



**ACH12BBQ  
ACH12BBQB**

**Range Hoods User Manual**

**V20190610**

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# IMPORTANT SAFETY INFORMATION

**\*\*Read the complete manual carefully before installation\*\***

## Warnings:

TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK OR PERSONAL INJURY, PLEASE OBSERVE THE FOLLOWING:

1. Installation and electrical work must be done by a qualified person in accordance with all applicable codes and standards
2. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person to avoid a hazard. Any modifications that may be required to the electrical system for the installation of the range hood must only be made by qualified electricians.
3. Before servicing or cleaning unit, turn off the hood and pull out the power plug/cord.
4. Use this unit only in the manner intended by the manufacturer.
5. Sufficient air is needed for combustion and exhausting of gases through the chimney of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guidelines and safety standards, and the local authorities' codes.
6. When cutting or drilling into a wall or ceiling, be careful not to damage existing electrical wiring and other hidden utilities.
7. Ducted fans must always be vented to the outdoors.
8. To reduce the risk of fire, use only metal ductwork.
9. This unit must be grounded.
10. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
11. Children being supervised not to play with the appliance

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

1. Never leave surface units unattended at high settings. Boil-overs cause smoke and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
2. Always turn hood ON when cooking at high heat.
3. Clean ventilating fans frequently. Grease should not be allowed to accumulate on the fan or filter. Suggest at least one time per month to clean.
4. Always use cookware appropriate for the size of the surface element.

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5. There shall be adequate ventilation of the room when the range hood is used at the same time as appliances burning gas or other fuels.
  6. The rangehood can be used on six cookers at most; The rangehood can be used on BBQ.

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# CAUTION

1. To reduce the risk of fire and to properly exhaust air, be sure to duct air outside. Do not vent exhaust air into spaces within walls or ceiling 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. Do not flame under the range hood
5. The range hood must only be used for the exhaust of cooking fumes in home kitchens. The manufacturer disclaims all liability for any other use of the appliance.
6. Two installers are recommended because of the large size and weight of this hood.
7. Use approved cord-connection kit only.
8. Accessible parts may become hot when used with cooking appliances.
9. Please read specification label on product for further information and requirements.

# INSTALLATION INSTRUCTIONS

Before You Start...

1. Read this manual carefully and completely.
2. The range hood confirms to related appliance standards. Please check your local building codes for any additional requirements.
3. The appliance has been manufactured as class I, therefore ground connection is necessary. The range hood must be installed so that the plug is easily accessible.

## Unpacking

Remove the packaging with the product in place. Cut off the packing ribbons and carefully cut open the packaging (do not cut too deeply), remove the packaging. Check that the product is free from transport damage. Any damage shall be reported immediately to the carrier or seller. Damage, faults and missing parts must be reported immediately to the seller

## Installation preparation

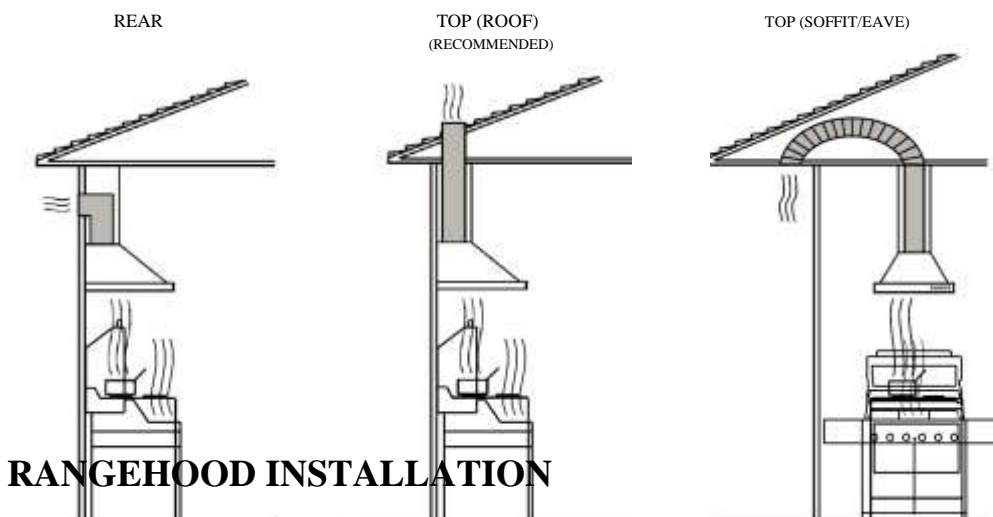
1. Before mounting the hood, plug in and test all functions for proper operation.
2. Remove the filters from the bottom of the hood to prevent damage during the installation.
3. Connect duct tube (if included with the range hood) to the top of the range hood using duct tape on all seals.
3. Your range hood will need to be ducted to ensure it operates and complies with local and national regulations.

## DUCT MOUNTING OPTIONS

You will need some additional parts to complete these installations.

All motors need to be ducted individually and the included expanding duct is 150mm diameter.

The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.



The ideal position of the Rangehood is as follows:

- 1.Height above cooking surface – min. 650mm
- 2.Distance from cooking surface to Rangehood mounting bracket bottom screw holes:

Model: ACH12BBQ

Top mounting holes – Min1085mm

Bottom mounting holes – Min 710mm

Model: ACH12BBQB

Mounting holes – Min 1010mm

Mounting bracket is attached and part of the medium rangehood motor cover.

*Note: Rangehood must be level, if not rangehood will not operate correctly.*

Model:ACH12BBQ

- 1.Using a tape measure mark the top mounting holes C/L, min 1085mm, above cooking surface. This line should be level.
- 2.Using a tape measure mark the bottom mounting holes C/L 375mm, down from the line discussed in item 1. This line should be level.
- 3.Find the center of the BBQ cooking surface and using a plumb bob, mark this center on the above lines discussed in Item 1 & 2.
- 4.Mark the top mounting holes on the line discussed in Item 1. This mark should be 155mm either side of the center mark discussed in Item 3.
- 5.Mark the bottom mounting holes on the line discussed in Item 2. This mark should be 380mm either side of the center mark discussed in Item 3.

Model:ACH12BBQB

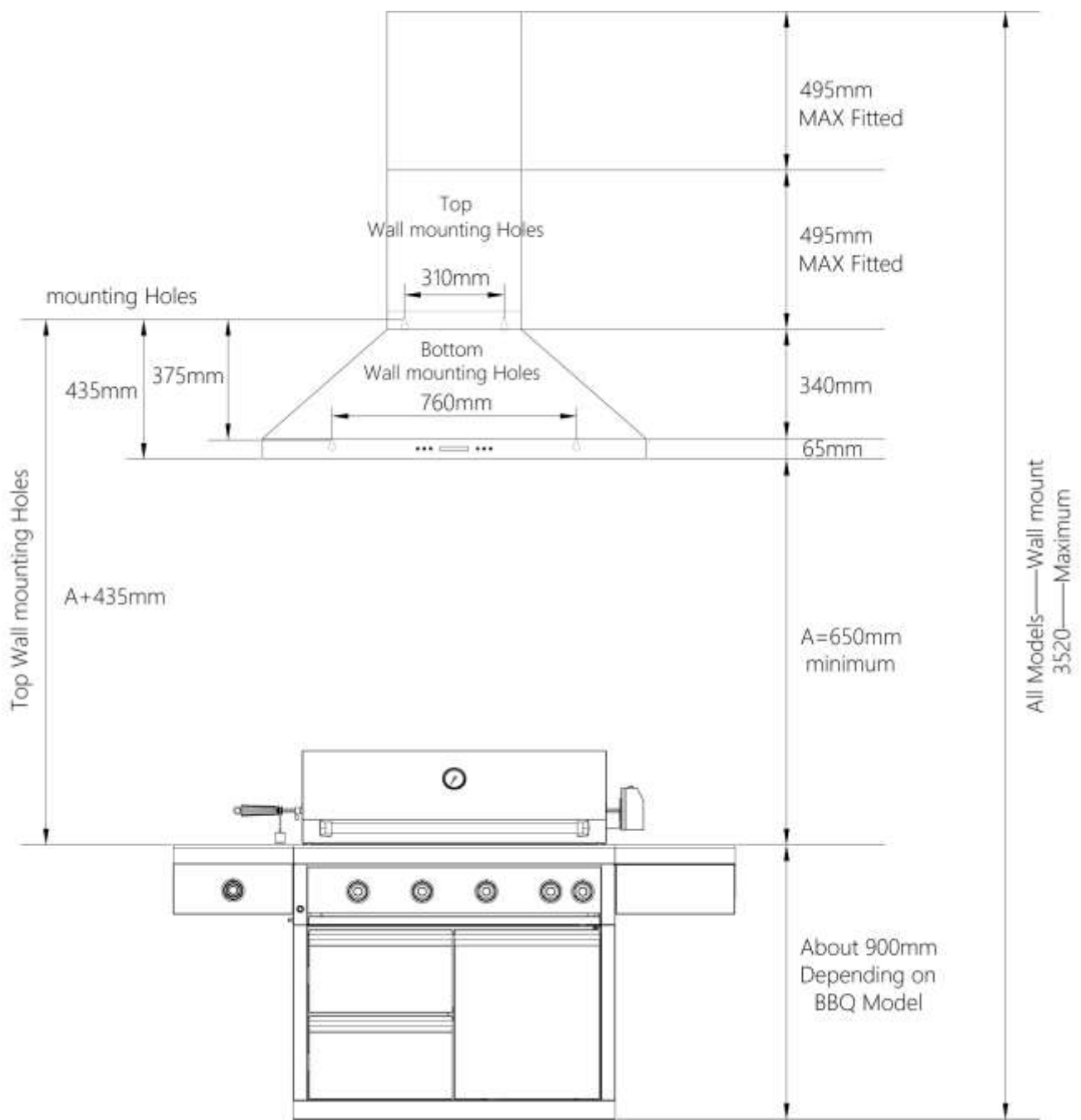
- 1.Using a tape measure mark the mounting holes C/L, min 1010mm, above cooking surface. This line should be level.
- 2.Find the center of the BBQ cooking surface and using a plumb bob, mark this center on the above lines discussed in Item 1.
- 3.Mark the mounting holes on the line discussed in Item 1. This mark should be 230mmeither side of the center mark discussed in Item 2.

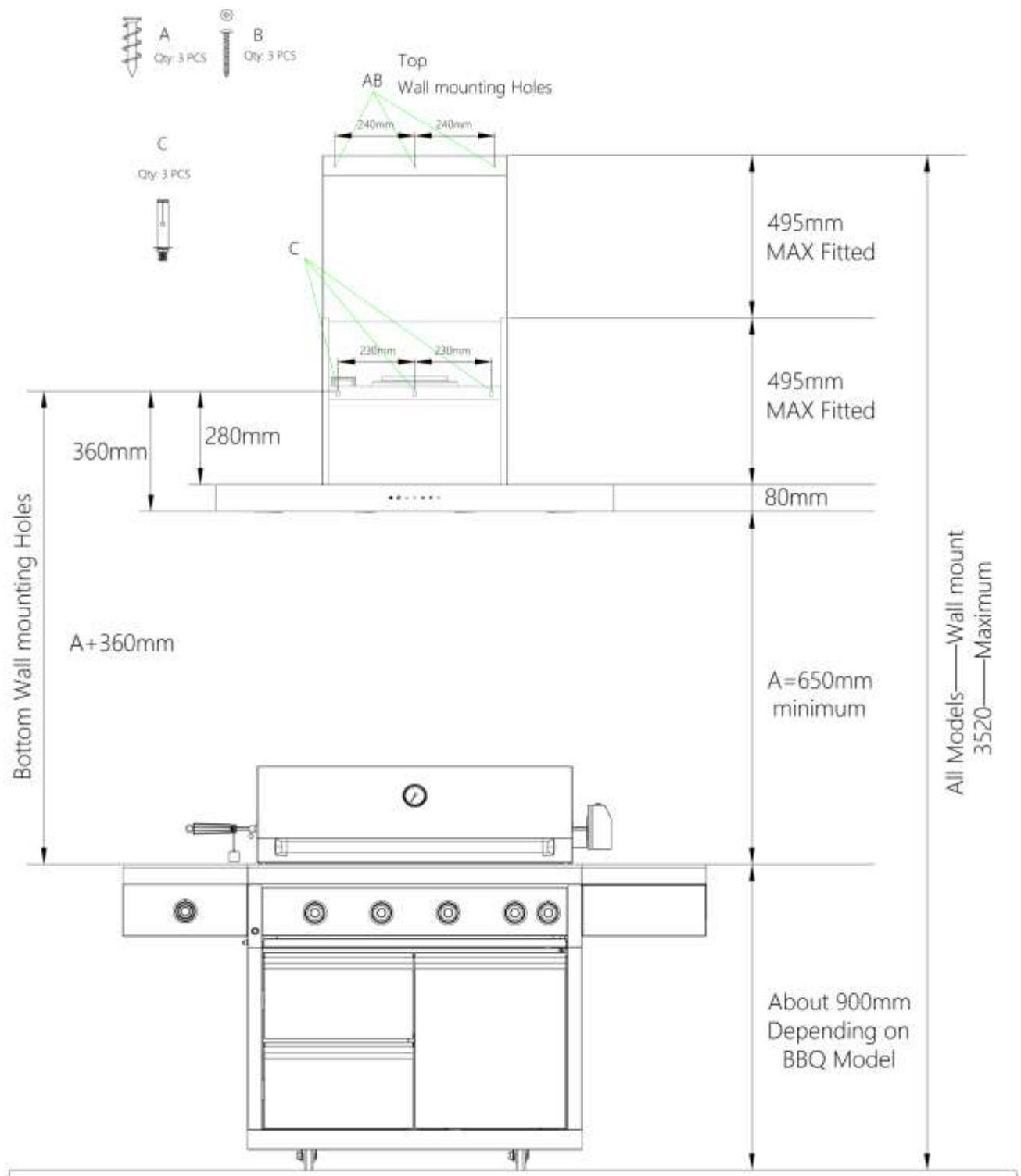
### Warning:

- 1.Your rangehood is very heavy. Please use suitable fixings and hole size for this weight.

ACH12BBQ – 38Kg  
ACH12BBQB – 38Kg

- 2.If unsure of which fixings please discuss with your hardware stockist or rangehood installer.
- 3.Using two people, lift rangehood into place and secure to the wall using selected hardware. Ensure rangehood is level.







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## **DUCTING**

- 1.Remove all tapes from the duct's butterfly flaps and ensure they move up and down freely.
- 2.Position the butterfly flaps up.
- 3.Position the ducting over the top of the collection box and butterfly flaps. Note: If unsure about the ducting please contact a rangehood installer.
- 4.If using a rangehood installer or roof plumber duct through ceiling and roof in accordance with the local, state and national regulations and laws.

## **POWER**

Using a plumb bob or spirit level determine the vertical line the flue surrounds will take.

The position of the 240V AC wall socket is that it must be accessible to turn on/off without removing any covers.

Note: All electrical work must be carried out by a licensed electrician.

- 1.Uncoil power cord.
- 2.Plug into wall socket and turn on.
- 3.Test the fans and lights as per "Using Rangehood".
- 4.If all okay turn off wall socket and unplug power lead.


## **FLUE SURROUND**

Provided are 2 x flue surrounds both 500mm high. These are used to finish and cover the motor box and installed ducting.

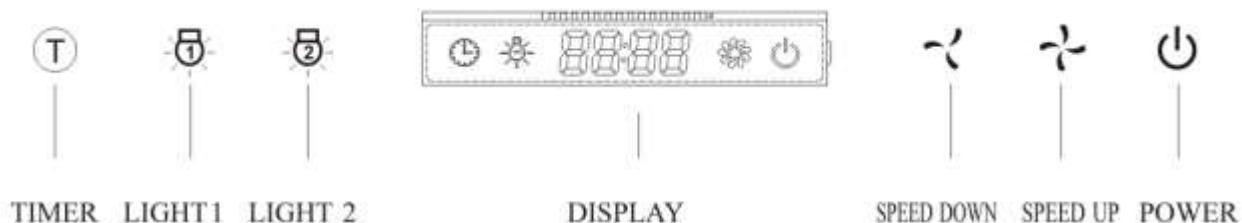
- 1.Lift and fit bottom flue surround, this fits into the groove in the Rangehood flat top.
- 2.Mark 1 hole on each side for the flue surround. Remove flue surround and drill holes.
- 3.Replace flue surround and secure each side at the top with suitable screws.
- 4.Mounting the second flue surround, this goes on the inside of the one previously installed.
- 5.Using a spirit level, plumb bob and tape measure position the flue bracket as high as possible. Once in correct position mark holes and drill.
- 6.Secure the flue bracket with suitable screws.
- 7.Slide the second flue cover inside the first. Make sure the power cord is clear of the flue surround. Now fasten to the flue bracket, make sure not to damage power cord.
- 8.Push 240V AC plug into power socket and turn on.

Note: Do not damage the power cord during the flue surround installation.

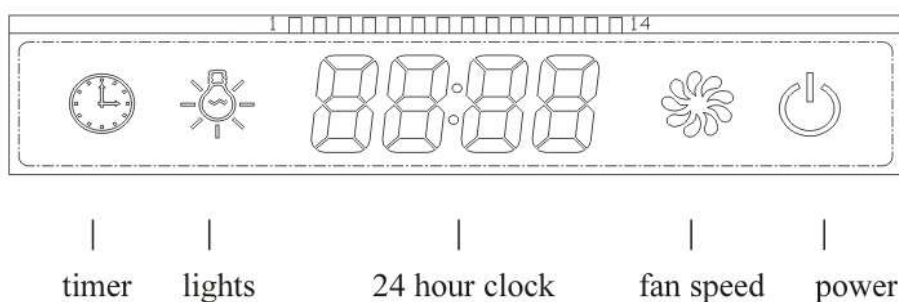
## OPERATION

Press the  to turn on the rangehood. The display backlight will come on and the power icon will be displayed.

### CONTROL PANEL FOR ACH12BBQ







### DISPLAY PANEL





### CLOCK

1. Each time the rangehood is reconnected to a power supply, the control panel will beep once. The clock will reset and show 12:00. The rangehood will be in standby mode without lights or motors operating. The control panel will not be backlit.

2. To set the time. In standby mode, press the  button. The hour indicator will flash. Adjust the hour by using the  or  buttons. Press the button once to change by one minute, or hold the button in for continuous adjustment. If the  button is not pressed for 10 seconds, the display will go back to standby mode.

### FAN

3. The fan speed cycles between F1-F2-F3 with each press of the  button.



4. The fan speed cycles between F3-F2-F1 with each press of the  button.

5. The fan icon will appear in the display whenever the fan is running. The fan icon will rotate to indicate the fan speed.

### LIGHTS

6. The  button turns the three back lights on and off. The  button turns the three front lights on and off.

### TIMER BUTTON

7. To activate the 3 minute delayed shutdown. With the fans running, press the  button. the display will show 3.00 minutes, count down to zero, then switch off the fans. To cancel the delayed shut down, then press the  button.

### CONTROL PANEL FOR ACH12BBQB



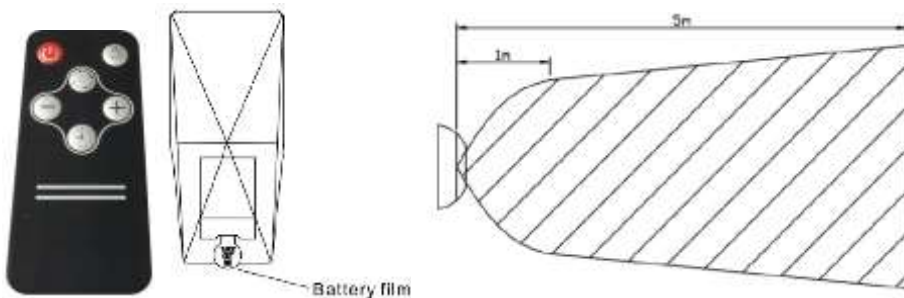
**Button functions:**

- Power: Power ON/OFF.
- Blower Speed Indicator: Shows current blower (motor) speed (1-3).
- Increase Value: Blower (motor) speed increase, Time setting increase.
- Decrease Value: Blower (motor) speed decrease, Time setting decrease.
- Light: Turns ON/OFF
- Power-Off Delay Digital Timer: Press the set/timer button for about 2 seconds to turn on the delay-off timer. The range hood is set for 3 minutes delay-off timer.

**Remote controller:**

Your cooker hood equipped with remote controller to allow you operate the unit remotely. Before use the remote control please remove the battery film!

Below shadow area is effective remote controlling area for better using the remote control.



## CARE AND CLEANING

### General

A build up of oil may occur if the Rangehood and baffle filters are not cleaned properly and regularly. Some discolouration of the baffle filter may occur if cleaned in the dishwasher.

Regular maintenance is required to ensure the cooker hood functions properly.

Clean the fan and other surfaces of the cooker hood regularly with a cloth dipped in denatured alcohol or a non-abrasive liquid cleaner. Suggest at least one time per month to clean.

There is a fire risk if cleaning is not carried out in accordance with the instructions.

### RANGEHOOD SURFACES

Clean periodically with hot soapy water and a clean cotton cloth. Do not use abrasive detergent or steel wool/scouring pads which will scratch and damage the surfaces.

For heavier deposits, use a liquid degreaser.

After cleaning, you may use nonabrasive stainless steel polish/cleaners to polish and buff the stainless lustre. Always rub lightly, with a clean cotton cloth and with the grain of the stainless steel.

Note: Never wipe or rub across the grain as this will damage the surface finish.

## **BAFFLE FILTERS**

The baffle filters fitted by the factory are intended to filter out residue and grease from cooking. They are required to be kept clean and should be cleaned after every 30 hours of use or more often if required or after heavy cooking.

Note: Always turn the Range hood power off at the point before removing filters.

### **To Remove**

Lift latch and gently pull down front of baffle filter and remove.

### **To Clean**

1. Use warm soapy water and a soft cloth or put into dishwasher on a 'normal' cycle.
2. Thoroughly clean and wipe down the inside of Range hood canopy.

### **To Fit**

1. Position the rear of the baffle filter into the 2 slots.

Gently rotate the baffle filter into position, lift latch and push into place and release latch

### **NOTES:**

*If you clean the baffle filter in the dishwasher: load only the baffle filter and no other items as food particles from dishes can fasten in the filter.*

*-DO NOT let dirt build up on the hood*

*-DO NOT use steel wool or steel brushes to clean the hood*

*-DO NOT leave salt solutions, disinfectants, bleaches or cleaning compounds on the hood for any length of time as they may damage the stainless steel. Rinse after use with clean water and wipe dry with a clean cloth*

## **Replacing the LED lights**

The illumination is designed for use during cooking and not for prolonged general illumination of your outdoor kitchen. Prolonged use of the lights may reduce the life time of the LED lights.

**WARNING: Do not touch or change lights while the hood is operating.**

Use only the same LED lights as the original specification. Re-placement lights are available through the dealers.

1. Take off the filters from hood.
2. Take off the two screws and replace the LED lights.

3. Replace the screws and filters.

NB:

The light is only meant for use during cooking and not for illuminating the surroundings for longer periods. If the light is used for longer periods, this will considerably shorten the burn time of the lights.

Read all instructions before installing and operating this appliance.

#### IMPORTANT SAFETY NOTICE

Read all instructions in this manual before operating the appliance. Save these instructions for future reference. Always leave safety grills and filter in place. Without these components, operating blowers could catch on to hair, fingers and loose clothing.

NEVER dispose cigarette ashes, ignitable substances or any foreign objects in to the blowers.

NEVER leave cooking area 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.

Note:

Dispose of this product responsibly. Irresponsible disposal can result in negative environmental impact or personal injury.'



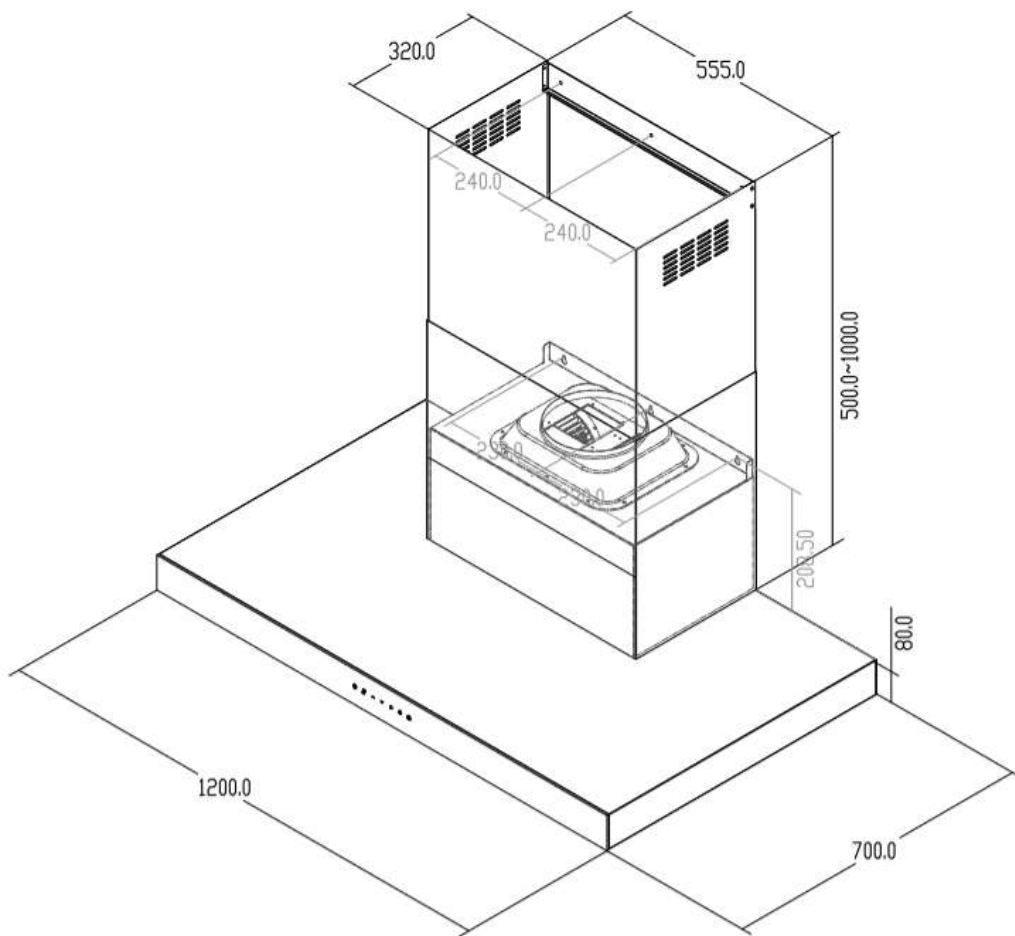
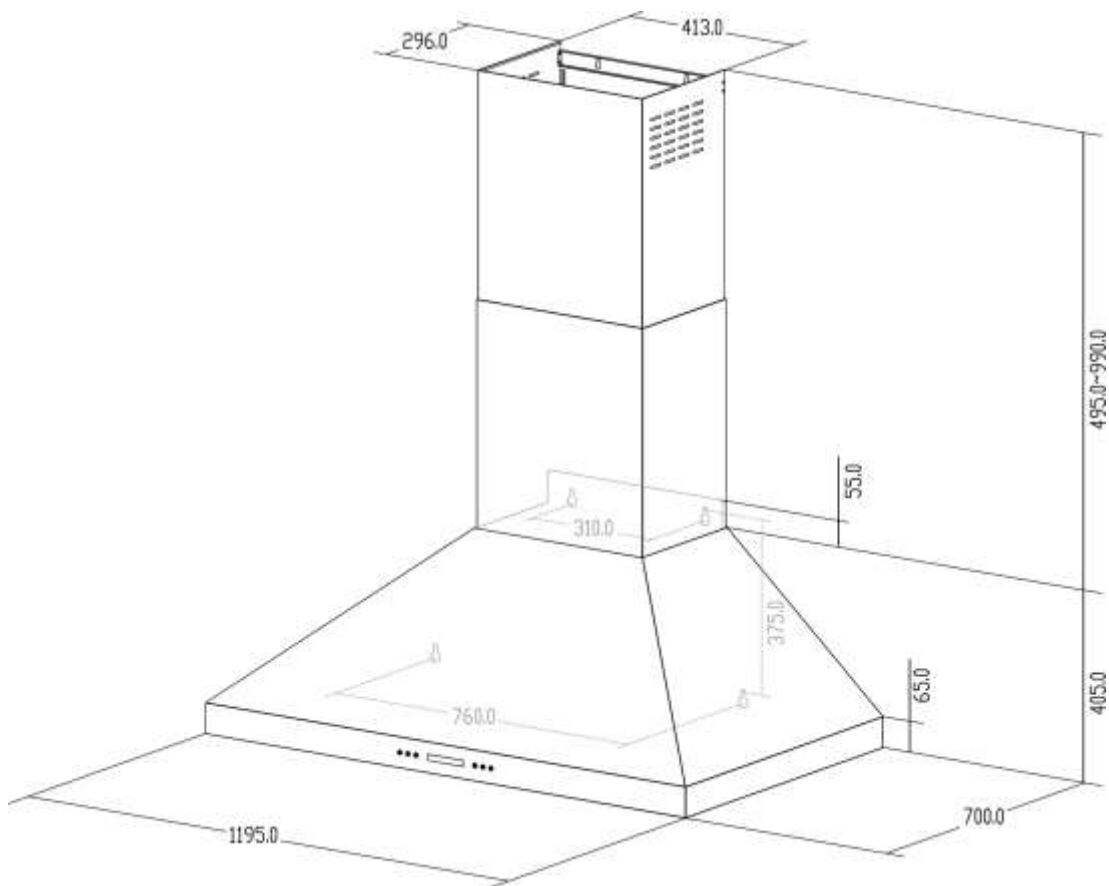
Under no circumstances may this extractor fan be disposed of as household waste. It must be taken to a recycling centre for electrical and electronic equipment.

This product must be disposed of in accordance with local legislation.

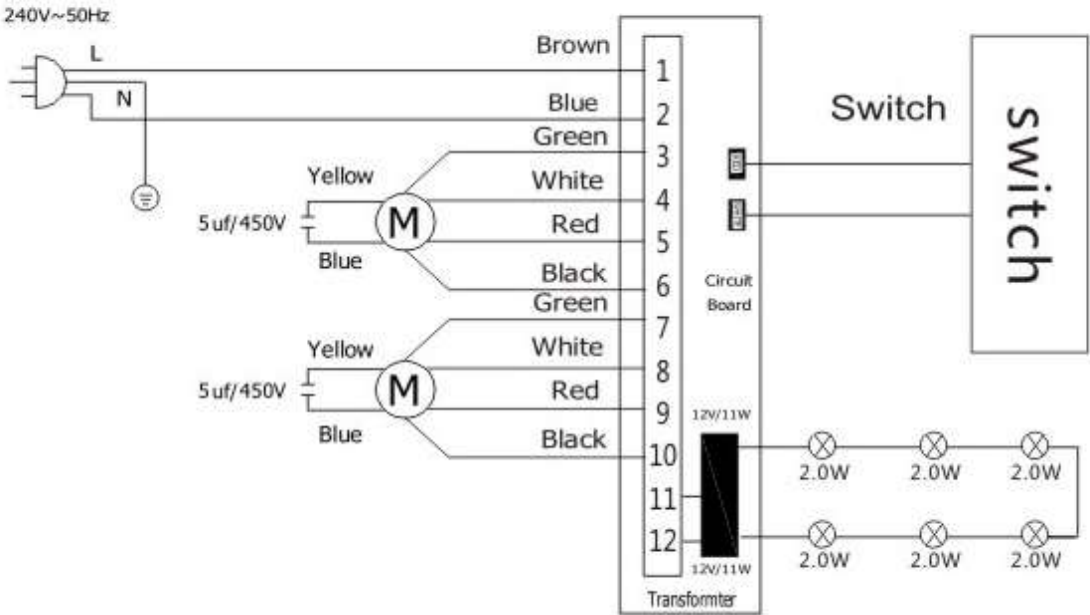
For more information on disposal, recycling and reuse of this product, contact your local authority, your household waste collection service or the store where you purchased the product



***Hood Size & Wiring diagram:***



### Circuit Diagram:



## Trouble Shooting Guide

Problem	Possible Reason	Solution
Hood doesn't turn on.	No electrical supply.	Check the plug is connected. Check the plug is connected.
	Power cord is damaged	Contact technician service
Poor Airflow	Baffle filters clogged	Clean the filters and replace when dry.
Hood is vibrating	Hood is not secured in place	Check the installation of hood.Tighten mounting screws.
Motor running but no air flow	Butterfly valve jammed.	Contact technician service
Motor stops after a few minutes	High temperature safety device activated.	The kitchen is not sufficiently ventilated.
	The hood is installed too near the cooking surface.	The hood must be at least 650mm from the stove
Strong cooking smell.	Fan speed too low	Use one of the higher settings.
Oil dripping onto BBQ.	Baffle filters saturated.	Wash the baffle filters
Whirring sound	Something in contact with fan blade.	Contact technician service
Lights are working but fan isn't		Contact technician service
Fan is working but lights are not		Contact technician service

### GUARANTEE AND SERVICE!

Before book a service call, read the Trouble Shooting Guide above , for more information on guarantee and service conditions, please contact local dealer.