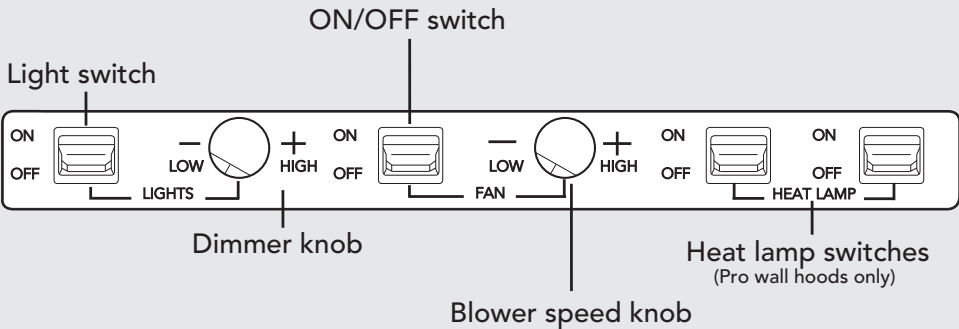


Settings and Functions

(Professional VWH, VCWH, VCIH, VBCV & VEWDO)



ALWAYS turn on your hood before you begin cooking to establish airflow in the kitchen. Also, let the blower run for a few minutes to clear the air after you turn off your cooking appliance. This will help keep the kitchen air cleaner.

ON/OFF switch—Starts and stops the blower. When turned on the blower will operate at the previous setting of the speed control.

Blower speed knob—Turn the knob counterclockwise to decrease the blower speed and clockwise to increase speed. The type of cooking you are doing will dictate the speed of the blower you use.

Light switch—Controls the 50-watt halogen lights located in the front of the hood.

Dimmer knob—Turn the knob clockwise to brighten the halogen lights and counterclockwise to dim the lights.

Heat lamp switches—Turn the heat lamps on and off. Each professional wall hood will be equipped with one or two heat lamp outlets. The 250-watt infrared bulbs are not included and should be purchased locally.

Using VEWDO Outdoor Hood (Damp Environment Approved Models Only)

- **Outdoor hood models should be installed in a covered yet non-enclosed area.** They should also be protected from natural elements (such as rain) as much as possible.
- **ALWAYS** turn the hood on to the “HIGH” position before lighting the grill.
- Keep the grill canopy closed as much as possible when cooking so smoke is exhausted from the back of the grill. This allows for optimum performance of the hood.
- During breezy conditions, outdoor hoods may not perform well.

CAUTION
DO NOT place flammable material on warming shelves when using heat lamps.

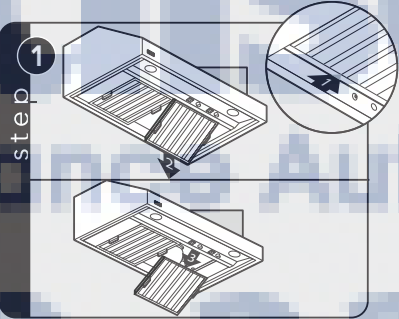
Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Ventilation equipment is no exception. Your hood must be kept clean and maintained properly.

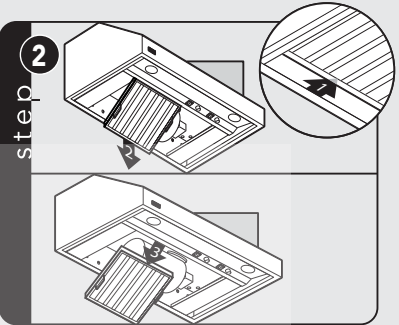
Cleaning Baffle Filters

As air passes through a baffle filter, grease particles collect on the stainless steel U-shaped baffle channels and drip down into the bottom of the filter. Baffle filters are extremely efficient when compared to mesh filters. The power of the hood is increased as more air passes through a baffle filter than with mesh filters, which are usually dirty. Baffle filters are almost universally required in commercial installations due to their superior ability to capture grease. The baffle filters should be examined periodically to assure that all surfaces and parts are clean. The filters can be washed in a dishwasher or in a sink with hot, soapy water. Simple periodic cleaning will ensure maximum filter effectiveness.

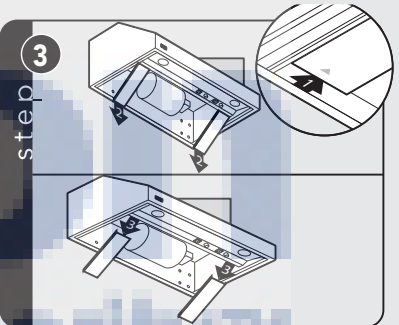
- Do not use caustic detergent to clean the filters. An abrasive or corrosive cleaner may damage the finish.
- Do not take the baffle filters apart to clean them. It is not necessary and will void the filter warranty.



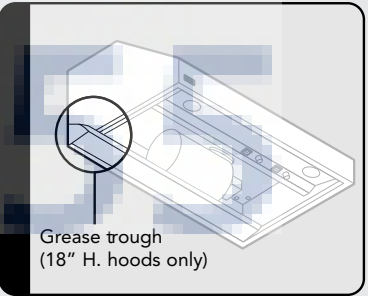
Slide filter forward off of rear lip. Lower filter rear, then slide filter front out.



Slide filter forward off of rear lip. Lower filter rear, then slide filter front out.



Slide spacer forward off of rear lip. Lower spacer rear, then slide spacer front out.



When cleaning filters in 18”H. hoods, always remove the grease trough and clean by soaking in a sink with hot soapy water.

Important Safety Instructions
(Please Read and Save these Instructions)

Warning and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

DANGER
Hazards or unsafe practices which WILL result in severe personal injury or death

WARNING
Hazards or unsafe practices which COULD result in death severe personal injury or death

CAUTION
Hazards or unsafe practices which COULD result in minor personal injury.
All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

WARNING
To reduce the risk of fire, electric shock, or injury to persons, observe the following:
• Use this unit only in the manner for which it is intended. If you have any questions, contact the manufacturer.
• Before servicing or cleaning unit, switch power off at service panel and lock service panel 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.

Recognize Safety Symbols, Words, Labels
Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

WARNING
To reduce the risk of fire, electric shock, or injury when using your unit, observe the following:
• Installation work and electrical wiring must be done by 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 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.
• 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.

WARNING
To reduce the risk of fire, use only metal ductwork.

Important Safety Instructions
(Please Read and Save these Instructions)

WARNING
To reduce the risk of a rangetop grease fire:
• NEVER leave surface units unattended at high settings. Boil- overs cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
• ALWAYS turn hood ON when cooking at high heat or when cooking flaming foods.
• Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filters.
• Use proper pan size. ALWAYS use cookware appropriate for the size of the cooking area.

WARNING
To reduce the risk of fire, electric shock, or injury to persons, observe the following:
• Use this unit only in the manner for which it is intended. If you have any questions, contact the manufacturer.
• Before servicing or cleaning unit, switch power off at service panel and lock service panel 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.

WARNING
TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, OR INJURY TO PERSONS, RANGEHOODS MUST BE INSTALLED WITH THE VENTILATORS THAT ARE SPECIFIED ON THEIR CARTON INDICATING SUITABILITY WITH THIS MODEL. OTHER VENTILATORS CANNOT BE SUBSTITUTED.

CAUTION
For general ventilating use only. DO NOT use to exhaust hazardous or explosive materials and vapors.

Important Safety Instructions
(Please Read and Save these Instructions)

CAUTION
If the power to the hood is not disconnected during cleaning, the heat sensor thermostat can cause the blower to turn on.

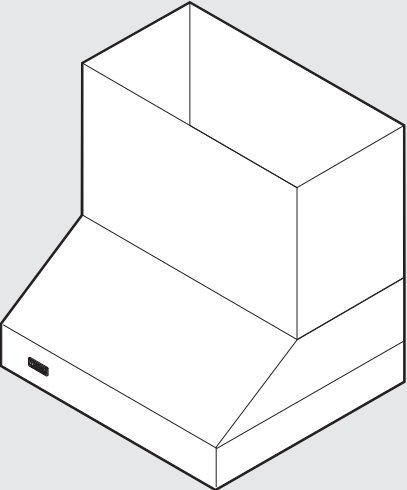
CAUTION
Unplug power cords from control panel before cleaning or servicing hood.

CAUTION
DO NOT place flammable material on warming shelves when using heat lamps.

CAUTION
All brass special ordered parts are coated with an epoxy coating. DO NOT use brass cleaners or abrasive cleansers on the brass option parts.

CAUTION
DO NOT use a porcelain cleaner or rough abrasive cleaner.

CAUTION
To reduce risk of fire and to properly exhaust air, be sure to duct air outside. DO NOT vent exhaust air into spaces within walls or ceilings, or into attics, crawl spaces, or garages



Professional & Outdoor Hoods

