

SUN AIR 3624

SUN AIR Commercial Kitchen Exhaust Hood

MODEL: 3624

Brand: SUN AIR

Introduction

This manual provides essential information for the safe and efficient installation, operation, and maintenance of your SUN AIR Model 3624 Commercial Kitchen Exhaust Hood. This 4ft 0" Long x 42" Deep x 24" High Stainless Steel Exhaust-Only Wall Canopy Hood features a built-in 3" back standoff and a factory-installed 10" Round Exhaust Riser. Designed for commercial kitchen environments, it is rated for temperatures up to 600 degrees, making it suitable for medium to heavy-duty cooking equipment such as ranges, griddles, fryers, and ovens.

Constructed from 430 stainless steel, this hood is ETL listed to US and Canadian safety standards, complies with UL710, and is built in accordance with NFPA 96. It includes stainless steel grease baffle filters with handles, pre-wired high-temperature light fixtures, and a grease cup. Manufactured in the USA, this product is built for quality and durability.

Key Features:

- **Dimensions:** 4ft 0" Long x 42" Deep x 24" High.
- **Material:** 430 Stainless Steel construction.
- **Temperature Rating:** 600 degrees, suitable for various cooking equipment.
- **Safety Standards:** ETL listed (US & Canada), UL710 compliant, NFPA 96 compliant.
- **Components:** Includes stainless steel grease baffle filters with handles, pre-wired high-temperature light fixtures, and a grease cup.
- **Design:** Exhaust-only wall canopy hood with built-in 3" back standoff and 10" round exhaust riser.

Unboxing and Initial Inspection

Upon receiving your SUN AIR exhaust hood, carefully inspect the packaging for any signs of damage. Unpack the unit and verify that all components are present and in good condition. Any damage or missing parts should be reported immediately to the supplier.

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Video: Unboxing and initial component overview of a commercial exhaust hood. This video demonstrates the careful unpacking process and highlights key components such as the baffle filters and light fixtures.



Image: A fully installed SUN AIR commercial kitchen exhaust hood in a professional kitchen setting, demonstrating its integration above various cooking appliances.

Setup and Installation

Installation of the SUN AIR exhaust hood should only be performed by qualified professionals in accordance with local building codes, fire codes, and NFPA 96 standards. Ensure proper clearances are maintained from combustible materials. The hood is designed for wall mounting and includes a 10" round exhaust riser for connection to your ventilation system.

Key Installation Considerations:

- **Mounting:** Securely mount the hood to a structural wall using appropriate fasteners.
- **Ductwork:** Connect the 10" round exhaust riser to compatible ductwork. Ensure all connections are sealed to prevent leaks.
- **Electrical:** The high-temperature light fixtures are pre-wired. Electrical connections must be made by a licensed electrician.
- **Grease Management:** Ensure the grease cup is correctly positioned to collect grease runoff from the baffle filters.

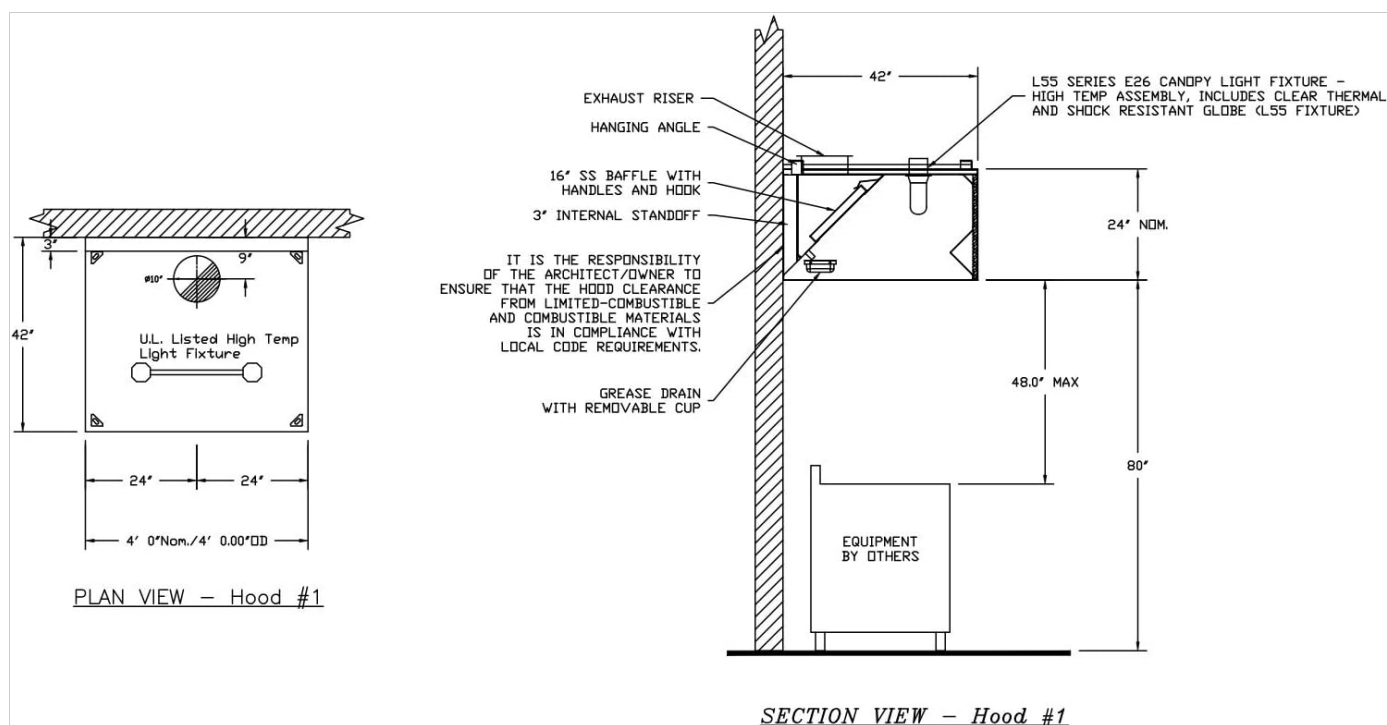


Image: A technical diagram illustrating the dimensions, internal components, and recommended installation clearances for the exhaust hood. This includes details on the exhaust riser, hanging angle, internal standoff, and grease drain.

Operating Instructions

The SUN AIR exhaust hood is designed to effectively remove grease-laden vapors, smoke, and heat from your commercial cooking area. Proper operation ensures a safe and comfortable working environment.

General Operation:

1. **Power On:** Activate the exhaust fan system and hood lights before commencing any cooking operations.
2. **Fan Speed:** Adjust the fan speed as needed to effectively capture and remove cooking effluents. Higher heat and grease production may require higher fan speeds.
3. **Monitor Performance:** Regularly observe the hood's performance to ensure adequate capture and containment of smoke and vapors.
4. **Power Off:** After cooking operations are complete, allow the fan to run for a short period to clear any residual smoke or odors before powering down.

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Video: Demonstration of a commercial exhaust hood in operation, showing its effectiveness in managing smoke and vapors during cooking.

Maintenance

Regular maintenance is crucial for the longevity and optimal performance of your exhaust hood, as well as for fire safety. Adhere to a strict cleaning schedule.

Cleaning Procedures:

- **Grease Baffle Filters:** Remove and clean the stainless steel grease baffle filters regularly (daily or weekly depending on usage). They can be washed with hot soapy water or in a commercial dishwasher. Ensure they are completely dry before reinstallation.
- **Grease Cup:** Empty and clean the grease cup frequently to prevent overflow and fire hazards.
- **Hood Interior and Exterior:** Wipe down the interior and exterior surfaces of the hood with a mild detergent and a soft cloth. Avoid abrasive cleaners that can scratch the stainless steel finish.
- **Light Fixtures:** Clean the high-temperature light fixtures as needed. Ensure power is off before cleaning or replacing bulbs.
- **Ductwork:** Regular inspection and cleaning of the exhaust ductwork by a certified professional is recommended to prevent grease buildup, which is a significant fire risk.



Image: A detailed view of the stainless steel baffle filters, designed to capture grease and prevent it from entering the ductwork. These filters are removable for cleaning.

Troubleshooting

This section addresses common issues you might encounter with your exhaust hood. For problems not listed here or if solutions do not resolve the issue, contact technical support.

Common Issues and Solutions:

- **Poor Airflow/Smoke Capture:**

- Check if baffle filters are clean and properly installed.
- Ensure the exhaust fan is operating correctly and at an appropriate speed.
- Inspect ductwork for obstructions or damage.

• **Lights Not Working:**

- Verify power supply to the hood.
- Check if bulbs are securely screwed in or need replacement.
- Consult an electrician for wiring issues.

• **Excessive Noise:**

- Ensure all components, especially filters, are securely in place.
- Check the exhaust fan for loose parts or debris.
- If noise persists, professional inspection of the fan and ductwork may be required.

Specifications

Feature	Specification
Brand	SUN AIR
Model Number	3624
Dimensions (L x D x H)	4ft 0" x 42" x 24"
Material	430 Stainless Steel
Color	Stainless steel
Mounting Type	Built-In Mount, Wall Mount
Filter Type	Baffle
Exhaust Riser	10" Round, Factory Installed
Temperature Rating	600 degrees
Certifications	ETL, UL710, NFPA 96
Item Weight	210 Pounds
UPC	807330204920

Warranty and Support

Your SUN AIR Commercial Kitchen Exhaust Hood comes with a **one-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal use and service. Please retain your proof of purchase for warranty claims.

Technical support is available upon purchase to assist with any questions regarding installation, operation, or troubleshooting. For assistance, please contact the seller, VENTILATION DIRECT, or refer to the contact information

provided with your purchase documentation.

Note: As all hoods are custom built, no returns or exchanges are accepted unless due to manufacturing defect. Fire suppression system is not included with this unit.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question