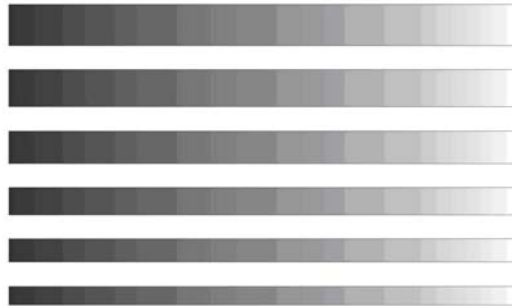




RANGE HOOD OPERATING INSTRUCTIONS



Before using this range hood,
please read these instructions
completely.



READ AND SAVE THIS INSTRUCTIONS

FOR DOMESTIC COOKING ONLY

Installer: Leave this manual with the homeowner.

**Homeowner: Cleaning, Maintenance and Operating
instructions on the coming pages.**

RANGE HOOD ITEM NO.: K1032/K1032A

REFERRED MODEL NO.: 3503E2



NUMBER: E312110

READ AND SAVE THESE INSTRUCTIONS

⚠ INTENDED FOR DOMESTIC COOKING ONLY ⚠

⚠⚠ WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

1. Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer at the address or telephone number listed in the warranty.
2. 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.
3. Installation work and electrical wiring must be done by a qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction codes and standards.
4. 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 guidelines 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.
5. When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
6. Ducted fans must always be vented to the outdoors.
7. Do not use this unit with any separate solid-state speed control device.
8. To reduce the risk of fire, use only metal ductwork.
9. This unit must be grounded.

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- A. Never leave surface units unattended at high settings. Over heat 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 flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
- 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 element.

⚠⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING:*

1. 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.
2. NEVER PICK UP A FLAMING PAN - You may be burned.
3. DO NOT USE WATER, including wet dishcloths or towels - violent steam explosion will result.
4. Use an extinguisher ONLY if:
 - A. You know you have a Class ABC extinguisher and you already know how to operate it.
 - B. The fire is small and contained in the area where it started.
 - C. The fire department is being called.
 - D. You can fight the fire with your back to an exit.

Based on "Kitchen Fire Safety Tips" published by NFPA.

CAUTION

1. 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.
2. Take care when using cleaning agents or detergents.
3. Avoid using food products that produce flames under the Range Hood.
4. For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
5. To avoid motor bearing damage and noisy and/or unbalanced impellers, keep drywall spray, construction dust, etc. off power unit.
6. Your hood motor has a thermal overload which will automatically shut off the motor if it becomes overheated. The motor will restart when it cools down. If the motor continues to shut off and restart, have the hood serviced.
7. For best capture of cooking impurities, the bottom of the hood should be a minimum of 24" and a maximum of 33" above the cooking surface.
8. Two installers are recommended because of the large size and weight of this hood.
9. This product is equipped with a thermostat which may start blower automatically. To reduce the risk of injury and to prevent power from being switched on accidentally, switch power off at service panel and lock or tag service panel.
10. Use with approved cord-connection kit only.
11. Please read specification label on product for further information and requirements

PREPARE THE HOOD

Unpack hood and check contents.

You should receive:

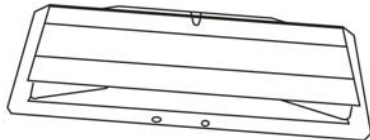
- 1 - Hood
- 1 - Installation Instructions
- 1 - Warranty Card
- 1 - Parts Bag containing:
 - 1 - Vent (Rectangular-optional)
 - 4 - Mounting Screws (4 x 35mm)
 - 4 - Mounting Screws (4 x 8mm)
 - 4 - Drywall Anchors
 - 1 - Aluminum Flex Duct
 - 2 - Safety screw (ST4 x30mm)



VENT (6" round)



MOUNTING SCREWS (4 X 8MM)



Horizontal rectangular duct vent (10"X3 1/4 ")



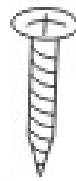
DRYWALL ANCHORS



MOUNTING SCREWS (4 X 35MM)



ALUMINUM FLEX DUCT

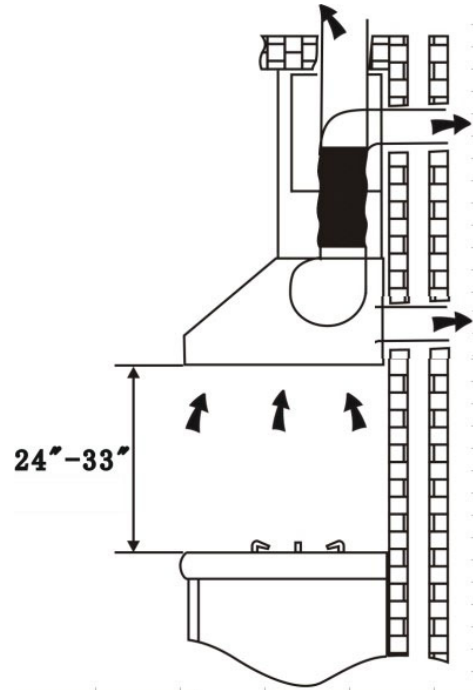


SAFETY SCREWS (ST4 X 30MM)

WARNING

Note: This range hood must be properly grounded. The unit should be installed by a qualified electrician in accordance with all applicable national and local electrical codes.

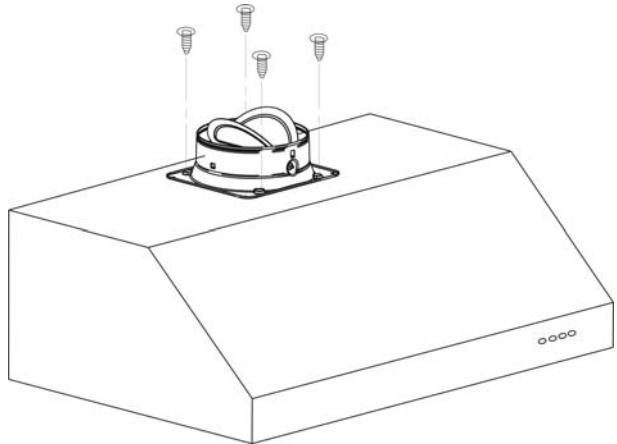
The minimum hood distance above cooktop must not be less than 24". A maximum of 33" above cooktop is highly recommended for best capture of cooking impurities. Distances over 33" are at the installer and users discretion.



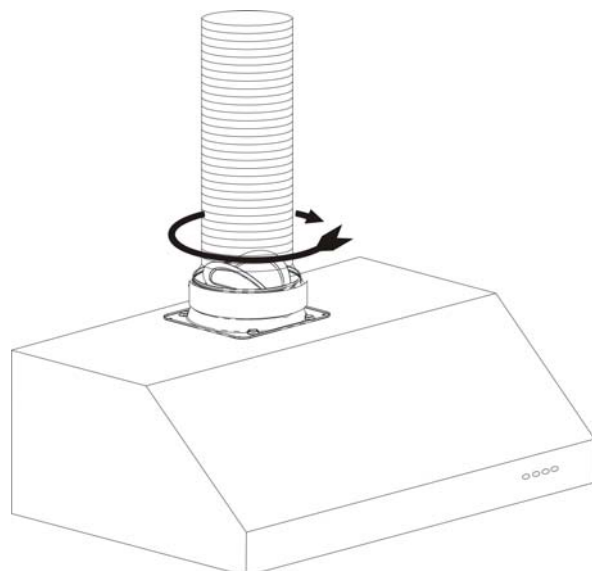
PREPARE THE HOOD

A- Top venting using 6"

1. Install the vent into the duct connector of the cooker hood with 4 screws(4x8mm).



2. Fix the Aluminum Flex Duct on the vent

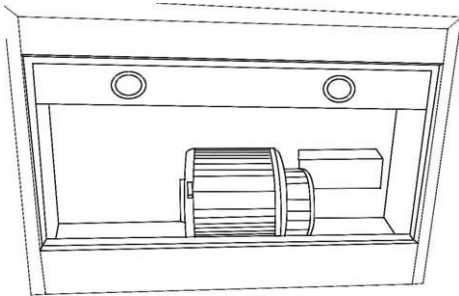


B- Rear venting (horizontal) using horizontal rectangular duct vent 10"X3 1/4"

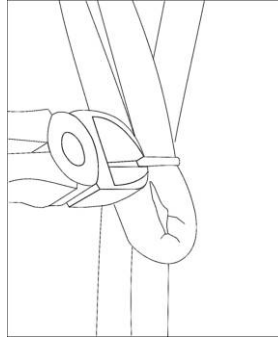
Step 1: Prepare Range Hood

- Remove unit from packaging
- Position the unit on its back on a flat non abrasive surface - front facing you (See pic 1)
- Remove the 2 filters to allow access to the inside of the unit (See Pic 1)
- Cut tie wraps so wires are free to move and be relocated (See Pic 2)

Pic 1



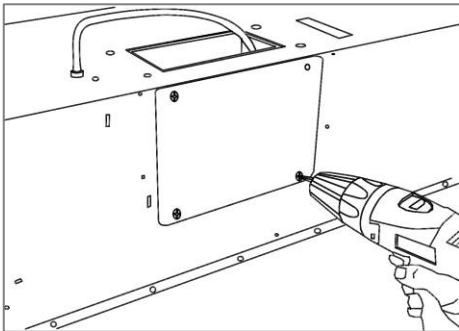
Pic 2



Step 2: Remove rear vent back plate (See Pic 3)

- Position the unit face down on a flat non abrasive surface - rear of product facing you
- Remove the back plate by removing the 4 screws
-

Pic 3

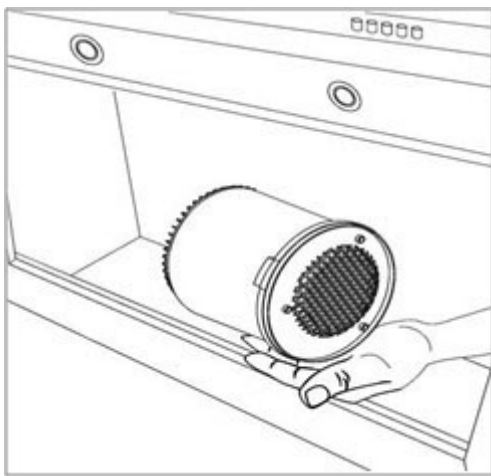


Step 3: Relocate motor exhaust at the rear of unit

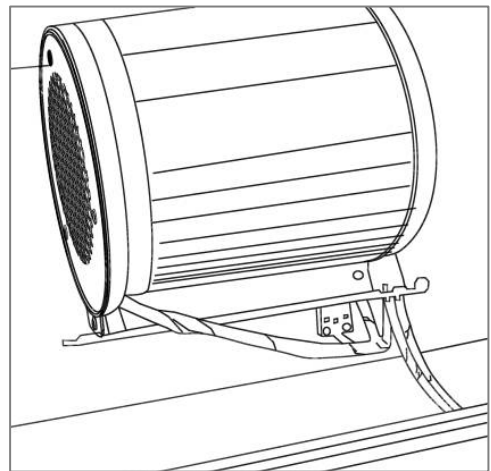
Position the unit on its back on a flat non abrasive surface – perpendicular to your working surface (See Pic 4)

- Place hand to hold motor in position and ensure weight of motor is well supported (see Pic 4)
- This will ensure screws don't get bent or broken
- Remove 4 screws that hold motor in place on the top side of the hood
- Ensure the motor weight is well supported by your hand as the last screw in place may break under the weight of the motor
- Once the motor is set free from the hood, rotate motor clock wise to position venting outlet with rear rectangular hole, ensuring that:
 - Electric wire is located under the motor as you relocate the motor outlet (See Pic 5)
 - Electric wire is not caught under the motor outlet (see Pic 6)
 - 4 holes are aligned with screw holes at the rear
- Put unit upside down so the screw holes securing the motor are in a position facing you
- Install 4 screws to hold motor – Use a screw driver to perform operation – NOT A DRILL as it may strip the motor housing thread (see Pic 7)

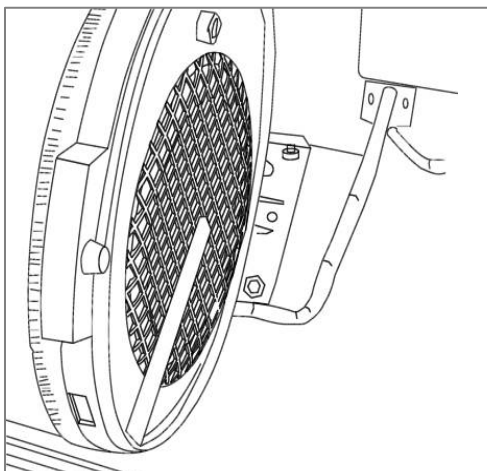
Pic 4



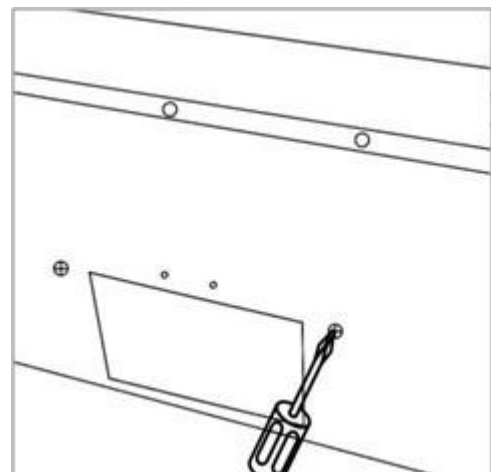
Pic 5



Pic 6



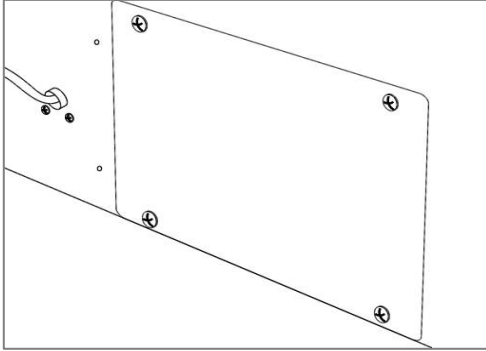
Pic 7



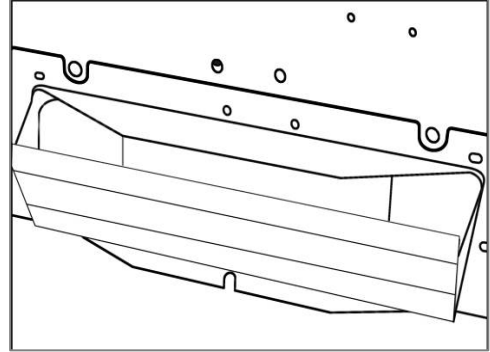
Step 4: Install top vent plate and rear damper

- Re-install the plate removed in step 2 to block top venting hole
- Put plate in position and put in 4 screws from step 2 (see Pic 8)
- Install rectangular air damper outlet on the rear vent location (see Pic 9)
- Connect duct work to damper
- Use Duct Tape to ensure joint is sealed and air tight
-

Pic 8



Pic 9

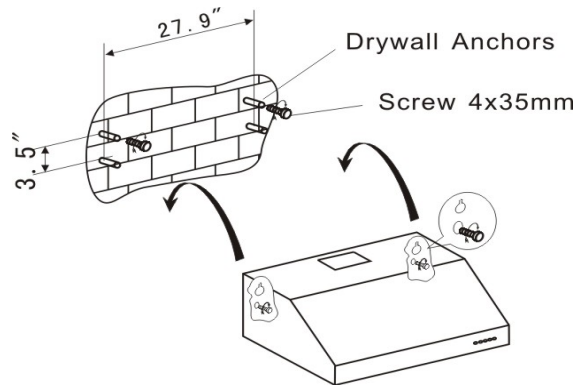


INSTALL THE HOOD

Note: at least two people will be required to mount the hood.

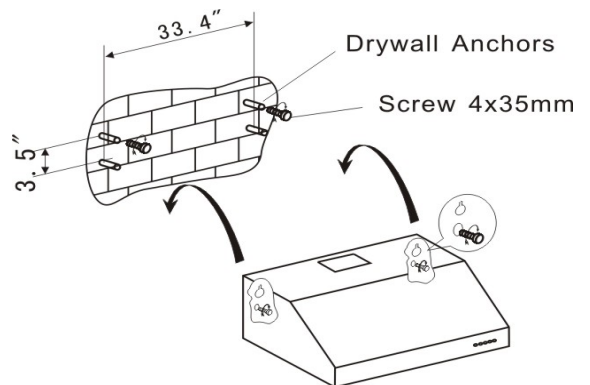
Method One: (PIC-A、 PIC-B)

1. The cooker hoods should be placed at a distance of 24" – 33" from the cooking surface for best suction effect.
2. To install onto the wall drill 2 holes of \varnothing 8mm on a suitable place in line with the hook on the hood.
3. Insert drywall anchor into the holes. And insert the suitable screws into the drywall anchors.
4. Hand the range hood up to the screws.



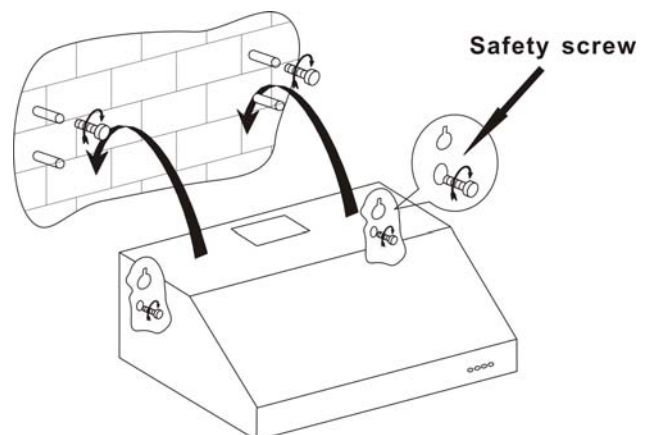
PIC-A

5. Add the soot tube (not included in the hood) to the one way valve, and put it outdoor.
6. PIC-A shows the mounting dimension of hood with 30", PIC-B shows the mounting dimension of hood with 36".
7. After adjusting the position, open the filter and fix the body inside with safety screws.



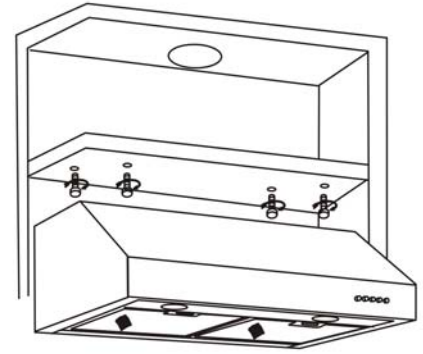
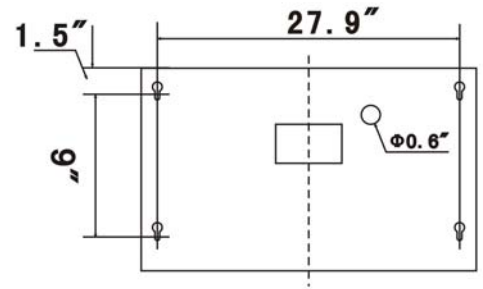
PIC-B

1. Note: The two safety vents are positioned on the back casing, with diameter of 6mm.

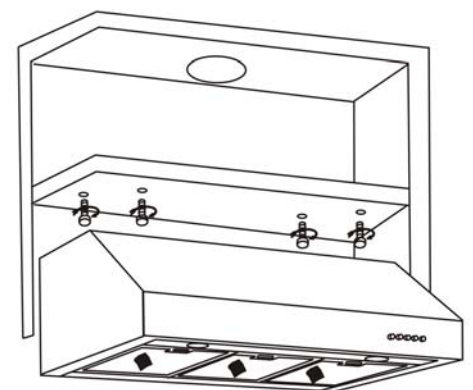
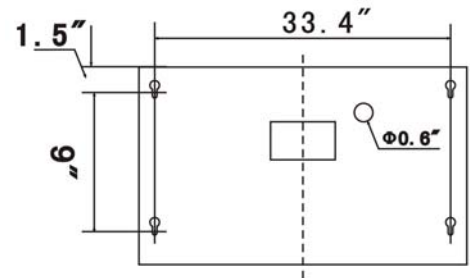


Method Two: (PIC C、PICD)

1. Mark or drill a small hole on the mounting position according to the space and dimension mentioned on PIC C
2. Add the one way valve to the outlet of the hood; install the hood under cabinet, then use the mounting screw (4x35mm) and the circle ring in the spare parts bag to fix the hood on the cabinet.
3. Add the soot tube to the one way valve, and put it outdoor.
4. PIC C shows the mounting dimension of hood with 30", PIC D shows the mounting dimension of hood with 36".



PIC C



PIC D

MAINTENANCE

Proper maintenance of the Range Hood will assure proper performance of the unit.

Filters

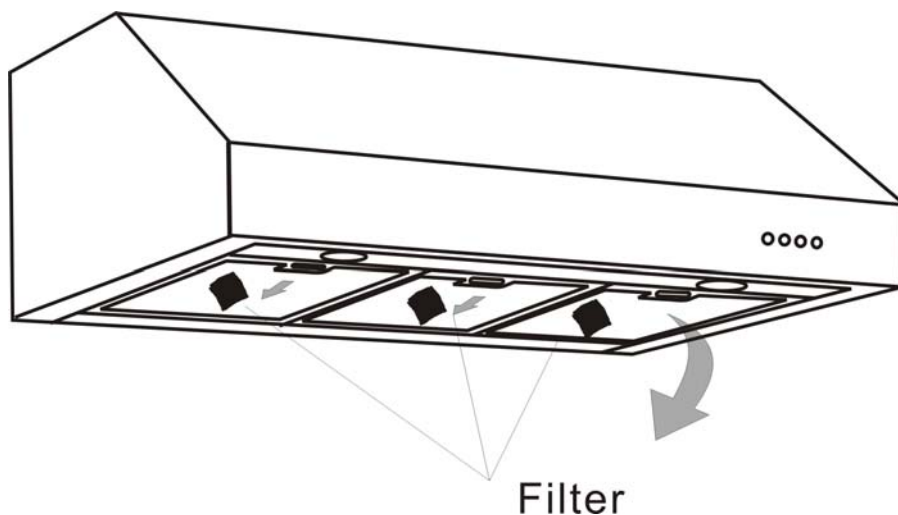
The filters must be cleaned approximately once every 30 hours of operation (when the central segment on the display goes on or starts blinking).

Use a warm detergent solution. Grease filters are dishwasher safe.

Remove filter by pushing filter towards the back of hood and rotating filter downward.

Hood Cleaning

Stainless steel is one of the easiest materials to keep clean. Occasional care will help preserve its fine appearance.



Cleaning tips:

- Hot water with soap or detergent is all that usually needed.
- Follow all cleaning by rinsing with clear water. Wipe dry with a clean, soft cloth to avoid water marks.
- For discolorations or deposits that persist, use a non-scratching household cleanser or stainless steel polishing powder with water and a soft cloth.
- For stubborn cases, use a plastic scouring pad or soft bristle brush together with cleanser and water. Rub lightly in direction of polishing lines or "grain" of the stainless finish. Avoid using too much pressure which may mar the surface.
- DO NOT allow deposits remain for long period of time.
- DO NOT use ordinary steel wool or steel brush. Small bits of steel may adhere to the surface causing rust.
- DO NOT allow salt solutions, disinfectants, bleaches, or cleaning compound to remain in contact with stainless steel for extended period. Many of these compounds contain chemicals which may be harmful. Rinse with water after exposure and wipe dry with a clean cloth.

Painted surfaces should be cleaned with warm water and mild detergent only.

OPERATION

Controls

The hood is operated using the (4) push-buttons located at eye-level on the right hand corner of the hood.

Electronic Button (Brighten words button and blue ring button)

1. Power: Switch on the power supply, and the machine enters standby status.
2. Light” key: Turn the halogen lights On and OFF
Push the light switch once to turn the lights on. Push a second time to turn the lights off.
3. The Add key “+”: Turn the blower ON .The blower has three speeds: Low, Medium and High.
 - 1) Push the + key once, the motor start working, with its low speed (the switch controls the power, and the speed indicator is lit).
 - 2) Press the + key again when the motor is running on low speed to shift up to medium speed. Then the position indicator is lit.
 - 3) Press the + key when the motor at its medium speed. It will be shift up to high speed.
 - 4) When the motor at its high speed, press the + key again, the motor will work at its normal condition. Of course, working at its high speed.
4. The Dec key “-“: Turn the blower OFF
Press the - key once, the motor will shift down one level. If continuously press the Dec key tills the motor reach no speed,
5. The Timer key : Turn the blower timer ON and OFF
Push this switch once to turn the timer on; the blower will shut off after 5 minutes.



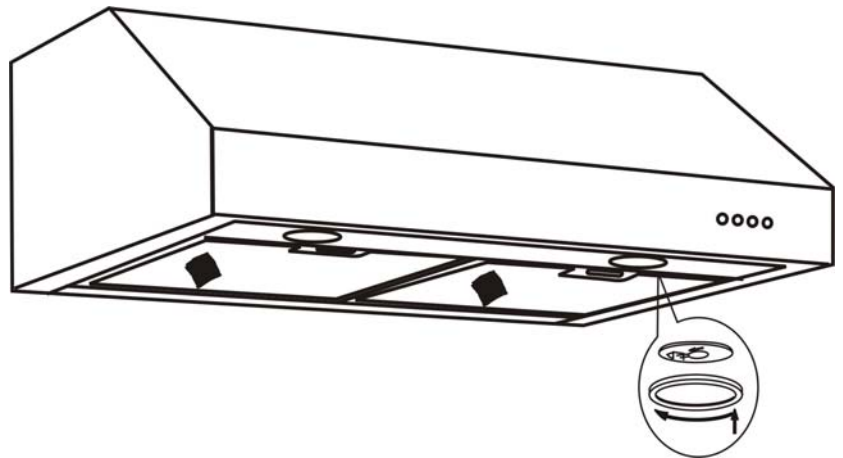
HALOGEN BULBS

ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CARRYING OUT ANY OPERATIONS ON THE APPLIANCE.

To change bulbs:

1. Rotate the cover in anticlockwise, as shown. CAUTION: BULB MAY BE HOT, PLEASE ROTATE WHEN THE BULB IS COOL!

2. Replace with a Type JC, 12Volt, 20Watt Max, and G-4 Base bulb. Do not touch replacement bulb with bare hands! If the bulb is touched with the bare hand, it should be cleaned with a lint-free cloth moistened with methylated spirit.

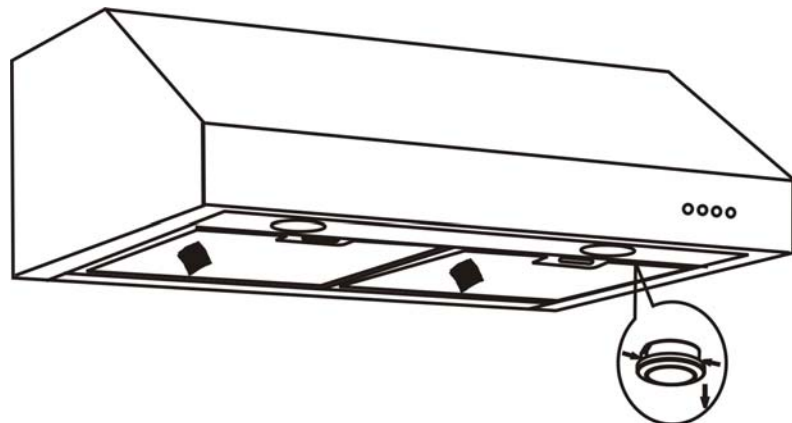


LED LIGHTS

ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CARRYING OUT ANY OPERATIONS ON THE APPLIANCE.

To change the light:

Open the filter and find the spring of the light, push the spring and the light will slip out. Change the light as with same kind of 4Volt, 3 Watt LED light. CAUTION: LIGHT MAY BE HOT, PLEASE ROTATE WHEN THE LIGHT IS COOL!



WARRANTY

We will warrant this product free from defects in material and quality for one year and motor for 5 years. If any problems occur from correct usage, please contact the service department for under warranty service.

This warranty does not cover the following:

The filter mesh and bulb.

Commercial use.

Amendment of the date of manufacture on the rating plate.

Damaged caused to the body by usage of detergent sprayer.

Pollution made to the led parts, glass parts and S/S parts.

Incorrect installation, misuse, abuse or neglect.

Incorrectly fitted to insufficient or unsuitable power.

Taken apart or serviced by unauthorized service engineers or replaced with other manufacture's components.

For commercial use the maintenance and free service should be discussed with our authorized agent.

Beyond the 12 month limited warranty period, the purchaser should pay for charge of components and call out.

In the event of a service call, please provide the warranty card and receipt of date of purchase.

K-Star International Group Inc.
K-Star Electronic Appliance Inc.

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<http://www.kstarus.com>