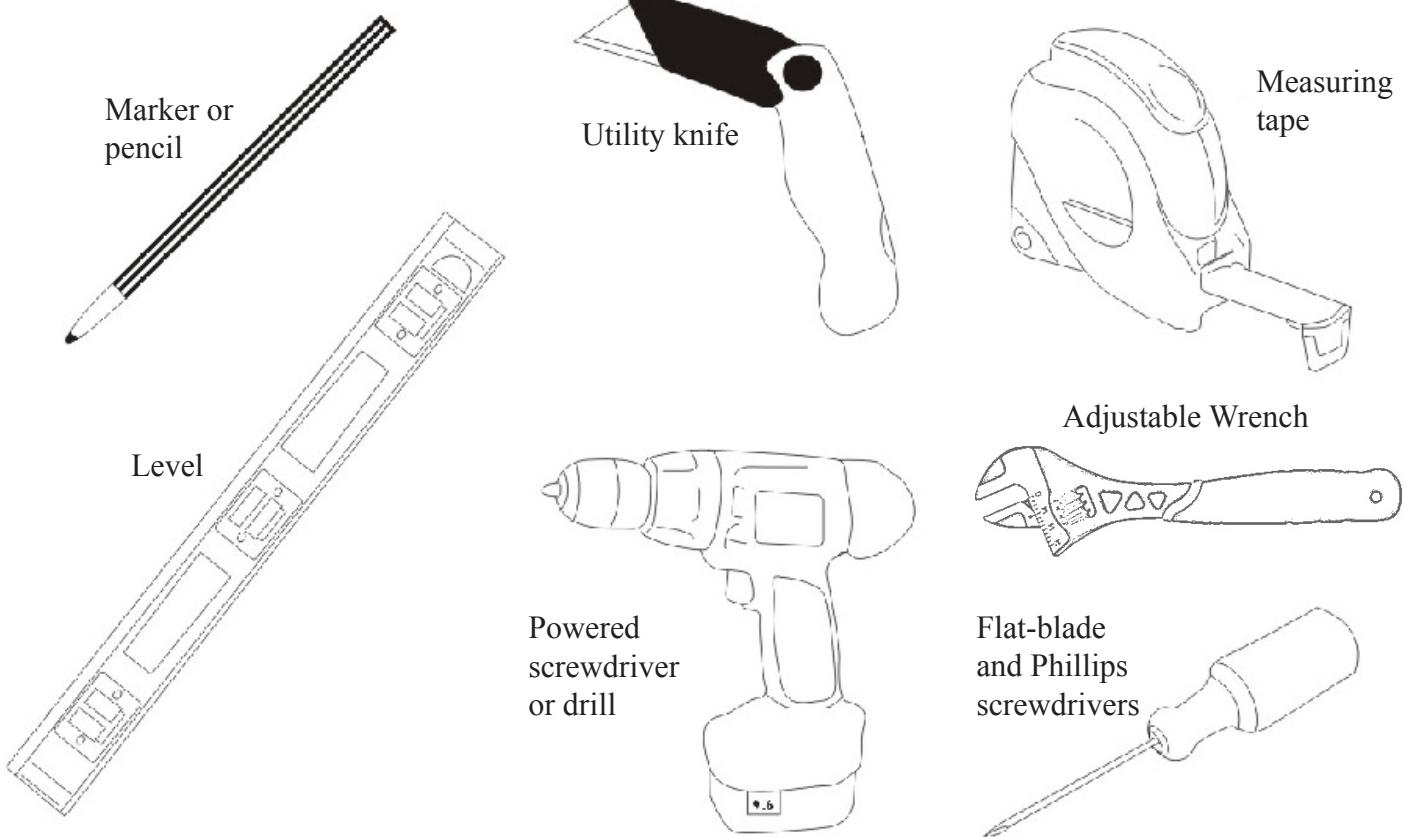


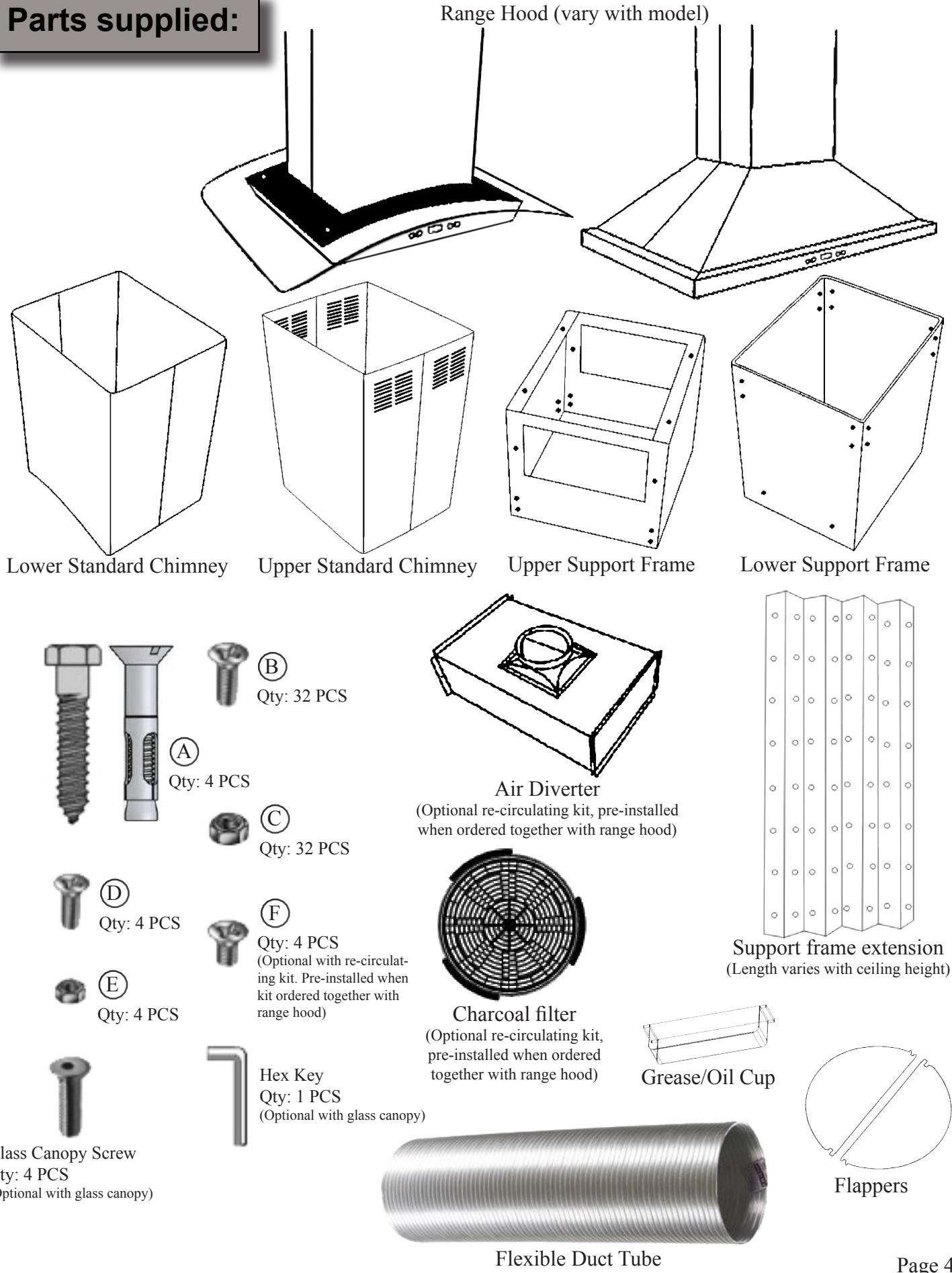
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## Tools needed:



## Parts supplied:



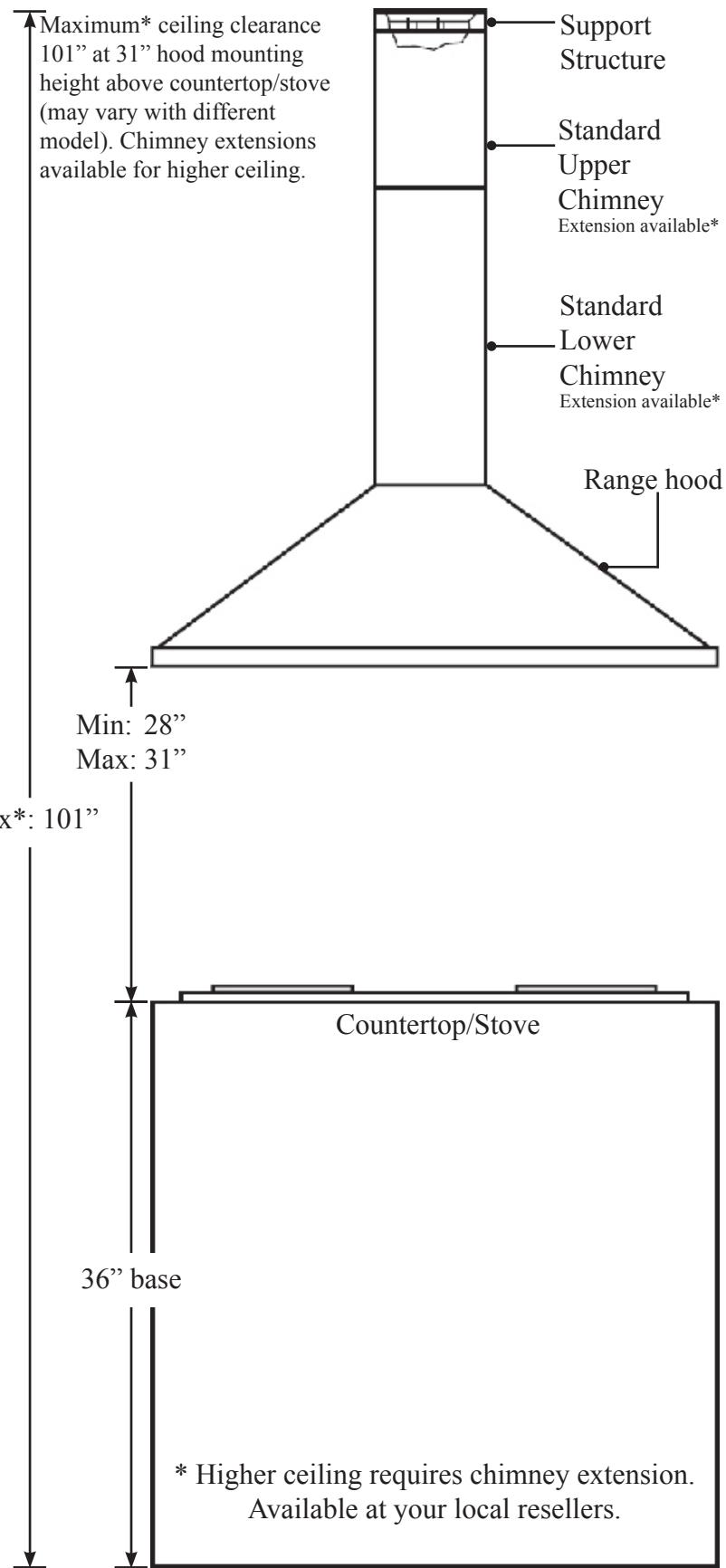
## Venting Requirements

- Vent system must terminate to the outside (roof or side wall).
- DO NOT terminate the vent system in an attic or other enclosed area.
- DO NOT use 4" (10.2 cm) laundry-type wall caps.
- Use metal/aluminum vent only. Rigid metal/aluminum vent is recommended.
- DO NOT use plastic vent.
- Always keep the duct clean to ensure proper airflow.
- Calculate the following figures before installation:
  1. *Distance from the floor to the ceiling.*
  2. *Distance between the floor to the countertop/stove (recommend\* 28" to 31").*
  3. *Distance between the countertop/stove to the range hood.*
  4. *Height of hood and duct cover.*

### For the most efficient & quiet operation:

- A distance of 28" to 31" is recommended\* between stove top and the bottom of range hood.
- It is recommended that the range hood be vented vertically through the roof through 6" (15.24 cm) or bigger round metal/aluminum vent work.
- The size of the vent should be uniform.
- Use no more than three 90° elbows.
- Make sure there is a minimum of 24" (61 cm) of straight vent between the elbows if more than one elbow is used.
- DO NOT install two elbows together.
- The length of vent system and number of elbows should be kept to a minimum to provide efficient performance.
- The vent system must have a damper. If roof or wall cap has a damper, DO NOT use damper (if supplied) on top of the range hood.
- Use silver tape or duct tape to seal all joints in the vent system.
- Use caulking to seal exterior wall or roof opening around the cap.

## Height & Clearance



\* Due to different ceiling height configurations, recommended height may not be applicable.

**IMPORTANT:**

- A minimum of 6" round (standard for this range hood) or 3-1/4 x 10" rectangular duct (purchased separately) must be used to maintain maximum airflow efficiency.
- Flexible 6" round duct provided for convenience, always use rigid type metal/aluminum ducts if available to maximize airflow when connecting to provided duct.
- Please use *Duct Run Calculation* below to compute the total available duct run when using elbows, transitions and caps.
- ALWAYS, when possible, reduce the number of transitions and turns. If long duct run is required, increase duct size from 6" to 7" or 8". If a reducer is used, install a long reducer instead of a pancake reducer. Reducing duct size will restrict airflow and decrease airflow, thus reduce duct size as far away from opening as possible.
- If turns or transitions are required: Install as far away from opening and as far apart, between 2, as possible.
- Minimum mount height between stove top to hood bottom should be no less than 28-inch\*.
- Maximum mount height between stove top to hood bottom should be no higher than 31-inch\*.
- 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 will lose its performance and efficiency.
- If available, also refer to stove top manufacturer's height clearance requirements and recommended hood mounting height above range.

\* Due to different ceiling height configurations, recommended height may not be applicable.

**Minimum Duct Size:**

- Round - 6" minimum
- Rectangular - 3-1/4 x 10" minimum (requires a 6" to 3-1/4x10" adaptor, not supplied)

## Calculating vent system length

To calculate the length of the system you need, deduct the equivalent feet for each vent piece used in the system from the recommended maximum duct run.

| <b>Duct Run Calculation:</b>         |       |
|--------------------------------------|-------|
| Recommended maximum run              |       |
| 6" or 3-1/4 x 10" duct               | 50 ft |
| Vent piece deduction                 |       |
| Each 90° elbow used                  | 9 ft  |
| Each 45° elbow used                  | 5 ft  |
| Each 6" to 3/4 x 10" transition used | 7 ft  |
| Side wall cap with damper            | 0 ft  |
| Roof cap                             | 0 ft  |

**Duct Run Calculation example:**

One roof cap, two 90° elbow, and one 45° elbow used:

0ft + 9ft + 9ft + 5ft = 23ft used.

Deduct 23ft from 50ft, 27ft maximum available for straight duct run.

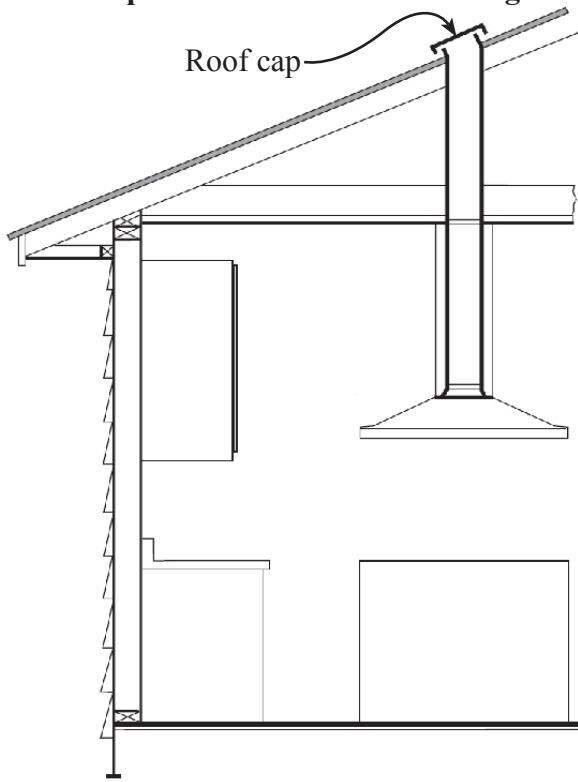
## Venting Methods

- This range hood is factory set for venting through the roof or wall. For non-vented (re-circulating) installations, see **Recirculating (Non-Vented) Kit** on page 10.
- Vent work can terminate either through the roof or wall. To vent through a wall, a 90° elbow is needed.

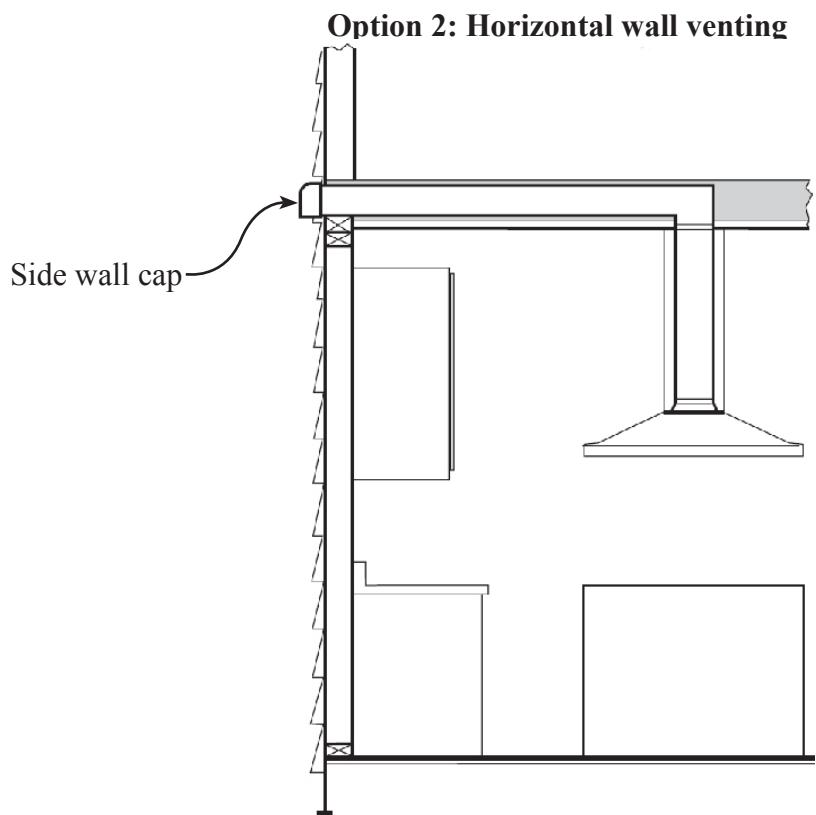
### IMPORTANT:

- 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/aluminum duct work only.
- Fasten all connections with sheet metal screws and tape all joints with certified Silver Tape or Duct Tape.
- Use caulking to seal exterior wall or roof opening around the cap.

#### Option 1: Vertical roof venting



#### Option 2: Horizontal wall venting



## Ductless Conversion

- Ductless conversion is intended for applications where an exhaust duct work is not possible to be installed. When converted, the hood functions as a purifying hood rather than an exhaust hood. Fumes and exhaust from cooking is drawn and filtered by a set of charcoal filters. The air is then purified and re-circulated back within the home.
- We recommend to **ALWAYS** exhaust air outside of the home by employing existing or installing new duct work, if possible. Only when the exhaust option is not possible should you recourse to converting the hood into a purifying unit.
- When converted to be a “purifying” unit, a set of charcoal filters and an air-diverter are required in addition to its standard aluminum filter set. Available at your local resellers. The standard aluminum filters are intended to capture residue from cooking, the optional charcoal filters help to purify fumes exhausted from cooking, and the optional air-diverter redirects filtered clean air back to the house.

## Charcoal Filter Installation

**NOTE:** The charcoal filters are preinstalled if you purchased the range hood with re-circulating kit from us.

1. Remove aluminum filters on hood.
2. Position the charcoal filters onto each side of the motor and turn until it locks. Re-install aluminum filters.
3. Charcoal filters must be replaced after 120 hours of use (or approximately every 2 to 3 months based on the average of 1 to 2 hours of daily cooking time). Available at your local resellers.

## Electrical Requirements

**IMPORTANT:** Observe all governing codes and ordinances.

**(Please consult with a qualified electrician for 220-Volt 50 Hz voltage)**

**It is the customer's responsibility:**

- To contact a qualified electrical installer.
- To assure that the electrical installation is adequate and in conformance with National Electrical Code, ANSI/NFPA 70 — latest edition\*, or CSA Standards C22. 1-94, Canadian Electrical Code, Part 1 and C22. 2 No. 0-M91 - latest edition\*\* and all local codes and ordinances.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

A 120-Volt, 60 Hz, AC-only (USA & Canada standard)

DO NOT ground to a gas pipe.

Check with a qualified electrician if you are not sure that the range hood is properly grounded.

DO NOT have a fuse in the neutral or ground circuit.

**IMPORTANT:** Save this Installation Guide for electrical inspector's use.

The range hood must be connected with copper wire/plug only.

The range hood should be connected directly to the fused disconnect (or circuit breaker) box through flexible armored or non-metallic sheathed copper cable. A U.L. - or C.S.A. - listed strain relief must be provided at each end of the power supply cable.

Wire sizes (copper wire only) and connections must conform with the rating of the appliance as specified on the model/serial rating label. Wire sizes must conform to the requirements of the National Electrical Code ANSI/NFPA 70 — latest edition\*, or CSA Standards C22. 1-94, Canadian Electrical Code Part 1 and C22. 2 No. 0-M91 - latest edition\*\* and all local codes and ordinances. A U.L. - or C.S.A. - listed conduit connector must be provided at each end of the power supply cable (at the range hood and at the junction box).

Copies of the standards listed may be obtained from:

\* National Fire Protection Association  
Batterymarch Park  
Quincy, Massachusetts 02269

\*\* CSA International  
8501 East Pleasant Valley Road  
Cleveland, Ohio 44131-5575

## Preparation

# WARNING

**DO NOT INSTALL THE RANGE HOOD BEFORE TESTING IT. MECHANICAL DAMAGE MIGHT HAVE OCCURRED DURING TRANSPORTATION.**

**Plug in the range hood to the USA/Canada 120V standard outlet (220V for Europe and other countries), test the blower and the lights before installing it.**

### Advanced Preparations:

1. Be familiar with the controls of the range hood by reading through **Range Hood Operations**, Page 12.
2. Place all supplied parts and required hardware on a flat, stable surface and verify the existence of all supplied parts listed on Page 4.
3. Carefully remove the white plastic protective coat from the chimney covers and range hood.

### Preparations:

**NOTE: To avoid damage to your hood, prevent debris from entering the vent opening.**

1. Determine and mark the center line on the ceiling where the range hood will be installed. Make sure there is proper clearance within the ceiling or wall for exhaust vent.
2. Due to the weight and size of this unit, please make sure that the support system or framework being used is stable and secure in the wall.
3. Put a thick, protective covering over counter top, cook top or range to protect from damage or dirt. Remove any hazardous objects around the area when installing.
4. Mark the locations of the support mounting bracket holes, vent cutout (if used) and power supply cable cutout on the ceiling. Use drill and saber saw or keyhole saw to cut openings for power supply cable and vent (see **Venting requirements** and **Electrical requirements**, Pages 5-8).
5. If venting to the outside install vent system (see **Venting Methods**, Page 7). Use caulking to seal exterior wall or roof openings.
6. Disconnect main electrical supply, prepare and run electrical wiring through ceiling or wall. Leave approximately 12" of electrical cord hanging from the ceiling. Do not restore power until wiring is completed.
7. Disconnect power cord, remove the aluminum filter by pressing on the latch toward the direction of solid arrow while holding the metal handle, gently pull the aluminum filter toward the direction of dashed arrow as shown in Figure 1.
8. Remove the grease cup by sliding it sideway, see Figure 2 for location of the grease cup.
9. Set aside the aluminum filters and grease cup until the range hood is properly installed.
10. *If the range hood comes with a glass canopy and has not already been mounted to the hood, loosen the four canopy screws and washers from the hood top, carefully place the canopy on the hood top, and loosely tighten the four canopy screws along with washers. DO NOT put excessive pressure against the glass.*

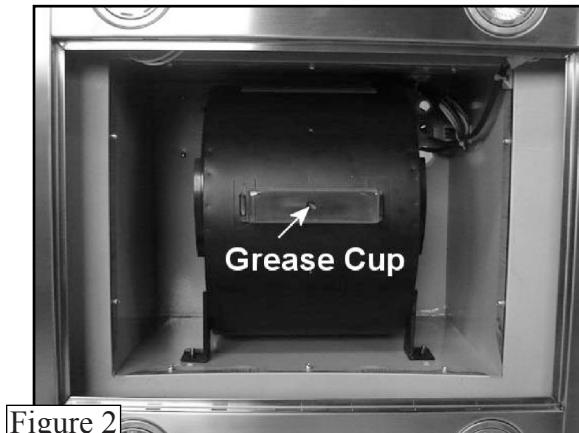
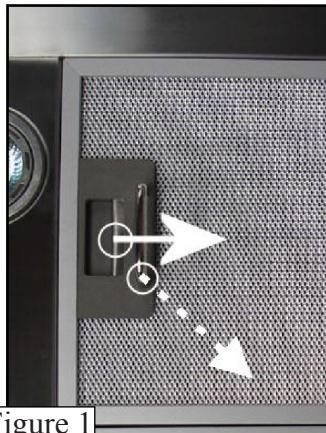


Figure 1

Figure 2

# Installation

1. Align upper support frame with holes in ceiling. Mount the upper support frame to the ceiling using four "A" screws (for sheet rock only). Make sure that the upper support frame is securely fastened to the joist or support in the ceiling. Attach support frame to ceiling using anchors recommended for your type of ceiling:

- Sheet rock ceiling: Attach support frame to ceiling joists or stud blockings if possible. If ceiling joists or stud blockings are not available, it is required to build a supporting structure behind the sheet rock for best weight support.
- Concrete ceiling: Use concrete sleeve anchor.
- Wood ceiling: Use at least 4" long wood screws.



2. ***Recirculating (Non-Vented) Kit:*** If Re-Circulating Kit is not purchased, skip this step. Place the air diverter inside upper support frame so that its 6" round hole faces downward into the lower support frame and secure it with four "F" bolts. Be sure to let through the 12" of electrical cord hanging from the ceiling.

3. Position the support frame extensions at the inside corners of the support frames, adjust and mark each support frame extension as necessary to achieve the proper height for the range hood to be set away from the cook top. (See **Height and Clearance** on Page 5 and **Installation Overview** on next page).
4. Fasten the support frame extension onto the lower support frame using four "B" bolts and "C" nuts as shown in Figure 3. Repeat this step for rest of the support frame extensions. **IMPORTANT:** Always use first and second holes on the support frame extensions.
5. Calculate the height of the duct tube and extend approximately 6 inches longer than required, connect the upper end of the duct tube to the vent system.
6. Position the lower support frame with support frame extensions to the upper support frame, fasten each extension with four "B" bolts and "C" nuts as shown in Figure 3.

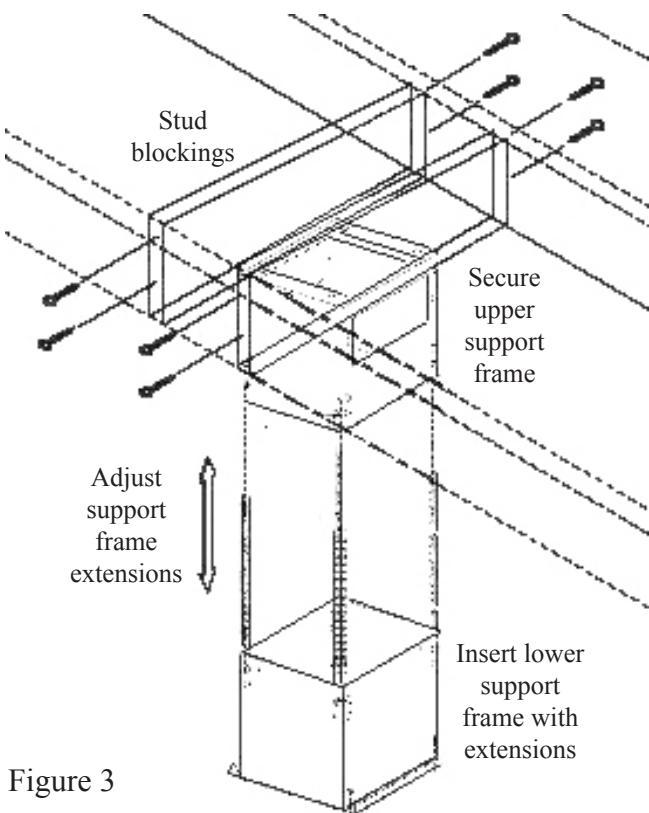


Figure 3

7. Slide the upper chimney cover over the completed support frame and fasten with two "F" bolts to the upper support frame. (See Figure 3 for illustrations).
8. Slide the lower chimney cover around the lower support frame and around the upper chimney cover. Have second person to hold it in position. (See Figure 4).

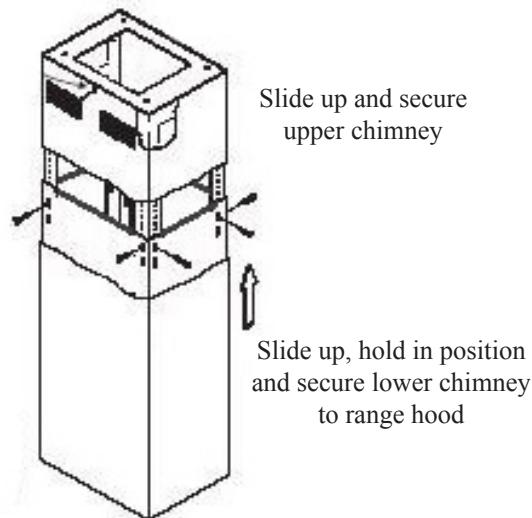
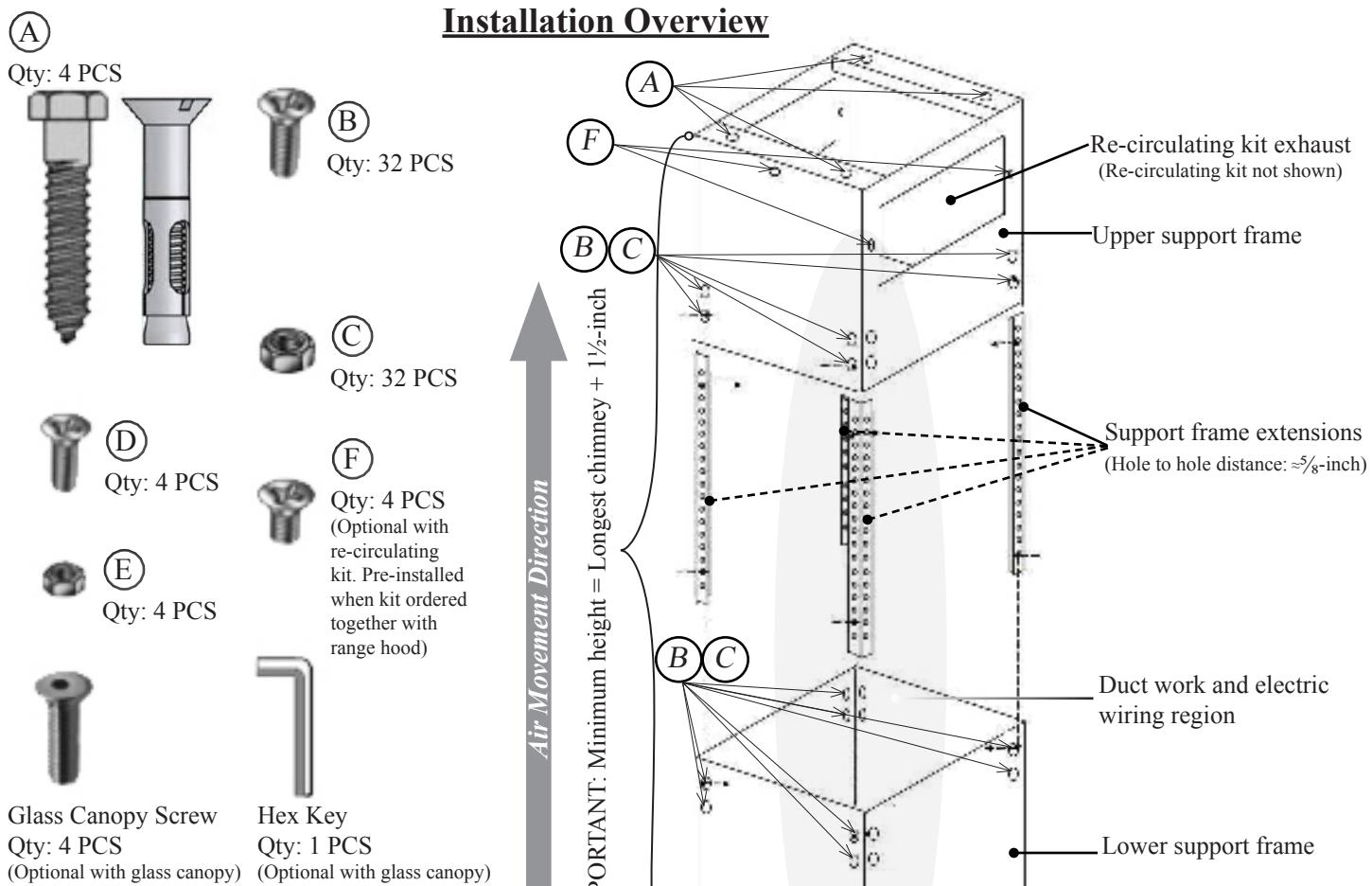


Figure 4

## Installation (Continued)

- Have a third person raise up and hold the island range hood in position, connect power plug to the 12" hanging electrical cord, and connect the duct work to the range hood.
- Mount the hood to the lower support frame using four "D" bolts and four "E" nuts: Securely fasten two "E" nuts to two "D" bolts by reaching up from the underside of the hood. Repeat this step to secure the other side using two "E" nuts to two "D" bolts.
- After all four "D" bolts and four "E" nuts securely fastened, connect the lower end of the duct tube to the hood and slide the lower chimney cover down carefully so that it sits on top of the hood.
- Install grease cup and aluminum filters then check the operation of the range hood.



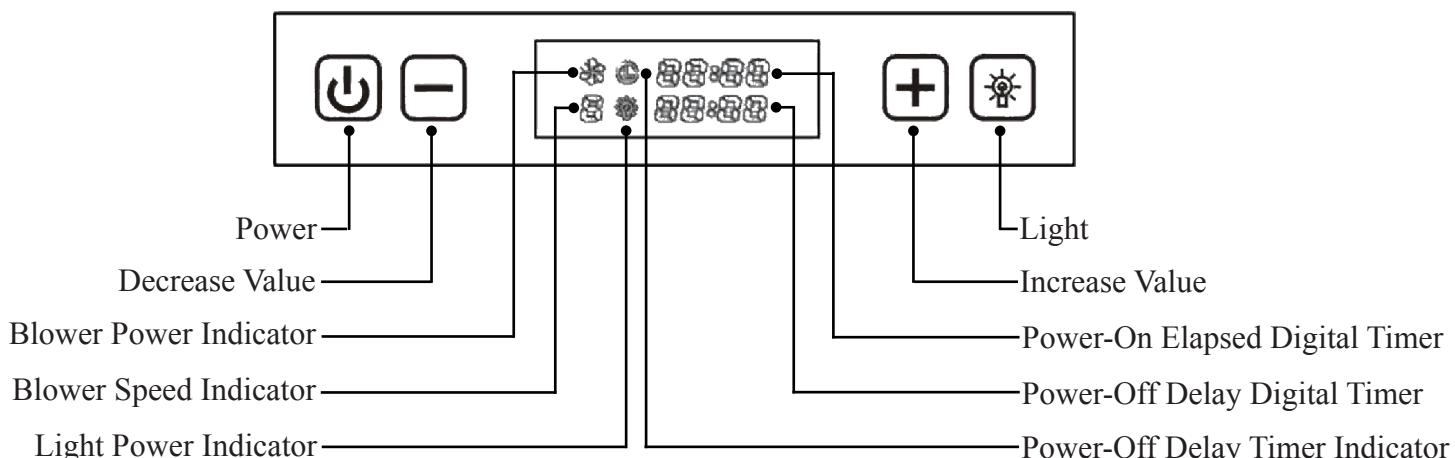
**NOTE:**

- Ⓐ screws are designed for wood or concrete ceiling.
- A distance of 28" to 31" is recommended\* between stove top and the bottom of range hood.
- Always use first and second holes on the support frame extensions to secure lower support frame.

\* Due to different ceiling height configurations, recommended height may not be applicable.

# Range Hood Operations

## Control Panel Layout and Buttons Configurations:



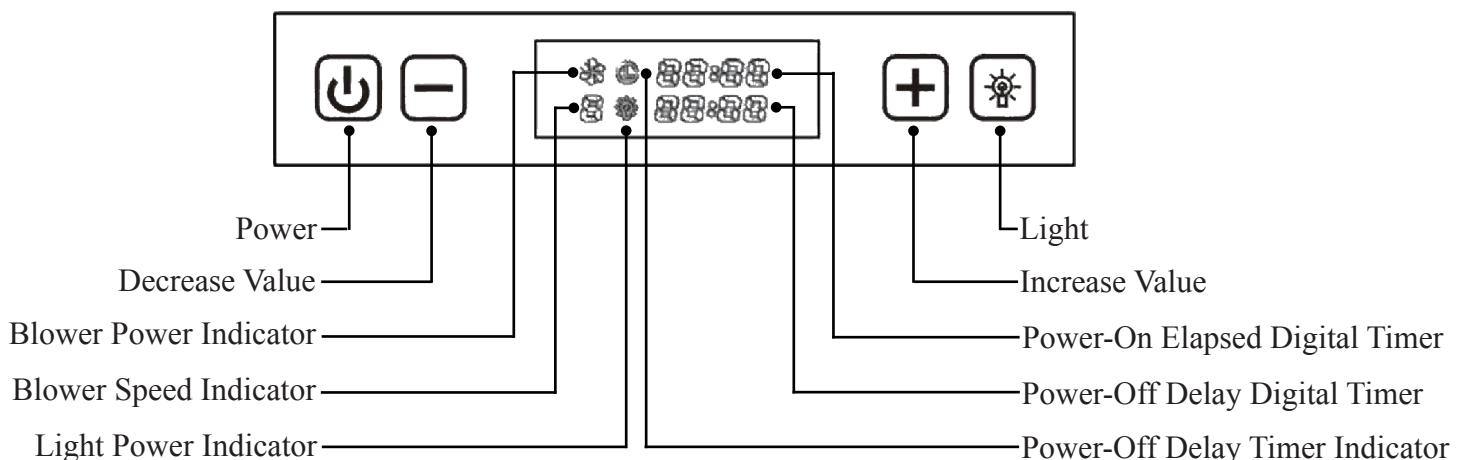
This range hood is designed to remove smoke, cooking vapors and odors from the cook top area. For best results, start the range hood before cooking and allow it to operate several minutes after the cooking is completed to clear all smoke and odors from the kitchen.

- Button functions:
  - Power: Power ON/OFF the range hood and activate power-off delay timer.
  - Decrease Value: Blower (motor) speed decrease, timer value decrease, and enter timer mode.
  - Increase Value: Blower (motor) speed increase timer value increase, and cumulative timer reset.
  - Blower Power Indicator: Lights up when blower (motor) is running.
  - Blower Speed Indicator: Shows current blower (motor) speed (1-6).
  - Light Power Indicator: Lights up when lights turned on.
  - Light: Turns ON/OFF and dim halogen lights.
  - Power-On Elapsed Digital Timer: Indicates the accumulated time the system is running.
  - Power-Off Delay Digital Timer: Indicates the length of time left for delay off function.
  - Power-Off Delay Timer Indicator: Lights up when auto-shutdown delay timer function is on.
- Controls:
  - Automatic cleaning reminder:
    - This range hood is equipped with a cleaning reminder that will activate following 30 hours of use. When blower (motor) starts to rotate, cumulative running time will be shown in *Power-On Elapsed Digital Timer*. This timer icon flashes when 30 hours is up and reminds user to clean the aluminum filter.
    - After cleaning the filter and when the motor is not in use, press and hold *Increase Value* button over 3 seconds to reset the timer. Please note that turning off the system will not reset the *Power-On Elapsed Digital Timer*.
  - Adjusting the blower (motor) speed:
    - Press *Power* button once to turn on the system. The *Blower Power Indicator* icon flashes showing that the blower (motor) is ready. *Decrease Value* button will decrease the speed of the blower (motor) from 6 to 1 (strongest to quietest). *Increase Value* button will increase the speed of the blower (motor) from 1 to 6 (quietest to strongest).
    - Press *Power* button once to turn off the system.

*Note: The system saves user configurations, settings such as light, timer and blower (motor) speed will remain the same the next time it is turned on.*

## Range Hood Operations (Continued)

### Control Panel Layout and Buttons Configurations:



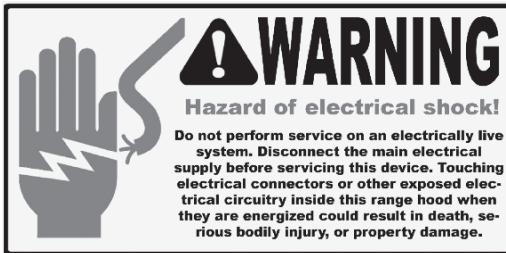
- Controls:
  - Adjusting the timer function:
    - While the blower (motor) is not running, press and hold *Decrease Value* button over 3 seconds to enter timer mode. Adjust to desired period of delay off timer by pressing *Increase Value* or *Decrease Value* button (minimum 1 minute to maximum 15 minutes). This setting will be saved immediately.
  - Activating the timer function:
    - While the blower (motor) is running, press and hold *Power* button for over 3 seconds to activate delay off timer. Power-off delay indicator will light up and power-off delay digital timer will begin to countdown, when it reaches zero, the blower (motor) will shut down.
  - Adjusting the light:
    - Press *Light* button once to turn on the lights, and once again to turn off the lights.
    - While the lights are off, press and hold *Light* button for over 3 seconds to dim the lights from low to high. Level of brightness will be stored in system's memory.

**CAUTION: DO NOT touch the lights until switched OFF and cooled.**

*Note: Light settings are independent from other settings (including power-off delay) and lights has to be manually turned on or off.*

*Note: The system saves user configurations, settings such as light, timer and blower (motor) speed will remain the same the next time it is turned on.*

# Troubleshooting



1. If the range hood or halogen light does not operate after installation:
  - Check if the range hood has been plugged in, make sure that all power has been turned back ON, fused not blown and all electrical wiring are properly connected.
  - Swap out light assembly to working ones to determine whether it is caused by defective bulbs. See *Replacing the light bulbs* on Page 17.
2. The range hood vibrates when the blower is on:
  - The range hood might not have been secured properly on to the ceiling or wall. Check with your installer
3. The blower or fan seems weak:
  - Check that the duct sized used is at least 6" or 3-1/4 x 10". Range hood WILL NOT function efficiently with insufficient duct size. For example: 7" duct over 6" hole and loosely secured.
  - Check if duct is clogged or if damper unit (half-circular flapper) is not installed correctly or opening properly. A tight mesh on a side wall cap unit might also cause restriction to the air flow.
4. The lights work but the blower is not spinning at all, is stuck or is rattling.
  - The blower might be jammed or scraping the bottom due to shipping damage. Please contact us immediately.
5. The hood is not venting out properly:
  - Make sure the distance between the stove top and the bottom of the hood is within\* 28" and 31" in distance. *\*Due to different ceiling height configurations, recommended height may not be applicable.*
  - Reduce the number of elbows and length of duct work. Check if all joints are properly connected, sealed, and taped.
  - Make sure the power is on high speed for heavy cooking.
6. Purpose of the slots/holes/openings near the top of the upper chimney:
  - These slots/holes/openings are used to exhaust cleaned air with optional re-circulating kit. If you did not install one, you do not need them.

**NOTE:** For all other inquiries, please contact us. Our contact information can be found on the back cover page.

# Use and Care Information

## Operations:

- Read and understand all instructions and warnings in this manual before operating the appliance. Save these instructions for future reference.
- Always leave safety grills and filters in place. Without these components, operating blowers could catch on to hair, fingers and loose clothing.
- NEVER dispose cigarette ashes, ignitable substances, or any foreign objects into blowers.
- NEVER leave cooking unattended. When frying, oil in the pan can easily overheat and catch fire. The risk of self combustion is higher when the oil has been used several times.
- NEVER cook on “open” flames under the range hood. Check deep-fryers during use: Superheated oil may be flammable.

## 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 on Page 17). Old and worn filters must be replaced immediately.
- DO NOT operate blowers when filters are removed. Never disassemble parts to clean without proper instructions. Disassembly is recommended to be performed by qualified personnel only. Read and understand all instructions and warnings in this manual before proceeding.

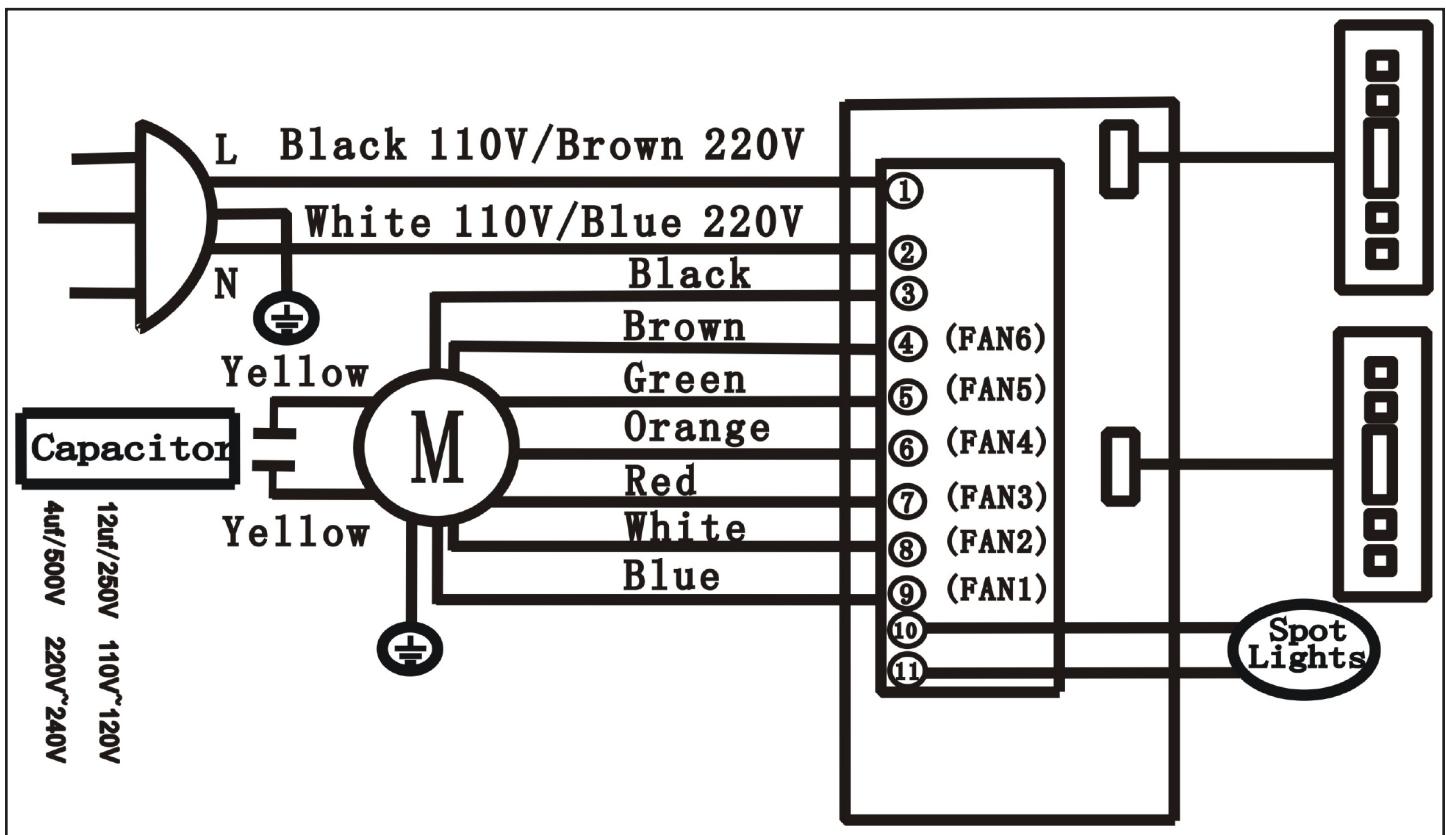
# Specifications

## Specifications\*:

|                         |  |
|-------------------------|--|
| Body                    | Stainless Steel / Tempered Glass                             |
| Power Rating            | 220V/50Hz or 120V/60Hz (USA & Canada standard)               |
| General Input Power     | 358 W (218W + 4x35W)   |
| Motor Input Power       | 218 W  |
| Motor Revolution        | 600 RPM ( $\pm 10\%$ ) to 1800 RPM ( $\pm 10\%$ )            |
| Levels Of Speed Control | 6 Levels   |
| Maximum Airflow         | 650 CFM  |
| Air Pressure            | 320 pa   |
| Noise Level (dB / sone) | Approximately 23 / 0.3 to 68 / 7.0 (Lowest to highest Speed) |
| Motor Type              | Dual Chamber Ultra Quiet                                     |
| Fan Type                | Dual Centrifugal / Sirocco                                   |
| Control Type            | Dual Electronic Control Panels with LCD Display              |
| Filtration Type         | Aluminum Filter with Reversible Handle                       |
| Illumination            | Halogen 35W or LED 3W Type GU10 120V (220V for Europe)       |
| Venting Size            | Top, 6 inches Round  |
| Interference Protection | Radio Frequency Interference Protected                       |

# Wiring Diagram

## **Six Speed with Type GU10 Bulb**



# Maintenance

## **SAFETY WARNING: Never put your hand into area housing the fan while the fan is operating!**

For optimal operation, clean range hood and all baffle/spacer/filter/grease tunnel/oil container regularly. Regular care will help preserve the appearance of the range hood.

### **Cleaning Exterior surfaces:**

- Clean periodically with hot soapy water and clean cotton cloth. Do not use corrosive or abrasive detergent (e.g. Comet Power Scrub®, EZ-Off® oven cleaner), or steel wool/scoring pads, which will scratch and damage the stainless steel surface. For heavier soil use liquid degrease such as "Forumla 409®" or "Fantastic®" brand cleaner.
- If hood looks splotchy (stainless steel hood), use a stainless steel cleaner to clean the surface of the hood. Avoid getting cleaning solution onto or into the control panel. Follow directions of the stainless steel cleaner. **CAUTION: Do not leave on too long as this may cause damage to hood finish.** Use soft towel to wipe off the cleaning solution, gently rub off any stubborn spots. Use dry soft towel to dry the hood.
- After cleaning, you may use non abrasive stainless steel polish 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.
- DO NOT allow deposits to accumulate or remain on the hood.
- DO NOT use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface and cause rusting.
- 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, which may be harmful. Rinse with water after exposure and wipe dry with a clean cloth.

### **Cleaning Aluminum Grease Filter / Stainless Steel Filterless Grill:**

#### **IMPORTANT:** Drain oil from oil containers before oil and residue overflow!

- The metal filters fitted by the factory are intended to filter out residue and grease from cooking. It need not be replaced on a regular basis but are required to be kept clean.
- Filters should be cleaned after every 30 hours of use.
- Remove and clean by hand or dishwasher. Spray "Formula 409®" or equivalent degreasing detergent and leave to soak if heavily soiled. Dry filters and re-install before using hood.

### **Replacing Filters:**

- Should filters wear out due to age and prolonged use, please contact your local reseller for replacement filters.
- Note: Also replace damaged filter that has punctured or broken mesh, bent or broken frame.

### **Replacing the light bulb:**

- This range hood uses LED or halogen bulb (please refer to the actual specification of the hood purchased):

USA/Canada: Halogen 35W Type GU10 120V (Europe : 220V)

USA/Canada: LED 3W Type GU10 120V (Europe : 220V)

Align arrows on both rings

- Make sure the range hood is unplugged or turn OFF breaker.
- Make sure the lights are cool to touch, carefully align the arrow on the inner ring with the arrow on the outer ring where it says OPEN. The inner ring will loosen and the light bulb will be available for removal. Install a new halogen light bulb and reverse the steps.
- Turn ON breaker and range hood to test for operation.



## **WARNING**

**Hazard of Burns!**

Light bulb become extremely hot when turned on.  
DO NOT touch bulb until switched off and cooled.  
Touching hot bulbs could cause serious burns.

## Maintenance (Continued)

### Replacing the Light Bulb Using the Inner Ring Opener:

- Make sure the range hood is unplugged or turn OFF breaker.
- Make sure the lights are cool to touch, carefully align the arrow on the inner ring with the arrow on the outer ring where it says OPEN with the Inner Ring Opener as shown in Figure 1.



Figure 1.

- The inner ring will loosen and the light bulb will be available for removal as shown in Figure 2.



Figure 2.

- Install a new light bulb and reverse the steps.
- Turn ON breaker and range hood to test for operation.

