



Owner and Maintenance Guide Models Equipped with External Blower RM1000/RM1500

Thank You For Choosing Vent-A-Hood®

We know you will be pleased with your purchase decision. Since 1933, our company has earned an outstanding reputation because of our commitment to performance, quality, and reliability.

Safety

READ AND SAVE THESE INSTRUCTIONS

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

- A. Use this unit only in the manner intended by the manufacturer. If you have questions, call the manufacturer.
- B. 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.
- C. Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-related construction.
- D. Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guideline 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.

Safety (Continued)

- E. When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
- F. Ducted fans must always be vented to the outdoors. Do not vent exhaust air into spaces within walls or ceilings, crawl spaces, attics, or garages.

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. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe).
- C. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or in blower housing.
- D. Use proper pan size. Always use cookware appropriate for the size of the surface heating element.

WARNING - 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 dish cloths or towels - a violent steam explosion will result.
- D. Use an extinguisher ONLY IF:
 - 1) You know you have a Class ABC fire 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.

Safety (Continued)

CAUTION

TO REDUCE THE RISK OF FIRE, AND TO PROPERLY EXHAUST AIR, BE SURE TO DUCT EXHAUST AIR OUTSIDE. DO NOT VENT EXHAUST AIR INTO SPACES WITHIN WALLS OR CEILINGS, OR INTO ATTICS, CRAWL SPACES, OR GARAGES.

CAUTION

FOR GENERAL VENTILATION USE ONLY. DO NOT USE TO EXHAUST HAZARDOUS OR EXPLOSIVE MATERIALS AND VAPORS.

WARNING

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

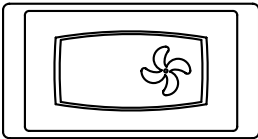
**THIS MANUAL SHOULD REMAIN WITH THE HOOD
FOR FUTURE REFERENCE**

Operating Instructions

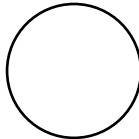
On external blower models, the user should generally start on the lowest setting and then increase speed or turn on additional blower motors as required.

The light switch operates halogen lights as low, off, or high, and fluorescent lights as off or on.

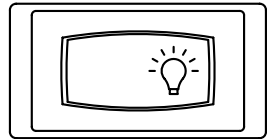
Fluorescent Light Models



Blower Off/On

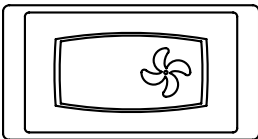


Speed Control

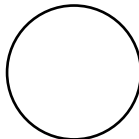


Light(s) Off/On

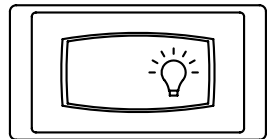
Halogen Light Models



Blower Off/On



Speed Control



Lights Low/Off/High

Note: In order to properly capture the maximum amount of oil/grease from cooking, the remote blower should be operated at the higher setting - lower speeds may lower the noise level, but may not create sufficient air flow and pressure through the filter to liquify oil/grease properly.

Hood Cleaning

A. Hood Canopy

Wipe down the interior and exterior of the hood as needed with a soft cloth and warm, soapy water (liquid dish detergent is acceptable). Do not use acids, abrasives, strong detergents, solvents, or scouring pads.

Stainless steel should be treated with a quality stainless steel cleaner such as Stainless Steel Magic® (Vent-A-Hood® part number SS64). Follow all label instructions. Do not polish across the grain or in circles.

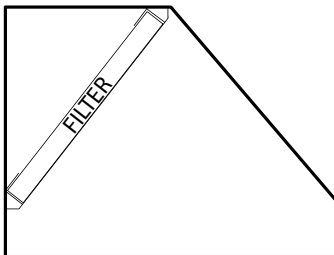
Real brass, real copper, and hammered copper hoods will oxidize and/or tarnish over time. Use a quality copper or brass cleaner such as Red Bear® Copper Polish (Vent-A-Hood® part number CP101). Follow all label instructions. Do not use acids, abrasives, strong detergents, degreasers, solvents, or scouring pads.

B. Hood Filters

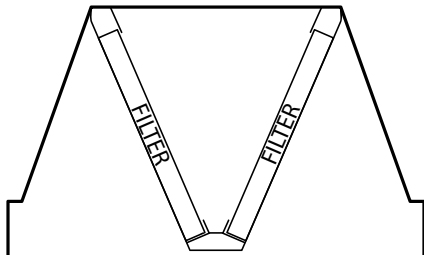
WARNING: To reduce the risk of personal injury, be sure the blower is turned off before removing filter(s).

Vent-A-Hood® range hoods that use external/remote blower units have a stainless steel baffle filter(s) located inside the hood. The filter(s) collect oil/grease from cooking and need to be removed and cleaned on a regular basis. To remove the filter, grasp the handles, lift upward, and pull the bottom outward. Soak the filter(s) in warm, soapy water or wash in a dishwasher. To reinstall the filter(s), follow the above removal procedure in reverse.

Note: Filter elements cannot always collect 100% of the grease from cooking. Some grease may collect behind the filter or in the duct pipe.



WALL MOUNT SIDE VIEW



ISLAND SIDE VIEW

Maintenance/Troubleshooting

A. Light Bulb Replacement

WARNING: To reduce the risk of personal injury, turn off power and allow lights to cool before proceeding.

Halogen Bulbs

To remove the bulb, turn it 1/4 turn counterclockwise. If the light is difficult to remove, obtain a light bulb suction cup from a lighting/hardware store or directly from Vent-A-Hood®.

Replace the bulb with a 120 volt, 50 watt **maximum**, GU10 halogen bulb (Vent-A-Hood P/N: P1110).

Maintenance/Troubleshooting (Continued)

B. What To Do If...

Smoke is in the kitchen. Check the following:

Is the hood sized appropriately for the type of cooking equipment it is ventilating?

The purpose of a hood is to collect cooking contaminants and hold them until the blower unit can exhaust them to the outside. Therefore, it is necessary to size the hood based on the type of cooking equipment that is being used. Whenever possible, hoods should overlap the cooking equipment by at least three inches on each side. For island applications, this is mandatory. The hood should also project out to the front edge of the front burners. Finally, the height of the hood can affect its performance. Generally speaking, taller hoods are more suitable for professional style ranges, whereas under cabinet hoods are recommended for standard cooking equipment.

Does the blower capacity of the hood match the cooking equipment it is over?

RM1000 Remote Blower - Under cabinet for standard cooking equipment, gas or electric. Wall mount or island hoods for standard cooking equipment, gas or electric, and professional style ranges.

RM1500 Remote Blower - Wall mount or island hoods for larger professional style ranges.

Is the hood ducted properly?

The duct should be smooth walled. Corrugated or “flex” type duct must not be used as it restricts airflow. The duct work should be the same square inch area (or larger) as the hood discharge for the entire length of the duct run. Run the duct as short and straight as possible. Enlarge the duct for longer duct runs. Maintain 4 to 5 foot spacing between turns. Turns should be smooth and gradual, not sharp and angled. Roof jack and wall louver openings must be free of obstacles, at least as large as the duct size, and open freely.

Maintenance/Troubleshooting (Continued)

Is the hood mounted at the appropriate height off of the cooking surface?

The height of the hood off the cooking surface is very important. The higher the hood is mounted, the less effective it will be. Hoods only collect cooking vapors; they will not pull cooking contaminants back into the hood if they escape unto the kitchen. Generally speaking, the deeper the hood, the higher the hood can hang and still be effective.

Under Cabinet 9" tall	24-27"
Wall Mount	30"
Island	30"
Liner Inserts	*24-30"

*Note: the recommended height off the cooking surface is dependent on the depth of the liner. In general, the deeper the liner, the higher off the cooking surface it can be, up to a maximum recommended height of 30".

Do the dampers open and close freely?

With the filter(s) removed (see Hood Cleaning Section), locate the dampers (flaps) and ensure that they open and close freely. If not, identify and remove any obstructions that are preventing the dampers from opening. Screws protruding through the duct work are the most common obstruction.

During installation, only duct tape should be used to connect duct work to the top of the hood. Screws that are used to connect duct work and transitions extend inside the duct work and may obstruct the dampers from opening.

Warranty

Vent-A-Hood® warrants to the original consumer-purchaser its products to be free of defects in material and workmanship for a period of one year from the date of purchase (internal motors for a period of five years) with the following limitations:

- A. Light bulbs
- B. Freight damage
- C. Damage caused by faulty installation
- D. Incidental or consequential damage
- E. Commercial application
- F. Misapplication or modification of or to any part of the Vent-A-Hood® product

Service

To make a warranty claim, contact the dealer where the hood was purchased. They will contact the appropriate service agents. It is not necessary to register the product directly with Vent-A-Hood®.

Model No.: _____
(Eg. B200R, B100MSC, B200MSC, T200MSC, T400MSC, etc.)

Serial No.: _____
(Eg. NAR12345, +MBR12345, NBR12345, etc.)

Purchase Date: _____

Hood Style: _____
(Eg. PRH18-048 BL, JDH066/C1 OL, TH036SLE WH, RM1500, etc.)

VentAhood®

(972) 235-5201
www.ventahood.com