

AGA Rangehood – 36"



Model # AMCHD36

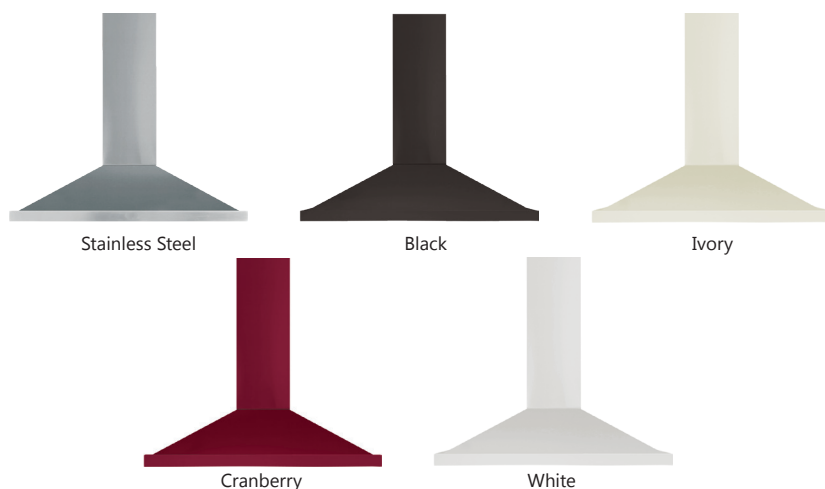


High powered and sleek, the AGA 36" range vent hood brings both good looks and functionality to your kitchen.

- Three-speed 600 CFM fan, blower included
- Includes charcoal filters to remove cooking odors
- Internal and External venting available; includes recirculation kit for inside venting
- Removable stainless steel baffles fit in most dishwasher for easy clean-up
- Two (2) 20 watt halogen lights on underside of hood
- Adjustable duct cover included

ORDERING DETAILS	MODEL #
Stainless Steel	AMCHD36-SS
Black	AMCHD36-BLK
Ivory	AMCHD36-IVY
Cranberry	AMCHD36-CRN
White	AMCHD36-WHT

Available in 5 Finishes

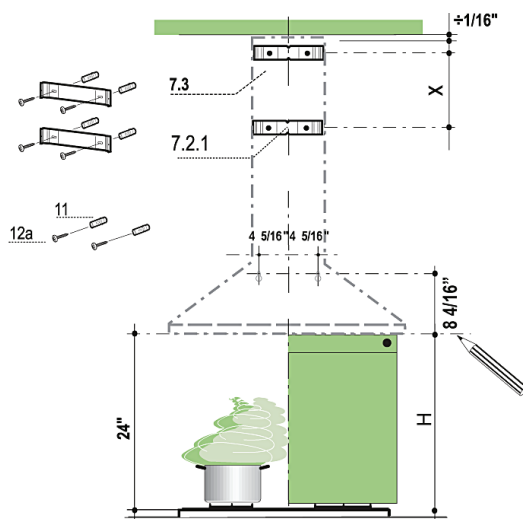
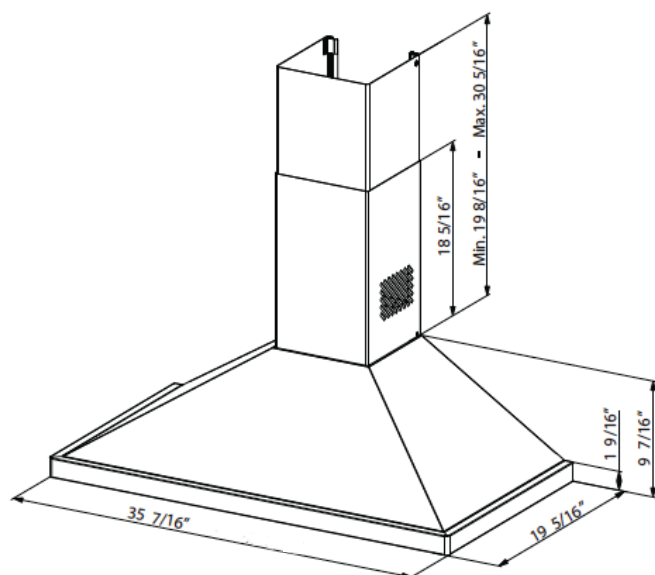


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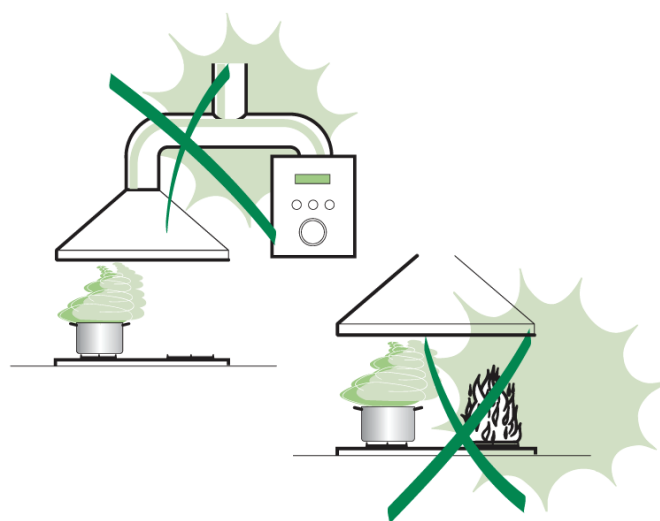
Installation



Technical Specifications

Vent Hood Width	35 ⁷ / ₁₆ "
Duct Cover Width	8 ¹ / ₄ "
Vent Hood Height	9 ⁷ / ₁₆ "
Duct Cover Minimum Height	18 ⁵ / ₁₆ "
Duct Cover Maximum Height	30 ⁵ / ₁₆ "
Duct Cover Depth	8 ¹ / ₄ "
Electrical Requirements	120v, 60hz, 15amps
Warranty	1 Year Limited Warranty on all parts and labor

Optional 24" chimney extension (Part# SAG-620000496) replaces the upper half of the two-piece chimney which will give you a maximum of 41" chimney height.



- Check that the main voltage corresponds to that indicated on the rating plate fixed to the inside of the hood.
- The electrical supply must be properly and sufficiently grounded.
- Connect the extractor to the exhaust flue through a pipe of minimum diameter 6". The route of the flue must be as short as possible.
- Do not connect the extractor hood to exhaust ducts carrying combustion fumes (boilers, fireplaces, etc.).
- If the extractor is used in conjunction with non-electrical appliances (e.g. gas burning appliances), a sufficient degree of aeration must be guaranteed in the room in order to prevent the backflow of exhaust gas. The kitchen must have an opening communicating directly with the open air in order to guarantee the entry of clean air.

Use

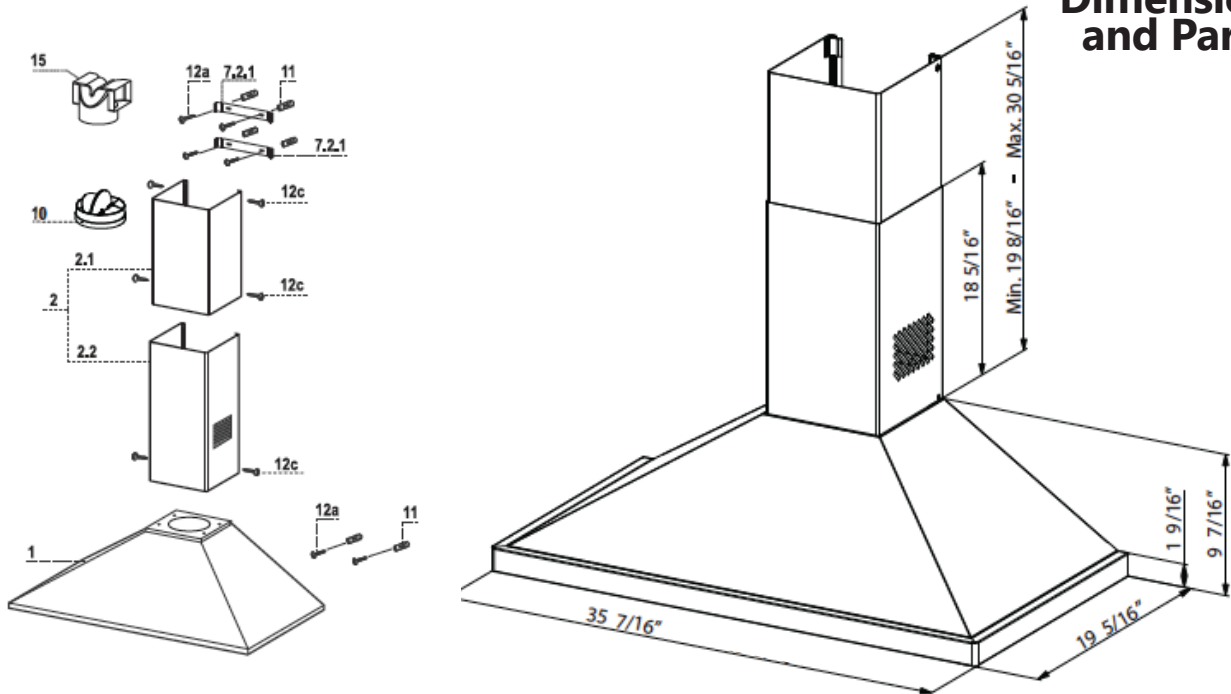
- The range hood has been designed exclusively for domestic use to eliminate kitchen odors.
- Never use the hood for purposes other than for which it has been designed.
- Never leave high naked flames under the hood when it is in operation.
- Adjust the flame intensity to direct it onto the bottom of the pan only, making sure that it does not engulf the sides.
- Deep fat fryers must be continuously monitored during use: overheated oil can burst into flames.
- The hood should not be used by children or persons not instructed in its correct use.

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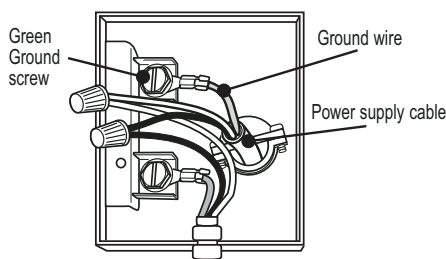
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Dimensions and Parts



Ref	Qty	Product Components
1	1	Hood Body, complete with: Controls, Light, Blower, Filters
2	1	1 Telescopic Chimney comprising:
2.1	1	Upper Section
2.2	1	Lower Section
10	1	Damper
15	1	Air Outlet Connection

Ref	Qty	Installation Components
7.2.1	2	Upper Chimney Section Fixing Brackets
11	6	Wall Plugs (if supplied)
12a	6	Screws 3/16" x 1 3/4"
12c	6	Screws 1/8" x 3/8"
Qty	Documentation	
1	Instruction Manual	



ELECTRICAL CONNECTION

- Remove the cover from the Field Wiring Compartment with a Phillips screwdriver.
- Feed the Power Supply Cable through the electrical knockout. Connect the Power Supply Cable to the rangehood cable. Attach the Power Supply Cable grounding lead to the green screw provided. Attach the White lead of the power supply to the White lead of the rangehood with a twist-on type wire connector. Attach the Black lead of the power supply to the Black lead of the rangehood with a twist on type wire connector.
- Replace the cover.

CHIMNEY ASSEMBLY

Upper Exhaust Chimney

- Slightly widen the two sides of the upper chimney and hook them behind the brackets 7.2.1, making sure that they are well seated.
- Secure the sides to the brackets using the 4 screws 12c supplied.

Lower Exhaust Chimney

- Slightly widen the two sides of the chimney and hook them between the upper chimney and the wall, making sure that they are well seated.
- Fix the lower part laterally to the hood body using the 2 screws 12c supplied.

