FORNO

Alta Qualita

Range Hood Instruction Manual

FRHWM5029-36/48





IMPORTANT:

READ AND SAVE THESE INSTRUCTIONS

NOTICE:

Installer: Leave this guide with the homeowner
Homeowner: Keep this guide for future reference

STAINLESS STEEL PROFESSIONAL RANGE HOOD

09/2024

Customer Care

Thank you for purchasing a Frono product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert, it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes, you will also need the date of purchase .

Product Information

Model Number : _____

Serial Number : _____

Date of Purchase :_____

Purchase Address And Phone : _____

_____

_____

Service Information

Use these numbers in any correspondence or services calls concerning your product.

If you received a damaged product, immediately contact Forno.

To save time and money, before you call for serviced, check the troubleshooting guide. It listed the causes of minor operation problems that you can correct yourself.

“Need some quick help? Simply scan the qr code and get access to our fast support form. We’re always here to assist you with any questions or concerns you may have. So, don’t hesitate to reach out!”

Services in Canada and Untied States

Keep the instruction manual handy to answer your questions. If you don’t understand something or need more assistance, please visit our website for fast support. Please provide us your name, number, address,serial number of the product that troubleshooting, proof of purchase, and a short description of the issue. A customer service representative will contact you as soon as possible. All warranty work needs to be authorized by FORNO customer service. All our authorized service providers are carefully selected and rigorously trained by us.

WARNING 

1. Before servicing or cleaning unit, unplug or disconnect the rangehood from the power supply.

2. TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

A. Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.

B. Always turn rangehood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').

C. Clean ventilation fans frequently. Grease should not be allowed to accumulate on fan or filter.

D. Use a pan of the proper size. Always use cookware of an appropriate size for the element.

3. TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, TAKE THE FOLLOWING PRECAUTIONS:

A. SMOTHER FLAMES with a tight-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.

B. NEVER PICK UP A FLAMING PAN – You may get burned.

C. DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.

D. Use an extinguisher ONLY if:

1) You know you have a Class ABC extinguisher, and you already know how to operate it.

2) The fire is small and contained in the area where it started.

3) The fire department is being called.

4) You can fight the fire with your back to an exit.

4. To reduce the risk of fire or electric shock, do not use this fan with any solid-state speed Control device.

5. To provide protection against electric shock, connect to properly grounded outlets only.

CAUTION: For general ventilation use only. Do not use to exhaust hazardous or explosive materials and vapours.

FEATURES

The range hood is designed for a designer's kitchen with the range hood installed directly above cooking appliances against a wall. This hood is a focal point and show piece in your kitchen, while providing you with the benefit of extracting the grease and smoke from your cooking.

Please refer to the instructions below

INSTALLATION & USE

WARNING

1. TO REDUCE THE RISK OF FIRE, USE ONLY METAL DUCTWORK.

2. GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord with grounding wire and grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING – Improper grounding can result in a risk of electric shock.

Consult a qualified electrician if the grounding instructions are not completely understood, or if there is doubt as to whether the appliance is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

CAUTION:

- To reduce risk of fire and to properly exhaust air, be sure to duct air outside
- Do not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces, or garages.

NOTE: Carefully remove protective film (if any) from the exterior surfaces of the hood prior to final installation.

DESCRIPTION / CONNECTION

This range hood should be mounted directly to the support frame mounting, with the support frame flue secured to the ceiling joist or framework.

- Ductwork can be installed vertically or horizontally.

- Duct runs should be as short as possible.
- Avoid the use of elbows.
- Use duct tape on all joints.
- Do not use a duct smaller than the exhaust on the hood.

LOCATION PREPARATION

The installation in this manual is intended for qualified installers, service technicians or persons with a similar qualified background. DO NOT attempt to install this appliance yourself. Injury could result from installing the unit due to lack of appropriate electrical and technical background.

All electrical wiring must be properly installed, insulated and grounded. Excessive accumulated grease in old duct work should be cleaned out or duct work should be replaced if necessary, to avoid the possibility of a grease fire. Check all joints on duct work to ensure proper connection, and all joints should be properly taped.

Note 1: On stainless steel hoods, carefully remove the plastic protective film from all exterior surfaces of the hood and chimney prior to final installation.

Note 2: At least two people will be required to mount the hood.

MOUNTING HEIGHTS & CLEARANCE

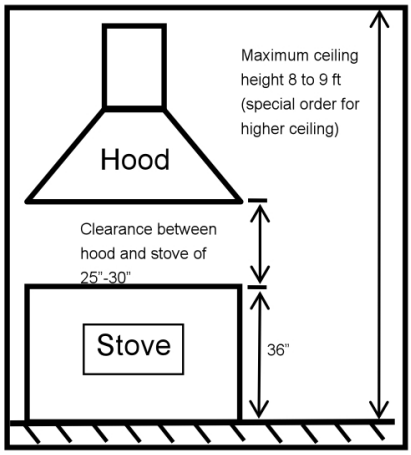
The minimum mounting height between range top to hood bottom should be no less than 25”

The maximum mounting height should be no higher than 30”

It is important to install the hood at the proper mounting height. Hoods mounted too low could result in heat damage and fire hazard; while hoods mounted too high will be hard to reach and would lose their performance and efficiency.

If available, also refer to the range manufacturer’s height clearance requirements and the recommended hood mounting height above the range.

* Maximum ceiling clearance of 106.5” at 27.5” hood mounting height from stove (may vary for different models)
** For a higher ceiling, a chimney extension and a decorative cover is available to purchase, if required.



Ductwork

NEVER exhaust air or terminate duct work into spaces between walls, crawl spaces, ceiling, attics or garages.

All exhaust must be ducted to the outside.

Use metal ductwork only.

Fasten all connections with sheet metal screws and tape all joints with certified Silver Tape or Duct Tape.

Duct Run Calculation:

Maximum run 6" or 3-1/4 x 10" duct	100FT
Deduct:	
each 90 Elbow used	15FT
each 45 Elbow used	9FT
each 6" to 3-1/4 x 10"	1FT
transition used	
each 3-1/4 x 10" to 6"	5FT
transition used	
Side Wall Cap w/ damper	30FT
Roof Cap	30FT

e.g. – 1 roof cap, 2x90 elbows, 1x45 elbow

= 30' + 30' + 9'=69' used,

31' available for straight duct runs

DUCT SIZE

A minimum 6" round duct must be used to maintain maximum airflow efficiency.

Flexible ducts are provided for convenience, always use rigid type metal ducts if available to maximizing airflow.

Also use calculation (on left) to determine total available duct run when using elbows, transitions and caps.

ALWAYS, when possible, reduce the number of transitions and turns. If a long duct is required, increase duct size from 6" to 7 or 8".

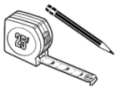
If a reducer is used, install a long reducer instead of pancake reducer. Reduce duct size as far away from the opening as possible.

If turns or transitions are required: Install as far away from opening and as far apart, between 2, as possible.

INSTALLATION PREPARATION

* Please plug in and check that all functions are working
* Remove stainless steel baffle filter and grease tray.

TOOLS AND MATERIALS REQUIRED (Not supplied)



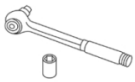
Pencil and tape measure



Duct tape



Wire cutter/stripper



Wrench



Hammer



Keyhole Saw



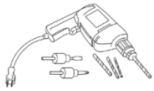
Level



Safety glasses



Step ladder



Electric or battery-operated drill and 1/8", 3/8" bits



Wire nuts



10" round metal duct, length to suit installation



Pliers



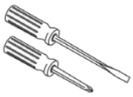
Metal Snips



Saber saw or Sawzall



Flashlight



Screwdrivers

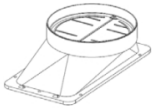


Strain relief for joint cover.

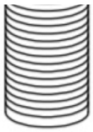


120V 60Hz. 15 or 20 Amp, 2-wire with ground.
Properly grounded branch circuit.

ACCESSORIES PROVIDED



6'' round outlet adapter with damper(2x)



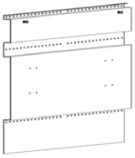
6'' round pipe(2x)



Warming shelf



Infrared Heat light(2x)



Mounting bracket



Back splash

SCREWS PROVIDED



M3.5x30mm self-tapping screws (18x)



M4x12mm self-tapping screws (4x)



M4x10mm screws with flat washers(2x)



M4x8mm self-tapping screws(10x)

INSTALLATION INSTRUCTIONS

• Use a level to draw the cooktop centerline location. Draw the line to ceiling height.

• Use a level to draw the cooktop surface location.

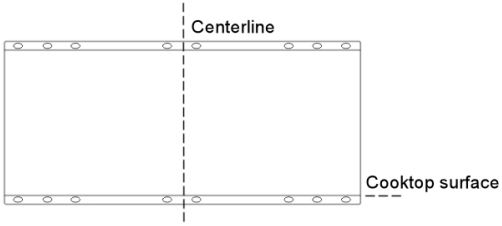
INSTALL BACKSPLASH

Remove packaging

Place backsplash against the wall and match the centerline and cooktop surface

Mount the backsplash to the wall through the holes at top and bottom by using M3.5x30mm self-tapping screws (2x at top,2x at bottom)

NOTE: Make sure screws are installed in vertical studs as much as possible



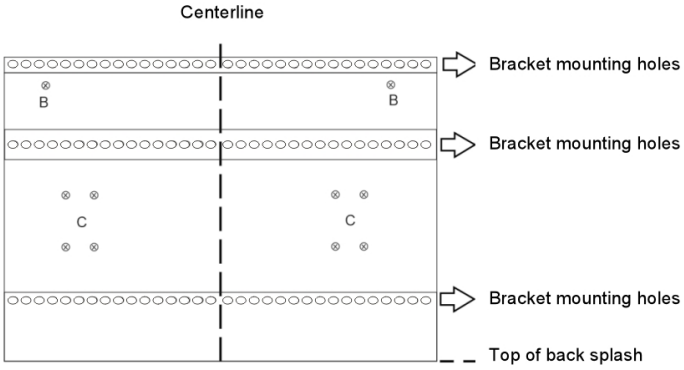
Install mounting bracket onto the wall

Remove packaging

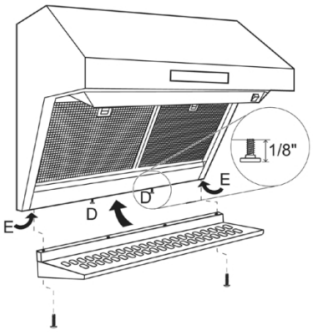
Place mounting bracket against the wall, line up with the centerline and rest on top of backsplash.

Use M3.5x30mm self-tapping screws to fix bracket to the wall through the holes at top, middle, bottom of mounting bracket (4x at top, 4x in middle, 4x at bottom)

NOTE: Make sure screws are installed in vertical studs as much as possible



INSTALL WARMING SHELF TO THE HOOD



• Install 2x M4x8mm self-tapping screws into "D" holes at the bottom of the hood flange, leaving a gap of 1/8".

• Remove shelf packaging and protective film (if any).

• Attach the warming shelf to the bottom of hood by inserting the top of the self-tapping screws into the keyhole slots on the top of the shelf. Slide the shelf towards the left to lock it into place.

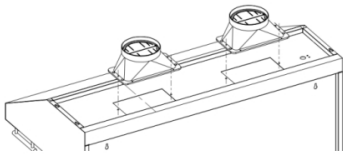
• Tighten 2x M4x10mm screws & washers through the bottom of the shelf into the hood flange in the "E" position

INSTALL HOOD ONTO WALL

SKIP THIS STEP IF INSTALLING BENEATH A SOFFIT OR CABINET

Install outlet adapter onto top of hood

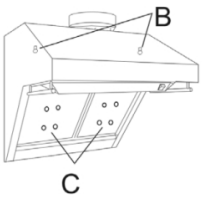
IMPORTANT: Check that the damper moves freely



• Place the outlet adapter (2x) over the hood exhaust and secure with 4x M4x12mm self-tapping screws

• Use duct tape to seal the connection. Check to make sure the damper moves freely.

Hang hood on mounting bracket



Lift the hood and hold it close to the mounting bracket. Line up mounting holes in "B" position.

Make sure the screw head on the bracket is engaging into the keyhole slots on the back of the hood.

Slide down the hood to make it hang correctly on the bracket.

Tighten the screws in the "B" position.

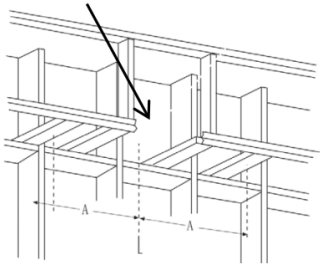
Make sure the hood is leveled and centered. 8 holes in the "C" position must line up with bracket holes properly.

Install 8xM4x8mm self-tapping screws through the back of the hood in the "C" positions and tighten to the mounting bracket.

INSTALL HOOD TO SOFFIT OR BENEATH CABINETS

SKIP THIS STEP IF USING WALL MOUNTING METHOD

Require 10-1/2" minimum opening for ductwork and hood installation.



When necessary, the hood may be installed so that it is supported by the soffit

• The soffit should be constructed with 2x4's

• Determine the installation location on the wall.

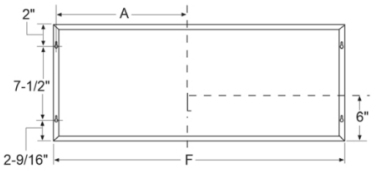
• Continue the centerline forward on the bottom of the cabinet or soffit

• The opening above the hood should allow for the 10" round duct and clearance to slide the hood back against the wall.

• The 2x4 studs must be located as shown in the chart, Dim. A. to accept mounting screws

	"A" centerline to stud and keyhole slots	"F" hood width at the top
48"	23-9/16"	47-15-16"
36"	17-9/16"	35-15/16"
30"	14-9/16"	29-15/16"

Top view
Front of hood



Back of hood

• Drill 1/8" pilot holes into the studs at the locations shown in the top view illustration.

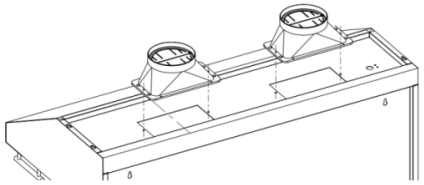
IMPORTANT: Soffit framing must be capable of supporting up to 150lbs.

Install outlet adapter onto top of hood

IMPORTANT: Check that damper moves freely

• Place the outlet adapter (2x) over the hood exhaust and secure with 4x M4x12mm self-tapping screws

• Use duct tape to seal the connection. Check to be sure the damper moves freely.



Mount Hood onto Soffit or Cabinet

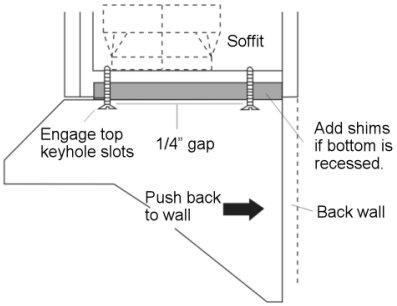
Note: If mounting to the underside of a cabinet with a recessed bottom, install shims to fill the gap

• Drive mounting screws into the studs until they protrude by 1/4". The 1/4" gap will provide clearance to engage the keyhole slots in the top of the hood.

• Lift hood to installation position.

• Lift hood onto mounting screws. Slide back against the rear wall.

• Tighten mounting screws.



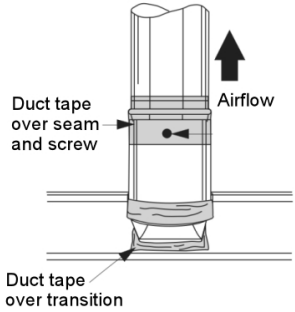
IMPORTANT: For additional support and to minimize vibration during operation, the hood must be secured to the back wall. Use wall anchors to fasten bottom back of hood to the wall.

CONNECT DUCTWORK

• Install ductwork, making connections in direction of airflow as illustrated

• Wrap all duct joints with duct tape for an airtight seal.

• Use duct tape to seal the flange connection. Reach inside the hood and push the damper up to be sure it moves freely.



INSTALL FILTERS

• Reassemble grease tray and baffle filters inside the hood.

Electrical Connection

* Electrical wiring must be done by a qualified person(s) in accordance with all applicable codes and standards.

Turn off electrical power at service entrance before wiring.

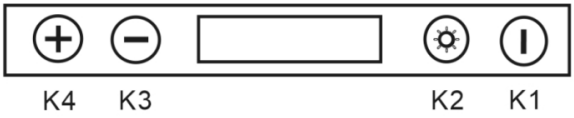
* If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

* Do not use the plug and an extension cord other than the ones initially supplied with the hood.

* This hood must be ground. Do not remove ground prong from the plug.

To prevent the risk of fire, electric shock, or injury to persons, or for cleaning and maintenance such as lubrication, unplug or disconnect the appliance from the power supply before servicing.

OPERATIONS



K1: Power button

When the range hood is on, press the K1 button to enter Power-Off Delay Timer, the Timer working time is 15 minutes, the range hood will turn off when the time reaches 0. If you press the K1 button again, the range hood will turn off.

When the range hood is off, press and hold the K1 button for 3 seconds to enter the clock adjustment mode, press the K4 increase button and the K3 decrease button to adjust the hour, press the K1 button again to adjust the minutes, also press the K4 increase button and the K3 decrease button to adjust minutes.

K2: Light button

Press this button to turn on the light, and once again to turn off light.

K3, K4: Decrease button and Increase button

Press these two buttons to adjust the speed when the range hood is on and to adjust the time when the range hood is in clock mode.

MAINTENANCE & CLEANING

Surface Maintenance:

Clean periodically with hot soapy water and clean cotton cloth. Do not use corrosive or abrasive detergent (e.g. comet powder scrub, EZ-Off oven cleaner), or steel wool/scoring pads which will scratch and damage surface.

For heavier soil, use liquid degreaser such as 'Formula 409' or 'Fantastic' brand cleaner.

After cleaning, you may use non-abrasive stainless steel polish/cleaners such as 3M or ZEP, to polish and buff out the stainless luster and grain. Always scrub lightly, with clean cotton cloth, and with the grain.

Stainless Steel Baffle Filters:

The factory filters are intended to filter out residue and grease from cooking. They do not need to be replaced on a regular basis but they must be kept clean.

Filters should be cleaned after every 30 hours of use.

Remove and clean by hand in a basin of hot soapy water. The filter is also dishwasher safe.

If heavily soiled, spray 'Formula 409' or equivalent degreasing detergent and leave to soak.

Dry filters and re-install before using hood.

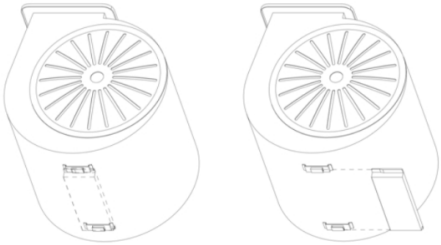
Oil cup

The oil cup should be cleaned often according to the amount of oil in the cup.

Clean oil cup by hand in a basin of hot soapy water.

If heavily soiled, spray 'Formula 409' or equivalent degreasing detergent and leave to soak.

Slide oil cup out/in from the slot at the bottom of the block



Hood Cleaning

The saturation of greasy residue in the blower and filters may cause increased inflammability. Keep unit clean and free of grease and residue build-up at all times to prevent possible fires.

Filters must be cleaned periodically and free from accumulation of cooking residue (see cleaning instructions inside). Old and worn filters must be replaced immediately. Do not operate blowers when filters are removed. Never disassemble parts for cleaning without following proper instructions. It is recommended that disassembly be performed by qualified personnel only. Call our service centre for removal instructions.

Stainless steel is one of the easiest materials to keep clean. Occasional care will help preserve its fine appearance.

Cleaning tips:

* Hot water with soap or detergent is all that is usually needed.

* Rinse with clean water. Wipe dry with a clean, soft cloth to avoid water marks.

* For persistent discoloration or deposits, use a non-abrasive household cleanser or stainless steel polishing powder with a small amount of water and a soft cloth.

* For stubborn stains use a plastic scouring pad or soft bristle brush together with cleanser and water. Rub lightly in the direction of polishing lines or the “grain” of the stainless finish. Avoid using too much pressure as this may damage the surface.

* Do not allow deposits to sit for long periods of time.

* Do not use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface causing rust.

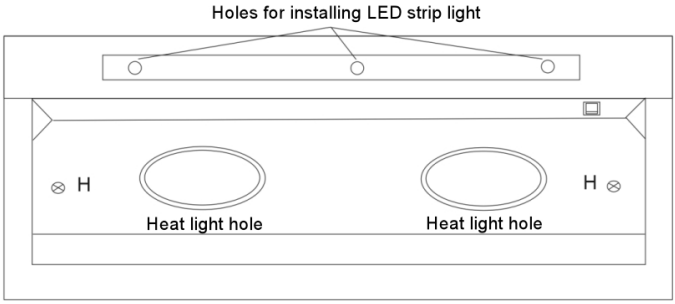
* Do not allow salt solutions, disinfectants, bleaches, or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals that may be harmful. Rinse with water after exposure and wipe dry with a clean cloth.

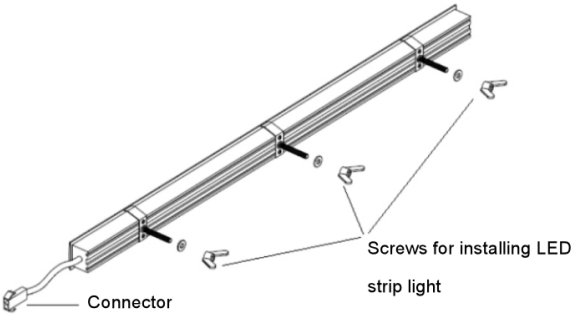
* Painted surfaces should be cleaned with warm water and mild detergent only.

LIGHT

WARNING

Please ensure that lights have been switched off for some time and the power source has been disconnected before replacing any bulbs. Please be aware that the light will retain heat for a short period of time after being switched off.





How to replace LED strip light

Step 1: Remove light panel by removing screws in “H” location

Note: Please take extra care to make sure you do not damage the range hood

Step 2: Turn the three screws at the back of the LED light counterclockwise

Step 3: Remove the LED light through the connector

Replace the new LED strip light with connector and install three screws clockwise, attach light panel to the hood with screws in the “H” location.

How to install heat light

Infrared heat light --110V/60Hz,220W,E26 type

Place the light into the light holder, turn clockwise to tighten heat light. Turn the heat light counterclockwise to disassemble

WARNING

CAUTION-HOT SURFACE

Heating lamp, rated 120 VAC,220W

Disconnected from the supply source before installing the light

CAUTION: DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in colour. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch surface units or areas near units until they have had sufficient time to cool. Among these areas are (identification of areas – for example, the cook-top and surfaces facing the cook-top).

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FOR
FAST SUPPORT
EMAIL AT **INFO@FORNO.CA**

Customer Support: Call 1-866-231-8893 or email: info@forno.ca