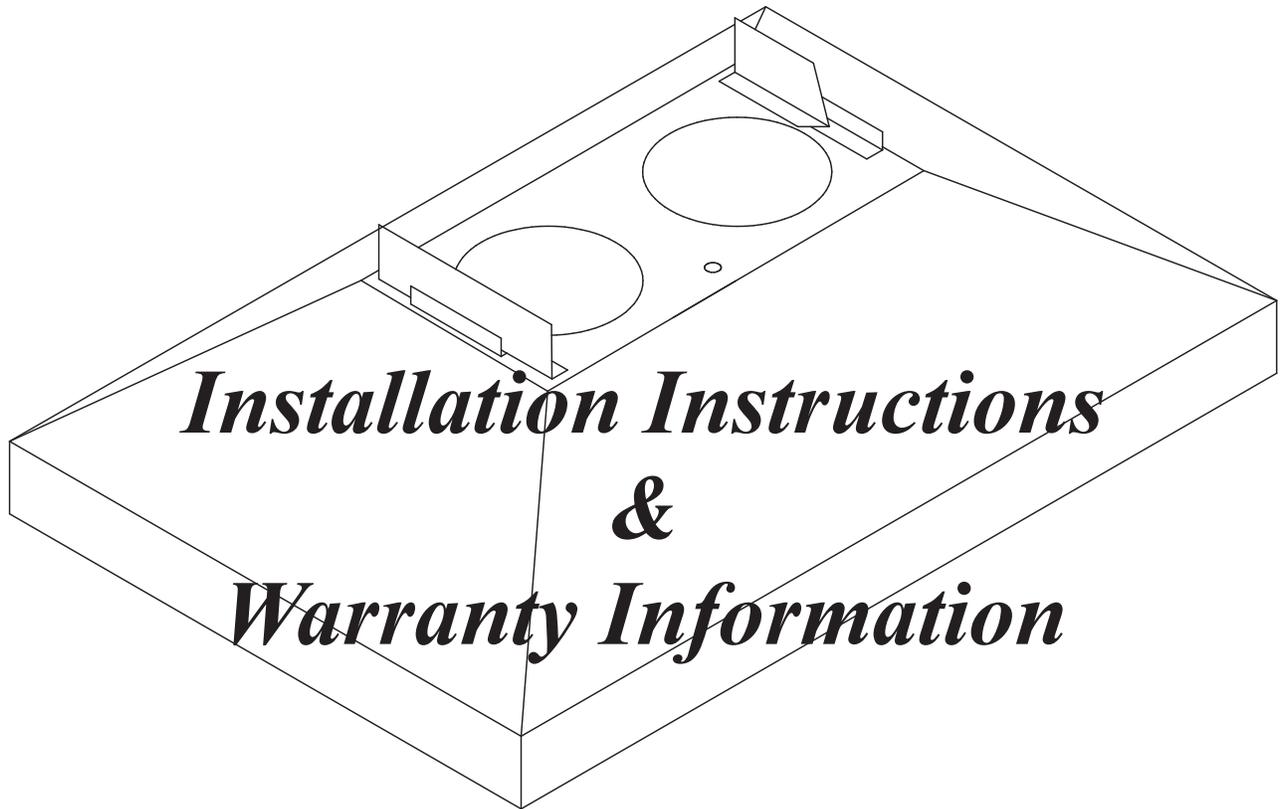


Imperial

Cal. Products, Inc.



Installation Instructions
&
Warranty Information

425 Apollo Street
Brea, CA 92821
www.imperialhoods.com
(800) 851-4192

**DO NOT THROW AWAY,
PROPERTY OF THE HOME OWNER!**

Imperial Cal Products, Inc.



Read Before Starting Installation!

Inspect your range hood prior to installing!

Any cosmetic defects must be reported to us prior to installation.

Once this hood is installed, ICP will NOT accept any responsibility

for any cosmetic blemishes, scratches or dents in the Canopy.

Save all original packaging if you wish to return for any reason!

FIRST:

Check your local building and electrical codes.

WARNING:

To reduce the risk of fire or electrical shock, Do Not use any two speed motor units with a Solid State control devise.

CAUTION:

To reduce the risk of fire or personal injury and to properly exhaust air, be sure to duct air to the outside. DO NOT vent exhaust air into spaces within wall, attics, ceilings, crawl spaces or garages. When venting to the outside make duct run as short and straight as possible. Avoid using elbows if at all possible. If elbows are used, we recommend that the first elbow is 24" from vent opening on the hood (minimum of 6") and at least 24" between it and the next elbow. We strongly recommend no more then two 90 degree elbows in any duct run. **No Performance Warranty when used above BBQ Style Grills.**

DO NOT use duct pipe smaller than the outlet duct opening on the hood, this will reduce performance and void the warranty. DO NOT use flex ducting. Also, use either a Roof Cap or Wall Cap to end run. Be sure that all joints are taped securely in place.

It is essential to have the proper distance between the bottom of the range hood and the cooking surface below. In most cases the cooking appliance manufacturers specifications will establish the fire safe minimum distance required, although there are other factors to consider:

- Local Building Codes
- Cross directional air movements ie: open windows, air conditioning/heating outlets, cooling fans, etc.
- Overall size of the cooking appliance and surrounding countertop surfaces.
- Range hood model selected.

Minimum distance between cooking surface and the bottom of the hood is 30" and 36" is the maximum distance. Keep in mind, increasing the distance will decrease the performance.

TWIN UNITS ONLY - Transitioning two pipes into one is NOT recommended. CFMs are reduced by 25% and the Performance warranty will be void.

PROPERTY OF HOME OWNER, DO NOT THROW AWAY!

Imperial Cal Products, Inc.

Powered Liners Installation Detail:

MODELS:

C2000SD2
C2000BP
C2000PS1-TW

MODELS:

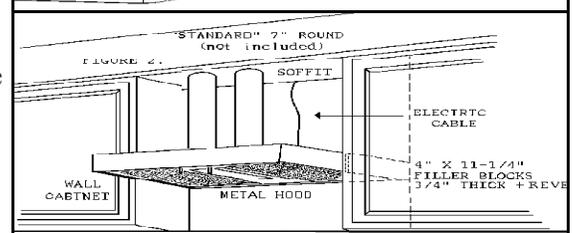
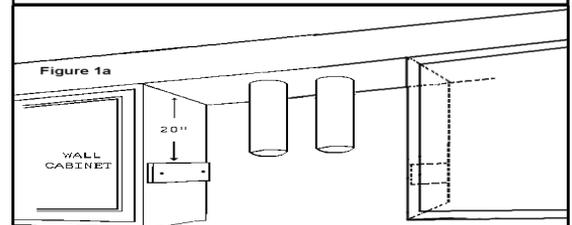
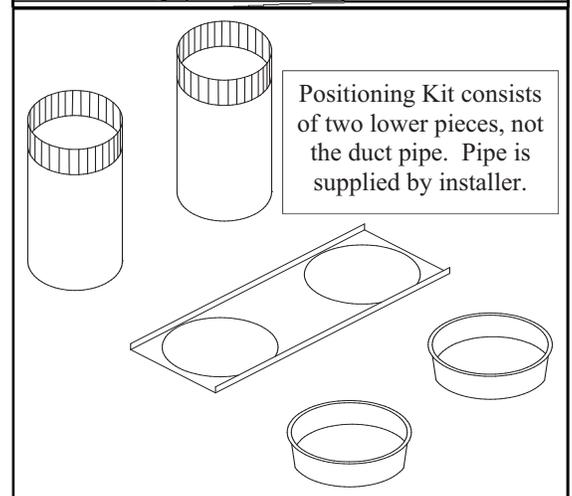
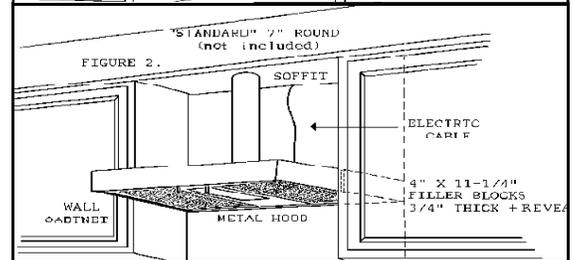
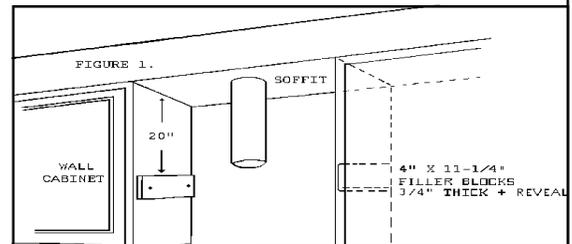
C2000SD4
C2000BP1-TW
C2000PSB (Baffle Filters)*

MODELS:

C2000BP1
C2000PS
C2000PS1-TWB (Baffle Filters)*
(C2000PS-28 & C2000PS1-TW28)

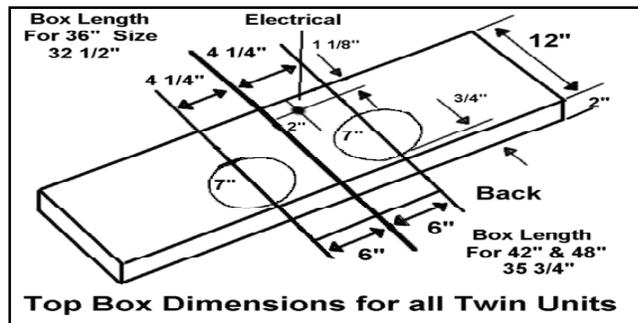
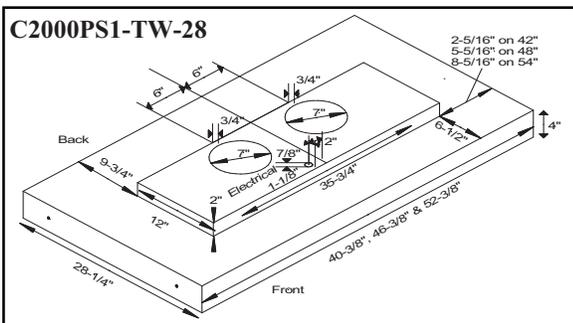
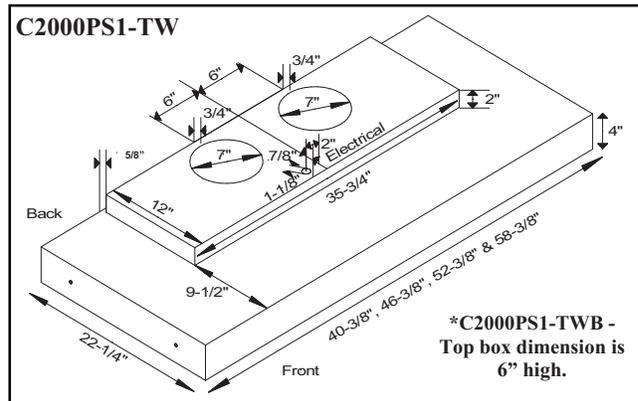
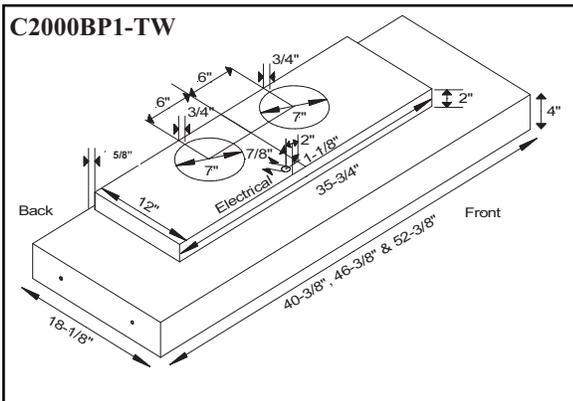
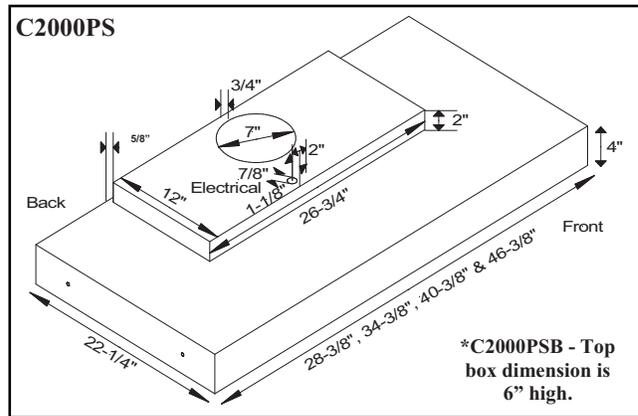
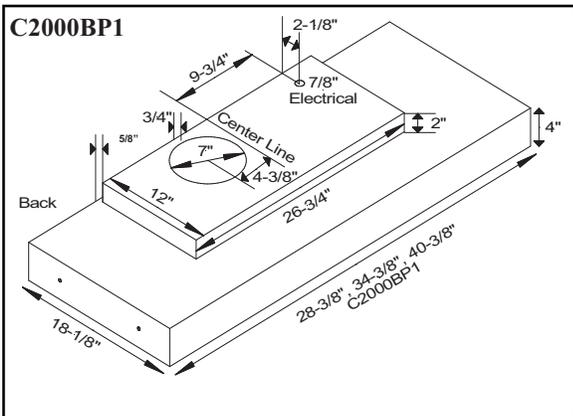
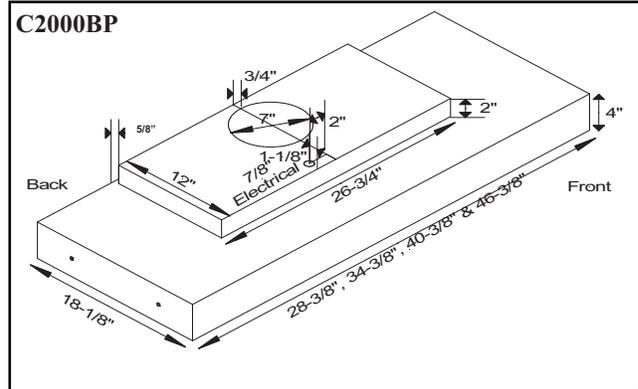
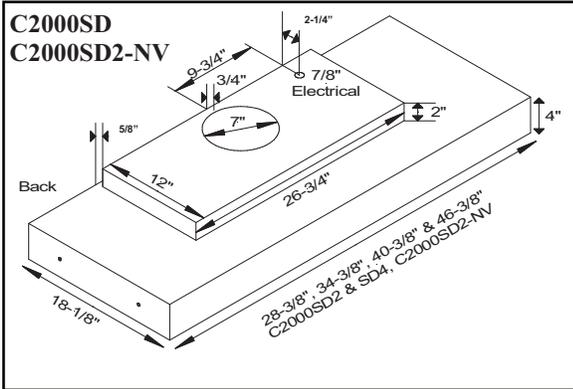
1. Scribe line below top of cabinet to meet with bottom of hood. Repeat on the opposite cabinet. (Figure 1)
2. Position 4" x 11 1/4" x 3/4" wood block flat on side of cabinet with end of filler block against wall and secure with screws. Remove Filters.
3. Raise and position Power Liner so that bottom is level with scribed lines on cabinets and drive screws through holes in the ends of the Powered Liner. (Figure 2)
Use our exclusive positioning kit if needed. The duct pipe or pipes should slip into the Automatic Seal Vent Collar. Be sure to remove the black tape that holds the Damper blades closed.
4. If required additional mounting at the Rear of unit: Locate wall studs, drill holes through back of Powered Liner to hit studs and attach the Liner to the wall with screws.
5. Island and Peninsula Powered Liners should be mounted in the same way except there will be no rear wall mount.
6. Bring conduit down 4" past the bottom of the liner.
Note: Top box for the C2000BP1 shows vent opening Off set to the left (facing the hood). The lower box is the same size as in the drawing to the right.
7. Remove junction box cover from the C2000.
(Be sure to comply with all local electrical and safety codes).
8. Hook up electrical wires and secure reattach junction box.
9. Replace junction box cover. Install lights and replace filters. For Baffle Filters, install grease tray towards the back of liner. Take one baffle, slide between steel strips towards the front of the liner and push back into grease tray grooves, then slide to one side. Insert second baffle the same way and slide to opposite side. (Grease holes, on bottom of baffle must be inserted into grease tray) Take Center Panel and slide in towards the front of the liner and push back into grease tray.
10. **TWIN UNITS ONLY** - Transitioning two pipes into one is NOT recommended. CFMs are reduced by 25% and the Performance warranty will be void.

* **C2000PSB & C2000PS1-TWB - top box dimension is 6" high.**



Imperial Cal Products, Inc.

Powered Liners Installation Detail Continued:



Imperial Cal Products, Inc.

Powered Liners Installation Detail Continued:

Re-Circulating, (Non-Vented) Series: C2000SD2-NV

For use when unable to terminate exhaust ducting to outside the structure.

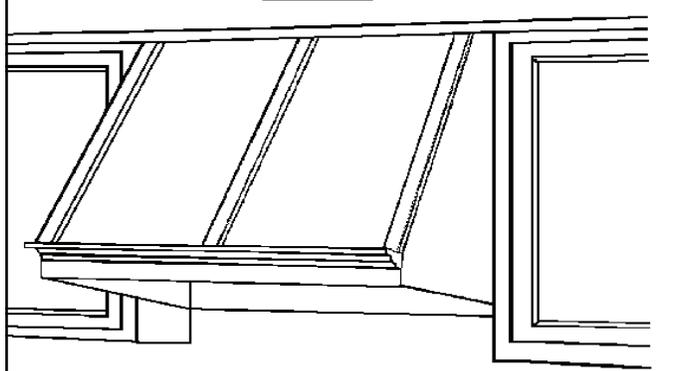
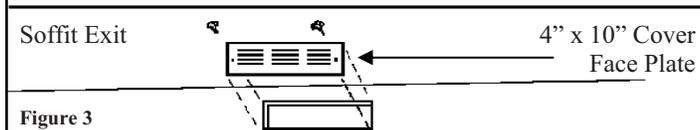
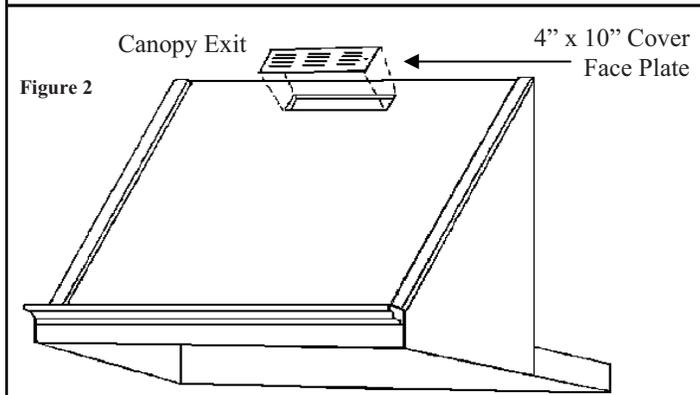
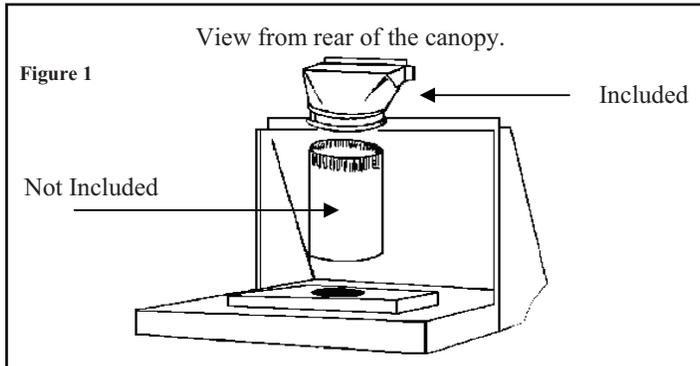


Figure 1:

Figure one shows the included elbow transition from 7" diameter round to 3 1/4" x 10" rectangular. This transition is used to return the filtered air back to inside the kitchen either through the canopy face of if applicable the soffit above. The customer must provide the appropriate length of straight 7" round ducting that connects the hood exhaust to the elbow transition.

Figure 2

Figure two shows a typical air exit terminating through the canopy face. A customer supplied, decorative 4" x 10" register cover face plate should be used to finish off the cut out opening.

Figure 3

Figure three shows a typical air exit terminating through the soffit face directly above the hood canopy. **Again the customer must provide a 4" x 10" register face plate.**

NOTE: The C2000 NV Unit comes supplied with charcoal filters that will accumulate the cooking grease and over time decrease the hoods performance. The amount and style of cooking will dictate how often the filters should be replaced. This type of filter is designed for replacement only. Contact Imperial to purchase proper replacement filters. The C2000SD2-NV requires one 50 Watt Halogen (Par 20) flood light that must be purchased separately.

Imperial Cal Products, Inc.

To order replace parts or schedule service please call our office at (800) 851-4192 or use our website... *www.imperialhoods.com*.

PARTS:

When ordering Parts we need the following information:

- Model Number (not serial number) found on UL label inside hood.
- Exact dimensions (in the case of filters)

You can find the model number on the inside of your hood on our UL label. There will be a several model numbers listed, your model number should have some kind of mark next to it to indicate the exact model you have.

In the case of Filters we will need the exact dimensions of the filter needed. Indicate which side has the pull tabs on it. Filters are not a warranty replacement part. With care your filters should last many years.

Payment on Parts is handled one of three ways: PrePaid (you send a check prior to our Shipping), call with credit card information, VISA or MasterCard, COD or Cash if you decide to "Will Call".

Our Will Call hours are 8:30 to 3:30, Monday through Friday.

SERVICE:

When calling in for Service we need the following information:

- **Model Number (not serial number)**
- **Proof of Purchase**
- **Name of company you purchased the hood through.**
- **Name & Phone number of the person to contact to set up the service call.**
- **Full address of the location where service is to be done.**

Warranty on the Economy Hood is One Year Parts only.

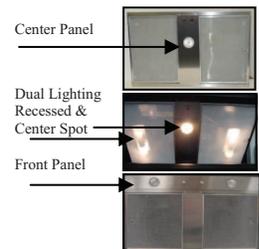
Warranty on all others is Five Years, Parts and Labor.

Imperial Cal Products, Inc.

Maintenance & Warranty Information

This product has the simplest of cleaning requirements. To remove Baffle Filters, remove center panel by pulling panel toward the front of the hood, lift up to remove. Move filters to the center of the hood, pull baffle towards the front of the hood and lift out. To remove grease tray, slide tray to the top of the hood and lift out. Clean filters often for the best performance. How often depends on amount and type of cooking. When cleaning a painted hood, wash it with mild, soapy water ONLY! Wipe the hood thoroughly with clean water and dry with soft cloth. When cleaning Stainless Steel use a cleaner specifically for Stainless Steel. Always rub with the grain using non-abrasive cleaning materials. AVOID detergents, disinfectants or cleaning products in aerosol cans. NEVER use abrasive scouring powders on your hood! Some cleaning chemicals may damage the hood finish!

- Exposed Center Panel Spot Lights: Incandescent 45 Watt Spot Lights (R-20)
 - Recessed: Incandescent 75 Watt Bulbs (Behind grease filters)
 - Exposed Front Panel Spot Lights: Halogen 50 Watt bulbs (Par 20)
 - Economy Models 40 Watt Incandescent Only.
- **Bulbs not included.



Warning: Do not use Halogen bulbs in sockets not intended for their use! They are to be used only in the Front Light Panels, not the Center Light Panels.

Your Imperial Warranty: Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.

Economy Units: One Year Limited Warranty on Parts Only.
Deluxe Units: Five Year Limited Warranty, Parts and Labor.

For five years from date of original purchase, we will provide parts and service labor in your home to repair or replace any part of the hood that fails due to a manufacturing defect. Call for service at (800) 851-4192

ITEMS IMPERIAL WILL NOT PAY FOR

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace or repair house fuses or the correct housing wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs or filters.
3. Repairs when your appliance is used for other than normal, single-family household use.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes.
5. Replacement parts or repair costs for units operated outside the United States.
6. Pickup and delivery. This appliance is designed to be repaired in the home.
7. Repairs to parts or systems resulting from unauthorized modification made to the appliance.
8. Expenses for travel and transportation for product service in remote locations.
9. The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance the published installation instructions.
10. Replacement parts or repair labor costs when the appliance is used in a country other than the country in which it was purchased.

SAFETY INSTRUCTIONS

Read and Save These Instructions

Warning: To reduce the risk of fire, electrical shock or injury to persons, observe the following:

- A. Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer. Before servicing or cleaning unit, switch power off at service panel and lock Service Disconnecting Means 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.

Warning: To reduce the risk of a range top grease fire:

- A. Never leave surface units unattended at high settings. Boilovers 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 Flambéing foods (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
- C. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fans or filters.
- 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:

- A. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- B. NEVER PICK UP A FLAMING PAN - you may be badly burned.
- C. DO NOT USE WATER, including wet dishcloths or towels, violent steam explosion will result.
- D. Use an extinguisher ONLY if:
 - ⇒ You know you have a Class ABC extinguisher and you already Know how to use it.
 - ⇒ The fire is small and contained in the area where it started.
 - ⇒ The fire department is being called.
 - ⇒ You can fight the fire with your back to an exit.

Warning: To reduce the risk of fire, electrical shock or injury to persons, observe the following:

- A. Installation work and electrical wiring must be done by a qualified person or persons in accordance with all applicable codes and standards, including fire-rated construction.
- B. Sufficient air is needed for proper combustion and exhausting of gases through the flue of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA), and the American society for Heating, Refrigeration & Air conditioning Engineers (ASHRAE), and the local code authorities.
- C. When cutting or drilling into a wall or ceiling, do not damage electrical wiring and other hidden utilities.
- D. Ducted fans must always be vented to the outdoors.

Warning: To reduce risk of fire, use only Smooth Metal Ducting!

PROPERTY OF HOME OWNER, PLEASE DO NOT THROW AWAY!