



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

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unifiedbrands.net

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

NOTIFY CARRIER OF DAMAGE AT ONCE It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Avtec suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

This manual provides information for:

SIMPLESPEC VENTILATION SYSTEMS

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Due to a continuous program of product improvement, Avtec reserves the right to make changes in design and specifications without prior notice.

NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____

INSTALLATION INSTRUCTIONS

Avtec value ventilation hoods are provided with punched hanging brackets designed to receive 1/2" threaded rod with a 1/2" nut and washer. Supporting rods must be connected to all factory installed brackets. Recommended hanging height is 6'-6" above finished floor for canopies. Low side wall ventilators should be installed directly upon a Avtec base or on a fire rated wall. If wall mounted, the bottom of the vent side panel should be 3' above finished floor.

ALL AVTEC VENTILATION SYSTEMS MUST BE INSTALLED IN ACCORDANCE WITH NFPA-96, REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT.

DISHWASHER/DISPLAY/BOX HOOD (SSA-DISH, SSA-ISLE, & SSA-BOX)

1. Check all local codes prior to installation. Special requirements may be necessary depending upon building material construction.
2. Move crated hood to location of installation and very carefully uncrate hood.
3. Raise hood to proper hanging height.
4. Suspend hood from adequate roof supports using 1/2" threaded rods with nuts and washers (See Fig. 1).
5. Level hood left to right and front to back.
6. Display hoods only: Slide chrome sleeve over all thread rod before securing to hood/structure.

FRYER HOOD (SSA-FRYER)

1. Check all local codes prior to installation. Special requirements may be necessary depending upon building material construction.
2. Move crated hood to location of installation and very carefully uncrate vent.
3. If vent is base mounted, base must be installed and leveled front to back and left to right.

4. Place vent on wall, level front to back and left to right, then bolt metal hanging bracket located on top of hood to wall (See Fig. 3).
5. Bottom of ventilator should be 32"-34" above finished floor (See Fig. 2).
6. Fluid weld exhaust duct to hood exhaust duct collar (See Fig. 3).

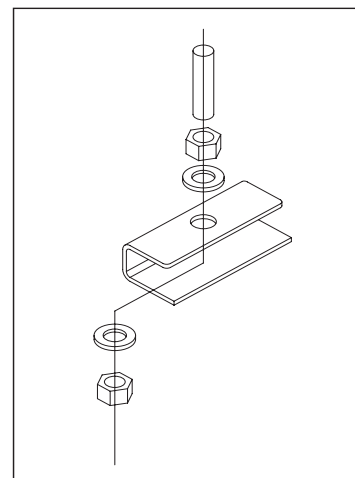


FIGURE 1

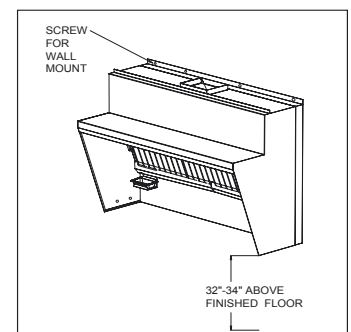


FIGURE 2

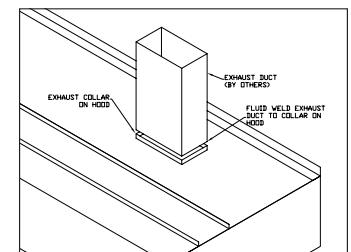


FIGURE 3



Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications. © 2023 Electrolux Professional, Inc. All Rights Reserved.

IMPORTANT - READ FIRST - IMPORTANT

CAUTION: DO NOT ATTEMPT TO SERVICE THIS UNIT YOURSELF AS REMOVING COVERS MAY CAUSE UNNECESSARY EXPOSURE TO DANGEROUS VOLTAGE.

CAUTION: NEVER CONNECT THE UNIT TO A POWER SOURCE WHILE STANDING IN WATER. WET HANDS AND WET FLOORS SHOULD BE AVOIDED WHEN CONNECTING ANY ELECTRICAL APPLIANCE TO A POWER OUTLET.

CAUTION: FANS MAY HAVE MULTIPLE POWER CONNECTIONS. MAKE SURE ALL FANS ARE ISOLATED FROM POWER PRIOR TO PERFORMING MAINTENANCE.

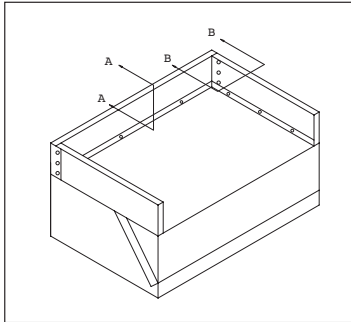


FIGURE 4

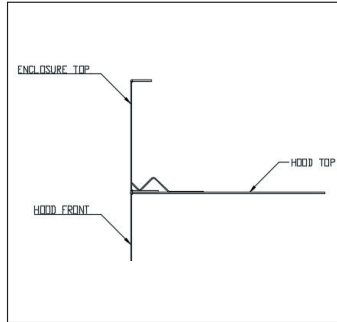


FIGURE 5

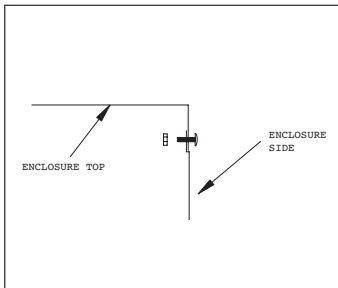


FIGURE 6

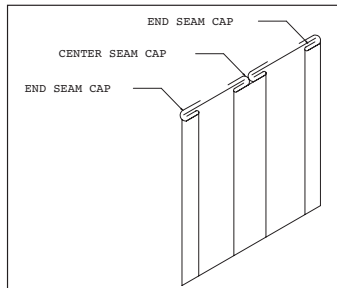


FIGURE 7

CONVEYOR PIZZA HOODS (SSA-PIZZA)

1. Check all local codes prior to installation. Special requirements may be necessary depending upon building material construction.
2. Move crated hood to location of installation and very carefully uncrate vent.
3. Suspend hood from adequate roof supports using 1/2" threaded rods and nuts to hood hanger bracket. Slide chrome sleeve over all thread rod before securing to hood/structure. Hanger bracket is connected to stainless steel duct. (See Fig.1)
4. Hood should be hung no more than 1" above top of oven.
5. Install exhaust duct from hood exhaust collar to exhaust fan and curb.
6. For SSA-PIZZA420480 only: Hanging brackets are not provided. Included stainless duct section will support hood when fluid welded to the collar. Connect hanging brackets to structure. (See Fig. 1)

TOP ENCLOSURE PANELS (See Fig. 4-6)

Pieces provided. Enclosure panels are provided for exposed side(s) of hood.

Fryer hoods: Hoods are shipped with sliding top enclosure panels. The return flange should be slid up to the ceiling, and laying over the hood. There is a 1" tab around the perimeter of the top of the hood (similar to the shelf retention clip) that can be screwed or riveted to secure the trim.

Display hoods: After hood and ductwork are installed, duct enclosure can be installed. "C" channel to sit on hood around duct, then apply flat stainless back and attach with screws.

All other hoods: Hoods ordered with enclosure panels will be shipped with Z-clips welded to the top perimeter of hood top where panels are to be installed. Nuts and washers to connect front to sides are taped to the inside of one of the panels. With a rubber mallet, tap 1" return flange into the Z-clip on all sides. Attach sides to ends with provided panhead screws and nuts.

SINGLE THICKNESS WALL PANEL (See Fig. 7)

1. Install wall panels prior to hanging hood(s).
2. Install seam strips at proper locations and screw to wall.
3. Apply glue to wall between seam strips.
4. Slip end of wall panel into seam strip, pull out middle of panel and slip other end of panel into other seam strip. Gently apply pressure over entire wall panel to secure to wall. Wall bands for side walls are provide with 1" return bend, which is to be located behind rear wall panels.

START/CHECK/BALANCE

EXHAUST ONLY HOODS

1. Close all doors and windows.
2. Operate all exhaust fans, even fans serving other hoods, make-up air units and building HVAC.
3. Turn on all cooking equipment under the hood to preheat to operating temperature.
4. Produce large quantities of smoke.
5. Observe capture of vapors.
6. If all vapors are not captured, increase exhaust fan RPM.
7. Check air pressure in kitchen. Pressure must be negative relative to dining room pressure.
8. Air velocities entering the kitchen from the dining room should not exceed 100 FPM. No air should be moving toward the dining area.
9. Repeat steps 6 and 7 until all vapors are captured.

NOTE: The exhaust and supply (if any) air flow rates were established under controlled laboratory conditions, and greater exhaust and/or lesser supply air may be required for complete vapor and smoke removal in specific installations.

MAKE-UP AIR HOODS EXHAUST FAN(S)

1. Open all doors and/or windows leading to outside.
2. Start the exhaust fan only. Do not run the supply fan or make-up unit.
3. Refer to drawings and/or UL information label on hood for proper CFM requirements.
4. Adjust speed of exhaust fan to obtain proper air velocities and CFM through grease filters.

SUPPLY FAN OR MAKE-UP AIR UNIT

1. Start the supply fan and/or make-up unit only. Do not run the exhaust fan.
2. Refer to drawings or UL information label on hood for proper CFM requirements.

FINAL AIR BALANCE

MAKE-UP AIR HOODS

1. Close all doors and windows.
2. Operate all exhaust fans even those serving other hoods, supply fans, make-up air unit and building HVAC system.
3. Turn on all cooking equipment under the hood and preheat to operating temperature.
4. Produce large quantities of smoke or steam.
5. Observe capture of vapors.
6. If all vapors are not totally captured, fine tune the system by adjusting the air volume control damper installed in the supply collar. Slightly reduce the amount of supply air directed under the hood until full capture is obtained.

Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

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