

COUNTERTOP VENTLESS EXHAUST HOOD

QUICK START GUIDE

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NORTH AMERICAN KITCHEN SOLUTIONS, INC. 172 REASER COURT ELYRIA, OH 44035 PHONE: (800) 854-3267 FAX: (800) 365-2100 Warning -

Unit cannot be powered up without damage to the unit until both a Licensed Ansul Installer and Licensed Electrical Contractor have reviewed the installation.

Remote Pull Station is 4¹/₄" round and 1" deep.

Mounting is 35" from countertop and 2 1/2" from rear of hood body (101/2" off the rear of the unit)

WARRANTY

This equipment is warranted to be free from defects in materials and workmanship, under normal use and service, for a period of 24 months from date of shipment. See full Installation Instructions for details.

INSTALLATION

It is necessary to install and operate this unit with the airflow (CFM) designed for the size of hood, filters and installation based on the information provided.

Suggested Tools, Equipment, and Hardware

Ladder	1/8" Drill Bit	Marker & Tape Measure	1/4" Nut Driver
Caulk Gun	Hammer	Drill	#3 Phillips Screwdriver
5/16" Drill Bit	Safety Glasses & Gloves	Flat Head Screwdriver	Framing Square
Adjustable Crescent Wrench	Ratchet with 1/4" socket		

CAUTION/WARNING!

The unit <u>MUST</u> be installed on a surface (table/equipment) which can support a minimum weight of 350 lbs. (240 lbs. unit, 110 lbs. equipment). The 1/4-20 x 1" lag bolt <u>MUST</u> be properly installed to a depth of ³/₄". It should be located on a load bearing stud. This <u>MUST</u> be used with supplied 1/8" wire rope, preinstalled on hood. Failure to install safety anchor will void manufacturer warranty.

INSTALLING:

- Place Hood system in area where it is to be used, leaving at least 30" clearance on the same side as the pull station (Left side unless specified otherwise) and 18" to the ceiling
- Mark holes if using frame mounting holes (Figure 2.1).
- The Hood is secured to the wall by means of high-tensile strength 1⁄4"-20 x 1" lag eyebolt, using supplied 1/8" wire rope (Figure 2.2). Disconnect wire rope from D-ring, pass wire rope through eyebolt. Ensure that the wire rope is loose and unobstructed. Reconnect wire rope to D-ring.





Figure 2.2

Add optional frame mounting: Bolt (Figure 2.3), Screw (Figure 2.4).



Figure 2.3

Figure 2.4

- Place back panel, then install side panels with supplied screws (Figure 2.5).
- Place tray and install with supplied screws, caulking around top edge is optional (Figure 2.6)
- Place Hood system in area where it is to be used, leaving at least 30" clearance on the same side as the pull station (Left side unless specified otherwise) and 18" to the ceiling
- Prior to applying power, a licensed Ansul fire system installer must perform final installation, connect (clip/snap) damper release to Ansul enclosure, charge, and test the system.





Figure 2.6

- After Fire System installation is complete, have a licensed contractor perform the next steps:
 - Connect 208-240/1-3/60 power to the top side of the contactor Connect power cable from 0 the cooking equipment to the bottom side of the contactor
 - 0 Turn main breaker on to unit
- . Look at the top of the unit to ensure you can see the 2 blower outlets
- Flip the toggle switch to the "ON" position .
- If FIP (Filter-In-Place) light is red, review filter placement to ensure all filters are in place and . depressing the switch at the top of each filter
 - For clarification, please review filter location Figure #1 on back of this sheet 0
- If Ansul light is Red, contact Fire System Installer .
- If unit operates for 10 seconds, turns off, and Sail (Verifies air-flow past the "Sail" Switch) is Red, . verify dampers are open
- If all warning lights (FIP, Sail, Ansul) are off, and power light is on, Hood is now operating and will be . supplying power to cooking equipment

Figure 1



DISCLAIMER FOR THE USE OF VENTLESS HOODS IN DONUT/FUNNEL CAKE FRYING APPLICATIONS

While our ventless hoods are guaranteed to pass state code, the larger exposed frying surface of donuts/funnel cakes generates more vapors than most frying applications. Our ventless hood will filter the vapors from frying donuts/funnel cakes, but more heat and smell may be present than in typical frying applications. Adequate air replacement or recirculation in the room or space in which the fryer will be located is important in these situations. This disclaimer does not affect the warranty on the ventless unit in any way.