



User manual CRS Series hood

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Contact us

Design, pricing and sales
sales@cadexair.com

Technical support and cleaning
info@cadexair.com

T 450-652-0668

T 1 800 461-0668

Head office

1010, boulevard Lionel-Boulet
Varennes, QC Canada J3X 1P7

Quebec city branch

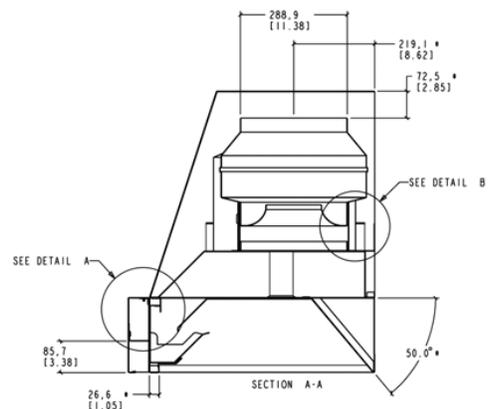
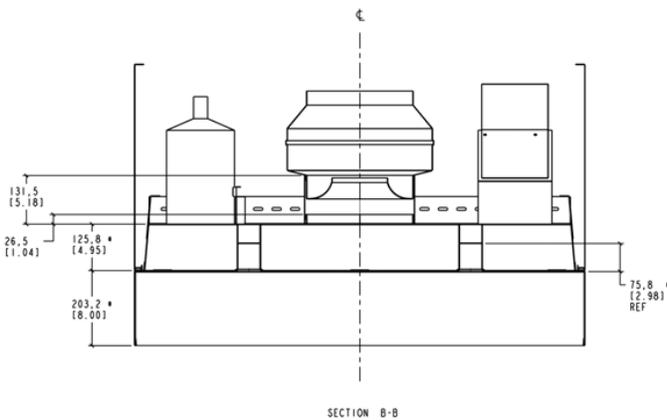
Gatineau/Ottawa branch



User Guide

Serie CR-S hood

This hood commercial piece and compact, perfectly meets the needs of small kitchens of restaurants, businesses, cafeterias, daycare centers or institutions. Easy maintenance, it is equipped with a revolutionary degreasing centrifugation combined with an integrated fan to radial turbine. This patented, unique Cadexair, provides a more complete effectiveness. Aerodynamic position sensor fluid captures all vapors, fumes and odors from cooking appliances. The integration of fire protection system saves space and improved aesthetics.



* The assembly must be clear of combustible materials and semi-combustible according to the Building Code

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Preamble

Cadexair congratulate you on your purchase and wishes to help you get maximum satisfaction from your hood CR series.

This small commercial hood, is constructed entirely of stainless steel and complies with NFPA 96, ULC and CSA.

Consult with representatives of building services, maintenance and fire your locality about the requirements for installing this hood.

TECHNICAL FILE

Model	Suction volume to PCM Static pressure in inches				Dimensions in inches				Motor 120 volts In watts	Lighting 120 volts	Extinguisher capacity	Weight in lb
	1/8''	3/8''	5/8''	7/8''	L	D	H	D				
CRS 30	494	412	353	271	30''	24''	30''	8''	160	2 x 50W	N/D	90
CRS 36	677	553	459	365	36''	26''	30''	12''	190	2 x 50W	6	130
CRS 48	945	796	615	453	48''	26''	30''	12''	345	2 x 50W	11	150

Installation

All installation work must be performed by a qualified or competent person. The hood must be installed according to the installation instructions included within the package.

It is dangerous to alter the specifications or modify this hood. Do not modify it in any way whatsoever.

INTEGRATED AUTOMATIC EXTINGUISHER

For CRS-36 et CRS-48 Hood

Only hoods CRS-36 and CRS-48 are equipped with a sprinkler installed at the factory.

According to the Building Code, power gas or electricity to cooking equipment located under the hood must be cut at the onset of the sprinkler.

1. In the case of cooking appliances using gas, a gas cut-off valve (1) must be installed on the gas supply pipe. The electrical connection between the valve and the housing CC25V control switches must be done by a competent electrician.
2. In the case of cooking appliances powered by electricity, a device outage with a magnetic switch shall be provided and installed by a competent electrician. A switch (NF) is already provided for this purpose inside the housing CC25V control switches.
3. A micro switch (NC / NO) is provided inside the hood in order to allow a wire to a central alarm system. This wiring must be performed by a competent technician.
4. Trigger a manual fire extinguisher (not supplied with the appliance) must be installed on site by a competent technician.
5. The activation of the sprinkler must be performed by an authorized and competent technician.

Daily maintenance

1. Wipe visible external parts of the hood
2. Drain container stainless steel located below the lip of the suction hood
3. Check the display of the control box of the hood to ensure the normal state of the system

Periodic inspection and cleaning by the Building Code

1. Remove the collecting vessel located beneath the intake lip of the hood and clean if necessary.
2. Remove the two halogen lamps to release the closing the box under the hood panel. To do so, it is necessary to remove the bolt on the left and right ends of the panel.
3. Cleaning the surfaces of the box connected to the fan inlet
4. Remove the stainless steel belt connecting the fan housing of the hood.
5. Detach the fan vent to clean if necessary all contaminated surfaces fan and vent.
6. Replace the fan belt of stainless steel, the cabinet panel on both halogen lamps and the collection container. It is very important to put all these components in place and in their original condition in order not to affect the operation of the hood.
7. The inspection and cleaning of the hood and the exhaust duct shall be performed at the frequency specified in the Building Code.
8. The inspection and cleaning of the hood and the vent must be performed according to the rules of art and must comply with the Building Code. This work must be performed by a qualified company certified and accepted by the authority having jurisdiction.
9. The inspection of the sprinkler this hood should be performed regularly at the frequency specified in the Building Code. These inspection work must be performed by a qualified company certified and accepted by the authority having jurisdiction.

Cleaning tips of stainless steel

The maintenance of stainless steel facility is the first choice for the manufacture of equipment in locations requiring strict hygiene conditions, such as hospitals, kitchens and other places where food is handled.

Stainless steel is very corrosion resistant but it is not completely foolproof. It accepts, however, well frequent cleanings. This is why regular cleaning is recommended to maintain the appearance and integrity of the surface. It is recommended to clean the metal when it is dirty and not wait for a thorough cleaning is needed to restore its original appearance.

Cleanliness in a jiffy!

Regular cleaning with soap or mild detergent followed by a rinse with warm water generally gives good results. If the water contains a high percentage of minerals, it is recommended to wipe the surface with a soft cloth to dry.

Commercial cleaning products

Commercial products that are labeled "suitable for stainless steel" can and should even be used.

Some commercial cleaning products that contain phosphates, synthetic detergents and alkali can be used for cleaning stainless steel severely stained or tarnished. These products provide a safe cleaning the surface and are effective. It is advised to carefully read the manufacturer's instructions when using. General recommendations listed below also apply.

IMPORTANT: The chemicals used in the composition of cleaning products must be approved and comply with environmental standards in the country. They must also be prepared and used according to the instructions and warnings of manufacturers and distributors. Solvents should not be used in confined, un-ventilated areas.

Frequency of cleaning

Stainless steel does not require much maintenance. However, it is best to clean it regularly.

TO DO

How apply the cleansers

Usually, cleaning products are applied either directly on the cleaning surface or alternatively using a soft cloth or sponge. In both cases, rinse carefully with clear water and wipe with a dry cloth and sweet or leave dry in the open air. **Always rub in the direction of grain.**

To get rid of water stains, rinse with clear water. You can also avoid water marks using a hair dryer or drying the surface with clean, dry cloth.

A non abrasive product cream or a cleanser and polishing can be used for light or superficial stains product. A product designed for cleaning stainless steel and containing citric acid may also be used.

The buffers nylon scouring are recommended to remove the majority deposits of foods. If a harsher treatment is required for make disappear from scratches or other stripes the surface, it is advisable to use an abrasive the finest possible for not to damage the surface. If the finish of stainless steel has a meaning or a special pattern, the repair must be aligned with the direction of the original finish to obtain a result of the aesthetic.

If a wire brush is used, it must be made of stainless steel of the same level as the latter. It is important to verify that the abrasive is free from any contamination, particularly iron and chlorine.

If you need to clean a surface with a chemical or abrasive, we recommend that you first perform a test on unexposed surface to check the result.

It is not recommended to leave soak in a solution containing chlorine objects stainless steel, and this, for a long period (eg during a whole night). Of same, table salt and mixtures of salt and vinegar may, at long term, damage stainless steel. We recommend washing the stainless steel surfaces after preparation and cooking.

During a normal use of stainless steel, it is extremely rare that major stains caused by heat (oxidation) appear on this last. Usually, regular cleaning with a non abrasive cream should remove stains burning caused by pans.

Frequency of cleaning

Stainless steel does not require much maintenance. However, it is best to clean it regularly.

DO NOT

- Not to use chlorine usually used in sanitary cleaning products, as well as hydrochloric being the basis of the manufacture of certain products and cleaning liquids acid. The products of hydrochloric acid, such as bleach, can cause stains and damage the surface of the stainless steel appliances. **IN NO EVENT THESE PRODUCTS SHOULD CONTACT THEM.**
- Do not use products such as "Lysol" strongly discouraged because they can damage stainless steel.
- Also avoid contact of stainless steel with powerful chemicals.
- Do not use a brush, sponge or scouring pads or even cleaning products containing abrasives unless absolutely necessary. The fine particles of steel wool can lodge in the area and eventually rust, giving the impression that it is stainless steel rust itself.
- Do not let these foods on a stainless steel Surface: ketchup, mustard, mayonnaise, lemon juice, vinegar, salt or dressing. If these substances remain on the steel for a few minutes, they will stain it. These spots will eventually be rubbed with a "Scotchbrite" pad in the direction of the grain and not against it.
- In wet, contact carbon steel with stainless steel should be avoided.

If the above tips do not give a satisfactory result, remember that stainless steel can be polished home specialists, manually or electrically. Stainless steel is solid and not plated, so it does not lose its properties of corrosion resistance after polishing.

WARRANTY

Proper maintenance and regular inspection of equipment CADEXAIR ensure your security for a long time and will give you better performance and durability.

CADEXAIR INC. guarantees for the period described below, it will repair, replace or repair any part manufactured or supplied by CADEXAIR whose material or manufacture the defective component.

This warranty covers a period of twelve (12) months from the date of initiation, that is to say, commissioning or for a period of fifteen (15) months from the shipping date, whichever period expires in the first.

This warranty does not cover the costs resulting from the loss of use of equipment CADEXAIR for repairs under warranty, or other costs resulting from such loss of use, such as rental fees, the fees accommodation, travel expenses or loss of time or pay, or loss on devices other than CADEXAIR.

The damage caused by lack of maintenance, improper maintenance or improper repair of the unit by other CADEXAIR that are not covered.

This warranty is valid only in Canada.