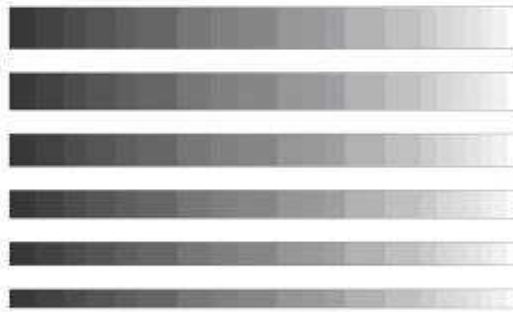




---

# RANGE HOOD OPERATING INSTRUCTIONS



Before using this range hood,  
please read these instructions  
completely.



**READ AND SAVE THIS INSTRUCTIONS**

**FOR DOMESTIC COOKING ONLY**

**Installer: Leave this manual with the homeowner.**

**Homeowner: Cleaning, Maintenance and Operating  
instructions on the coming pages.**

**RANGE HOOD ITEM NO.: K1035**

**REFERRED MODEL NO.: 6008A**



**NUMBER: E312110**

## READ AND SAVE THESE INSTRUCTIONS

**⚠ INTENDED FOR DOMESTIC COOKING ONLY ⚠**

### **⚠⚠ WARNING**

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

1. Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer at the address or telephone number listed in the warranty.
2. Before servicing or cleaning unit, 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 a qualified person(s) 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 separate solid-state speed control device.
8. To reduce the risk of fire, use only metal ductwork.
9. 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 over cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- B. Always turn hood ON when cooking at high heat or when flam being food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
- C. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- D. 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** - You may be burned.
3. **DO NOT USE WATER**, including wet dishcloths or towels - violent steam explosion will result.
4. Use an extinguisher **ONLY** if:
  - A. You know you have a Class ABC extinguisher and you already know how to operate it.
  - B. The fire is small and contained in the area where it started.
  - C. The fire department is being called.
  - D. You can fight the fire with your back to an exit.

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

## CAUTION

---

1. 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.
2. Take care when using cleaning agents or detergents.
3. Avoid using food products that produce flames under the Range Hood.
4. For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
5. To avoid motor bearing damage and noisy and/or unbalanced impellers, keep drywall spray, construction dust, etc. off power unit.
6. Your hood motor has a thermal overload which will automatically shut off the motor if it becomes overheated. The motor will restart when it cools down. If the motor continues to shut off and restart, have the hood serviced.
7. For best capture of cooking impurities, the bottom of the hood should be a minimum of 24" and a maximum of 33" above the cooking surface.
8. Two installers are recommended because of the large size and weight of this hood.
9. This product is equipped with a thermostat which may start blower automatically. To reduce the risk of injury and to prevent power from being switched on accidentally, switch power off at service panel and lock or tag service panel.
10. Use with approved cord-connection kit only.
11. Please read specification label on product for further information and requirements.

## PREPARE THE HOOD

---

Unpack hood and check contents.

You should receive:

- 1 - Hood
- 1 - Installation Instructions
- 1 - Warranty Card
- 1 - Parts Bag containing:
  - 1 - Vent
  - 1 - Aluminum foil flex duct
  - 8 - Mounting Screws (ST4\*18, use for under cabinet installation)
  - 4 - Mounting Screws (ST4\*8, use for vent installation)



Aluminum foil flex duct



Mounting screw (ST4\*18)

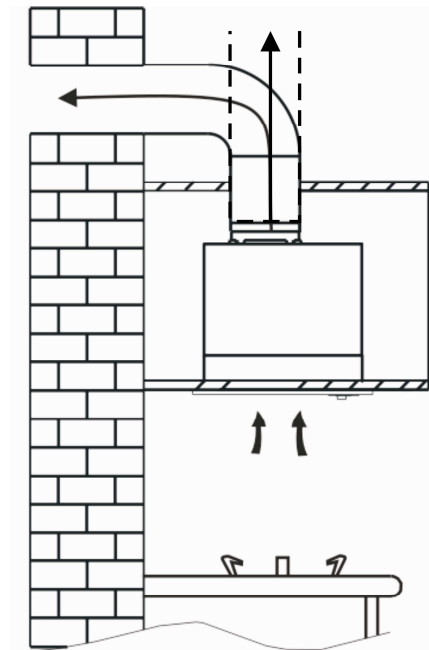


Mounting screw (ST4\*8)

## **WARNING**

**Note: This range hood must be properly grounded. The unit should be installed by a qualified electrician in accordance with all applicable national and local electrical codes.**

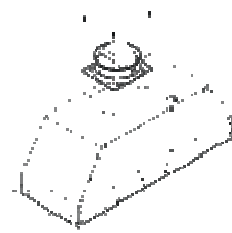
The minimum hood distance above cooktop must not be less than 24". A maximum of 33" above cooktop is highly recommended for best capture of cooking impurities. Distances over 33" are at the installer and users discretion.



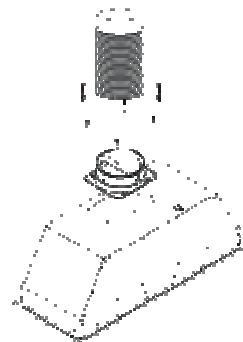
## PREPARE THE HOOD

### *Outside Exhaust*

1. Install the vent into the duct connector of the cooker hood with 4 screws (ST4\*8).



2. Fix the Aluminum Flex Duct on the vent.



## INSTALL THE HOOD

1) The cooker hoods shall be placed at a distance of 24"-30" of the cooking surface for best performance. See Pic 1.

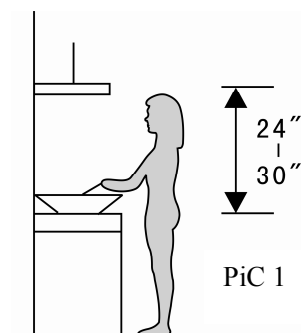
b) Drill a hole in the cupboard, make sure the hole edge to the cupboard edge at least 35mm distance.,see Pic 2.

c) Remove the GU10 light, see Pic 3.

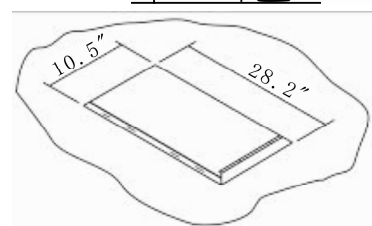
c)Take down the filter and remove the 2 screws on the panel,see Pic 4.

d) Use 8 ST4\*18 screws to tighten screws fix the hood into cabinet, and fix the panel and light again, see Pic 5.

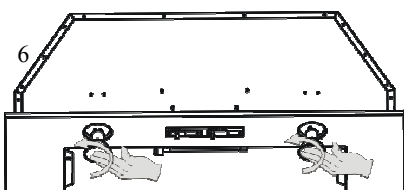
e) Install one-way valve: put the one-way valve into air outlet, Put on the one-way valve with air outlet.



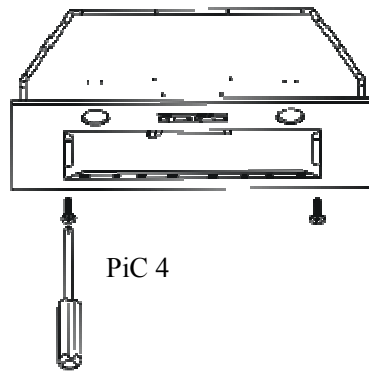
PiC 1



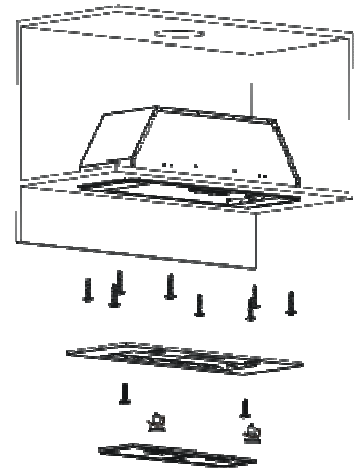
PiC 2



PiC 3



PiC 4



PiC 5

## **MAINTENANCE**

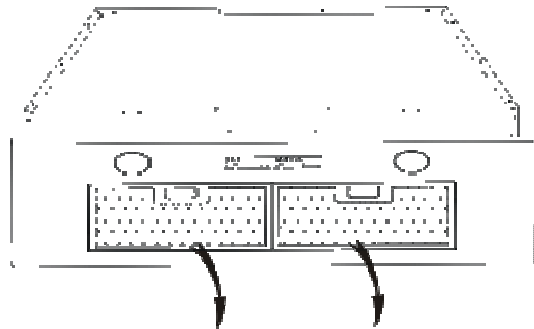
**Proper maintenance of the Range Hood will assure proper performance of the unit.**

### ***Filters***

The filters must be cleaned approximately once every 30 hours of operation (when the central segment on the display goes on or starts blinking).

Use a warm detergent solution. Grease filters are dishwasher safe.

Remove filter by pushing filter towards the back of hood and rotating filter downward.



### ***Hood Cleaning***

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.
- Follow all cleaning by rinsing with clear water. Wipe dry with a clean, soft cloth to avoid water marks.
- For discolorations or deposits that persist, use a non-scratching household cleanser or stainless steel polishing powder with a little water and a soft cloth.
- For stubborn cases, use a plastic scouring pad or soft bristle brush together with cleanser and water. Rub lightly in direction of polishing lines or "grain" of the stainless finish. Avoid using too much pressure which may mar the surface.
- DO NOT allow deposits to remain 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 which 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.

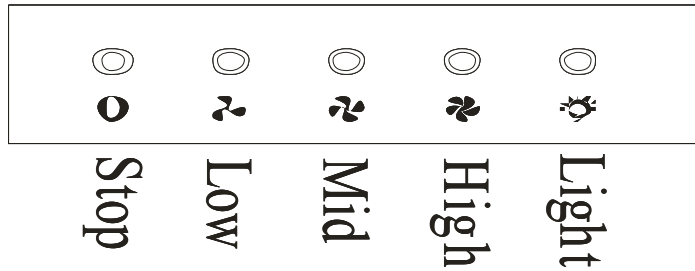
## **OPERATION**

## Controls

Always turn the hood ON before cooking in order to establish an air flow in the kitchen. After turning off the range, let the hood run for a few minutes to clear the air.

### ● Push button

1. Push stop button, and the motor will stop.
2. Push the Low button, the buzzer will buzz once, and the motor runs at low speed.
3. Push the high button, the buzzer will buzz once, and the motor runs at mid speed.
4. Push the High button, the buzzer will buzz once, and the motor runs at high speed.
5. Push the light button and the two lights will come on. Push it again and the light will turn off.

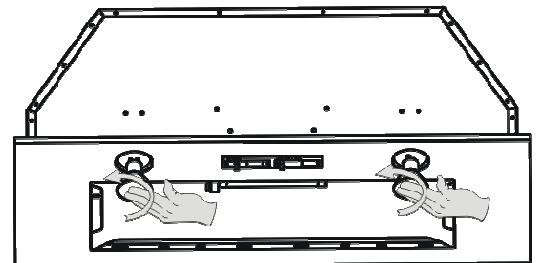


## NORMAL BULBS

**ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CARRYING OUT ANY OPERATIONS ON THE APPLIANCE.**

To change bulbs:

1. Rotate and loose the bulbs. CAUTION: BULB MAY BE HOT, PLEASE ROTATE WHEN THE BULB IS COOL!
2. Replace with Type JC, 120Volt, 40Watt Max, E14. bulb. Do not touch replacement bulb with bare hands! If the bulb is touched with the bare hand, it should be cleaned with a lint-free cloth moistened with methyated spirit.



## WARRANTY

We will warrant this product free from defects in material and quality for one year and motor for 5 years. If any problems occur from correct usage, please contact the service department for under warranty service.

This warranty does not cover the following:

The filter mesh and bulb.

Commercial use.

Amendment of the date of manufacture on the rating plate.

Damaged caused to the body by usage of detergent sprayer.

Pollution made to the led parts, glass parts and S/S parts.

Incorrect installation, misuse, abuse or neglect.

Incorrectly fitted to insufficient or unsuitable power.

Taken apart or serviced by unauthorized service engineers or replaced with other manufacture's components.

For commercial use the maintenance and free service should be discussed with our authorized agent.

- 8 Beyond the 12 month limited warranty period, the purchaser should pay for charge of components and call out.

In the event of a service call, please provide the warranty card and receipt of date of purchase.





**K-Star International Group Inc.  
K-Star Electronic Appliance Inc.**

Toll Free:(800) 893-2168

Email:info@kstarus.com

<http://www.kstarus.com>