




Range Hood Installation Guide

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Disclaimer

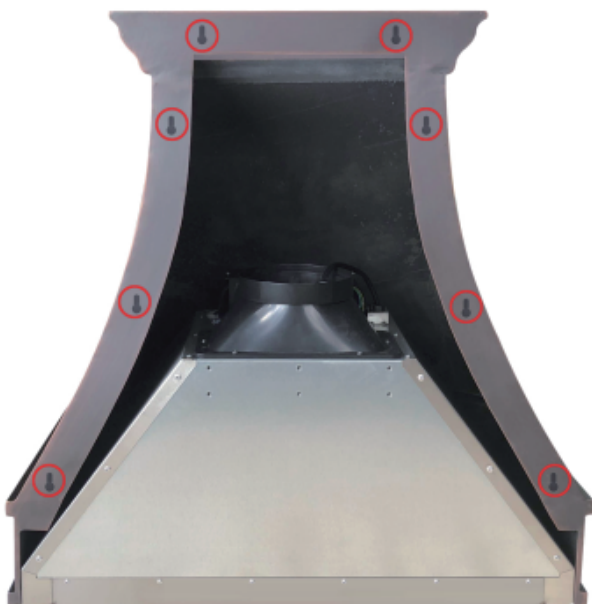
- Installation must be performed by a licensed professional only.
- Installation must comply with all local building and safety codes.
- Installation should not be scheduled until the product is received and inspected for damage or defect.
- Fobestappliance is not responsible for any installation delays or damages incurred as a result of installation.
- Fobestappliance is not responsible and does not supply any hardware or tools necessary for installation.
- Do not apply painter's tape to any part of the range hood, as this may cause irreversible damage to the finish.

**** Items are carefully inspected for quality before prior to shipment, incorrect unpacking are not covered under our warranty.****

WALL MOUNT RANGE HOOD INSTRUCTIONS

****Please note that range hoods delivered with stainless steel square bar may be installed with or without the bar intact. The bar may be removed to avoid installation obstruction and does not affect the overall structure of the installed hood ****

- Step1** Unpack the range hood and the vent liner. If the Vent Liner is preinstalled, uninstall it before installing the range hood.
- Step2** Plug in the vent liner and inspect its function.
- Step3** Remove the stainless steel square bar on back opening of range hood. Once the bar is removed the back ends of the opening may bend in slightly. Simply press apart these side panels at the back during install to allow the appropriate room for the vent liner.



Step5 There are strips of metal that line the Backside of the range hood. Drive screws with washers through any part of these back metal strips into the wall (ceiling) and through the crown strips into the top plate, ceiling trusses, and or floor joist above if applicable. Ideally you want at least two screws on each side, one top and one bottom, into wood or metal studs. Molly screws can be used to tighten the hood to the wall only if screws can be placed into studs through the crown strips.

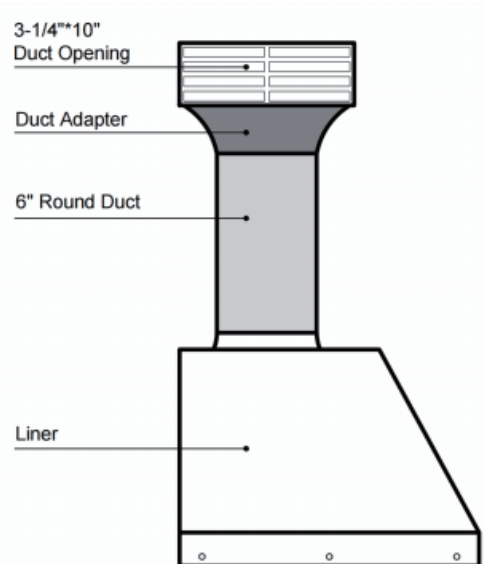
Step6 Make sure the flex duct and wiring (most liner vents are with plugs and some are with wiring only, please email us www.fobestappliance.com or call [1-833-223-3282](tel:1-833-223-3282) to check if needed) are hanging within the hood at this point. Your Flex may come through the top opening of the hood or the wall behind the hood, the same is true of the wiring.

Note:

For ductless range hood:

Connect the duct adapter to end of the 6" Round Duct and turn it toward the opening (3-1/4"x10") on hood cover.

Range hood duct is not included in this kit.



Step7 Hold the vent liner(with the filters removed), in place just under the hood opening.

Step8 Attach the flex duct to the hole on top of vent liner with ducting tape and wire nut all the wires together.

- Step9** Push the vent liner into the hood aligning the vent liner with the interior frame of the range hood.
- Step10** Use self tapping screws to drill through the inside of the vent liner in to the metal frame of the hood. Make sure not to puncture the outside of the hood.
- Step11** Once the vent liner is in place, put the baffle filters back in the vent liner and the install is complete.

ISLAND MOUNT RANGE HOOD INSTRUCTIONS

****Please note that range hoods delivered with stainless steel square bar may be installed with or without the bar intact. The bar may be removed to avoid installation obstruction and does not affect the overall structure of the installed hood ****

- Step1** Unpack the range hood and the vent liner.
- Step2** Plug in the vent liner and inspect its function.
- Step3** There are strips of metal that line on the top of the range hood. Drive screws with washers through any part of these back metal strips into the ceiling and through the crown strips into the top plate, ceiling trusses, and or floor joist above if applicable.
- Step4** For island hoods, you will only screw through the crown stripping; try to have 2 screws per each length, a total of 8 screws driven through the crown stripping into the ceiling trusses or floor joists overhead. It is better to use 1x4 or 2x4 wooden strips with washers inside the crown flange. Drill through the wood, pinch in the ceiling flange to the ceiling, while the screws drive through the wood, flange and into the ceiling lumer.



- Step5** Make sure the flex duct and wiring (most liners vents are with plugs and some are with wiring only, please email us www.fobestappliance.com or call [1-833-223-3282](tel:1-833-223-3282) to check if needed) are hanging within the hood at this point. Your Flex may come through the top opening of the hood or the wall behind the hood, the same is true of the wiring.
- Step6** Hold the vent liner(with the filters removed), in place just under the hood opening.
- Step7** Attach the flex duct to the hole on top of vent liner with ducting tape and wire nut all the wires together.
- Step8** Push the vent liner into the hood aligning the vent liner with the interior frame of the range hood
- Step9** Use self tapping screws to drill through the inside of the vent liner in to the metal frame of the hood. Make sure not to puncture the outside of the hood.
- Step10** Once the vent liner is in place, put the baffle filters in the vent liner and the install is complete.

Copper Range Hood & Sink - Maintenance Guides

****The copper used for your copper product is pure Virgin Copper, and has been treated with a clear lacquer sealant, which provides extra protection to the patina and to the copper surface. Yet it is important to remember that even the strongest lacquer cannot take the place of responsible care and maintenance.****

****Kindly note the maintenance information below to properly care for your copper product.****

For regular, simple cleaning, use mild NON-ACIDIC liquid detergent or soap and water and a very soft non-abrasive cotton cloth; other cleaners are not necessary. We recommend a PH-balanced liquid dish-soap such as Ivory, avoiding harsh detergents such as Dawn/Palmolive etc. For occasional deeper disinfecting, a non-abrasive, non-corrosive cleaner may be used, such as diluted Simple Green. It's best to dry your copper product completely with a towel to prevent any dry spots.

Keep your sink and drain clean and dry by wiping it down and removing all excess water each time it is used with a soft cloth.

Do not use copper polish/cleaners, abrasive materials, acidic or abrasive cleaners (such as Comet/Soft Scrub) or harsh chemicals such as acetone – these will compromise the integrity of the Lacquer Finish and can ruin the surface of the copper product.

As copper is a natural metal, it will naturally patina slightly with use, over time, and the copper sink will develop a warmer, richer patina. The sinks will not turn green as the lacquer is protective.

Although the copper is heavy, strong 16 gauge copper, as copper is still a rather soft metal and dent easily, to further protect the bottom, apron front, and rims of Copper Kitchen Sinks, rubber mats may be used [in the bottom of the sink bowls and over the rims] while cleaning dishes. Remove the rubber mats as soon as possible and do not leave them in the sink.

Hot pans taken directly from a stove/oven should not be placed in copper sinks until cooled.

The copper sinks need to be waxed approximately every 2-3 months depending on the frequency of use. Beeswax or Honey Wax products such as Flitz Fixture and Faucet Wax (available online at Flitz.com), are recommended. Apply wax lotion with a soft, clean cloth and buff with a clean, soft, non-abrasive cloth, referring to wax manufacturer's instructions.

****Note: Wax may be applied OVER clean, dry Lacquer finishes regularly to give sinks a rich look and to protect and extend the life of the lacquer sealant indefinitely.****

SCRATCHES

A surface scratch that penetrates the lacquer can cause the underlying copper to patina. A light application of Krylon Clear Sealer can be used over a cleaned, dry sink to re-seal the scratched surface. Please refer to our terms or conditions for further warranty information regarding finishes.

INSTALLATION

Cuts made for copper products in counter-tops, cabinets, tiles, etc. should NOT be made until the copper product has been received and properly measured on-site. **Installation should be done with a silicone sealant and not with epoxy sealants, and no Plumber's Putty should be used with Drains. Installers must not use any tape adhered on the copper, as it will damage the lacquer.**

****As all copper products are individually handcrafted and made-to-order, minor variations in patinas, textures, and dimensions of your copper product should be anticipated.****

Stainless Steel Range Hood-Maintenance Instructions

For light or routine cleaning, such as removing fingerprints, a basic glass cleaner may be used. Another choice for daily cleaning is to use a soft sponge or cloth to scrub with warm water and a small amount of mild dish detergent. Rinse the soapy water off completely with clean water, making sure to scrub it completely dry to avoid water stains.

Areas That Are Difficult To Clean:

A stronger substance, such as acetone, the main ingredient in nail polish remover and paint thinners, is needed to remove tough oily spots and adhesives. You should open a window for air circulation before using acetone. Wet your cloth with acetone and clean the grease-caked areas with it, going with the grain. Wipe away all of the cleaner and repeat these measures until all of the greasy areas have been cleaned.

If all of the sticky areas have been washed, remove the acetone and greasy residue with a soft cloth and a solution of warm water and mild dish soap. Rinse the soapy water out with clean water and pat dry with a clean towel as soon as possible. You may also use a degreaser made specifically for stainless steel. In this scenario, spray the degreaser on and let it sit for about 15 minutes before rinsing it off with warm water and wiping it dry with a cloth or paper towel.

Clean the Vent and Air Filter:

If you are using a ducted range hood, then you need to clean the vent to increase the efficiency of your hood. A vent is a hollow duct that expels hot gases out of your kitchen. It is important to check your vent regularly for any grease buildup to allow the fan motor to operate at its maximum capacity. Start by scrubbing off the grease before cleaning the vent. Excessive amounts of grease in the air filters can also block hot gases and unpleasant odors from escaping. It is recommended to clean the air filters using a degreaser and give them some time to dry before putting them back in place. You can also replace them with quality air filters if they look worn out from excessive grease and regular cleaning.

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Step2: Email Us for a Free Gifts.