



TECHNIQUE

OPERATING MANUAL Condensing Hoods for Minijet combi

EN

CONDENSING HOODS ELECTRIC

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- WARRANTY -

To ensure the guarantee on this equipment, you should comply with the MANUFACTURER'S INSTRUCTIONS in this manual. However if you cannot undertake the required maintenance operations, our installation and service network is available to provide you with a personalized contract.

- WARNING -

- The product delivered to you complies with current standards. If any modifications are made the manufacturer cannot accept any responsibility whatsoever. The manufacturer cannot be held responsible in the event of inappropriate use of the equipment.
 - This equipment is intended for use by suitably trained professionals.
 - Read all the documentation before user.
 - Keep your documents for future reference.
 - Translation of the original manual



VULCAN
A division of ITW Food Equipment Group LLC
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1 USE

1.1 PRINCIPLE

Contrary to received wisdom, the majority of vapours produced by combination oven cooking and discharged into the room do not come from opening the doors (even if opening the door appears to produce an impressive volume ...instantly).

90% of the discharge of vapours, more or less saturated in grease, come from the chimneys and vents.

→ Condensing hoods effectively treat these continuous discharges (Chimneys and Vents) and to a lesser extent the steam escaping from the door.

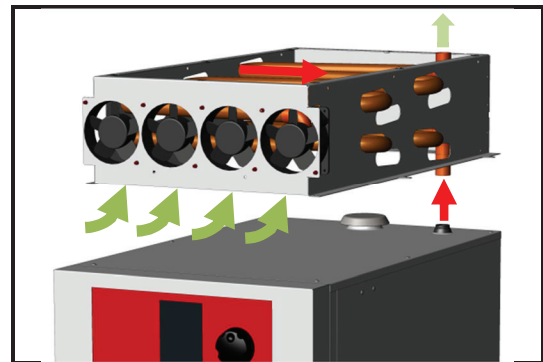
The condensing hood can only be fitted to VULCAN Electric Minijet 6 level GN 1/1.

The system condenses the vapours leaving the oven chimney during cooking, guaranteeing user comfort. It doesn't process vapours escaping when the door is opened. For optimum operation avoid repeated door openings whilst cooking, wait instead until cooking is completed. The design technology of this hood does not require any external connection.

1.2 OPERATION

When the hood is in operation, steam and greasy vapours pass across a copper serpentine cooled by the fans, this condenses the vapours and separates condensed water and ambient greases from the air. The air is returned to the room. The condensate is discharged to the oven's drain.

The hood starts automatically when steam is detected coming out of the oven chimney.



2 MAINTENANCE OF THE HOOD

WARNING: Regular and thorough cleaning will ensure prolonged service life

- ◆ UNDER NO CIRCUMSTANCES SHOULD CLEANING CHEMICALS BE USED ON SURFACES THAT ARE OVER 60°C. The result will be serious discolouration and damage to the surfaces.
- ◆ Jet washers and hoses, high or low pressure should never be used for cleaning.
- ◆ The warranty will not cover resulting damage if the following guidance is ignored.
- ◆ The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

2.1 INFORMATION ABOUT STAINLESS STEELS

- 3 main factors contributing to corrosion should be watched for:

- The chemical environment in general:

* Different brines (Salt concentration, Sauerkraut...)

* Chlorides contained in particular in:

- cleaning products
- bleach.

- The temperature:

Any chemical environment is made considerably more aggressive to stainless steel as the temperature rises.

- The duration:

The longer the contact time between stainless steel and the chemicals, the more noticeable the consequences of corrosion will be.

The combination of these three factors may lead to the eventual destruction of parts of the equipment, even if they have been made in very high quality stainless steel.

Note that when stainless steel becomes corroded, it is extremely rare that this is generated by the steel itself. Generally, cleaning products, which are not appropriate or are improperly used, lack of maintenance or extreme conditions of use are often found to be the cause of the damage.

WARNING!

The manufacturer will not be held responsible for cases of corrosion resulting from these conditions and the warranty will not apply.



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2.2 MAINTENANCE OF EXTERNAL SURFACES

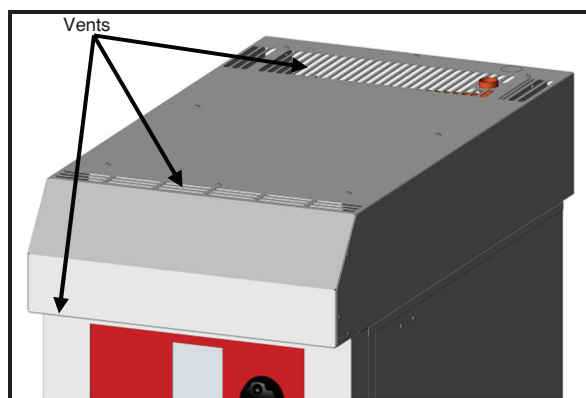
It is necessary to clean the metal surface carefully so as to eliminate all dust, metal particles and deposits of any kind which could damage the protective layer mentioned above.

For this purpose, it is sufficient to wash these surfaces with soapy water or any other neutral and non abrasive cleaning product. RINSE CAREFULLY and wipe the surfaces.

Never scrub stainless steel with metal wool, but if necessary, only with a "Scotch Brite" type pad or a similar product, by following the direction of polishing of the stainless steel surface.

2.3 MAINTENANCE OF THE HOODS AIR VENTS

Once a week check the vents are clean and not obstructed by dust by wiping them over with a dry cloth.



3 PREVENTATIVE MAINTENANCE

The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

Subject	Daily	Weekly	Monthly	Every year (Or every 3000 h)	Recommendations
Cleaning the external surfaces	x				Use the correct dose of cleaning product; Do not use abrasive products.
Cleaning the ventilation openings		x			
Periodic maintenance by the after-sales service				x	

4 OPERATING FAULTS

Faults	Probable cause	What to do ?
Loss of extraction performance	The air outlets are obstructed	Clean and clear all the air outlets. If the problem persists, call a service technician
The hood doesn't extract	Electrical components faulty	Call a service technician
Steam coming out of the hood	Intensive steam being used	When intensive steam is being used for cooking some of it may not be condensed. If the problem persists, call a service technician
Water flowing from the hood	Connection problem between the hood and oven	Call a service technician
Steam coming out of the oven	Condensation system obstructed in some way	Call a service technician

5 RECOMMENDED AND FRONT LINE SPARE PARTS

Designation	Codes
Axial fan	304297
140°F condenser thermostat	301065



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6 RECOMMENDATIONS

- ◆ These appliances are for professional use, only appropriately trained personnel should use them.
- ◆ The equipment is not designed to work in an explosive atmosphere. Accordingly it must not be installed in an area covered by the ATEX directive.
- ◆ Always install these ovens in a normally ventilated environment or one having an air handling system that complies with current regulations.
- ◆ These hoods condense the vapours leaving the chimney during cooking, guaranteeing user comfort
- ◆ The hood surface temperature exceeds 140°F. BE CAREFUL NOT TO BURN YOURSELF.
- ◆ When cleaning high pressure jets or lances should never be used.
- ◆ Always use a qualified installer to install the equipment.
- ◆ The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.
- ◆ **For long term reliability and safety it is advisable to have the unit serviced twice a year by suitably qualified technicians.** (Cleaning of vents, checking control elements, regulating and safety accessories ...).
- ◆ The hood must be meticulously maintained on a DAILY basis (see the "Maintenance" chapter). In particular, the filters and walls must be kept clean, without accumulation of grease and mineral deposits (lime or other).
- ◆ THE APPLICATION OF ANY CLEANING PRODUCT ONTO A HOT SURFACE, OVER 140°F, IS STRICTLY FORBIDDEN. The surface will be damaged beyond repair (darkened, virtually black).
- ◆ Odours and fumes generated by some cooking processes and/or products will not be entirely eliminated by this hood.
- ◆ The manufacturer certifies that the packaging meets the provision 94/62/CE (relating to packaging and packaging waste of 20.12.94) and requests that the final installer (or user) observes the rules relating to the removal of the packaging (recycling or reuse).
- ◆ « According to article 6 of the decree of 20 July 2005 a marking giving the identity of the manufacturer and the market release date must appear on equipment after 13 August 2005.»
« The Manufacturer has filled in the National Register. »
As per the legal provisions in force (article 21 & 22 of the decree 2005-829), the customer is responsible for the obligations relating to the elimination of electric and electronic waste, namely:
 - he is to deal with selective treatment, reconditioning and destruction of residue arising from electric and electronic equipment, selectively collected in the installations meeting the technical requirements or in any other installation authorised for the purpose, in another member State of the European Union, or in another State so far the transfer of these residues out of France is made according to the provisions of the Regulation of 1st February 1993 indicated above.
 - he must make sure that all fluids of electric and electronic equipment are drained according to the requirements of the provisions.
 - he must make sure that the information relating to the removal and treatment of these residues is forwarded to any further acquirer.
- ◆ **The warranty will not cover problems caused by failure to comply with these recommendations**

7 GUARANTEE

PLEASE NOTE THAT NO GUARANTEE IS UNCONDITIONAL

Our guarantee applies only for normal use. That is, with the strict observance of the recommendations given in our instructions for use and maintenance.

It will only be valid on condition that the periodical maintenance recommended has been carried out by factory trained engineers.

All appliances are, subject to the above limitations, normally guaranteed for a period of one year, from the date invoice. In the event of a breakdown due to a visible or hidden defect, our equipment will be repaired at our expense, including parts and labour costs.

To benefit from our guarantee, our appliances must not have been modified in any way or repaired using parts which are not genuine and approved for such use or where repairs have been undertaken by personnel who are not qualified or factory trained.

In case of breakdown or failure we should be informed in writing at the earliest opportunity of the nature of the problem. In no circumstances should the defect be remedied by the user or a third party.

Regular service inspections and maintenance by our engineers are an essential condition for correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but also trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential; it is carried out at a cost but guarantees reliable operation of our appliances

The timing of service and maintenance is relative to the conditions of use. In the event of heavy use certain operations will need to be carried out more frequently.

WARNING! Damage caused by connecting our appliances to a power supply which does not comply with the data plate (voltage, reversal of phase/neutral conductors...) or where phase order cannot be checked (this is important for three-phase motors, fan direction, electric rams,...) will under no circumstances be covered by warranty.

For this reason we advise against connecting appliances until the electrical and gas supplies can be checked and compared with details on the data plate.



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