

WIRING OF YOUR NEW VL-50 AND VL-30 VENTLESS HOOD

THE CE61PE HAS BEEN PREWIRED TO YOUR HOOD AT THE FACTORY. HAVE A QUALIFIED ELECTRICIAN HOOK UP THE WIRES THAT LEAVE THE ELECTRICAL BOX ON THE HOOD AND INSTALL THEM ON L1 AND L3 ON THE TERMINAL BLOCK OF THE OVEN.

THE SERVICE FOR THE ENTIRE UNIT GOES TO THE ELECTRICAL BOX ON THE HOOD. WIRE A 60 AMP SERVICE AND RUN TO THE TOP OF THE CONTACTOR IN THE ELECTRICAL BOX ON THE HOOD.

FOR THE UNIT TO OPERATE, ALL 6 FILTERS MUST BE IN PLACE AND THE KILL SWITCHES DEPRESSED. A DIAGRAM ON WHICH FILTER GO IN 1ST, 2ND AND LAST, SEE THE DIAGRAM IN THESE PAGES.

TO TURN THE UNIT/S ON, 1) TURN ON THE TOGGLE SWITCH LOCATED ON THE SIDE OF THE CONTROL BOX NEAR THE BACK OF THE HOOD. 2) PRESS THE BLACK RESET BUTTON ALSO LOCATED ON THE CONTROL PANEL, AND HOLD FOR 5 SECONDS. 3) TURN THE TOGGLE LOCATED ON THE FRONT OF THE CE61PE TO THE ON POSITION.

FOLLOW INSTRUCTIONS LOCATED IN THE PEERLESS PRINTED MANUAL FOR ADDITIONAL OPERATING INSTRUCTIONS.

PEERLESS

SPECIFIC SAFETY PRECAUTIONS

For your safety, please observe the following safety precautions when operating or servicing your Hoodmart equipment. Read the following important safety information to avoid personal injury and/or damage to the equipment.

CAUTION/WARNING!

- Consult a qualified electrician to ensure all of the following guidelines:
 - All electrical specifications and codes are met.
 - Circuit breakers and wiring are of sufficient rating and gauge.
 - The unit must be properly grounded and all electrical specifications must be met during installation.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury, equipment/property damage, and will void the warranty.
- **DO NOT** use or store gasoline, other flammable liquids or vapors in the vicinity of this or any other appliance.
- Failure to comply with these **DANGER** notices may result in death or serious injury, equipment/property damage, and will void the warranty.

WARNING

- **DO NOT** operate the unit unless you understand the components and the intended use.
- The unit must remain in the upright position.
- Exercise care when removing the wooden crate from around the unit.
- Failure to comply with **WARNING** notices could result in death or serious injury and equipment/property damage and will void the warranty.

CAUTION

- Ensure the unit is positioned to maintain **18" clear above the hood body** (excluding dampers, and **18" clear to the left** (side with the pull station). 0" to the rear and 0" to the right
- The unit must be adequately and properly grounded. Improper grounding may result in electrical shock.
- Consult an electrician to ensure all electrical specifications have been met and the unit is properly grounded.
- The wiring diagrams contained in this manual should aid your electrician in the installation of your unit.
- The electronic components of the Control Panel are impact-sensitive.
- Exercise care around the Control Panel to maintain proper operation.
- **DO NOT** install the unit next to combustible walls and materials. Failure to maintain safe distances may result in fire.
- Turn off the unit and unplug the power cord before cleaning or performing maintenance.

DO NOT hose down the unit's interior, or exterior with water.

During cleaning of the unit:

- **DO NOT** steam clean.
- **DO NOT** use products containing chlorine.
- **DO NOT** use abrasive products, steel wool or scouring pads.
- **DO NOT** modify, alter or add attachments to this equipment!
- Failure to comply with these **CAUTION** notices may result in equipment/property damage and void the warranty.

NOTE:

- If the crate is damaged upon receipt, **immediately** inspect the unit and notify the carrier of any damage to the unit.
- To aid the electrician, an electrical wiring diagram is contained in this manual. Refer to the wiring diagram during installation or servicing.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of equipment.

MAINTENANCE

Maintenance is necessary for your Ventless Hood System to maintain the unit's efficiency over time.

Quarterly Hood Cleaning
During cleaning of the unit:

DO NOT steam clean.
DO NOT use products containing chlorine.
DO NOT use abrasive products, steel wool or scouring pads.

Interior:

Disconnect power from the unit! Remove all filters from the hood. Using a mild degreaser with a soft towel or sponge, clean the entire Hood Plenum and Blower Sections. The hood must be cleaned every 3 months.

Exterior:

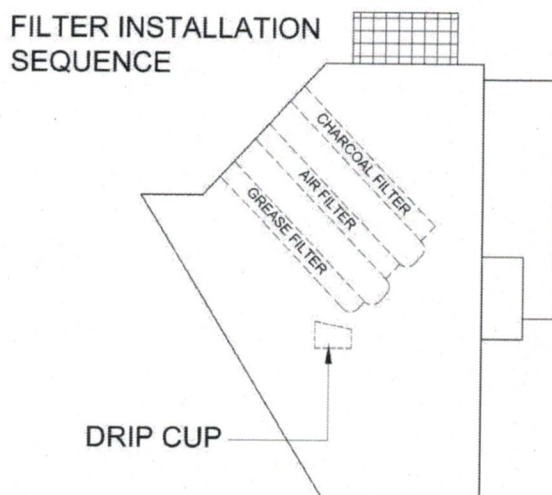
Remove power from the unit. Clean all external stainless-steel parts using a stainless steel cleaner.

Filters:

Baffle filter: The Baffle Filter should be cleaned daily. Place the Baffle Filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

Mesh Filter: Should be cleaned daily. Place the filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

Charcoal Filter: Never attempt to clean the Charcoal Filter. Replace every 90 days. Use Replacement Part No. 11-50004. The reuse of a Charcoal Filter can cause damage to the unit.



RECOMMENDED GUIDELINES FOR MAINTAINING YOUR HOOD SYSTEM

According to NFPA, dirty hoods are the major cause of fire in commercial kitchens. Following these simple recommended guidelines can prevent that from happening.

Hood – Daily (Recommended)

- Inspect grease filters checking for accumulated grease, clean if necessary (instructions stated below).
- Remove grease cup; empty contents and clean using mild detergent or degreaser if necessary.
- Wipe interior of hood to remove accumulated grease and debris using mild detergent if necessary. Do not use abrasive cleaners such as powdered cleaners or abrasive cleaning cloths.
- Wipe down glass globes.

Hood – Weekly (Recommended)

- Remove baffle grease filters and wash in dishwasher or sink with mild detergent. If application is in a heavy grease-producing environment, more frequent cleaning may be required.
- Clean entire interior of the hood prior to replacing baffle filters. Use mild detergent if necessary; do not use abrasive cleaners or cloths.

We suggest having a certified hood cleaning company inspect and professionally clean your hood system. Below are the recommended guidelines based on use.

- Hoods over non-grease applications/low volume cooking – 1 year cleaning requirement
- Pizza restaurants and oven hoods – 180 day cleaning requirement
- Average restaurants, cafeterias and hotel or hospital kitchens – 90 day requirement
- Hamburger and fast food restaurants, wood-burning or charcoal-burning stoves, restaurants open 24 hours – 30 day cleaning requirement

Exhaust Fan – Monthly (Recommended)

- If belt drive system, check condition of drive belts for proper tension. Adjust belt tension if necessary; belts tend to stretch during break in period.
- Check belts for fraying and wear, replace when necessary.
- Clean exhaust fan wheel and inside of fan housing. Heavy grease build up can be a fire hazard and can also cause exhaust wheel to become unbalanced, a condition that will result in premature bearing wear.

Make up Air Fan – Bi-Weekly (Recommended)

- Check condition of supply air filters during the break in period of approximately two months to determine and establish a proper cleaning schedule.
- Filters can be cleaned with mild detergent if necessary.

Make up Air Fan – Monthly (Recommended)

- If belt driven system, check condition of drive belts for proper tension. Adjust belt tension if necessary, as belts tend to stretch during the break in period.
- Check belts for fraying and wear. Replace when necessary.
- Clean intake filter(s) using water and mild detergent.
- Inspect and clean fan housing removing any debris that may have accumulated.