



Owner and Maintenance Guide for M Line Range Hoods with M600/M1200 Blowers

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.

The Importance of Cooking Ventilation

The main purpose of cooking ventilation is to capture the by-products of cooking. These by-products are heat, steam, smoke, odor, hazardous gases, and grease. Without proper cooking ventilation, these by-products can cause a great deal of harm to the home. Vent-A-Hood® range hoods exhaust all cooking by-products to the outside with the exception of GREASE.

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.

Safety

- 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.
- 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 filter.
- 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.

Safety (Continued)

- 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.

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.

WARNING

TO REDUCE THE RISK OF FIRE OR ELECTRICAL SHOCK, DO NOT USE THIS FAN WITH ANY SOLID-STATE SPEED CONTROL DEVICE.

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.

<p>THIS MANUAL SHOULD REMAIN WITH THE HOOD FOR FUTURE REFERENCE</p>
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Operating Instructions

A. Fan Control Dial

The fan control is on the right when facing the hood. It has five setting levels; off and four fan speed control settings from low to high. To operate the fan, rotate the dial through the fan speed settings by turning it clockwise (facing the knob). Rotate the dial counter-clockwise to turn the fan off.

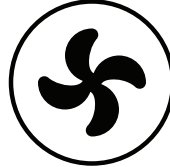
B. Light Control Dial

The light control is on the left when facing the hood. It has three setting levels; off, low (25 watts per bulb), and high (50 watts per bulb). To operate the lights, rotate the dial through the light intensity settings by turning it clockwise (facing the knob). Rotate the dial counter-clockwise to turn the lights off.

Light Control



Fan Control



Baffle Filter Installation and Removal

A. Baffle Filter Installation

1. Hold the filter with the knob facing down and toward the front of the hood.
2. Insert the back of the filter into the back filter channel with enough force to compress the filter spring.
3. Raise the front of the filter inline with the front filter channel and slowly release the spring force.

B. Baffle Filter Removal

1. Push the filter knob toward the back filter channel to compress the filter spring.
2. Lower the front of the filter below the front filter channel and slowly release the spring force.

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 polish across the grain or in circles. Do not use acids, abrasives, strong detergents, degreasers, solvents, or scouring pads.

B. Baffle Filters

WARNING: To reduce the risk of personal injury, be sure the power is turned off in the hood before removing the filters.

Grease by-products are captured by the baffle filters. Cooking habits determine how often the baffle filters will need to be cleaned.

To remove the baffle filters, see **Baffle Filter Removal** on previous page. Once removed, the baffle filters may be cleaned by soaking them in warm, soapy water or by placing the filters in a dishwasher. Please note that it is recommended that any excessive grease accumulation should be removed before placing the filters in a dishwasher. The baffle filters may be reinstalled into the hood when fully dry. To install filters, see **Baffle Filter Installation** on previous page.

WARNING: Do not operate the hood without the filters installed as this may result in damage to the hood or grease accumulation in the ducting.

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).

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?

M600 Single Blower - For standard cooking equipment, gas or electric and light usage professional cooking equipment.

M1200 Dual Blower - For heavy usage professional cooking

Maintenance/Troubleshooting (Continued)

equipment.

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.

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 into the kitchen. Generally speaking, the deeper the hood, the higher the hood can hang and still be effective.

Wall Mount	30”
Standard Liner - MSLD	24-27”
Pro Liner - MPSLD	27-30”

NOTE: If smoke still enters the kitchen after following these suggestions, contact your dealer for additional service and/or suggestions.

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 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. MRC, M600, M1200, etc.)

Serial No.: _____
(Eg. NAM12345, MBM12345, NBM12345, etc.)

Purchase Date: _____

Hood Style: _____
(Eg. PRH18-M36 SS, M34PSLD SS, CXH18-M66 SS, M52SLD SS, etc.)

VentAhood®

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