.

PREPARE THE CEILING OPENING

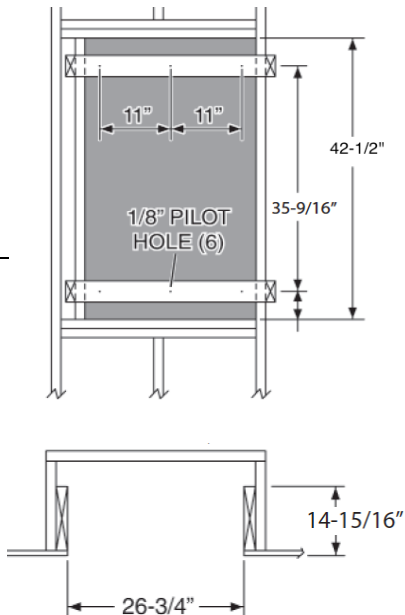
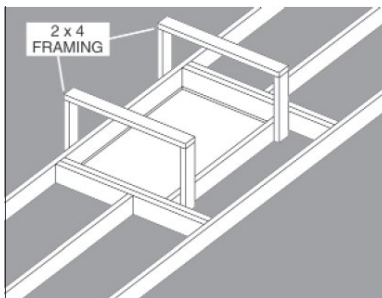
The hood should always be centered over the cooktop. Make sure there is adequate space in the ceiling structure to install the hood and ductwork. The hood should be mounted 36" to 72" above the cook top to ensure the best removal of cooking impurities. Use joist-size lumber to frame around the range hood opening. The ceiling structure must be able to support the weight of the hood. (110 pounds)



PREPARE THE HOOD SUPPORT

Construct a wood framing system as shown in the drawing below

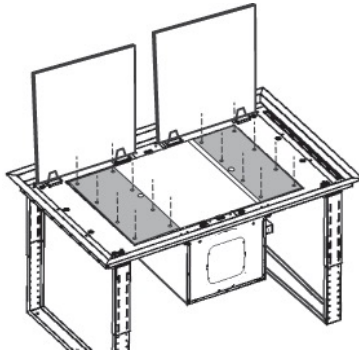
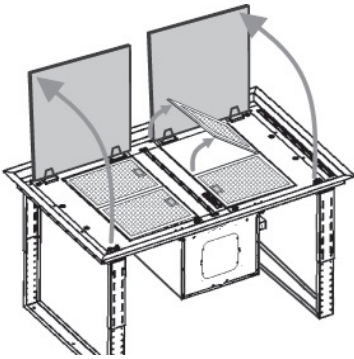
The structure must be capable of supporting its own weight, plus the weight of the hood. (110 pounds)



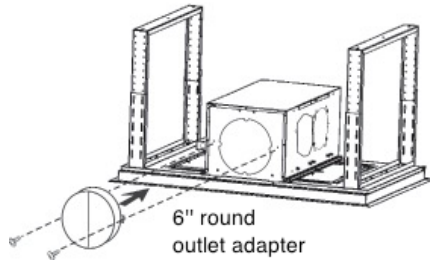
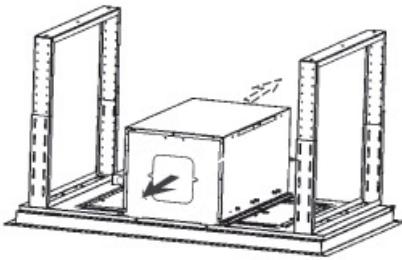
PREPARE THE HOOD

NOTE: Please plug in range hood and check that all functions are working

1. Open the perimeter panels and remove the grease filters.
2. Remove the (2) interior panels by unscrewing the screws (8+8 screws)



Install 6" round outlet adapters(2x) to the hood with mounting screws

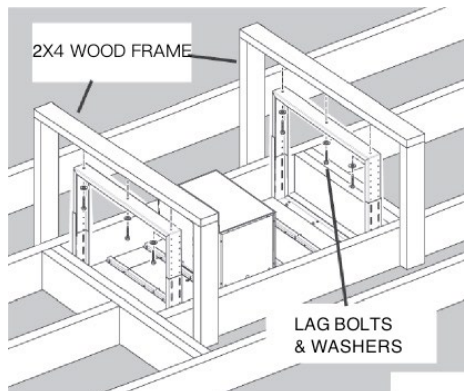


Note: Outlet adapter may vary

INSTALL THE HOOD

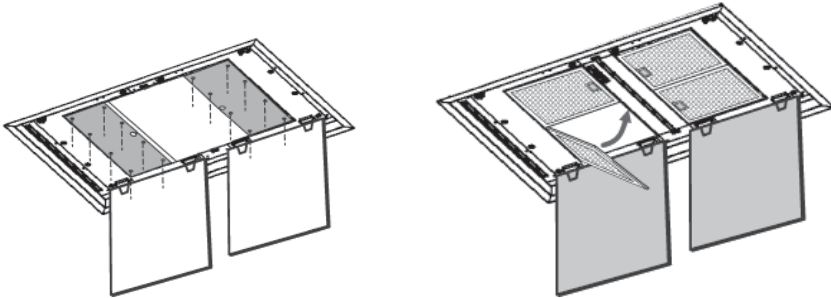
CAUTION: At least two installers are recommended because of the large size and weight of this range hood.

1. Lift range hood into the ceiling opening.
2. Secure each support frame to the wooden hood support frame using lag bolts and washers provided.
4. Adjust height of the telescoping support frame to ensure a tight fit between the hood and finished ceiling.
5. Connect ductwork; Duct tape all joints to ensure an airtight seal.



COMPLETE THE INSTALLATION

1. Reassemble the (2) interiors panels with screws. (8+8 screws)
2. Install the grease filters



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

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 cause increased 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:

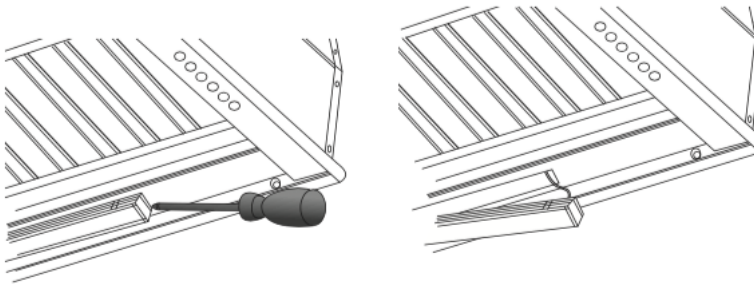
- * Hot water with soap or detergent is all that is usually needed.
- * Rinse with clean water. Wipe dry with a clean, soft cloth to avoid water marks.
- * For persistent discoloration or deposits that persist, use a non-abrasive household cleanser or stainless-steel polishing powder with a little amount 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