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RANGE HOOD

Series: EPLEC1 and NPLEC1

INSTALLATION, USE AND CARE MANUAL

English - See page 2

HOTTE DE CUISINIÈRE

Séries : EPLEC1 et NPLEC1

MANUEL D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN

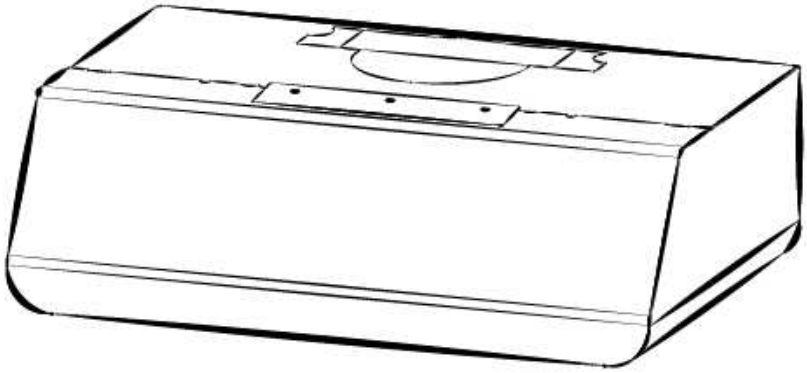
Français - Voir en page 27

CAMPANA DE COCINA

Series: EPLEC1 y NPLEC1

MANUAL DE INSTALACIÓN, USO Y CUIDADO

Español - Vease la pagína 52



Serial number: _____

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READ AND SAVE THESE INSTRUCTIONS

⚠ Intended for domestic cooking only ⚠

⚠ WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer at the address or telephone number listed in the warranty.
- Before servicing or cleaning unit, switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- Installation work and electrical wiring must be done by a qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction.
- Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent backdrafting. Follow the heating equipment manufacturer's guidelines and safety standards such as those published by the National Fire Protection Association (NFPA) and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
- Ducted fans must always be vented to the outdoors.
- Do not use this unit with any additional solid-state speed control device.
- To reduce the risk of fire, use only metal ductwork.
- This unit must be grounded.
- As an alternative, this product may be installed with the UL-approved cord kit designated for the product, following instructions packed with the cord kit.
- When applicable local regulations comprise more restrictive installation and/or certification requirements, the aforementioned requirements prevail on those of this document and the installer agrees to conform to these at his own expense.

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⚠ WARNING

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.: Crêpes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).

c) Clean ventilating fan frequently. Grease should not be allowed to accumulate on fan, filters or in exhaust ducts.

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

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

1. 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.
2. NEVER PICK UP A FLAMING PAN — You may be burned.
3. DO NOT USE WATER, including wet dishcloths or towels — This could cause a violent steam explosion.
4. Use an extinguisher ONLY if:
   A. You own a Class ABC extinguisher and you know how to operate it.
   B. The fire is small and contained in the area where it started.
   C. The fire department has been called.
   D. You can fight the fire with your back to an exit.

* Based on "Kitchen Fire Safety Tips" published by NFPA.

⚠ CAUTION

- For indoor use only.
- For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
- To avoid motor bearing damage and noisy and/or unbalanced wheel, keep drywall spray, construction dust, etc. off range hood.
- Your hood motor has a thermal overload which will automatically shut off the motor if it becomes overheated. The motor will restart when it cools down. If the motor continues to shut off and restart, have the hood serviced.
- For best capture of cooking fumes, the bottom of the hood MUST NOT BE LESS than 18" and at a maximum of 24" above the cooking surface.
- Always follow the cooking equipment manufacturer's requirements regarding the ventilation needs.
- To reduce the risk of fire and to properly exhaust air, be sure to duct air outside — Do not exhaust air into spaces within walls or ceiling or into attics, crawl space or garage.
- When installing, servicing or cleaning the unit, it is recommended to wear safety glasses and gloves.
- Please read specification label on product for further information and requirements.

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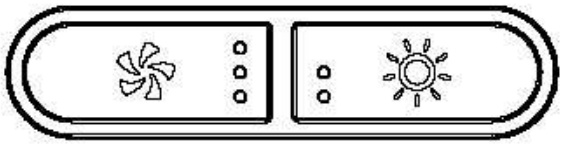
Operation

Always turn your hood on before you begin cooking to establish an air flow in the kitchen.

Let the blower run for a few minutes to clear the air after you turn off the range. This will help keep the whole kitchen cleaner and fresher.

Operate the hood as follows:

EPLEC1 AND NPLEC1 SERIES



BLOWER BUTTON

When blower is OFF, press this button to turn ON the blower at the last saved speed. If there was no speed saved, the blower will be set on LOW speed.

NOTE: When LOW speed is activated from OFF, the blower starts on MEDIUM speed for a very short lapse of time, and then resume to LOW speed.

To change the blower speed, press on this button again until the desired speed is reached (from LOW to MEDIUM to HIGH speed to OFF). Each time a blower speed is activated, a beep is heard and LED indicators light up to show the corresponding speed chosen (lower LED for LOW speed, lower and center LEDs for MEDIUM speed and all LEDs for HIGH speed).

When blower is on (no matter the speed level), press and hold this button until the beep sound ends; this will turn off the blower and save this blower speed to memory.

LIGHT BUTTON

When lights are OFF, press once on this button to turn ON the lights at the last saved setting. If there was no light setting saved, the lights will be set on LOW intensity. Press another time to set the lights on HIGH intensity. Pressing another time after the HIGH setting will turn OFF the lights. Each time the lights are turned ON, a beep is heard and LED indicators light up to show the corresponding intensity chosen (lower LED for LOW and both LEDs for HIGH).

When lights are on (no matter the lighting level), press and hold this button until the beep sound ends; this will turn off the lights and save the chosen light intensity.

The LED modules included with this hood are the latest in LED cooktop illumination technology - offering bright lighting and lasting up to 25 times as long as a standard bulb. While they are available as service parts, these modules are designed to last the life of the hood.

FILTER CLEANING REMINDER

When it is time to clean the hood and filters (refer to Cleaning and Maintenance on page 7), the 3 blower button LED indicators will flash slowly for 30 seconds after turning the blower OFF. This will happen every time the blower is turned OFF until the filter cleaning reminder has been reset. Once the cleaning is done, reset the filter cleaning reminder indicators by pressing on blower button for 3 seconds during the 30 seconds the 3 blower button LED indicators flash slowly.

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Cleaning and Maintenance

Proper maintenance of the Range Hood will assure proper performance of the unit.

MOTORS

The motors are permanently lubricated and never need oiling. If the motor bearings make excessive or unusual noise, replace the motor with the exact service motor. The fan wheel should also be replaced.

GREASE FILTERS

The grease filters should be cleaned frequently. Use a warm dishwashing detergent solution. Grease filters are dishwasher safe.

Clean all-metal filters in the dishwasher using a non-phosphate detergent. Discoloration of the filters may occur if using phosphate detergents, or as a result of local water conditions - but this will not affect filter performance. This discoloration is not covered by the warranty. To minimize or prevent discoloration, hand wash filters using a mild detergent.

NON-DUCTED RECIRCULATION FILTERS

The non-ducted recirculation filters should be changed every 3 to 6 months. Replace more often if your cooking style generates extra grease, such as frying and wok cooking. Refer to installation instructions included with non-ducted recirculation filters.

FAN WHEELS

The center of the fan wheels should be cleaned frequently. Use a clean cloth soaked with warm detergent solution.

STAINLESS STEEL CLEANING

Do:

- Regularly wash with clean cloth or rag soaked with warm water and mild soap or liquid dish detergent.
- Always clean in the direction of original polish lines.
- Always rinse well with clear water (2 or 3 times) after cleaning. Wipe dry completely.
- You may also use a specialized household stainless steel cleaner.

Don't:

- Use any steel or stainless steel wool or any other scrapers to remove stubborn dirt.
- Use any harsh or abrasive cleansers.
- Allow dirt to accumulate.
- Let plaster dust or any other construction residues reach the hood. During construction/ renovation, cover the range hood to make sure no dust sticks to the stainless steel surface.

Avoid when choosing a detergent:

- Any cleaners that contain **bleach** will attack stainless steel.
- Any products containing: **chloride, fluoride, iodide, bromide** will deteriorate surfaces rapidly.
- Any combustible products used for cleaning such as **acetone, alcohol, ether, benzol**, etc., are highly explosive and should never be used close to a range.

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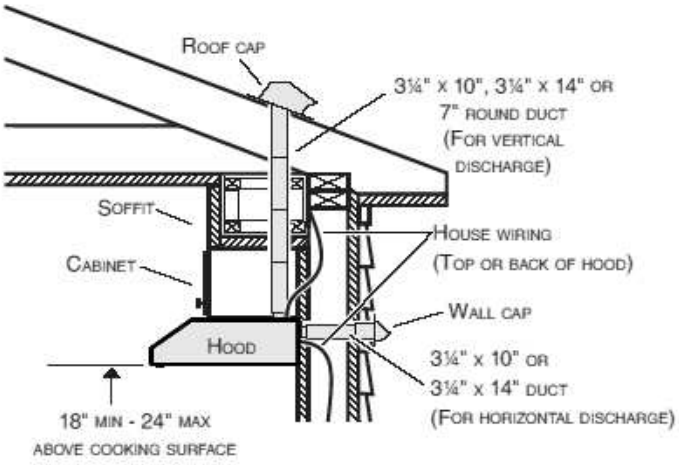
Recommended Tools and Accessories for Installation

- Measuring tape
- Phillips screwdriver no. 2
- Nut driver or socket 11/32"
- Flat blade screwdriver (to open knockout holes)
- Drill, 1/8" drill bit and 1½" hole saw (to mark holes for ducting and cut electrical access hole)
- 7/64" drill bit (to drill holes for EZ1 brackets mounting screws)
- Wood shims (2) and wood screws (4) (required for standard installation to framed cabinet)
- Saw (to cut holes for ducted application)
- Sheet metal shears (ducted installation only, for duct adjustment)
- Pliers (ducted installation only, for duct adjustment)
- Metal foil duct tape (for ducted applications)
- Scissors (to cut metal foil duct tape)
- Pencil
- Wire stripper
- Strain relief, 1/2" diameter (to secure house wiring cable to the hood)

Install Ductwork (Ducted Installations Only)



NOTE: Distances over 24" are at the installer and user discretion.

1] Determine whether hood will discharge vertically (3¼" x 10", 3¼" x 14" or 7" round), or horizontally (3¼" x 10" or 3¼" x 14" only).

2] Decide where the ductwork will run between the hood and the outdoors.

3] Choose a straight, short duct run to allow the hood to perform most efficiently. Long duct runs, elbows and transitions will reduce the performance of the hood. Use as few of them as possible. When possible, use at least 2 foot straight runs before any turns. Larger ductwork may be required for best performance with longer duct runs.

4] Install wall cap or roof cap (sold separately); ensure there is no leak in house insulation. Connect metal ductwork to cap and work back towards the hood location. Use 2" metal foil duct tape to seal the joints between ductwork sections.

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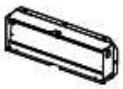
Contents

Before proceeding to the installation, check the contents of the box. If items are missing or damaged, contact the manufacturer.

Make sure that the following items are included:

(2) Grease Filters



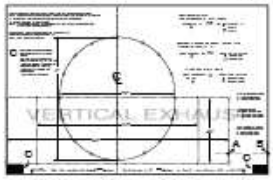
(1) 3¼" x 10" Damper Assembly*

(1) 3¼" x 14" Damper Assembly*

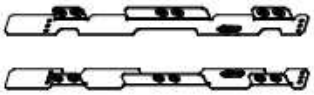
(1) 7" Round Duct Connector*

* Find inside of hood

EZ1 Components



(1) Template for ducting (printed both sides)

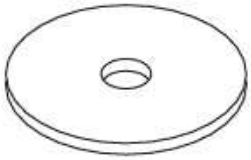


(2) Installation Brackets** for framed cabinet

(2) Installation Brackets** for frameless cabinet

** Find EZ1 Brackets attached inside of hood

(1) Parts Bag*** Containing:



(4) No. 8-18 x 1/2" Metal Screws with (4) Washers

(6) No. 8 x 5/8" RD. HD. Wood Screws

(6) No. 8 x 1/2" Countersunk Wood Screws

*** Find parts bag inside of hood

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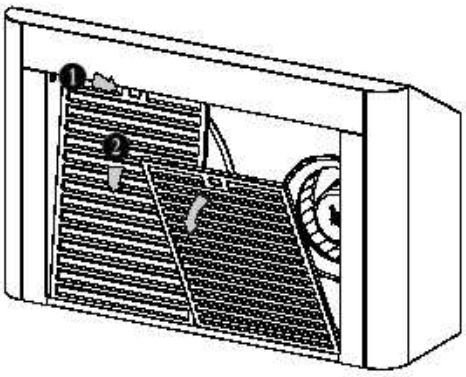
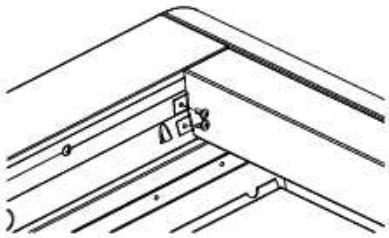
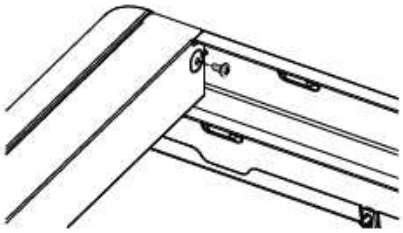
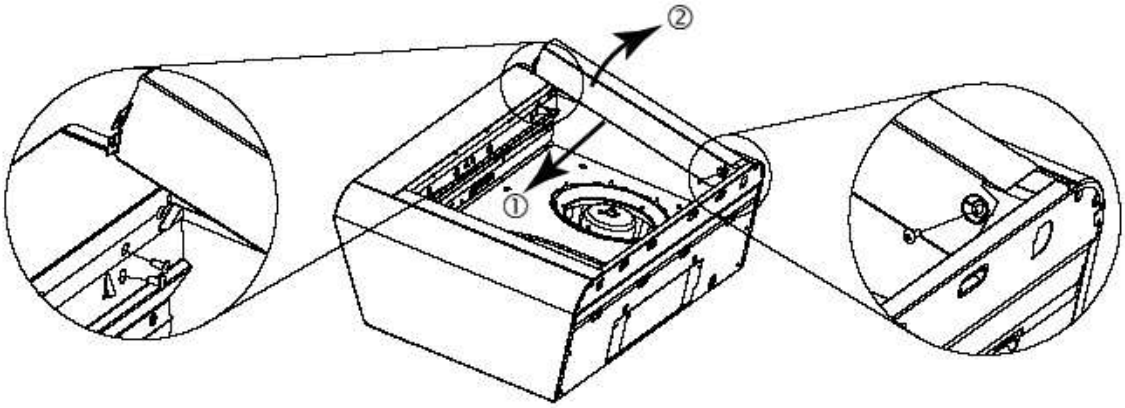
Prepare the Hood

1] If present, remove all protective polyfilm from the hood and/or parts.

2] Using the finger cup, remove the grease filters from the hood by pushing down ❶ and tilting filters out ❷.



3] Remove both fillers by removing the 3 screws holding each one of them. Slide each one towards the center of the hood and tilt it up to remove it completely. Set the fillers and screws aside.