


ANCONA

A decorative swirl graphic that starts from the left side of the 'A', loops around the 'C', and ends under the 'A'.

USER INSTRUCTIONS

MODEL:

BUILT-IN INSERTA CHEF 28"

IMPORTANT SAFETY INSTRUCTIONS

**Carefully read the following important information regarding
installation safety and maintenance.**

Keep these instructions for future reference.



IMPORTANT SAFETY NOTICE



READ AND SAVE THESE INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND OPERATING THIS APPLIANCE

- The installation in this manual is intended for qualified installers, service technicians or persons with similar qualified background. Installation and electrical wiring must be done by qualified professionals and in accordance with all applicable codes and standards, including fire-rated construction.
- Range hood may have very sharp edges; please wear protective gloves if it is necessary to remove any parts for installing, cleaning or servicing.
- Activating any switch ON before completing installation may cause ignition or an explosion.
- Due to the size and weight of this range hood, two people installation is recommended.

To reduce the risk of fire, electric shock, or injury to persons:

- For general ventilating use only. DO NOT use to exhaust hazardous or explosive materials and vapors.
- The combustion air flow needed for safe operation of fuel-burning equipment may be affected by this unit's operation. 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 of Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and other local code authorities.
- Before servicing or cleaning unit, switch power OFF at service panel and lock service panel to prevent power from being switched ON accidentally.
- Clean grease laden surfaces frequently. To optimize performance and to disperse air properly, make sure to vent air outside. DO NOT vent exhaust into spaces between walls, crawl spaces, ceiling, attics or garages.
- Ducted fans **MUST** always be vented to the outdoors.
- Sufficient air is needed for proper combustion and exhausting of gases through the duct to prevent back drafting.
- When cutting or drilling into wall or ceiling, be careful not to damage electrical wiring or other hidden utilities.
- All electrical wiring must be properly installed, insulated and grounded.
- Old duct work should be cleaned or replaced if necessary to avoid the possibility of a grease fire.
- Check all joints on duct work to ensure proper connection and all joints should be properly taped.
- Use this unit only in the manner intended by the manufacturer. If you have questions, contact the vendor at 1-888-686-0778.



IMPORTANT SAFETY NOTICE



READ ALL INSTRUCTION BEFORE INSTALLING AND OPERATING THIS APPLIANCE

To reduce the risk of stove top grease fire:

- Keep all fans, spaces, filters, grease tunnel*, oil container* and grease-laden surfaces clean. Grease should not be allowed to accumulate on fan, baffle, spaces, filter, grease tunnel*and oil container*.
- Always turn range hood ON when cooking.
- Use high settings on cooking range only when necessary.
- 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.
- Clean ventilating fan frequently.
- Always use appropriate cookware and utensils size.
- Always use cookware appropriate for the size of the surface element

Note: * if included with your model

To reduce the risk of injury to persons in the event of a stove top grease fire:

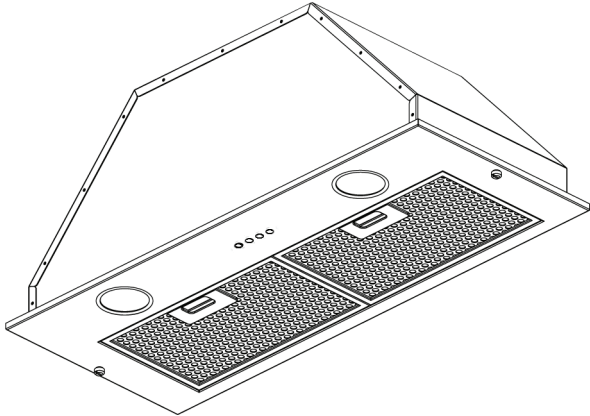
- SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn OFF the burner. BE CAREFUL TO PREVENT BURNS. NEVER PICK UP A FLAMING PAN—you may be burned. KEEP FLAMMABLE OR COMBUSTIBLE MATERIAL AWAY FROM FLAMES. If the flames DO NOT go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- DO NOT USE WATER, including wet dishcloths or towels — a violent steam explosion will result.
- Use an extinguisher ONLY if:
 - You know you have a Class A, B, C extinguisher, and you already know how to operate it.
 - The fire is small and contained in the area where it is started.
 - The fire department is being called.
 - You can fight the fire with your back to an exit.

To reduce the risk of injury to persons in the event of a gas leaks:

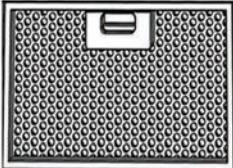
- Extinguish any open flame.
- DO NOT turn on the lights or any type of appliance.
- Open all doors and windows to disperse the gas. If you still smell gas, call the gas company and fire department.

Please read all instructions and safety messages thoroughly before installation. All safety messages will help you understand the potential hazards and understand how to reduce the risk of injury. All safety messages will explain what can happen if the instructions are not observed.

PARTS SUPPLIED:



Vent/Damper



Filters (2 pcs)



Vent/Damper
Mounting Screws
(4pcs)

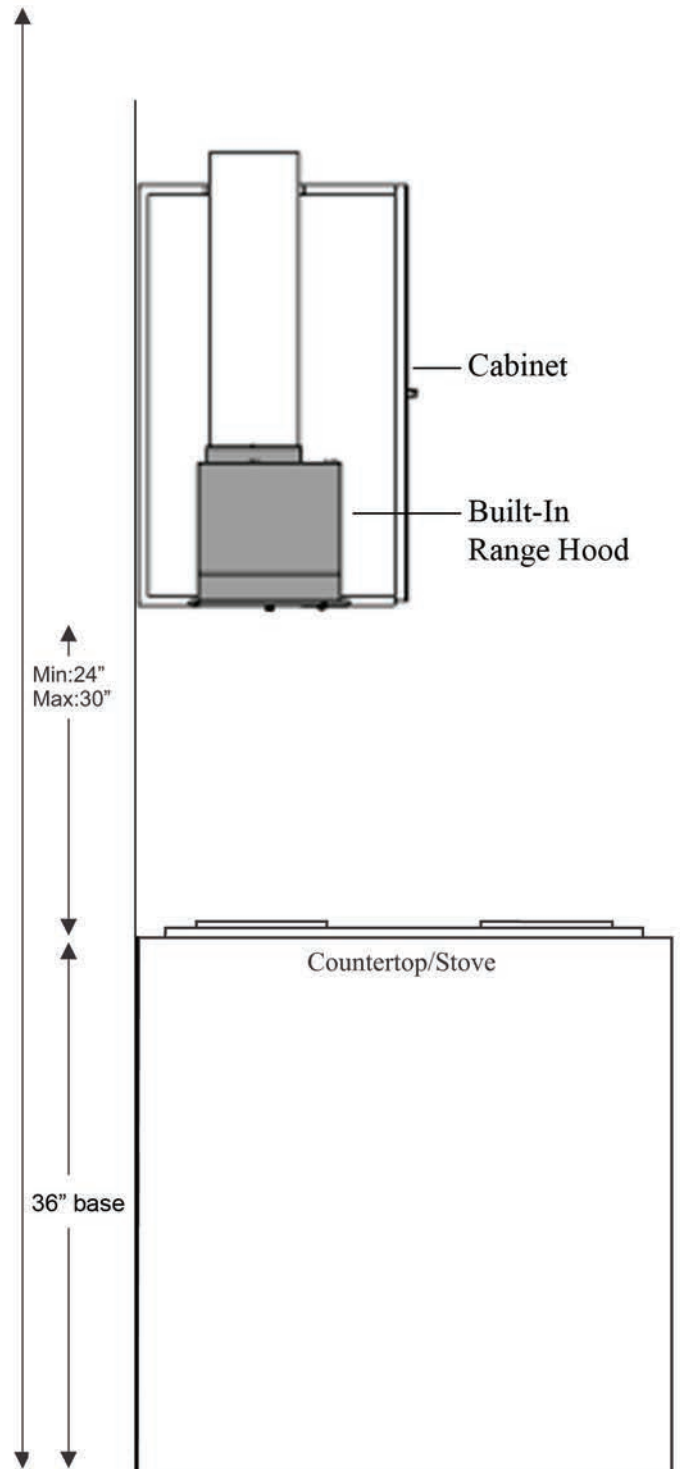
VENTING REQUIREMENTS:

- Vent system must terminate to the outside (Roof or side wall).
- DO NOT terminate the vent system in an attic or other enclosed area.
- DO NOT use 4" (10.2 cm) laundry-type wall caps.
- Use metal/aluminum vent only. Rigid metal/aluminum vent is recommended.
- DO NOT use plastic vent.
- Always keep the duct clean to ensure proper airflow.
- Calculate the following figures before installation:
 1. Distance from the floor to the ceiling;
 2. Distance between the floor to the countertop/stove;
 3. Distance between the cooking surface to the range hood (recommend 24" to 30") minimum of 30" is required for gas cook top;
 4. Height of hood and duct cover.

For the most efficient & quiet operation:

- A distance of 24" to 30" is recommended between stove top and the bottom of range hood. 30" minimum is required for gas stove tops.
- It is recommended that the range hood be vented vertically through the roof through 6" (15.3 cm) or bigger round metal/aluminum vent work.
- The size of the vent should be uniform.
- Use no more than three 90° elbows.
- Make sure there is a minimum of 24" (61 cm) of straight vent between the elbows if more than one elbow is used.
- DO NOT install two elbows together.
- The length of vent system and number of elbows should be kept to a minimum to provide efficient performance.
- The vent system must have a damper. If roof or wall cap has a damper, DO NOT use damper (if supplied) on top of the range hood.
- Use silver tape or duct tape to seal all joints in the vent system.
- Use caulking to seal exterior wall or roof opening around the cap.

HEIGHT & CLEARANCE:



IMPORTANT

- A minimum of 6" round duct (purchased separately) must be used to maintain maximum airflow efficiency.
- Always use a rigid type metal/aluminum duct tube, if available, to maximize airflow when connecting to provided duct (follow the building codes in your area). Make sure that the backdraft flaps can open to allow for maximum airflow.
- Please use *Duct Run Calculation* below to compute total available duct run when using elbows, transitions and caps.
- ALWAYS, when possible, reduce the number of transitions and turns. If long duct run is required, increase duct size from 6" to 7" or 8". If a reducer is used, install a long reducer instead of a pancake reducer. Reducing duct size will restrict airflow and decrease airflow, thus reduce duct size as far away from opening as possible.
- If turns or transitions are required: Install as far away from opening and as far apart, between 2, as possible.
- Minimum mount height between stove top to hood bottom should be no less than 24-inch for electric cook tops and minimum of 30" for gaz stove tops and no higher than 30 inch for electric cook tops.
- It is important to install the hood at the proper mounting height. Hoods mounted too low could result in heat damage and fire hazard; while hoods mounted too high may be hard to reach and will lose its performance and efficiency.
- If available, also refer to stove top manufacturer's height clearance requirements and recommended hood mounting height above range.

CALCULATING VENT SYSTEM LENGTH:

To calculate the length of the system you need, deduct the equivalent feet for each vent piece used in the system from the recommended maximum duct run

Duct Run Calculation example:

*One roof cap, two 90° elbow, and one 45° elbow use
0ft + 9ft + 9ft + 5ft = 23ft used.*

*Deduct 23ft from 30ft, 7ft maximum available
for straight duct run.*

Duct Run Calculation:	
Recommended maximum run	
6" or 3-1/4 x 10" duct	30 ft
Vent piece deduction	
Each 90° elbow used	9 ft
Each 45° elbow used	5 ft
Each 6" to 3-1/4 x 10" transition used	7 ft
Side wall cap with damper	0 ft
Roof cap	0 ft

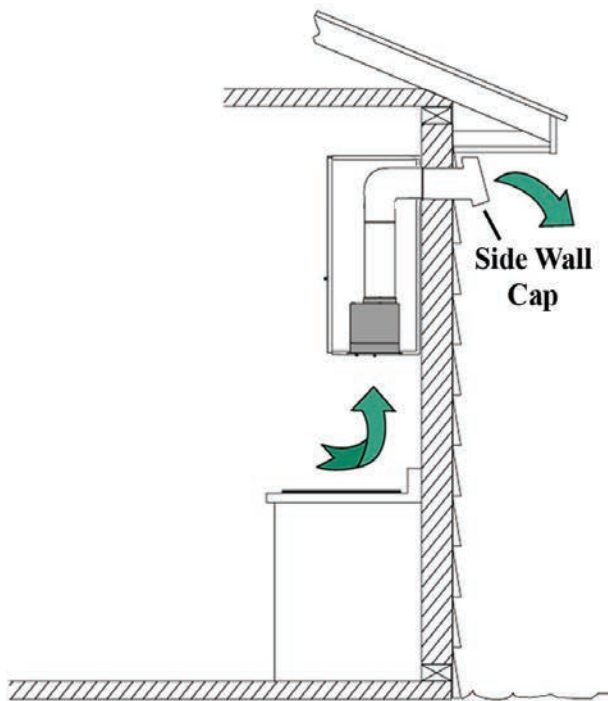
VENTING METHODS :

- This range hood is factory set for venting through the roof or wall.
- Vent work can terminate either through the roof or wall. To vent through a wall, a 90° elbow is needed.

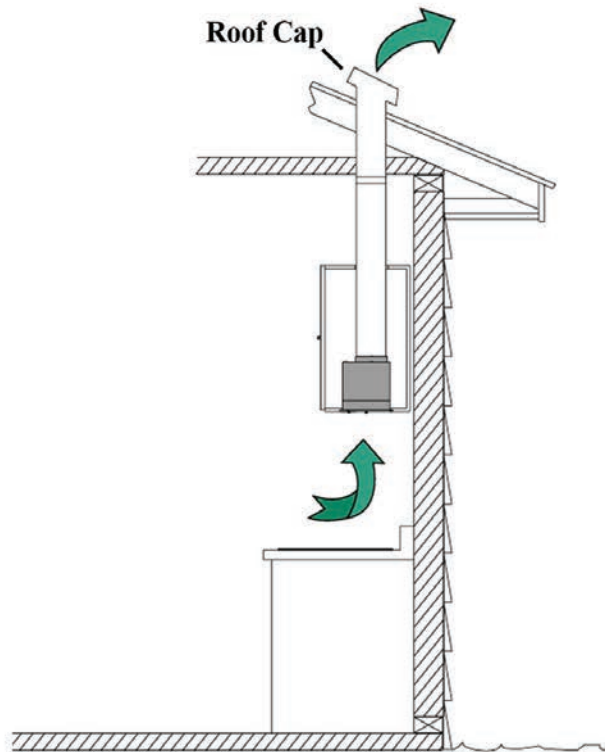
IMPORTANT:

- NEVER exhaust air or terminate duct work into spaces between walls, crawl spaces, ceiling, attics or garages. All exhaust must be ducted to the outside.
- Use metal/aluminum duct work only.
- Fasten all connections with sheet metal screws and tape all joints with certified Silver Tape or Duct Tape.
- Use caulking to seal exterior wall or roof opening around the cap.

Horizontal Wall Venting



Vertical Roof Venting



ELECTRICAL REQUIREMENT:

IMPORTANT:

Observe all governing codes and ordinances.

It is the customer's responsibility to contact a qualified electrical installer.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

A 120-Volt, 60 Hz, AC-only, fused electrical supply is required on a separate 15-amp circuit, fused on both sides of the line.

DO NOT ground to a gas pipe.

Check with a qualified electrician if you are not sure that the range hood is properly grounded. DO NOT have a fuse in the neutral or ground circuit.

IMPORTANT: Save this Installation Guide for electrical inspector's use.

The range hood must be connected with copper wire/plug only.

The range hood should be connected directly to the fused disconnect (or circuit breaker) box through flexible armored or non-metallic sheathed copper cable. UL/CSA listed strain relief must be provided at each end of the power supply cable.

PREPARATION:

Advanced Preparations:

- Be familiar with the controls of the range hood by reading through *Range Hood Operations*, Page 13.
- Place the range hood on a flat, stable surface. Connect the range hood to a designated standard outlet (120-Volt, 60Hz, AC only) and turn on the range hood. Verify all operations of the range hood by referring to *Range Hood Operations*.
- Place all supplied parts and required hardware on a flat, stable surface and verify the existence of all supplied parts listed on Page 4.

Preparations:

NOTE: To avoid damage to your hood, prevent debris from entering the vent opening.

- Determine and mark the center line on the ceiling where the range hood will be installed. Make sure there is proper clearance within the ceiling or wall for exhaust vent.
- Due to the weight and size of this unit, please make sure that the support system or framework being used is stable and secure in the wall.
- Put a thick, protective covering over counter top, cook top or range to protect from damage or dirt. Remove any hazardous objects around the area when installing.

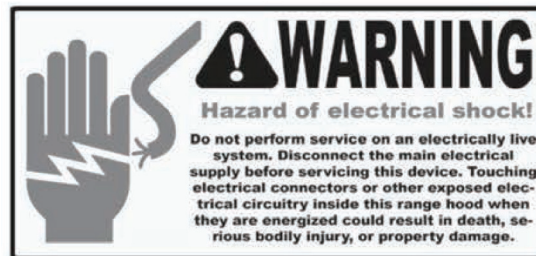


If moving the cooking range is necessary to install the hood, turn OFF the power on an electric range at the main electrical box. SHUT OFF THE GAS BEFORE MOVING A GAS RANGE

INSTALLATION:

Installations (refer to Page 4 for parts):

NOTE: Use threaded drywall anchors only when mounting the hood on sheet rock. Mounting the hood on wall studs or lumbar is highly recommended.



! For consumer safety reasons, mounting screws and anchors have not been supplied with this range hood. Different wall and cabinetry construction methods require specific types of screws and wall anchors. Please consult your installation specialist regarding the best type of mounting screws and wall anchors to suit your home's construction.

Step 1: Measuring

- Measure the distance between stoove top and the bottom of range hood. A distance of 24" to 30" is recommended with a minimum of 30" for gas stove tops

Step 2: Preparing the cabinet

- Measure and cut opening at bottom of the cabinet to fit the motor box of the range hood. (See Fig #1)
- Measure and cut a hole in the top of cabinet to fit the duct tube. (See Fig #1)
- Note that the top hole may not be necessary depending on venting methods chosen. (See Page #7)

Step 3: Attaching Vent/Damper

- Attach the vent/damper to the top of the motor using supplied screws. (See Fig #2)

Fig #1

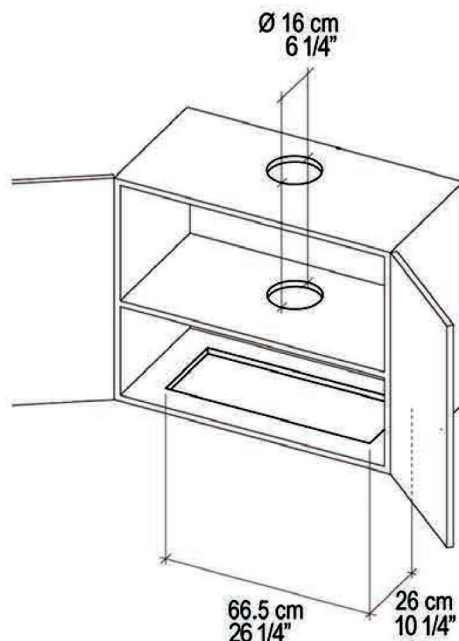
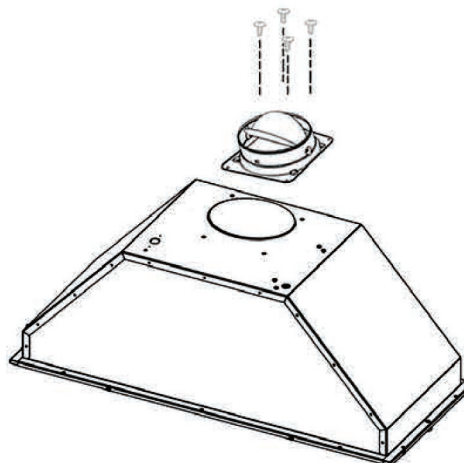


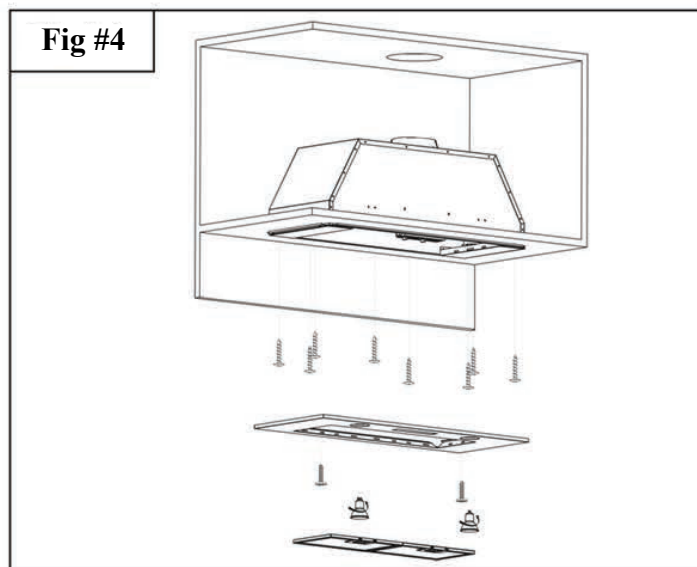
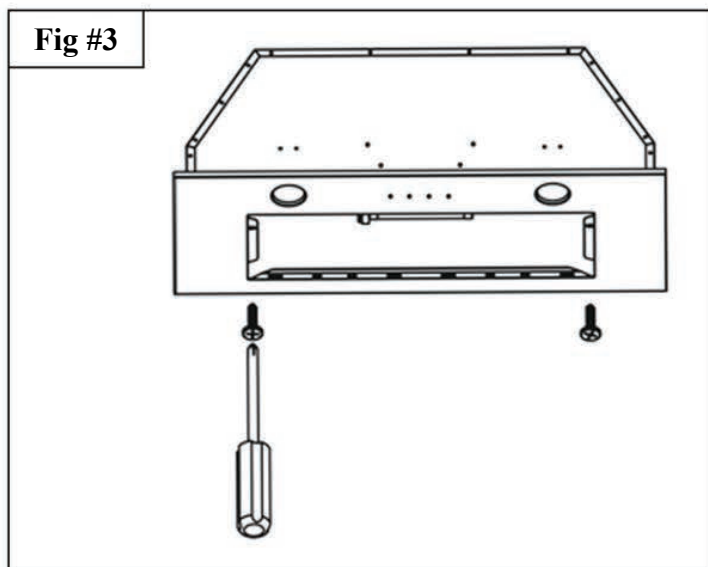
Fig #2



INSTALLATION:

Step 4: Installing the hood

- Remove the filters, halogen lights and the range hood cover. (See Fig #3)
- Align range hood to the opening in the bottom of the cabinet and screw in. (See Fig #4)



Step 5: Venting

- Depending on the exterior venting chosen (See Page 7), either exit the ducting through the ceiling or wall.
- Always use rigid type metal/aluminum duct tube (following the building codes in your area) to maximize airflow.
- Make sure that the backdraft flaps can open to allow for maximum airflow. Connect the duct tube to the vent/damper and security seal with duct tape so that it is air tight.

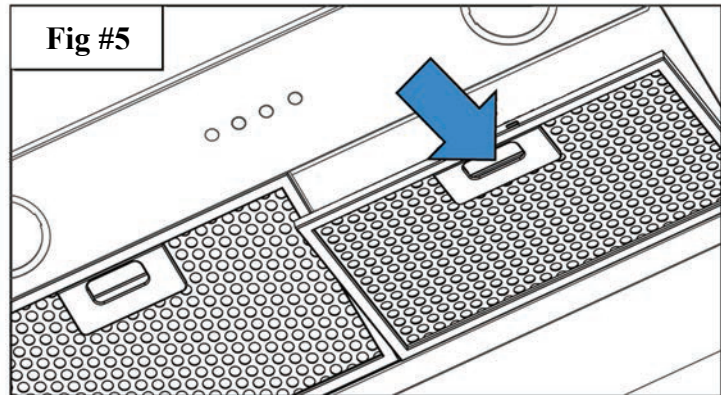
SAFETY WARNING:

Risk of electrical shock. This range hood must be properly grounded. Make sure this is done by a qualified electrician in accordance with all applicable national and local electrical codes. Before connecting wires, switch power off at service panel and lock service panel to prevent power from being switched on accidentally.

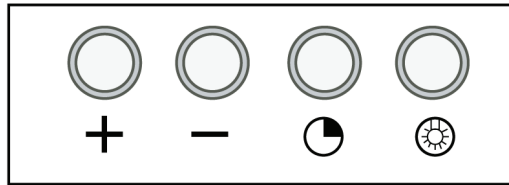
INSTALLATION:

Step 6: Finishing installation

- **To install the filters follow the following steps (See Fig #5):**
 - Angle the filter into slots at the back of the hood.
 - Push the button on handle of the filter
 - Release the handle once the filter fits into a resting position
 - Repeat to install all filters



CONTROL PANEL OPERATION:



Volume
up

Volume
down


Timer

Light

Control Panel Layout and Buttons Configurations:

Electronic Controls with Time Display

- **Lights:**

Press the light button  to turn halogen lights on and off.

- **Power Settings:**

Press the + button once the motor starts to operate at low speed.


Press the + button again and the motor will reach Medium speed.

Press the + button once again and the motor will reach high speed.

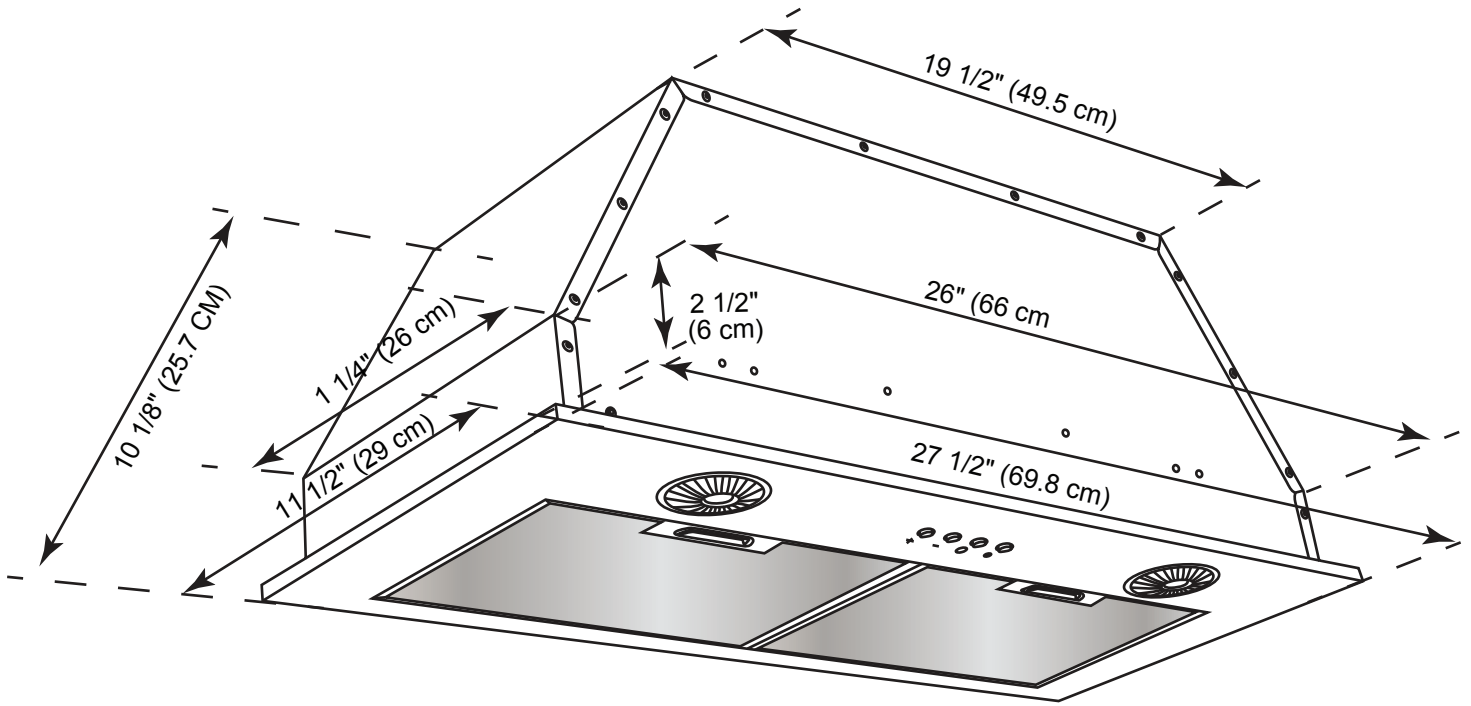
Press the - button to lower speeds in succession until the motor stops working (power off).

- **Timer function:**

The control provides the option to run the motor for a predetermined time period in order to evacuate remaining vapors from the kitchen.

Press times button  while the motor is running. The motor will shut off automatically after 10 minutes.

MEASUREMENTS AND DIAGRAMS:



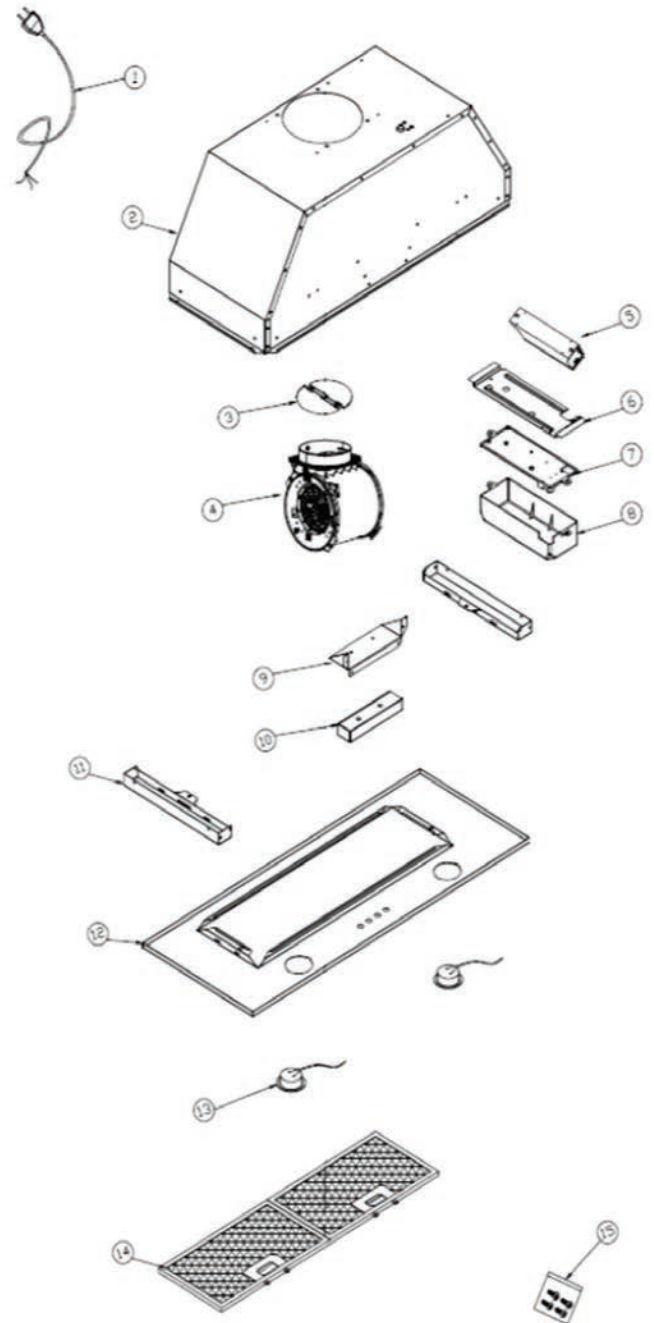
TROUBLE SHOOTING:



- | | |
|---|--|
| 1) If the range hood or halogen light does not operate after installation: | <ul style="list-style-type: none">• Check if the range hood has been plugged in, make sure that all power has been turned back ON, fused not blown and all electrical wiring are properly connected. |
| 2) The range hood vibrates when the blower is on: | <ul style="list-style-type: none">• The range hood might not have been secured properly on to the ceiling or wall. |
| 3) The blower or fan seems weak: | <ul style="list-style-type: none">• Check that the duct sized used is at least 6". Range hood WILL NOT function efficiently with insufficient duct size. For example: 7" duct over 6" hole and loosely secured.• Check if duct is clogged or if damper unit (half-circular flange) is not installed correctly or opening properly. A tight mesh on a side wall cap unit might also cause restriction to the air flow. |
| 4) The lights work but the fan is not spinning at all, is stuck or is rattling: | <ul style="list-style-type: none">• The fan might be jammed or scraping the" bottom due to shipping damage. Please" contact us immediately"cv3/: : /8: 8/299: 0• Make sure the distance between the stove top and the bottom of the hood is within 24" and 30" in distance; with minimum 30" for gas stove top. |
| 5) The hood is not venting out properly: | <ul style="list-style-type: none">• Reduce the number of elbows and length of duct work. Check if all joints are properly connected, sealed, and taped. |

RANGE HOOD ASSEMBLY:

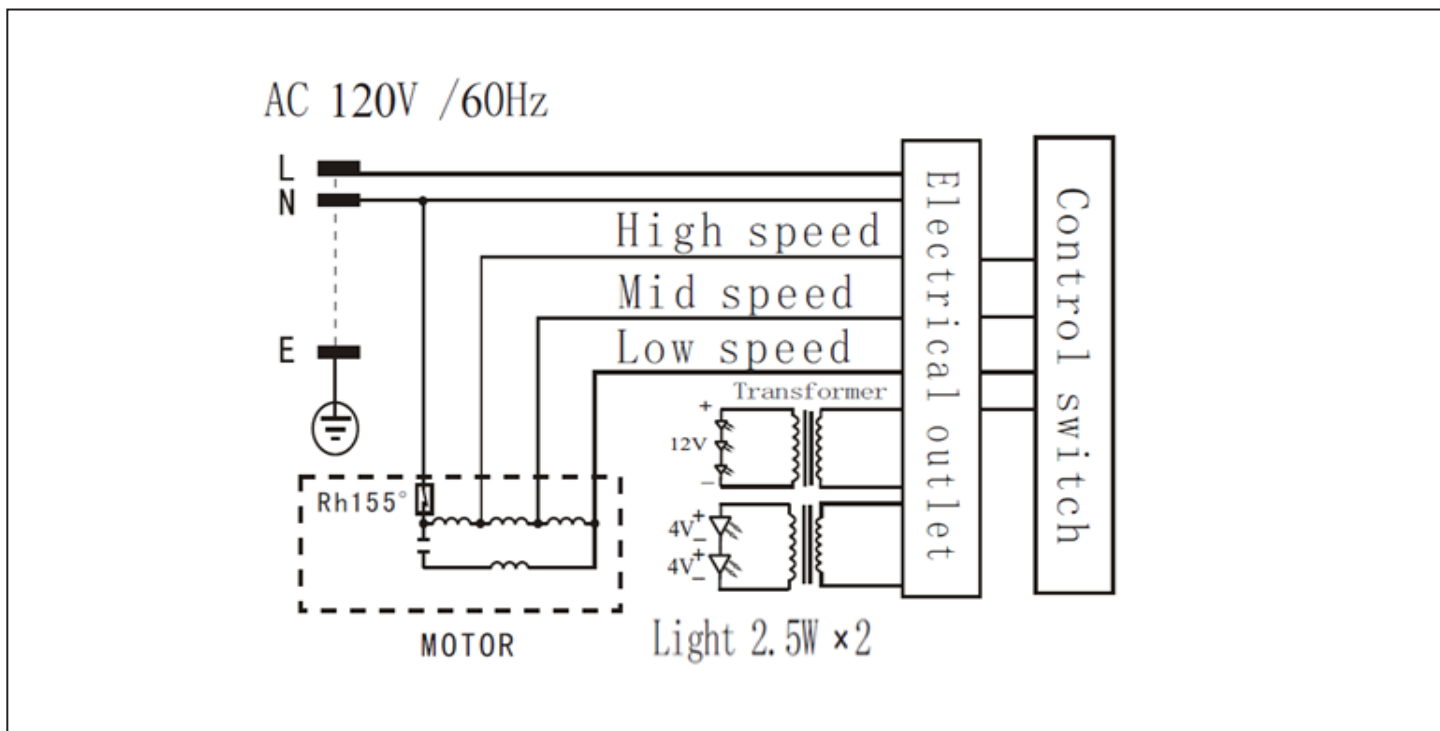
NO.	PART NAME	QTY
15	Screw bag	1
14	Filters	2
13	Light	2
12	Panel	1
11	Panel Bracket	2
10	Electronic Button	1
9	Switch Bracket	1
8	UL Electronic Box	1
7	UL Electronic Box Base	1
6	Electronic Box Bracket	1
5	Transformer	1
4	Motor	1
3	Valve	2
2	Housing	1
1	Power Cord	1



SPECIFICATIONS:

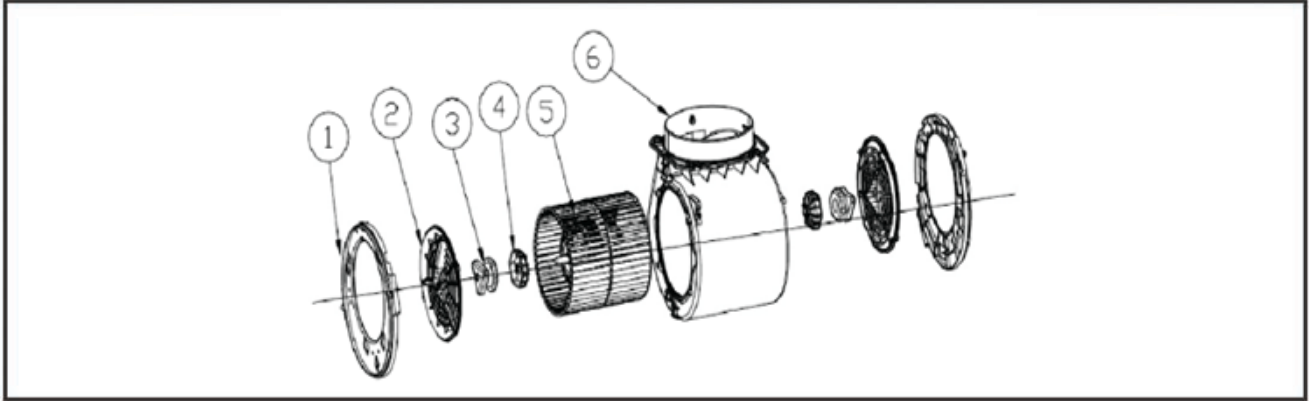
Body Design	Stainless Steel
Power Rating	120V / 60Hz (USA & Canada standard) cULus certified
General Input Power	335 W
Motor Input Power	330 W
Ampere	3.2 A
Levels Of Speed Control	3 Levels
Airflow (L/M/H)	600 CFM
Noise Level (L/M/H)	53 dB / 60 dB / 66 dB
Number Of Motors	Single Motor
Motor Type	Single Chamber Quiet
Fan Type	Centrifugal Squirrel Cage
Control Type	Electronic Control
Filtration Type	2 x Aluminum Filters
Illumination	2 x 2.5 W LED
Venting Size	Top, 6" Round
Interference Protection	Radio Frequency Interference Protected

CIRCUIT DIAGRAM:



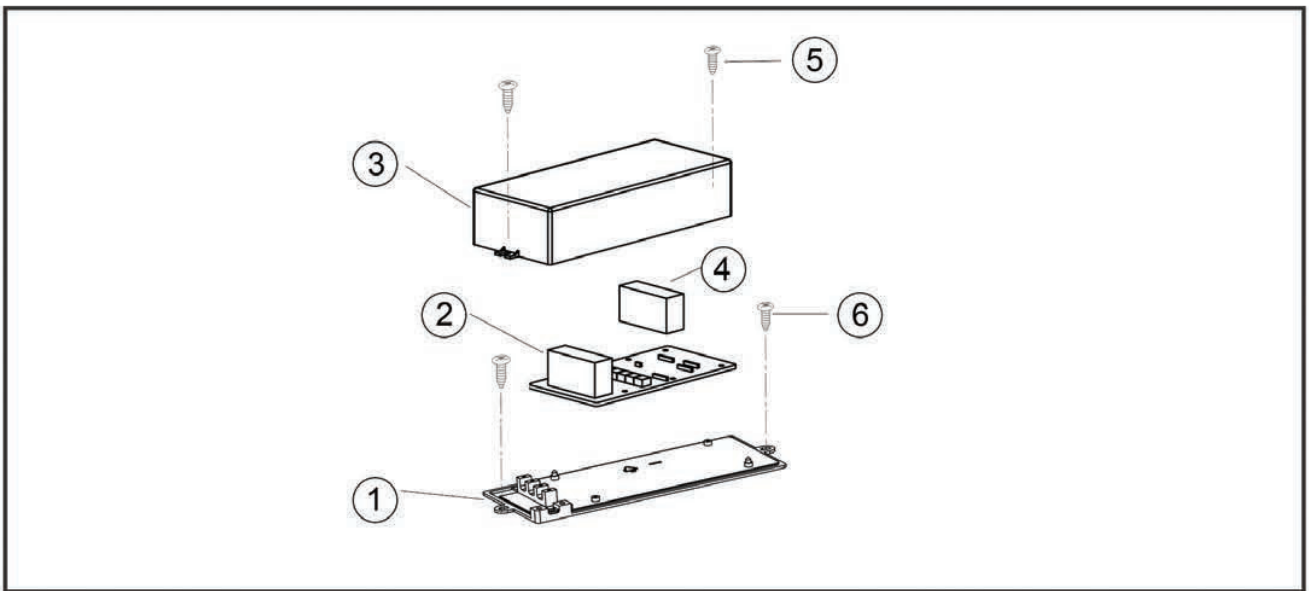
BLOWER ASSEMBLY:

No.	Description	No.	Description
1	Charcoal bracket	4	Rubber bracket cover
2	Blower net	5	Motor
3	Rubber bracket	6	Motor blower



ELECTRICAL ASSEMBLY:

No.	Description	No.	Description
1	Electrical box base	6	Screw(ST3*6)
2	PCB		
3	Electrical cover		
4	Capacitor		
5	Screw(ST3*10)		



USE AND CARE INFORMATION:

Operations:

- Read and understand all instructions and warnings in this manual before operating the appliance. Save these instructions for future reference.
- Always leave safety grills and filters in place. Without these components, operating fans could catch on to hair, fingers and loose clothing.
- NEVER dispose cigarette ashes, ignitable substances, or any foreign objects into fans.
- NEVER leave cooking unattended. When frying, oil in the pan can easily overheat and catch fire. The risk of self combustion is higher when the oil has been used several times.
- NEVER cook on “open” flames under the range hood. Check deep-fryers during use; superheated oil may be flammable.

Cleaning:

- The saturation of greasy residue in the fan and filters may cause increased inflammability. Keep unit clean and free of grease and residue build-up at all times to prevent possible fires.
- Filters must be cleaned periodically and free from accumulation of cooking residue (see Cleaning Instructions below). Old and worn filters must be replaced immediately.
- DO NOT operate fans when filters are removed. Never disassemble parts to clean without proper instructions. Disassembly is recommended to be performed by qualified personnel only. Read and understand all instructions and warnings in this manual before proceeding.

SAFETY WARNING: Never put your hand into area housing the fan while the fan is operating!

For optimal operation, clean range hood and all baffle/spacer/filter/grease tray/oil container regularly. Regular care will help preserve the appearance of the range hood.

Cleaning Exterior Surfaces:

- Clean periodically with hot soapy water and clean cotton cloth. DO NOT use corrosive or abrasive detergent (e.g. Comet Power Scrub®, EZ-Off® oven cleaner), or steel wool/scoring pads, which will scratch and damage the stainless steel surface. For heavier soil use liquid degrease such as “Formula 409®” or “Fantastic®” brand cleaner.
- If hood looks splotchy (stainless steel hood), use a stainless steel cleaner to clean the surface of the hood. Avoid getting cleaning solution onto or into the control panel. Follow directions of the stainless steel cleaner. **CAUTION: DO NOT leave on too long as this may cause damage to hood finish.** Use soft towel to wipe off the cleaning solution, gently rub off any stubborn spots. Use dry soft towel to dry the hood.
- After cleaning, you may use non abrasive stainless steel polish such as 3M® or ZEP®, to polish and buff out the stainless luster and grain. Always scrub lightly, with clean cotton cloth, and with the grain.
- DO NOT allow deposits to accumulate or remain on the hood.
- DO NOT use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface and cause rusting.
- DO NOT allow salt solutions, disinfectants, bleaches, or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals, which may be harmful. Rinse with water after exposure to these compounds and wipe dry with a clean cloth.

Cleaning Filters:

IMPORTANT: Drain oil from baffles, spacers, filters, oil tunnels, oil containers before oil and residue overflow!

- Remove all baffles, spacers, filters, grease tray, and oil containers and discard oil and residue.
- Wash with warm soapy water. NOTE: Stainless steel baffles, spacers and oil tunnel are top rack dishwasher safe.
- Dry thoroughly before replacing and follow directions for installation in reverse.
- Filters should be cleaned after every 30 hours of use.
- Should filters wear out due to age and prolonged use, replace with a new filter.

LED Replacement:

- In the event the LED lights require servicing, please contact us at 1-800-350-4562 or email us at service@anconahome.com