

Trouble Shooting

DANGER: Please turn off the power circuit or power breaker panel before trouble shooting this range hood. Failure to do so can cause death or serious injury to personal from the live electrical energy involved.

If your range hood has developed issues and you need troubleshooting solutions, you can get assistance from these below. If after trying you are still experiencing problems, you may need to contact a technician to assess.

Problem	Solution
My range hood won't work	 Make sure that all the power supply and wiring are connected securely. Double check to see if the power breaker is on or the power supply is live. Check to see that the control panel cables are connected correctly to the switchboards.
The range hood vibrates when the fan is operating	 Check to ensure the hood is firmly secured to the wall or the cabinet. If not, you needto bolt it tightly to the cabinet or wall to prevent vibrations. Confirm that the motor is firmly in place and secured safely. If it is not, then you may tighten. Sometimes the fan can be damaged so you need to confirm this. If it is damaged, you may need to replace it.
The fans are operating weakly	Double check on the duct size as the effective functionality will not be possible with insufficient duct size. If debris or any other particles are clogged in the duct, clean it. Also, check to make sure the mesh enclosure on the hood is receiving proper air ventilation. If possible, check to see that the damper is functioning properly regarding the opening.
The fan is not working properly even though the lights are working	Double check that the fan is not jammed or that it is not scraping any of the surfaces of the hood. If the issue cannot be solved with a simple check, you may need to replace the motor as it may be defective.
Why is my vent hood malfunctioning?	 Bear in mind that the minimum distance between the cooking area and the appliance should be 24" or 30" maximum. Check to see if this is correct. Make sure that the duct is not susceptible to easy wind opening. If you are doing the heavy cooking or light cooking, make sure the speed is at the appropriate rate. The heavier the cooking, the greater the speed of the hood should be set. Maximum air ventilation through doors and windows can be a major problem for the hood while in use. Closing the windows and doors will allow the vent to work much better. As noted, during the installation process, all duct works must be effectively done to eliminate the risk of developing problems. You may reduce the length of the ductwork or alter it in any other POSSIBLE way to fix the issue. Also, make sure all joinery are sealed and secured properly.
My light is not working well	1. If you have a faulty light, check to see if it is loose and needs to be tightened. 2. If tightening does not fix the problem, try replacing the defective bulb with a new one and see if that solves the issue. 3. If replacement and/or tightening does not solve, you may need to replace the lighting service system on the hood.

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READ AND SAVE THESE INSTRUCTIONS



FOR DOMESTIC COOKING ONLY!



INSTALLER: Leave this manual with the homeowner. HOMEOWNER: Use and Care information on Page

If hood is to be installed Non -Ducted (Recirculation), then purchase a set of (2) non -ducted charcoal filters from your local distributor or retailer and attach them to the motor.

WARNING

SUITABLE FOR USE IN HOUSEHOLD COOKING

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

- Use this unit only in the manner intended by the manufacturer. If you have the questions, contact the manufacturer at the email address or telephone number listed in the warranty
- Before servicing or cleaning unit, switching power off at service panel and lock service panel to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- Installation work and electrical wiring must be done by a qualified personnel in accordance with all applicable codes and standards, including fire-rated construction codes and standards.
- Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back-drafting. Follow the heating equipment manufacturer's guidelines and safety standards such as those published by the National Fire Protection Association (NFPA), and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and the local code authorities
- When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities. Ducted fans must always be vented to the outdoors
- Do not use this unit with any solid-state speed control
- To reduce the risk of fire, use only steel ductwork.
- This unit must be grounded.

TO REDUCE THE RISK OF A RANGE TOP **GREASE FIRE:**

- A. Never leave surface units unattended at high settings. Boil overs cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium set-
- Always turn hood ON when cooking at high heat or when cooking flaming foods.
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- Use proper pan size. Always use cookware appropriate for the size of the surface element.

WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE. OB-SERVE THE FOLLOWING*:

- 1. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn o ffthe burner. BE CAREFUL TO PREVENT BURNS, IF THE FLAMES DO NOT GO OUT IMMEDIATELY, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN- You may be
- DO NOT USE WATER, including wet dishcloths or towels - This could cause a violent steam explo-
- A. You own a Class ABC extinguisher and you know how to operate it. B. The fire is small and contained in the area where
 - C. The fire department has been called.

4. Use an extinguisher ONLY if:

D. You can fight the fire with your back to an exit. *Based on "Kitchen Fire Safety Tips" published by NFPA.

CAUTION

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- 1. For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
- 2. To avoid motor bearing damage and noisy and/or unbalanced impellers, keep drywall spray, construction dust, etc. o ffpower unit.
- 3. For the best capture of cooking impurities, your range hood should be mounted so that the top of the hood is 26"-30" above the cooking surface (min 26" for electric cooktop, 28" for gas cooktop). The minimum hood distance above cooktop must not be less than 26"; any installation less than 26" may cause over heat and cause damage to the range hood, TATSUMAKI does not warrant this improper installation
- Two installers are recommended because of the larger size and weight of this hood.
- To reduce the risk of fire and to properly exhaust air, be sure to duct air outside - Do not exhaust air into spaces within walls and ceiling or into attics, crawl space or garages.
- Because of the high exhausting capacity of this hood, you should make sure enough air is entering the house to replace exhausted air by opening a window close to or in the kitchen.
- Use with approved cord-connection kit only.
- Please read specification label in product for further information and requirements.

Care and Cleaning

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This range hood has an excellent durability period with proper care; it can last in performance and appearance. Here are a few do's and dont's for caring for your range hood.



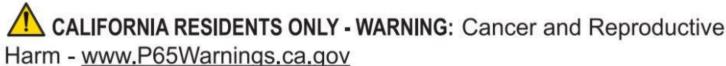
WARNING: Failure to maintain basic standards of care and cleaning of the range hood will increase the risk of fire.

Do

- □ Proper cleaning of the range hood involves the use of warm or close to hot soapy water and clean with a gentle cloth.
- Clean the hood in line and direction of the original polish line on the hood.
- ☐ After soap cleaning, rinse the hood properly with clean water 2-3 times and gently wipe with a soft, clean cloth.
- □ You can use a non-abrasive stainless steel polish for a finer touch if desired.
- □ If there is venting systems installed, check on a regular basis to ensure it is not cloqued or has debris.

Do Not

- □ Do not clean the hood with abrasive or detergents containing corrosive agents. Please avoid detergents with elements such as chloride, iodide, fluoride and some other agents. These will only damage the hood surface materials.
- Do not leave soaps or other detergents on the hood for too long. The agents will only damage the product material. You need to rinse as soon as possible with clean water.
- Do not leave the hood dirty for too long as the dirt particles will easily damage the different sections of the hood.
- Do not let particles especially construction types enter the hood. When mass cleaning or renovating, ensure you cover the hood properly to reduce elements lodging in the hood.
- Cleaning agents such as alcohol and other flammable agents should not be used near the range of the stove as these may cause explosions.



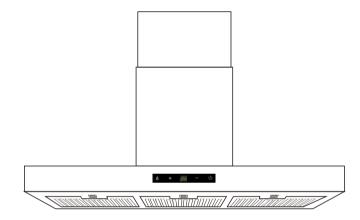
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Maintenance

STAINLESS STEEL GREASE BAFFLE FILTER

Maintenance is important for an effective functioning appliance. Here are a few maintenance tips to consider:

- Cleaning the grease filters frequently, such as every two weeks or more so after heavy use. You can use a warm detergent mixture for efficient grease cleaning.
- $\hfill\Box$ Baffle filter are easy to clean and are dishwasher safe.



How to clean:

- Disengage the baffle filter from the hood by pull the lever and slowly take the filter down.
- 2. Clean the filters with a warm detergent solution carefully without bending and then set to dry before putting it back.
- 3. Reinstall the baffle filters.

NON-DUCTED RECIRCULATION CHARCOAL FILTER (NOT INCLUDED)

This filter is not washable, cannot be regenerated, and should be replaced approximately every 3 months of operation, or more frequently in the case of heavy usage.

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- 1. To install the charcoal filter (not included), lock it until the stop click is heard.
- 2. Install grease filter after charcoal filter (not included) is installed.

Warranty

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This range hood is warranted to the original purchaser to be free of defects in material and workmanship for two(2) years from the date of purchase.

Our obligation shall be limited to the repair or replacement of a unit (at our discretion) that may prove, by our sole examination, to be defective under normal use and service during the warranty period. We may issue credit in the amount of the invoice value of the defective product (or a percentage of it according to use) in lieu of repair or replacement. Any failure of this product that is not traceable to a defect in material or workmanship is not covered by this warranty. These non-warrantable items include, but are not limited to:

- Any defects or damage to light bulbs
- □ Change in color or finish due to chemical usage
- □ Improper installation not in accordance with the instructions
- Dents, bumps, and scratches incurred during shipping, handling, or installation
- Damage caused by failure to follow care and cleaning guidelines, including damage caused by the use of abrasive cleaners
- □ Alterations made to the unit by the purchaser or installer
- □ Damage caused by accidental impact, fire, flood, freezing, and normal wear
- □ Bends and warping caused by forced connections, over-tightened fittings, and inadequate support during installation

A thorough inspection must be made before installation and any damage must be promptly reported. We will not be liable for failures or damage that could have been discovered or avoided by proper inspection and testing prior to installation.

Incidental repairs that would involve a minimum of time and effort on behalf of the purchaser will not be considered warranty work and no compensation will be deemed forth coming.

This warranty is non-transferable and shall be voided if the unit is removed from its initial installation or if it is not installed following the instructions.

Under no circumstance shall we be held liable for personal injury or property damage resulting from improper installation or use of this product. We will not be held liable for inconvenience caused by loss of use of this product, costs incurred for labor or materials, removal and installation of replacement units, or any other incidental or consequential damages. Costs relating to obtaining access for repair or replacement are the responsibility of the user.

This warranty does not extend to commercial and institutional installation or use.

WARRANTY CLAIM PRODEDURE

If a claimable defect occurs, please contact our customer service team at 1-800-929-0168 (8 a.m. - 5 p.m., PST, Monday - Friday).

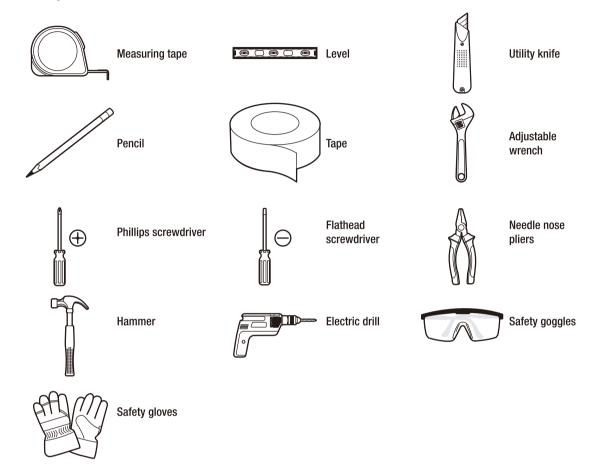
Before you make your claim call, please ensure that you have:

- □ Description of the range hood
- □ Proof of sale
- □ Details regarding the defect
- □ Name(s) and address(es) of the owner and installer

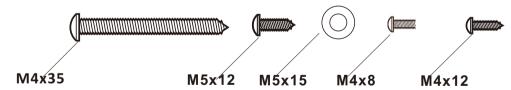
Claims must be filled out in writing and returned within six (6) months of the appearance of a defect. Failure to comply with this stipulation will make this warranty null and void. We reserve the right to a thirty-day (30) delay following the receipt of a claim in which to inspect the product. We assume no responsibility for labor costs, removing or replacing a previously installed product, transportation, or the return of a product.

Pre-installation

TOOLS REQUIRED



HARDWARE EXAMPLE



Part	Description	Quantity
M4x35	Wood screws for ceiling mounting	12
M5x12	Full machine body mounting screws	48
M5x15	Washer for ceiling mounting	12
M4x8	support frames connect the main body	6
M4x12	Fix ceiling mounting and the innerchimney	2

Operation

Touch Control (with auto delay power-off)



 $(\hat{\sigma})$

Touch to turn on the power and touch again to turn off the power

To activate the delay auto shut-off , hold the power button while it is turn on for 3 seconds until power button light blink.

Use"+"or "-"to set duration between 1 minute to 30 minute.

Finally , touch the power button to set the funtion

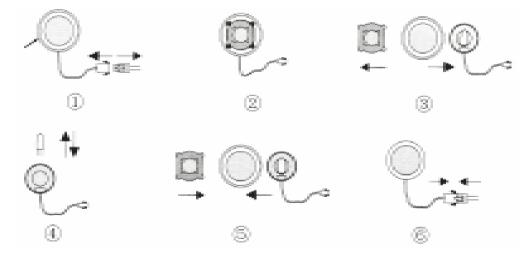
Touch to reduce the speed

Touch to increase the speed

Touch to turn on the lamps and touch again to turn off the lamps

Lamp Replacements

Ask your dealer or visit our website to buy the latest version of LED



Filter Type: Baffle Lamp: 2X 2W LED

INSTALL DUCTWORK

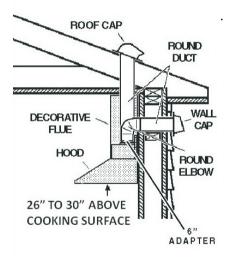
VENTING REQUIREMENTS

Determine which venting method is best for your application. Ductwork can extend either through the wall or the roof.

A straight, short duct run will allow the hood to perform most efficiently. Long duct runs, elbows, and transitions will reduce the performance of the hood. Use as few of them as possible. Larger ducting may be required for best performance with longer duct runs. The length of the ductwork and the number of elbows should be kept to a minimum to provide efficient performance.

The size of the ductwork should be uniform. Do not install two elbows together. Use 2" duct tape to seal all joints in the ductwork system.

Install a roof or wall cap. Connect round metal ductwork to cap and work back towards hood location. Use caulking to seal exterior wall or floor opening around the cap.



Flexible ductwork is not recommended. Flexible ductwork creates back pressure and air turbulence that greatly reduces performance. USE ONLY METAL DUCTWORK. Make sure there is proper clearance within the wall or floor for exhaust duct before making cutouts. Do not cut a joist or stud unless absolutely necessary. If a joist or stud must

be cut, then a supporting frame must be constructed.

45 ∘ Elbow 3.0 feet 90 ∘ Elbow 5.0 feet 90 ∘ Flat Elbow 12.0 feet Wall Cap 0.0 feet FIGURE 2

CALCULATE THE DUCT RUN LENGTH

The duct run should not exceed 35 equivalent feet if ducted with the required minimum of 6" round duct. Calculate the length of the ductwork by adding the equivalent feet in FIGURE 2 for each piece of duct in the system. An example shown in FIGURE 3.

For the best results, do not use more than three 90°elbows in a system. Make sure that there is a

9 feet straight duct	9.0 feet
2 - 90 ∘ Elbows	10.0 feet
Wall cap	0.0 feet
Total feet	19.0 feet

FIGURE 3

minimum of 24" of straight duct between elbows if more than one is used. DO NOT install two elbows together. If you must elbow right away, do it as far away from the hood's exhaust opening as possible. Distances over 30" are at the installer and users discretion.

Cold weather installations

An additional back draft damper should be installed to minimize backward cold air flow and a nonmetallic thermal break should be installed to minimize conduction of outside temperatures as part of the vent system. The damper should be on the cold air side of the thermal break. The break should be as close as possible to where the vent system enters the heated portion of the house.

W A R N I N (

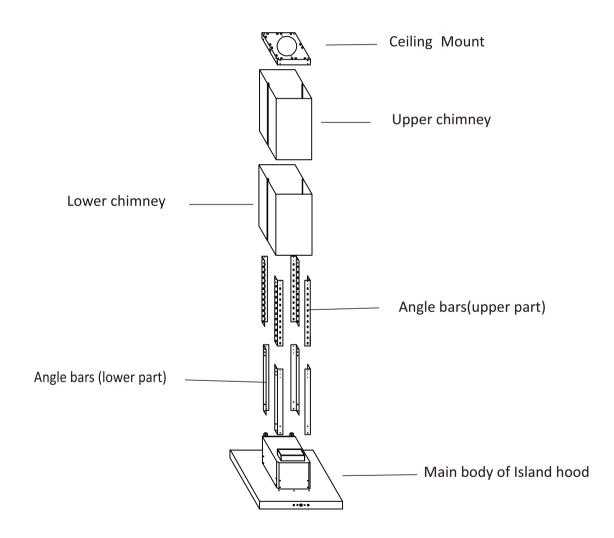
- Venting system MUST terminate outside the home.
 DO NOT terminate the ductwork in an attic or other enclosed space.
- DO NOT use 4" laundry-type wall caps.
- Flexible-type ductwork is not recommended.
- DO NOT obstruct the flow of combustion and ventilation air.
- Failure to follow venting requirements may result in a fire.
- Indoor installation ONLY.
- If any trouble shooting happen, DO NOT try to repair yourself. If not, warranty void.

Pre-installation (continued)

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SPECIFICATIONS

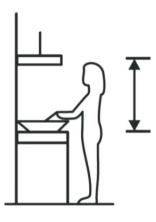
Dimensions	Volts	Hertz	Speeds	Light Wattage	Stainless Steel Grade
IS-700SS-30: 29.75" W IS-700SS-36: 35.25" W 21. 5" D	120	60	4	2	430
24" -43" H					



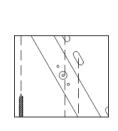
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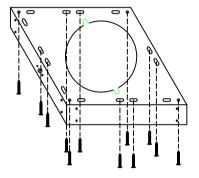
Installation

1.Carefully mark the range hood placement Range hood should be placed at a distance of 24"to 30"or recommended by local building code.

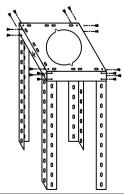


2. Position the ceiling mount on the ceiling and mark the position of the screw holes. The mount should be securely attached to the ceiling (12 pcs of M4 x35 wood screws)

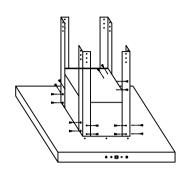




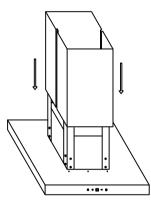
3.Attach the angle bars to the ceiling mount using (16) M5 screws. (if your Island hood is going to be used in ducted mode, connect the ducting hose to the ceiling mount at this point.)



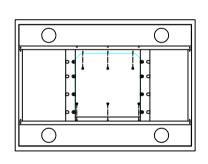
4.Attach the angle bars to the Island hood main body using (8)M5 screws.



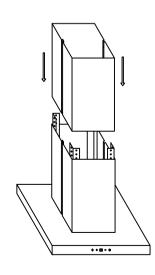
5.Slide the lower chimney onto the support frames connect the main body to the lower chimney by (6) M4 screws from the bottom of the hood



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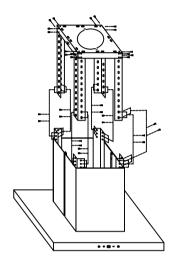
6.Slide the upper chimney onto the support frames



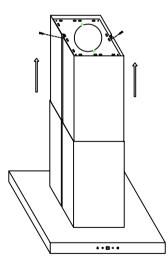
Installation (continued)

7.Lift the main body of the island hood onto the support frames and fix position using (16)M5 screws

IMPORTANT: This stage of the installayion process MUST be completed by two people. The screws MUST be securely tightened.



8.Fix the upper chimney to the ceiling mount using (2) M4 screws



9.If you are going to using the hood in extraction moude (ducted) ,you should attach the ducting hose to the ceiling.

The electrial connection must correspond to the electrical requirements noted on the rating plate which is inside the range hood. The appliance should now be connected to the power supply.

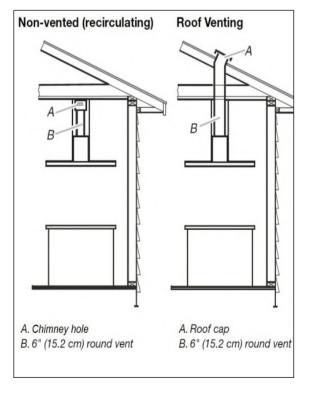
DUCTED MODE



CAUTION: To reduce the risk of fire, metal ductwork is preferred, (Metal duct should be sourced locally.)

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- Decide where the ductwork (not included) will run between the hood and the outside.
- A straight, short duct run will allow the hood to perform most efficiently.
- Long duct runs, elbows, and transitions will reduce the performance of the hood. Use as few of them as possible. Larger ducting may be required for best performance with longer duct runs.
- Attach an adequate length of approximately 152 mm (6 in.) round duct to the air outlet adapter.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels. Regulations concerning the discharge of air have to be fulfilled.
- Install a roof/wall cap. Connect round metal ductwork to cap and work back towards hood location. Use duct tape to seal the joints between ductwork sections. (The roof/wall cap should be sourced locally).



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