



Owner and Maintenance Guide Models Equipped with Magic Lung® Blower

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, which is collected by the patented Magic Lung® blower system.

The Magic Lung® Blower- How It Works

The Magic Lung® internal blower system was originally patented in 1937. The Magic Lung® pressurizes grease laden air as it passes through the blower wheel and cools the grease from a vapor into a liquid. The centrifugal action of the Magic Lung® traps 99% of cooking grease without the use of messy and inefficient wire mesh or baffle filters. The constant speed centrifugal blower is also designed to create a pressure barrier, lowering the risk of an attic or wall fire.

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 disconnect 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.
 - 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 wall 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 flaming food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).

Safety (Continued)

- 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.

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.

Safety (Continued)

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**

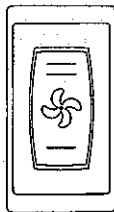
Operating Instructions

A. Models with Halogen Lights

On halogen light models, motors are switched independent from one another. The user should generally start with the hood on the lowest setting, and then increase speed and/or turn on additional motors as required.

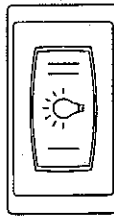
Red Switch- This switch operates a two speed motor. This two speed motor allows the user to switch the hood to "LOW" (position I) for quieter operation during light cooking, while the "HIGH" (position II) setting delivers the full power of the Magic Lung® blower unit. If the two speed motor is turned to "LOW", the heat sensor (SensaSource®) monitors cooking activity. If the heat reaches an unacceptable level inside the hood, or a range fire occurs, the two speed motor will switch from "LOW" to full power automatically. The sensor will return the motor to the "LOW" level when the heat subsides or the hood may be turned off manually (middle position).

Red Switch



White Switch- This switch controls the lights. "LOW" level lighting (position I) is 25 watts per bulb, "HIGH" level lighting (position II) is 50 watts per bulb. Off is in the middle position.

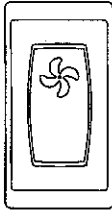
White Switch



Operating Instructions (Continued)

Black Switch- This switch operates a single speed motor. The single speed motor is either off or on, and is not controlled by the SensaSource® heat sensor.

Black Switch



Note: The location of the switches on the hood corresponds to the location of the motors in the hood (i.e. left switch operates left motor, etc.) except for a T400H Island 1200 CFM Cluster Blower, which is diagrammed below.

Black Switch Red Switch



Blower 1

White Switch



Blower 2

Red Switch Black Switch



Blower 3



Blower 4

Blower 1	Blower 2
Blower 3	Blower 4

T400 Island Cluster Blower Configuration (Top Front View)

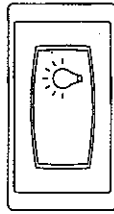
Operating Instructions (Continued)

B. Models with Fluorescent Lights

On fluorescent light models, motors are switched independent from one another, with the exception of island hoods which are switched in pairs of motors. When using the hood, the user should generally start with one motor, and then turn on additional motors as required.

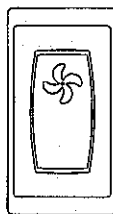
White Switch- This switch controls the light(s).

White Switch



Black Switch- This switch operates a single speed motor or a pair of single speed motors in an Island hood.

Black Switch



Note: The location of the switches in the hood corresponds to the location of the motors in the hood (i.e. left switch operates left motor, etc.) except for a T400 Island Cluster Blower, which is diagrammed below.

Black Switch



Blowers 1 & 2

White Switch



Blowers 3 & 4

Black Switch



Blower 1	Blower 2
Blower 3	Blower 4

T400 Island Cluster Blower Configuration (Top Front View)

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.

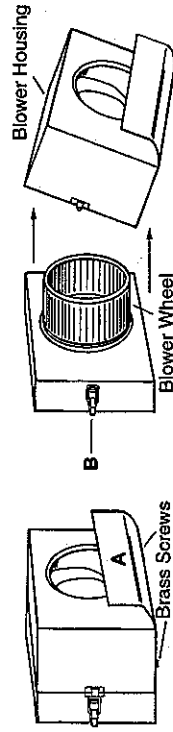
Real copper and brass hoods will oxidize and/or tarnish over time. Use a quality copper or brass cleaner such as Red Bear® Copper Polish (Vent-A-Hood® part number CP101). Follow all label instructions. Do not polish across the grain or in circles. Do not use acids, abrasives, strong detergents, degreasers,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

B. Blower Unit

WARNING: To reduce the risk of personal injury, be sure the blower is turned off in the hood before removing the shield(s) and blower housing(s).

The Vent-A-Hood® Magic Lung® blower captures grease by-products in the blower housing(s). Cooking habits determine how often the blower housing(s) will need to be cleaned. High fat content foods and heavy cooking may require cleaning after each use.

To remove the blower housing, first remove the blower shield (A). This is accomplished by loosening the two brass screws on the bottom of the shield. The blower housing is removed for cleaning by un-snapping the suitcase latches (B) (one on each side of the housing). Then, pull the housing forward and gently "tip" it downward to clear the blower wheel(s).



Hood Cleaning (Continued)

Clean the shield(s) and/or blower housing in a sink of warm soapy water (liquid dish detergent) and let soak for a few minutes. Wash with sponge or dishcloth, rinse and let drain. Reinstall blower housing and snap suitcase latches in place. The blower housing and shield(s) alternatively may be placed into a dishwasher.

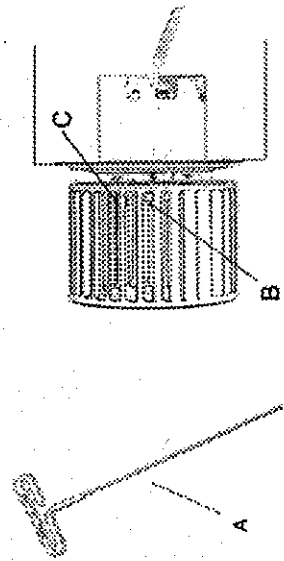
C. Blower Wheel

WARNING: To reduce the risk of personal injury, be sure the blower is turned off in the hood before removing the blower shield(s) and blower housing(s).

Regular cleaning of the blower housing should prevent grease accumulation on the blower wheel. If grease build up should occur, the blower wheel may easily be cleaned in place using a soft bristle toothbrush and a common degreaser such as Formula 409®. Take care not to move or lose the metal balancing clips that may be affixed to the wheel (C).

In instances where the blower wheel may need to be removed, follow the instructions below.

Removing the blower wheel requires a 1/8" hex wrench. A T-handle hex wrench (A) is available from Vent-A-Hood® to accomplish this (Vent-A-Hood® part number AW101). There is a small set screw on the side of the hub of the wheel (B) that tightens up against a "flat" spot on the motor shaft. The set screw must be rotated 1/2 turn counterclockwise to remove the blower wheel. Insert wrench through the blades of the blower wheel and into the set screw. If the wheel is difficult to remove, the area where the motor shaft makes contact with the blower wheel hub may need to be sprayed with a common penetrating oil such as WD-40®.



Hood Cleaning (Continued)

After allowing the penetrating oil to soak for a few minutes, push the blower wheel forward slightly, then gently pull the blower wheel off the motor shaft. Use caution to avoid bending or distorting the blower wheel and take care not to move or lose the metal balancing clips that may be affixed to the wheel (C).

A soft bristle toothbrush with warm soapy water may be used to clean the blades, or soak the blower wheel in warm soapy water. When reinstalling the wheel onto the motor shaft, make sure the set screw makes direct contact with the "flat spot" on the motor shaft. Slide the blower wheel onto the motor shaft as far as it will go, making sure the back of the blower wheel does not touch the motor mount screws protruding from the motor.

If the blower wheel is too far back, it will rub the motor mount screws, and if it is too far forward, it will rub the inside of the blower housing. Adjust the blower wheel slightly to find the correct front to rear location. Tighten the set screw (clockwise) to lock the blower wheel in the correct position.

NOTE: For hoods that have more than one blower wheel, make sure that white blower wheels are matched up with white motor rings, and black blower wheels are matched up with black motor rings. The hood will not perform properly if blower wheels and motors are mismatched.

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 counter clockwise. If the light is difficult to remove, obtain a bulb suction cup from a lighting or hardware store.

Replace the bulb with a PAR20 120 volt, 50 watt halogen bulb (Vent-A-Hood® part number P1130).

Maintenance/Troubleshooting (Continued)

Fluorescent Bulbs and Starter

Non-covered fixtures- To remove the lamp, face the hood, grasp the bulb at each end, and twist up and away. Take care not to put too much force on the glass as it may easily be broken.

Covered fixtures- To remove the lamp, face the hood, remove the plastic cover, grasp the bulb at each end, and twist down and away. Take care not to put too much force on the glass as it may easily be broken.

Replace the bulb with an 18 inch, 15 watt T8 fluorescent bulb (Vent-A-Hood® part number P1120). Hold the new lamp at each end and rotate it slowly into the sockets until it locks into position.

To remove the starter, turn the starter counter clockwise (when looking into the starter). Replace the starter with a FS-2 type starter (Vent-A-Hood® part number P1105).

Infrared Heat Lamps

To remove the bulb, turn it counter clockwise. Take care not to put too much force on the glass as it may easily be broken. If the light is difficult to remove, obtain a bulb suction cup from a lighting or hardware store.

Replace the bulb with an R40, 120 volt, 250 watt maximum infrared bulb.

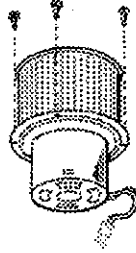
Maintenance/Troubleshooting (Continued)

B. Replacement Motor

WARNING: To reduce the risk of personal injury, be sure the blower(s) are turned off in the hood before removing the shield(s) and blower housing(s).

Remove the shield and blower housing as described in Hood Cleaning, Section B.

Use a 1/4" nut driver to remove the three motor mount screws that attach the motor to the hood and gently pull the motor forward and down. Disconnect wiring harness, remove old motor and replace with new motor. Be sure to fully engage electrical connections and tighten motor mount screws. If necessary, adjust the blower wheel as described in Hood Cleaning, Section C.



C. 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 over?

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 3 inches on each side. For an island application, this is considered 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.

Maintenance/Troubleshooting (Continued)

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

B100 Single Blower (300 CFM)- Under cabinet or wall mount hoods for standard electric cooking equipment.

B200 Dual Blower (600 CFM)- Under cabinet or wall mount hoods for standard cooking equipment, gas or electric, and professional style ranges.

B200 Dual and B100 Single Blowers (900 CFM) - Wall mount hoods for larger professional style ranges

Two B200 Dual Blowers (1200 CFM)- Wall mount hoods for larger professional style ranges.

T200 Island Dual Blower (600 CFM)- Island hoods for standard cooking equipment, gas or electric, and professional style ranges.

Two T200 Island Dual Blowers (1200 CFM)- Island hoods for larger professional style ranges.

T400 Cluster Island Blower (1200 CFM)- 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, be at least as large as the duct size, and open freely.

Maintenance/Troubleshooting (Continued)

Is the hood mounted at the appropriate height off 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.

Under Cabinet 6" tall 21-24"

Under Cabinet 9" tall 24-27"

Euroline PD, SLD 14 Models, TILT 24"

Wall Mount 30"

Island 30"

Standard Liner - BSLD 24-27"

Standard Liner - BPSLD, BPSLB 27-30"

Standard Liner - TSLE, TPSLE 30"

Are the blower wheels paired with the correct motors, and are they oriented in the hood properly?

Remove the blower housing as described in Hood Cleaning, Section B. White blower wheels should be paired with white motor mounts and turn clockwise. Black blower wheels should be paired with black motor mounts and turn counterclockwise. If the blower wheel is paired with the improper blower motor, the hood will not function properly.

Do the dampers open and close freely?

With the blower housing off (see Hood Cleaning, Section B), locate the damper (flap) and ensure that it opens and closes freely. If it does not, identify and remove any obstructions that are preventing the damper from opening. Screws protruding through the duct work are the most common obstruction. During installation, only duct tape should be used to attach transitions or 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 damper from opening.

Maintenance/Troubleshooting (Continued)

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

Is the hood making a rubbing or scrapping noise?

This may be caused by the blower wheel coming in contact with the front edge of the blower housing or rubbing the motor mount screws. Unsnap the suitcase latches on the blower housing (see Hood Cleaning, Section B) and make sure the housing is properly seated on the face of the motor housing. If the blower wheel is rubbing on the motor mount screws, the blower wheel will need to be repositioned on the motor shaft (see Hood Cleaning, Section C).

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 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 or other misapplication
- F. Items fabricated to customer design

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®.

Vent-A-Hood®

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