Commercial Kitchen Exhaust Hood with blower
User Manual

Thank you for purchasing and using the kitchen hood. To facilitate your further understanding and grasp of the features of this product, as well as the installation and operation details, please read this manual carefully and keep it properly.

catalogue

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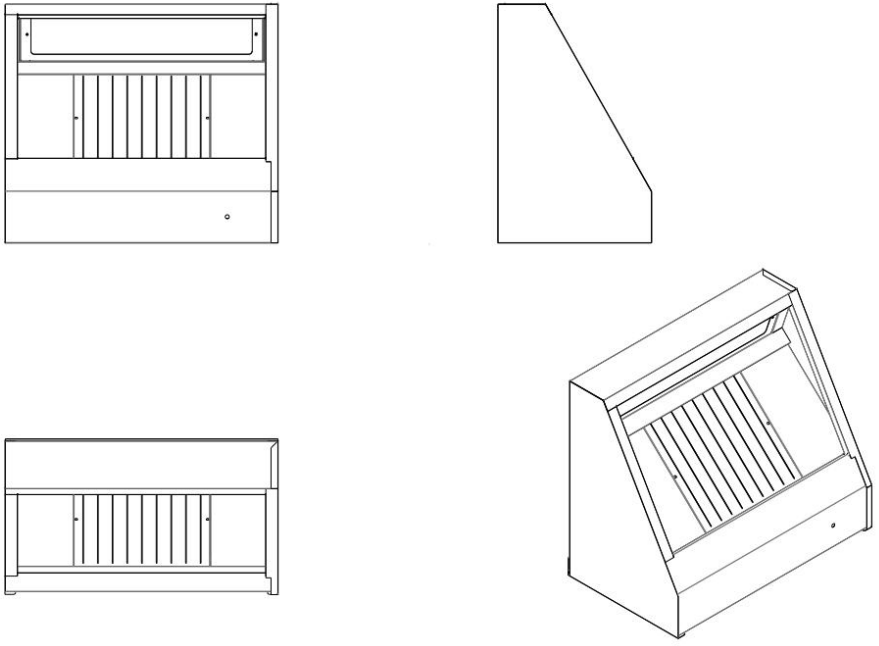
Ⅰ.Introduction to Usage and Performance

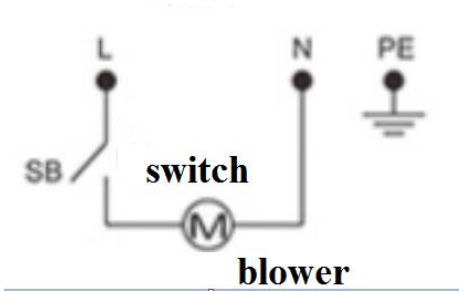
Commercial kitchen exhaust hoods are suitable for commercial kitchens, dining places such as snack bars, restaurants, temporary or makeshift kitchens, etc. The exhaust hoods can effectively collect and discharge the smoke, odors and heat generated during cooking, maintaining the air circulation in the kitchen and maintaining a good dining environment. This series of products are made of high-quality stainless steel, which is more durable, has excellent corrosion resistance, outstanding low-noise characteristics, and more user-friendly design. We welcome all users to place orders.



II. Main Technical Paramete

Description	Commercial Kitchen Exhaust Hood with blower						
Model:	WHK87M	WHK107M	WHK127M	WHK147M	WHK167M	WHK187M	WHK207M
Dimension	800*700*450MM	1000*700*450MM	1200*700*450MM	1400*700*450MM	1600*700*450MM	1800*700*450MM	2000*700*450MM
Power: w/h	209W	209W	214W	318W	318W	468W	468W
Material	201	201	201	201	201	201	201

Ⅲ.Installation Instructions



1. Before Installation: Accurately measure the installation position to ensure that the smoke hood can effectively cover the area where cooking fumes are produced. Check if the smoke hood and its accessories are complete and if there are any damages. If any problems are found, please contact us promptly. Consider the installation position of the smoke hood and the direction of the pipes, and reserve sufficient space to ensure a smooth installation process and also facilitate future maintenance and cleaning. The voltage needs to be 220v to operate.
(1) Accessories Introduction and Installation: After receiving the smoke hood, open it and you will find the following accessories: two baffles, two grates, four grate screws, two hanging rings, one hanging rib, 2-4 hanging rib screws, and one oil outlet valve.
(2) Lifting method: After determining the installation position, install the lifting bars using screws, then attach the rear card slot of the smoke cover to the lifting bars. At both ends above the smoke cover, tighten the lifting rings and connect them with the hook chains.
(3) Installation of the grates: After receiving the product, there will be two grates, two baffles, and 4 grating hole screws (for easy disassembly) inside the smoke hood. The baffles are installed at both ends of the smoke hood. Hold the grates with both hands and screw in the screws, then install the grates in the middle of the inner side of the smoke hood.
(4) Installation of the oil outlet valve: After the hoisting is completed, on the lower right side of the smoke cover, place the oil outlet valve with the valve facing downwards, and securely install it. Normally, the oil will be discharged from this position.

2. Installation process: Confirm with the user the installation height to ensure that it can effectively collect the cooking fumes while not affecting the operation view and the cooking activities. Ensure that the smoke hood is firmly installed and can withstand its own weight and the vibrations during operation. Connect the exhaust outlet of the smoke hood closely to the ventilation duct, minimize the bends to reduce wind resistance and improve the smoke exhaust effect. The smoke hood is equipped with lighting, and when using it, make sure to connect the power supply properly to ensure safety.

3. After installation: Conduct a trial run, promptly identify and resolve any faults, and make necessary adjustments. Check the sealing performance. After installation, clean the smoke hood once. For subsequent cleaning, follow the usage frequency and actual usage conditions to carry out the cleaning work to ensure the service life.

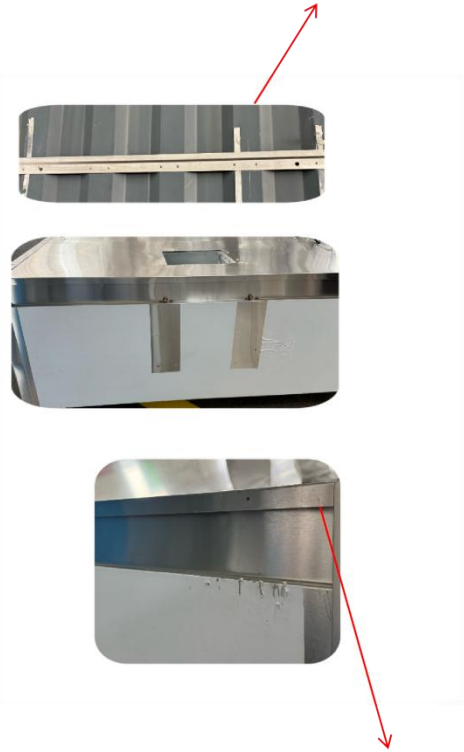








Suspended reinforcement installation illustration



Back slot illustration

Installation completed side view illustration









Grate installation illustration

Diagram of baffle installation

Screw mounting holes

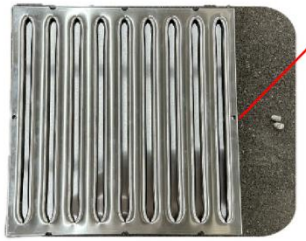






Diagram showing the installation of the oil outlet valve

Diagram showing the installation of the grate screws

Final of the smoke hood installation



Ⅳ.Usage Instructions

1.Check the equipment status and confirm the power connection. If there are no abnormalities, turn on the smoke hood 3 to 5 minutes before starting the cooking process.

2. The smoke hood control panel has different gears for high and low settings. The high gear provides stronger suction force while the low gear offers weaker suction force. It is suitable for various situations and is equipped with LED lights.

3. After cooking is completed, do not immediately turn off the smoke hood. It is recommended to keep it running for 3 to 5 minutes to ensure that any remaining smoke and odors are expelled. Then turn off the smoke hood and disconnect the power supply. Remember to do a simple cleaning.

4. The following are detailed operation instructions for each series of control panels. Please read them carefully before proceeding with the operation.



Touchscreen control panel operation instructions:

1. Power/Delay/Gesture keys: Once powered on, all icons light up. After 2 seconds, the icons go off and enter the shutdown state. At this point, touch the power key icon, all icons light up and it enters the standby state, waiting for other key operations. When touching this key again, the power is turned off.
Delay: In the state with speed output, touch this key icon to enter a 1-minute delay state. Then touch this key again to enter the shutdown state. After the delay ends, it enters the shutdown state, and the illuminated lights also turn off simultaneously. (During the delay state, you can switch the speed)
Gesture: Press and hold for 3 seconds in the shutdown state to turn off the body-sensing function or turn it on. When the body-sensing is on, the gesture light is constantly on, and when it is off, the gesture light is off.

2. Lighting/Cleaning: When the device is powered off, touch the icon of this key. The icon will light up and the lighting lamp will turn on. If you touch this key again, the lighting icon will go off and the lighting lamp will be turned off. In the standby mode, touch the icon of this key. The lighting lamp will turn on, and when you touch it again, the lighting lamp will turn off and the device will return to the standby state. (Note: The lighting lamp is independently controlled. Manual shutdown can turn off the lighting.) Cleaning: Press and hold the key icon for 3 seconds to activate the cleaning function. The cleaning device will operate for 15 minutes, and the motor will quickly shake off the oil for 1 minute before shutting down.

3. Slow-speed key: In the standby mode, touch the icon of this key, and the fan will switch to slow-speed operation. Then, touch this key again, and it will return to the standby mode and the fan will stop running.

4. Medium-speed key: When the device is in standby mode, touch the icon of this key to switch the fan to medium-speed operation. Then, touch this key again to return to the standby mode and stop the fan from running.

5. Quick Key: In the standby mode, touch the icon of this key, and the fan will enter fast operation mode. Then, touch this key again, and it will return to the standby mode and the fan will stop running.

6. Waving function: In standby mode, wave your hand from left to right once to slowly turn on the lighting; wave twice at a medium speed to turn it on; wave three times at a fast speed to turn it on; wave four times to stop the lighting.

Ⅴ.Faults and Handling Methods

(Lighting failure phenomenon: LED lights are damaged, the lamp sockets have poor contact, or there is a fault in the lighting circuit.)

●Solution: Replace with the same model LED light; Check the lamp holder to ensure proper contact; If the lighting circuit malfunctions, please contact us for clarification and it will require professional repair.

(2) Oil leakage: The oil collection box is not installed properly, the oil filter screen has not been cleaned for a long time, or it is damaged.

●Solution: Reinstall the oil collection box and ensure it is properly installed; clean the oil filter screen and replace the damaged one.

(3) Control Panel: Power failure, button damage, control circuit malfunction 。

●Solution: Check if the power plug is properly inserted and if the socket has power; if the buttons are damaged, contact us for replacement; for control circuit faults, we need to contact you to clarify the situation and then have it repaired by a professional.

(4) High noise: Accumulated oil on the fan blades or deformation of the blades, unstable installation of the smoke hood, loose components.

●Solution: Clean the fan blades. If there is any deformation, replace them immediately; reattach the smoke cover to ensure a secure installation; check and tighten all the screws of the components.

Ⅵ. Notes and Maintenance

When each series of smoke hoods are no longer in use, the surface of the smoke hoods should be wiped clean to keep them tidy. Do not place any food, seasonings or other items on the surface of the smoke hoods, as this may cause the items to fall into the internal part of the hoods and damage the equipment.

2. Regularly clean the grates and the oil collection box to ensure smooth air intake of the smoke hood.

3. The installation of the smoke cover and the connection of the circuits should be carried out by professionals.

4. The smoke cover should be inspected and maintained by professionals on a regular basis. Frequent use is recommended for cleaning and maintenance every 1-3 months to ensure the good performance of the smoke cover.

5. Improper installation of the smoke hood can cause harm to people and property.

6. The installation of the smoke cover should be carried out strictly in accordance with the requirements of the manual and relevant regulations.

7. Only the authorized agents or professional technicians of the manufacturer are permitted to perform repairs and replace parts.

8. Do not remove any of the seals on the smoke hood. Do not operate the control buttons of the smoke hood with wet hands to avoid the risk of machine power leakage or electric shock.

9. Non-operational personnel are not allowed to operate the smoke hood.