



A wish for wellness...

RANGE HOOD

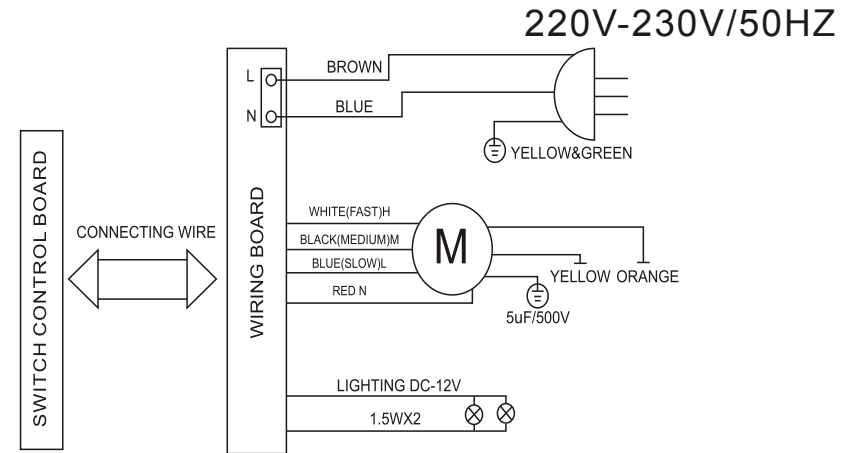
USER'S MANUAL

Model:LUXOTTICA 0301



PLEASE READ USER'S MANUAL CAREFULLY BEFORE INSTALLATION AND OPERATION

J Circuit Diagram



Specifications are subject to change without prior notice.

K Precautions

When using this machine, please DO NOT change the connection and construction inside it.

The wire and/or the cable can not be used for other purpose.

And it also can NOT be cut or connected with others.

The manufacturer or distributor will NOT take any responsibility for any property damage, personal injury or machine damage because of above improper operation and/or the user do not use the machine directed by the USER' S MANUAL.

L Packing List

Please check if the following items or accessories are all included or damaged when you open the package.

1. Please contact the distributor within service responsibility cover of manufacturer or distributor.
2. Please contact the local authorized service center if you lose some items.

Hood	1pc	Power line	1pc
Hook	1pc	Oil collector	1pc
Air pipe	1pc	4*8 tapping screw	2pcs
Outlet adaptor	1pc	Plastic expand nail	4pcs
Manual	1pc	St5 X 50 bolt for mounting	4pcs
St4 X 8 bolt for outlet adaptor	2pcs		

! Trouble Shooting Table

Malfunction	Possible Cause	Elimination
Press the control button, but the machine and the lights do not work.	Don't insert the plug completely.	Check the plug and insert it completely.
	The lamps are damaged.	Change the lamps.
	The wire and/or the cable is not connected well.	Contact with the distributor and/or service center.
	The transformer for lights is damaged.	Contact with the distributor and/or service center.
Lights work but the blower doesn't work.	The impeller is blocked.	Check and eliminate the disorder.
	The capacity is disconnected and/or damaged.	Contact with the distributor and/or service center.
	The motor is damaged.	Contact with the distributor and/or service center.
The machine shakes	The machine is not hanged steadily.	Hang the machine steadily.
	The motor is not installed steadily.	Fix it tight.
	The damaged impeller breaks the balance.	Contact with the distributor and/or service center.
Only one of two buttons for blower works.	The switch is in disorder.	Contact with the distributor and/or service center.
	Connection with the control board is not good.	Contact with the distributor and/or service center.
Ventilation of range hood is not efficient.	The machine is mounted too high.	Replace the machine lower.
	The damper flap on the outlet cover is not opened completely.	check it and make it flexible.
	Air convection is too strong around the machine.	Close the window reasonably.
	The grease filter is too dirty. The wire and/or cable is damaged.	Clean it.
The power cable is damaged.	Mechanical damage.	Replace the power cable with a new one in the nearest service center.

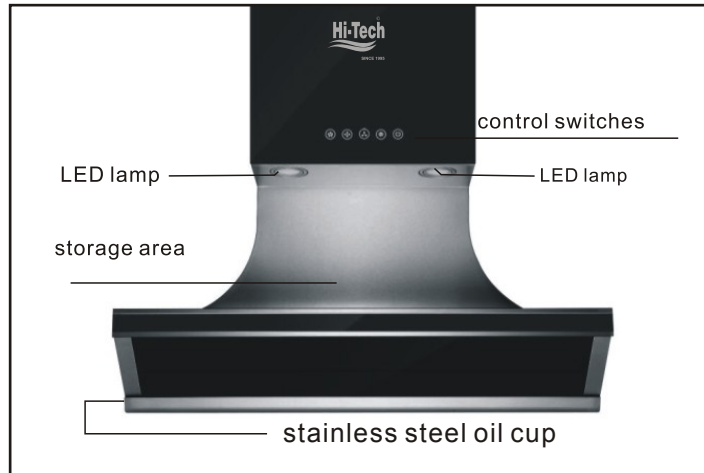
Attention:

! Kitchen hood works on 220-230 volts AC power supply. Ensure that your supply matches with this. Insert the plug into the socket.

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A Names for parts



ATTRACTIVE FEATURES OF YOUR KITCHEN HOOD

Kitchen Hood come with attractive features

- Auto-cleaning with heating
- Automatic glass open and close for high end customer
- Stainless steel body with brushed steel finish
- High quality heat resistant tempered glass for front panel
- 1000 m3/hr turbo suction power with three speed selection for effective elimination of smoke and odors
- Two LED lamps for effective illumination of your work area
- Five illuminated touch sensitive buttons for effective operation of chimney
- Stainless steel mesh filters for maximum airflow and noise free operation
- Storage platform for keeping kitchen ingredient for quick access while cooking

G Cleaning Direction

Cleaning the filter

- The filter can be washed by hand using soapy water or, in a dish washer.
- In case of stubborn dirt, soak the filter overnight in soapy water and wash thoroughly
- Dry the filter thoroughly before securing the filter on the hood
- Do not use hard abrasives for cleaning

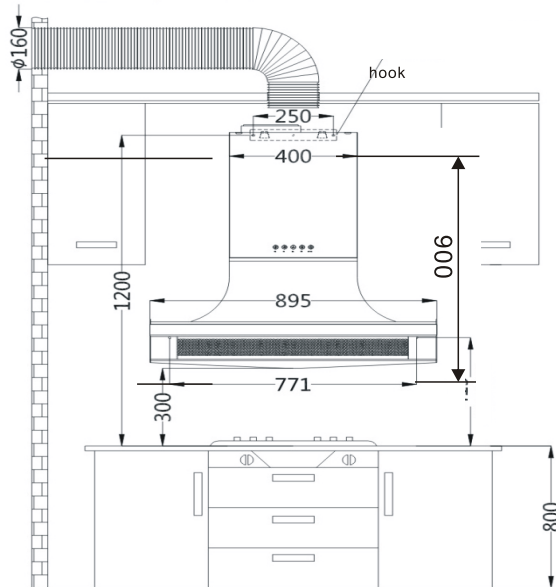
Refixing the filter



H Cleaning the Hood

1. Pull out the plug to cut the electrical power before cleaning.
2. During cleaning and maintenance, please DO wear gloves. The edge of the accessories may hurt your hands.
3. Cleaning:
 - A. Clean the impeller and motor house part timely. Clean grease collector, filter, and cover of the machine when in needs.
 - B. The cover of the machine should be cleaned with neutral detergent and soft cloth to prevent scraping it.
 - C. Dismantle the grease filter and keep it in the neutral detergent water for 30-40 minutes. And clean it with soft cloth and soft brush.
 - D. Please keep the electric parts dry when cleaning.

D Installation Sketch



Note: All dimensions are in mm.

E Warning

- DO use three holes electrical socket with single-phase and safely earthed.
- DO NOT discharge the exhaust gas from the range hood into the hot pipe which used for other fuel fog.
- DO NOT dismantle and clean the machine without power off.
- Clean the dirt and grease on the cover regularly. Do not wet the motor, control board and other electrical parts.
- Keep the range hood on the water level. The end of exhaust pipe out of the room should be lower.
- DO NOT dismantle and maintain the machine unless the qualified person.
- DO use the special wire or cable, which you can get either from your service office, or from our company when the machine's wire or cable is damaged.
- DO NOT touch the lamps with hand when they are working. The hot lamps may burn your hands.

- DO clean the surface of machine with soft cloth and neutral detergent to prevent scraping the Surface.
- Keep the kitchen ventilation good when the range hood is in operation with gas hob burning.
- DO clean the machine according to the instructions of user's manual.
- DO NOT burn the range hood directly without any cooking ware.
- DO NOT change the specifications of the electric parts such as switch buttons, motor and capacitor during maintenance.
- The range hood in operation may blow out the flame of the cookers when the wind is too strong. So please make sure the flame is on a good state.
- The range hood is an electric household appliance. DO NOT use it in other special Circumstance.

F Operation Direction

CONTROL PANEL



Light



Auto-cleaning



Slow



Medium/Swift



On/Off&Timer

To Operate the Kitchen Hood

- Once the mains power is on, you will hear a beep sound. The kitchen hood is now ready for use.
- Touch ON/OFF (⏻) button. Touch any speed button, glass will be automatically open.
- Now, touch any of the speed control buttons. The kitchen hood will start with respective speed.

Timer Function

- To operate the timer, press any of the speed control switches to activate the fan. Then press the timer (⌚) button to activate the timer. The red indicator in the timer button will start blinking and the timer will start operating

The timer will automatically switch off the kitchen hood after a lapse of 3 minutes there by eliminating the residual smoke once the cooking has stopped.

If you need to stop the timer any time during the operation, press the timer (⌚) button and subsequently, switch off the blower by pressing the respective speed control button.

Lights

- The kitchen hood is provided with energy saving 2 LED lamps to provide better illumination in the cooking area. These can be switched on by touching the light (💡) button. Touching the button again will switch off the light.

Auto Clean by heat Function

- Your Kitchen Hood comes with a unique auto cleaning function. During cooking, the oil and dirt which gets sucked into the kitchen hood gets drained in this tray, However, over a period of time and usage time, some traces of oil and grease gets stuck in the kitchen hood. In order to clean this stubborn oil and dirt, the kitchen hood is provided with an Auto Clean mechanism.

Selection of Speed :

Slow Speed : Slow speed should be selected when simmering or using only one pan, the noise level in this speed is kept to the minimum.

Medium Speed : This should be selected for normal cooking. This speed offers the best ratio between air suction capacity and noise level.

Swift Speed: Swift Speed should be selected when frying or cooking food with strong odours even for a long period. You may get little more noise at this speed but the suction capacity is also highest.

How to use the “Auto Clean” function

- Touch the ON/OFF (Ⓞ) button.
- Now touch & hold for 3 second, the Auto Clean (Ⓞ) button to start the auto cleaning process.
- The built-in heater of the kitchen hood will start operating melting all the stubborn oil and grease.
- The heat then melts the grease, oil, dirt and gets collected in oil collector of the kitchen hood.
- The auto clean heater will be on for 30 minutes. After this the swift fan of the kitchen hood gets activated for 5 minutes and pushes all the melted oil to the bottom strip of the kitchen hood. This kitchen hood will switch off automatically after 35 minutes of complete operation.
- Carefully loosen the oil collector to drain the oil in any separate container by placing it just below the dripper.

B Technical Data

Rated voltage	220V~230V
Rated frequency	50Hz
Total rated power input	241W
Light power	2*1.5W
Air flow	1000m ³ /h
Air pressure	≥270Pa
Noise	≤69dB
Exhaust pipe	160mm

C Installation Direction

For easy installation of the kitchen hood, please follow the procedure given below. Please ensure that the installation work is undertaken by a qualified and competent technician. The company will not be responsible for any damage and injury caused as a result of incorrect installation.

Fixing the hood

- Fix the reduction flange with the rubber gasket at the bottom, on the top of the hood with the help of screws provided.
- Draw a centre (vertical) line on the wall from the centre of the cooking appliance upto the ceiling, using a marker. It is important to align the kitchen hood vertically so that the accumulation of trapped grease/oil does not happen in one side. The aesthetics of the installed hood would also depend on the vertical and horizontal alignments.
- Draw a horizontal line ensuring that the vertical distance from the top of the cooking appliance (Gas burner /hotplate) is 300 mm to 350 mm depending on the convenience and the height of the user. The distance should not be more than 350 mm for better effect. This is where the bottom of the kitchen hood should be aligned.
- Draw a horizontal line from the above line to a distance of 900 mm. This is the line for fixing the wall bracket.
- Drill 3 holes on this line, one at the centre and other 2 holes at the distance of 125 mm from the centre line on both the sides.