

HPKF

High Performance Kitchen Fan Installation and Maintenance

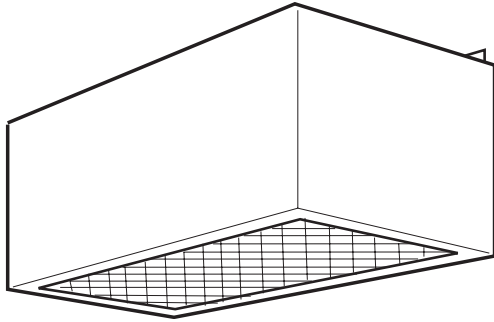


Fig 1. General view of unit.

1.0 Introduction

The Nuair HPKF Kitchen Extract fan is designed to be mounted on a wall within a kitchen. The unit contains two fans, one of which runs continuously providing 'trickle' ventilation, and a boost speed operation which can be triggered manually or automatically. Fig 1. shows a general view of the unit.

The unit will exhaust through the wall (125mm dia. back outlet) or alternatively through the adjacent ceiling (150mm dia. top outlet).

A suitable spigot is supplied ready to fit in the users chosen position following removal of the top knockout or back aperture cover plate.

A washable metal grease filter is located in a recess on the underside of the case and can easily be withdrawn for cleaning.

LOW or HIGH 'boost' speed can be initiated manually by the remote switch provided or automatically via the integral adjustable thermostat or via an external trigger such as 'Cooker Miser' (details on request).

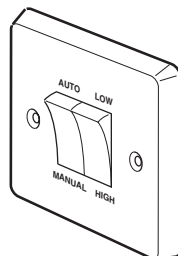


Fig 2. The remote control switch.

Remote Control Switch

A remote switch is included which allows the user to select auto or manual operation, and a high or low manual 'boost' speed (see fig 2).

NOTE: Caution! The control wiring carries 230V mains voltage.

Thermostat (integral)

A thermostat control knob is located on the top face of the unit. The range of adjustment is 0-60 °C. The chosen setting will dictate when the unit switches to 'boost' speed. The thermostat only operates in auto mode.

The user can override the thermostat when required by switching to manual, or can permanently disable the thermostat by removing the BROWN link wire on the control wiring panel if desired. (see fig 4).

Setting the 'boost' speed (auto mode only)

In 'auto' mode, the preferred 'boost' speed can be set for LOW (half) or HIGH (full).

Note: in 'manual' mode the 'boost' speed is fixed HIGH (full)

The wiring connection panel is located under a removable top mounted cover plate.

The RED link wire can be relocated to change the 'auto' mode LOW or HIGH boost setting (see fig 4).

IMPORTANT

The HPKF should be so positioned to give a minimum distance of 650mm between the supporting surface for the cooking vessel on the hob and the lowest part of the HPKF.

The exhaust air must not be discharged into a flue which is used for exhausting fumes from appliances burning gas or other fuels.

2.0 Installation

Select and mark out a suitable mounting position. Note the clearance between the top of the unit and the ceiling must not be less than 150mm when fitted to allow manual adjustment of the top mounted thermostat control and sufficient room to allow removal of the electrical access cover.

Select a mounting position for the remote control switch as close to the unit as is practical.

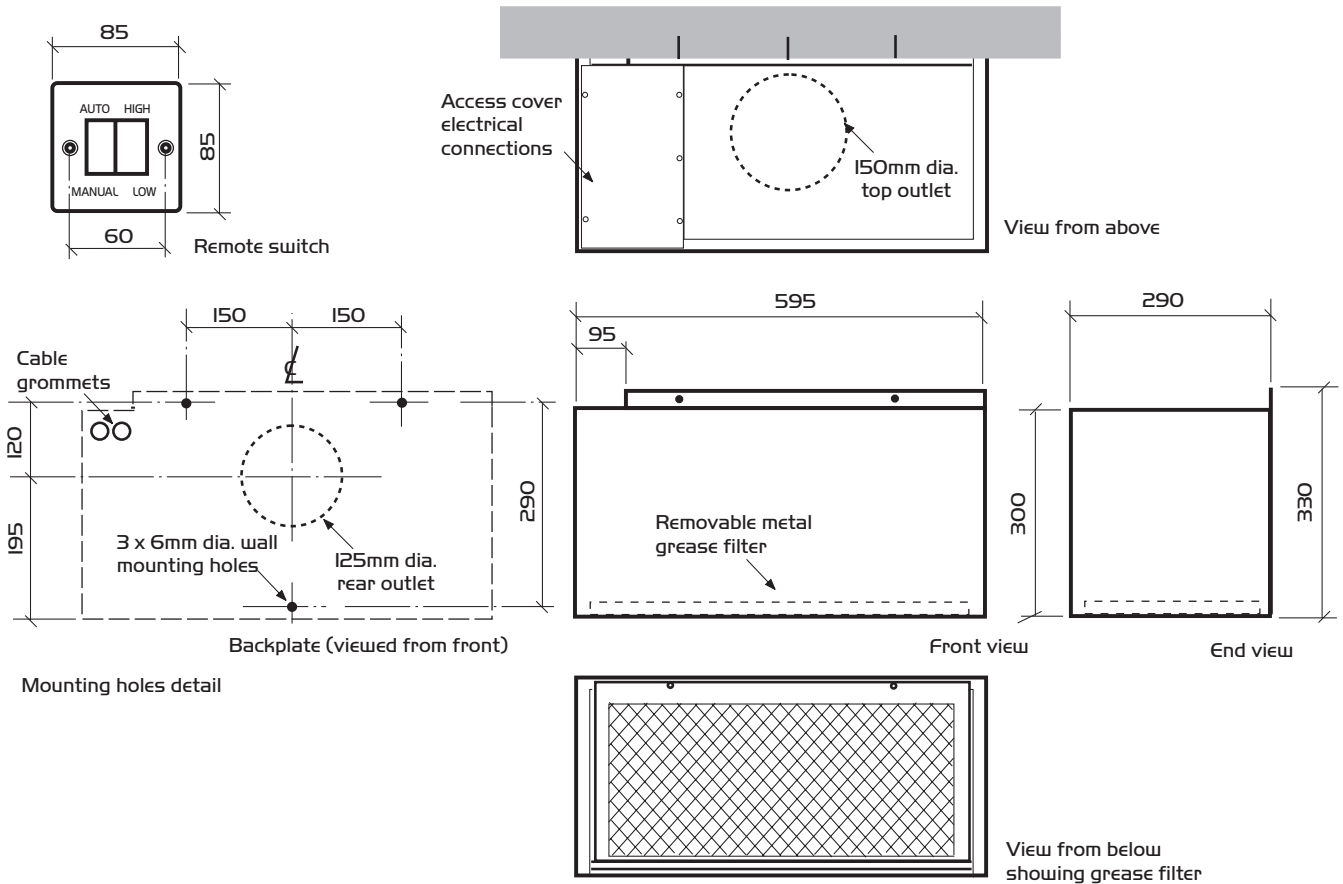
Refer to dimensions drawing and cut a suitably sized hole in the wall (150mm dia outlet) or ceiling (125mm dia. outlet) to allow connection to any associated ductwork (by others).

Drill and plug the three mounting position holes in the wall as per fixing deOffer the unit up and screw into position



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Fig 3. Dimensions.



using appropriate fixings. During the operation, connect the outlet spigot to the ductwork, if applicable, and feed the electrical cables through the grommets into the connection recess.

Wire the supply and the remote switch into the unit terminal strips (see wiring diagrams fig 4).

Setting the thermostat

The thermostat control knob is located on the top face of the unit. Advance the thermostat control knob through the ambient room temperature position (you can detect this as a gentle click around 20°C position). Set the control in excess of the 'click'. This will trigger the fan to operate on boost when the room temperature increases.

When the ambient room temperature increases beyond the chosen thermostat set point, the unit will automatically switch to the boost speed -the auto boost speed factory set at HIGH (full) but can be changed to LOW (half) by relocating a link on the circuit board. (See wiring in Fig. 4).

IMPORTANT

Isolation - Before commencing work make sure that the unit and Nuaire control are electrically isolated from the mains supply.

Electrical connection

The installation must be carried out by a suitably qualified and competent person and conform to all relevant regulations.

The electrical supply to the unit must be isolated by a suitable local double-pole isolating switch (by others) for maintenance purposes.

Note that the mains wiring for the unit MUST be from a fixed wiring installation.

The unit MUST be earthed.

Connect the incoming supply to the mains terminals. Connect the remote control switch (six wires 0.5mm² 500V ac rated) ensuring connections match at the switch. Replace cover plate.

Testing after installation

Manual operation

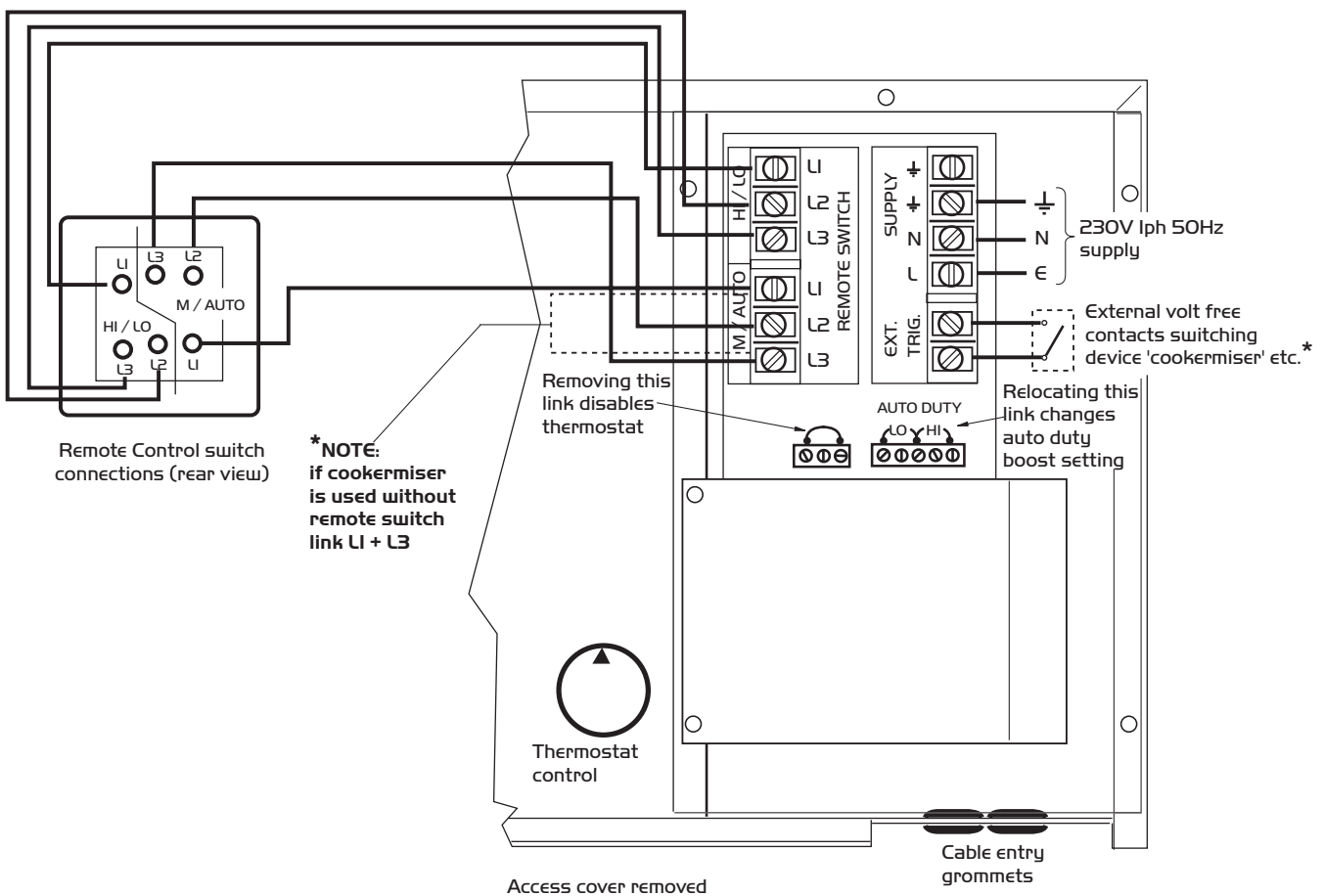
Set the remote switch to MANUAL and HIGH. Check the unit is functioning satisfactorily by switching on the mains supply. The unit should start and run on the HIGH (full speed) Select LOW speed and check for LOW (half speed) operation. Switch off the mains supply.

Automatic operation

Select AUTO on the remote switch. In this mode the unit is controlled by the integral thermostat. See 'Setting the thermostat' The fan will run continuously providing a 'trickle ventilation'. Reducing the thermostat control setting temporarily will trigger the fan for test purposes. The fan should switch to the boost speed. Reset the thermostat as detailed in previous paragraphs.

Electrical wiring connections

Fig 4. Unit connection panel and remote control switch connections.



3.0 Maintenance

The unit is sealed and has no user serviceable parts inside. No lubrication is required as the unit motors have sealed for life bearings. Occasionally wipe the unit over with a damp cloth.

4.0 Filter Cleaning

The metal grease filter must be kept clean as otherwise the unit performance will be greatly reduced. Cleaning should be carried out approximately every 6 weeks but this may be varied depending on the frequency of use.

To clean the filter, first switch off the fan. Remove the two screws under the front lip, drop the filter down from the back slot, shake out any loose dust then immerse the filter in hot water containing ordinary household detergent (do not add soda to the water under any circumstances). Agitate occasionally to help free the grease. Wipe clean, remove from the water and allow to drip dry. Return the filter to the unit.

5.0 Replacement of Parts

Should any component need replacing Nuair keep extensive stocks for quick delivery. Ensure that the unit is electrically

isolated, before carrying out any work.

When ordering spare parts, please quote the serial number of the unit and the ARC number of the purchase if possible. **(This information will be available on the fan label).**

6.0 3 Year Warranty

The 3 year warranty starts from the day of delivery and includes parts and labour for the first year.

The remaining 2 years covers replacement parts only. This warranty is conditional on planned maintenance being undertaken.

7.0 Service Enquiries

Nuair can assist you in all aspects of service. Our service department will be happy to provide any assistance required, initially by telephone and if necessary arrange for an engineer to call.

Telephone 029 2085 8585
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**We declare that the machine named below
conforms to the requirements of EC Council Directives
relating to Electromagnetic Compatibility and
Safety of Electrical Equipment.**

Designation of machinery:	KITCHEN EXTRACT FAN
Machinery Types:	HPKF
Relevant EC Council Directives:	89/336/EEC, 92/31/EEC (EMC) 73/23/EEC, 93/68/EEC (Low Voltage Directive)
Applied Harmonised Standards:	EN55014-1, EN55014-2, EN60204-1, EN60335-2-80
Basis of Self Attestation:	Quality Assurance to BS EN ISO 9001 BSI Registered Firm Certificate No. FM 149

Signature of manufacture representatives:

Name:	Position:	Date:
1) C. Biggs 	Technical Director	13. 7. 04
2) W. Glover 	Manufacturing Director	13. 7. 04

Technical or commercial considerations may, from time to time, make it necessary to alter the design, performance and dimensions of equipment and the right is reserved to make such changes without prior notice.



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