

USER MANUAL

Chef Kitchen Range Hood



Model UC-PS10SS-30



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Safety Information

Before installing your range hood, read the entire instruction manual. Installers, leave this manual with the homeowner.

WARNING

SUITABLE FOR USE IN HOUSEHOLD COOKING AREA ONLY. TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, OR INJURY, OBSERVE THE FOLLOWING:

1. Use this range hood only in the manner intended by the manufacturer. If you have the questions, contact Chef Kitch at 1-800-929-0168 or email at info@chefkitch.com.
2. Before servicing or cleaning, switch 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.
3. Installation work and electrical wiring must be done by qualified personnel in accordance with all applicable codes and standards, including fire-rated construction codes and standards.
4. 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.
5. When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
6. Ducted fans must always be vented to the outdoors.
7. Do not use this unit with any solid-state speed control device.
8. To reduce the risk of fire, use only steel ductwork.

9. This unit must be grounded.

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

1. 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 settings.
2. Always turn hood ON when cooking at high heat or when cooking flaming foods.
3. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
4. 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, OBSERVE THE FOLLOWING*:

1. SMOTHER FLAMES with a close-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.
2. NEVER PICK UP A FLAMING PAN as you may be burned.
3. DO NOT USE WATER, including wet dishcloths or towels. This could cause a violent steam explosion.
4. Use an extinguisher ONLY if:
 - A. You own a Class ABC extinguisher and you know how to operate it.
 - B. The fire is small and contained.
 - C. The fire department has been called.

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

*Based on "Kitchen Fire Safety Tips" published by NFPA.

CAUTION

1. For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
2. To avoid damage and noisy and/or unbalanced impellers, keep drywall/construction dust, etc. off power unit.
3. Mount your range hood so that the bottom of the hood is 24" to 30" above the cooking surface. The minimum hood distance above cooktop must not be less than 24"; any installation less than 24" may cause overheating and cause damage to the range hood, CHEF KITCH does not warrant this improper installation.
4. Two to three installers are recommended because of the larger size and weight of this hood.
5. 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.
6. 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.
7. Use with approved cord-connection kit only.
8. Please read product specification label on range hood for further information and requirements.

Warranty Information

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 Procedure

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). or email us at info@chefkitch.com 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

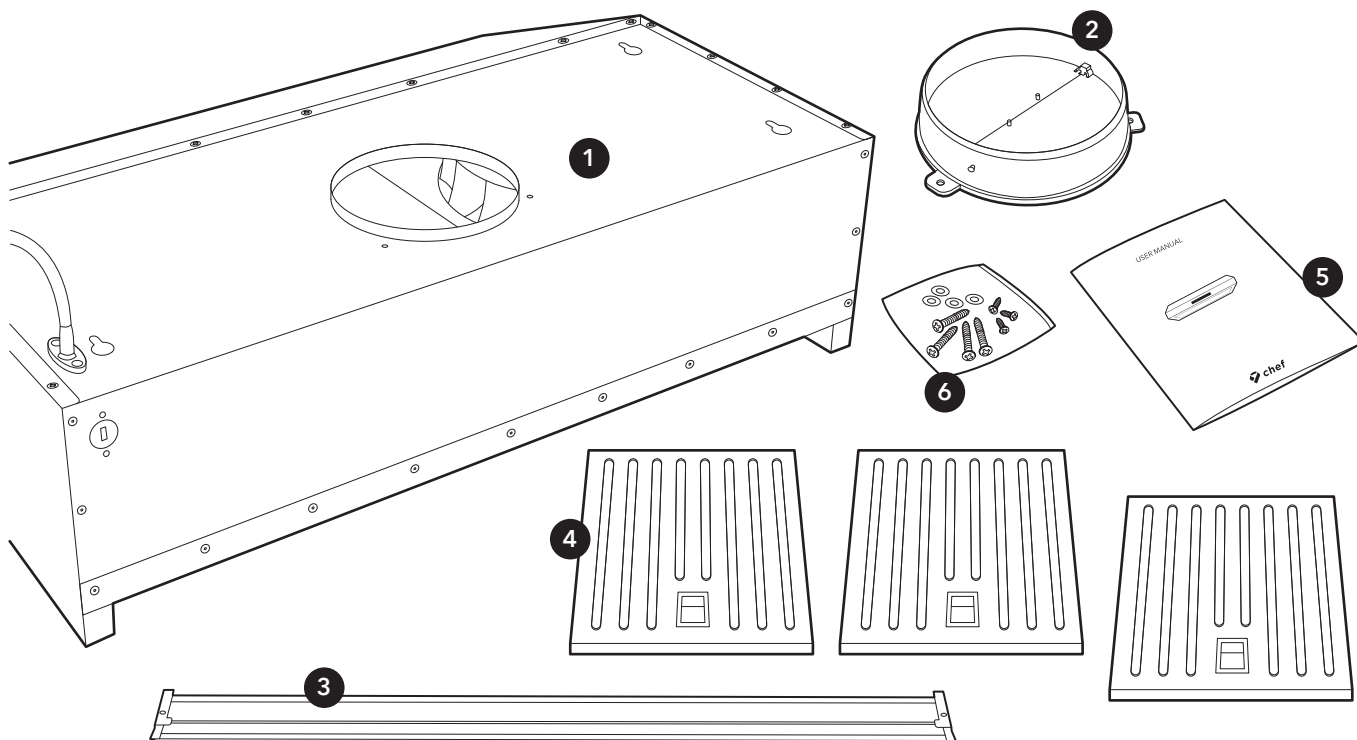
Claims must be filled out in writing and returned within six (6) months of the appearance of a defect. Failure to comply with this stipulation will make this warranty null and void. We reserve the right to a thirty-day (30) delay following the receipt of a claim in which to inspect the product. We assume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

Specifications

Dimintions UC-PS10SS-30	Volts	Hertz	Fan CFM	Speeds	Light Wattage	Stainless Steel Grade
29.75" W 21.25" D 8"H	120	60	900	3	2W (LED)	430

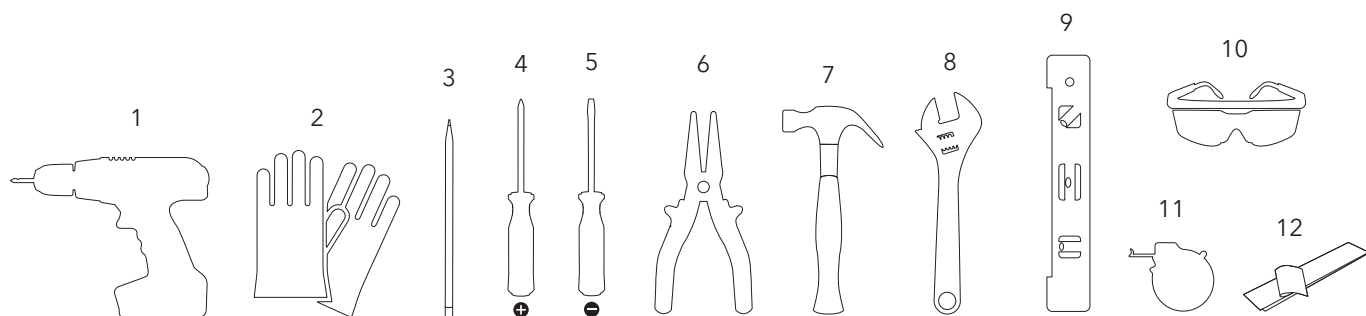
Package Contents

- 1 Hood
- 2 Round Adapter
- 3 Grease Collector
- 4 3 x Baffle Filters (Preinstalled)
- 5 User Manual
- 6 Bag of screws
4 x Under-cabinet mounting screws
3 x Outlet adapter mounting screws



Tools Needed

Before you begin the installation process, gather the following tools:



- 1 Electric Drill & Extended length head driver bit
- 2 Safety Gloves
- 3 Pencil
- 4 Philips Screwdriver
- 5 Flathead Screwdriver
- 6 Needle nose pliers
- 7 Hammer
- 8 Adjustable wrench
- 9 Level
- 10 Safety Goggles
- 11 Measuring Tape
- 12 Aluminum Foil Tape

Preparation: What to Do Before Installation

Before installing your range hood, carefully follow these steps:

1. Read This Manual

Read through all the steps. If you fail to read the instructions carefully, we will not be responsible for damages incurred on your part. If you're not confident in your abilities to install the range hood properly, we recommend hiring a certified technician to complete the installation. While reading through the manual, ensure you have the necessary tools and parts according to the previous page.

2. Remove Packaging

Remove any packaging, including the plastic wrap and protective plastic film, from the hood. You can use stainless steel cleaner to wipe down the surface if desired. Keep all packaging materials until you are satisfied with our product.

3. Ensure There is Proper Height Clearance

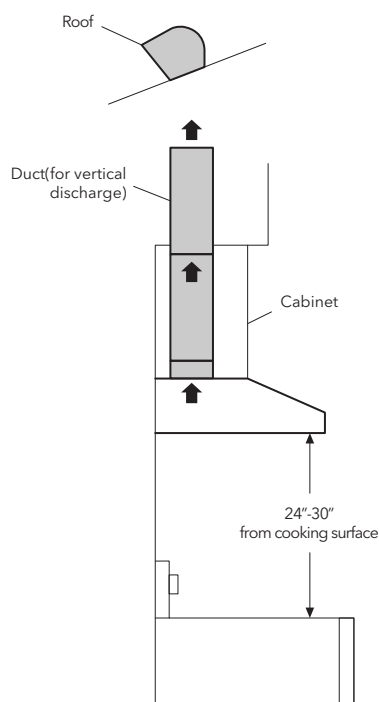
Check that you'll be able to install the UC-PS10 Range Hood at the correct height. To ensure the best performance, the bottom of your range hood must be between 24" and 30" from the top of the cooking surface. For gas ranges, the required distance is 30".

Do not exceed the maximum height of 30" while in operation. This is very important! Installing at the incorrect height could lead to drastic reduction in the range's performance or even cause a fire.

4. Check Your Power Supply and Ducts

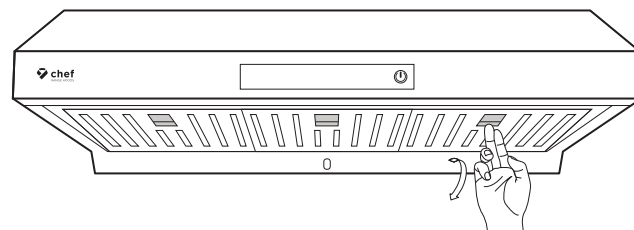
Check to ensure your main voltage is in line with the required voltage outlined on the rating plate inside this hood. Also check the domestic power supply to guarantee adequate earthing before installation.

This range hood must be ducted to the outside. Don't connect the range hood to exhaust ducts that carry any type of combustion fumes like fireplaces, boilers, or any similar items. The vents should have a short, straight run to the outside. Avoid any elbows if possible, and if an elbow is required, a minimum of a 12" straight run is imperative before the elbow.



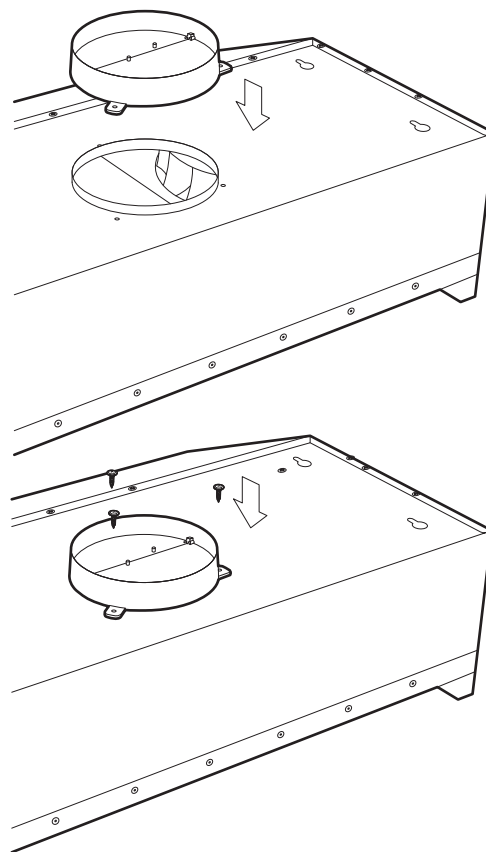
5. Remove the Baffle Filters

Remove the three baffle filters from the range hood by pulling the levers out and slowly removing them. Set them aside.



6. Figure Out Ducting Requirements & Install Adapter

This range hood requires ducting to the outside for ventilation. It is made to work with 6" exhaust ducts. For vertical ducting, you'll need to attach the vertical 6" round adapter and fasten it with two the outlet mounting screws (BB).



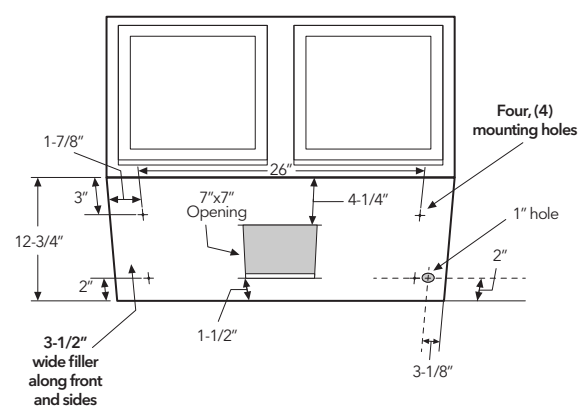
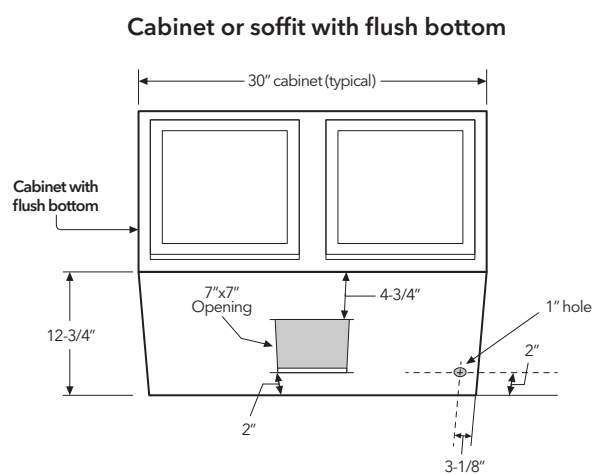
7. Prepare the Cabinet (Soffit)

Measure the size of the outlet adapter relative to the cabinet. If it is not already done, you'll need to cut an opening in the cabinet to ensure the outlet adapter and power cable can pass through. If you must do this, use a pencil and ruler to mark the area, then cut with a wall/key-hole saw.

If you're installing the UC-PS10 under a cabinet with a recessed bottom, we recommend using 4" wood fillers on each side to stabilize the cabinet for mounting purposes.

8. Find a Helper

This range hood is best installed by two or more people due to its size and weight. Again, it is recommended to hire a certified technician for installation to reduce the risk of damage or injury.



How to Install Your Range Hood

When you've completed all the preparation steps, you're ready to install your range hood.

1. Thoroughly Inspect the Unit and Ensure You Are Satisfied With It

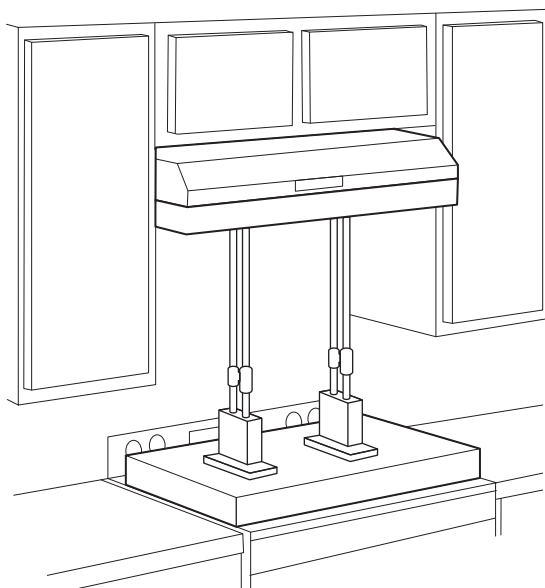
Check your range hood for damaged or missing parts. Plug it in to an outlet to ensure the fan and lights work. If anything is damaged or missing, contact the manufacturer to get the issues solved. Don't throw away packaging until you're sure you are fully satisfied with the product.

⚠ IMPORTANT: Power the range hood and test all functions before proceeding with the installation. *If the range hood is not working properly, please contact us immediately (1-800-929-0168 / info@chefkitch.com).*

2. Jack Up the Hood

If you are not removing the range, place the plywood (30" x 24") over the range / cooktop to avoid possible damage. Put the cabinet jacks on the plywood and place the second piece of plywood over the two cabinet jacks. Using the cabinet jacks, lift the hood into its position under the cabinet. Ensure that the adapter and power cord enter the cabinet openings and that the power cord is not pinched between the hood and the cabinet.

If you do not wish to use a cabinet jack, you will need three people. Have two helpers holding the range hood in place while the third person inserts the screws to mount the range hood. For cabinet jack operation, please refer to its manual.

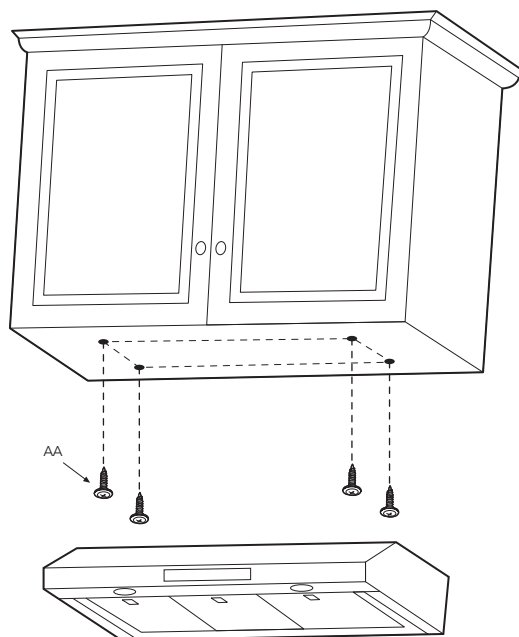


3. Screw It Into Place

From the bottom of the hood, carefully insert the mounting screws (AA) with washers into each of the pre-drilled mounting holes in the range hood. Start with the front left, then front right.

After the screws are in place for the front mounting holes, work on the rear left, then rear right.

TIP: To easily reach the rear mounting holes, use an extension tool for the power drill.



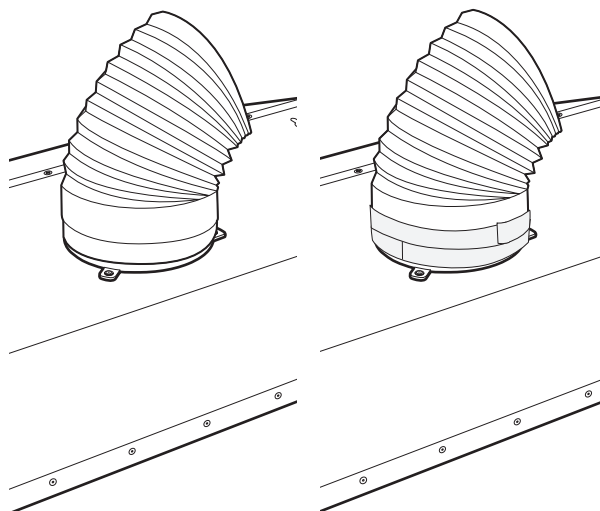
4. Double-Check Installation and Remove Support

Be sure that the hood is securely attached before removing the cabinet jacks and plywood.

5. Connect Damper & Check for Airtightness

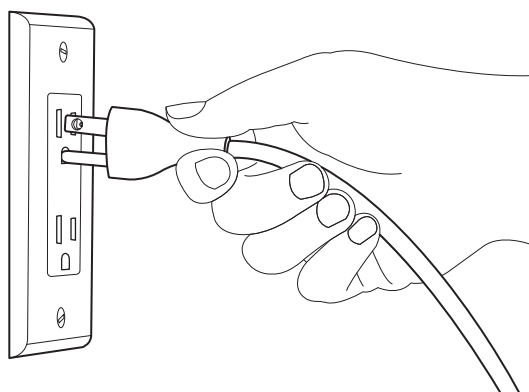
Double-check to make sure that the adapter has entered the ductwork properly. Then, make sure the damper opens and closes freely. This will ensure better and quieter performance. Finally, ensure the duct is firmly attached to the adapter and wrap the joint with aluminum foil tape to make it air-tight.

⚠ IMPORTANT: Always fully open the damper. A half-opened damper will lead to backdraft, meaning air will back-flow through the hood into the kitchen.



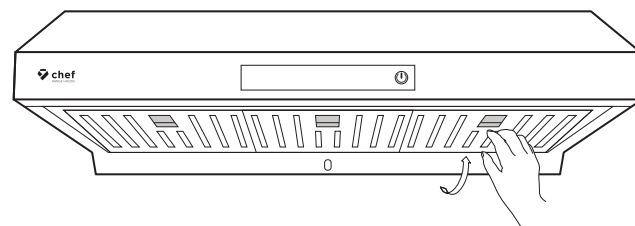
6. Plug the Range Hood In

Plug the power cable into an outlet.



6. Reinstall Baffle Filters

Reinstall the three baffle filters.

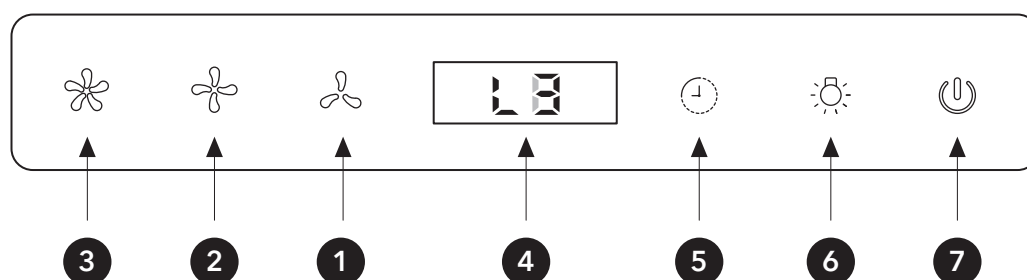


7. Keep This Manual

Put this manual in a safe place and keep for further reference.

How to Use Your Range Hood

Now that your range hood is installed, it's time to learn how to use it. It is very simple to use and is operated entirely using the front control panel.



- 1- LOW SPEED FAN
- 2- MEDIUM SPEED FAN
- 3- HIGH SPEED FAN
- 4- CLOCK
- 5- TIMER DELAY
- 6- LIGHT
- 7- ON/OFF

How to Set the Fan Speed

Press (1) for low speed, (2) for medium speed, and (3) for high speed.

How to Turn Light On/Off and Adjust Intensity Levels

This range hood has energy-efficient LED lighting with two light intensity levels. Press the light button (5) to turn the light to a low intensity. Press the light button (5) again to use the higher intensity. Press it a third time to turn the light off.

How to Set the Timer Delay

This range hood has a timer delay button that comes in handy if you need to use your hood for a set period of time. While the range hood is running, press the timer delay button (6). It starts with 3 minutes, and with every touch, it will increase by 1 minute up to 7 minutes. When you release the button, it will flash 3 times and the timer will be set.

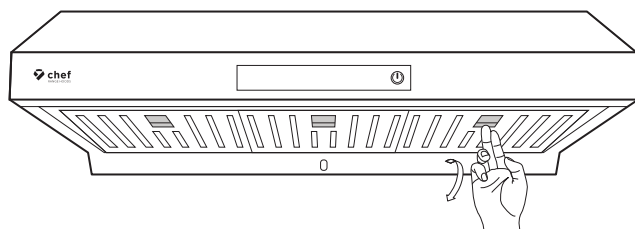
Basic Maintenance Instructions

Your range hood requires some easy routine maintenance to keep it running efficiently.

Maintaining the Baffle Filter

Clean the grease filters frequently—we suggest cleaning every 2 weeks. For your convenience, the filters are dishwasher safe!

1. Remove all three baffle filters by pulling the levers and slowly taking the filters down.



2. Clean the baffle filters with warm water and detergent, or place them in the dishwasher. Be careful with the filters to avoid damage; do not bend them.
3. Let the baffle filters dry completely.
4. Reinstall the baffle filters.

Maintaining the Lighting

This range hood uses two lamps of 2W.

1. Turn off power or unplug the range hood before removing bulbs.
2. Remove the baffle filters.
3. Disconnect the wire that connects the lights to the hood.
4. Apply pressure from the inside and push the entire light housing out.
5. Replace with new light bulb. Insert the light in the socket, then connect the wire.
6. Replace the baffle filters and plug the range hood back in.

⚠️ Cautions: Please unplug the power cord of the range hood before proceed to replace the light bulb.

Cleaning Your Range Hood

This range hood will look great and function correctly for a long time with proper care. Here are a few do's and don'ts when caring for your range hood.

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

DO	DONT
Clean the range hood with warm, soapy cloth or a stainless-steel polish.	Don't use cleaners or cloths that are corrosive or abrasive. Don't use detergents with ingredients like chloride, iodide, or fluoride.
Clean the hood in line with the grain of the stainless steel.	Don't leave dirt or soap residue on the hood. This can damage the surface. Wash the hood's surface and rinse immediately with clean water.
After cleaning with soap, rinse with clean water and wipe with a clean, dry cloth.	Don't let particles, especially construction particles (from sanding, etc.) enter the hood. Cover the hood during room renovations.
Check the ducts and vents regularly to make sure they are not clogged.	Don't use flammable agents near the stove, as these can cause explosions.

Troubleshooting Tips

⚠ WARNING: Please turn off the power circuit or power breaker panel before troubleshooting this range hood. Failure to do so can cause death or serious injury.

Problem	Solution
My range hood won't work.	<ol style="list-style-type: none"> 1. Make sure the power supply and wiring are connected securely. 2. Double-check to see that the power breaker is on and the power supply is live. 3. Check to see that the control panel cables are connected correctly to the switchboards.
My range hood vibrates while the fan is operating.	<ol style="list-style-type: none"> 1. Check to ensure the hood is firmly secured to the cabinet/wall. Tighten or add screws if necessary. 2. Confirm that the motor is firmly in place and secured safely. If it is not, tighten it. 3. If those steps haven't resolved the issue, your fan may be damaged. If it is damaged, you may need to replace it.
The fan is operating weakly.	<ol style="list-style-type: none"> 1. Double-check to ensure the duct size is correct. 2. Clean ducts or filters if they're dirty. Also, check to make sure the mesh enclosure on the hood is receiving proper air ventilation. 3. 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.	<ol style="list-style-type: none"> 1. Double-check that the fan is not jammed /that it isn't scraping any of the surfaces of the hood. 2. If this doesn't work, you may need to replace the motor as it may be defective.
The vent hood is not working efficiently.	<ol style="list-style-type: none"> 1. The minimum distance between the cooking area and the appliance should be 24" or 30" maximum. Check to see if this is correct. 2. Make sure that the duct is not susceptible to easy wind opening. 3. Make sure the fan speed is at the appropriate rate. The heavier the cooking, the greater the speed of the hood should be set. 4. Closing the windows and doors in the room will allow the vent to work much better. 5. As noted during the installation process, all ductwork must be done correctly. You may need to reduce the length of ductwork or reduce elbows. 6. Make sure all joinery in ductwork is sealed and secured properly.
The light is not working.	<ol style="list-style-type: none"> 1. Check to see if lightbulb is loose and needs to be tightened. 2. If tightening doesn't fix the problem, replace 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.

Still experiencing problems after following these steps? Contact a technician to assist. Contact us at **1-800-929-0168** or info@chefkitch.com.

Contact Chef Kitch



Extended Warranties

If you are interested in an extended warranty, sign up on our website at www.chefkitch.com



Parts and Accessories

If you need replacement parts or accessories, visit www.chefkitch.com



Contact Us

We'd be happy to answer your questions or resolve any issues you may have.
Phone: 1-800-929-0168



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