



Range Hood Instruction Manual
MODEL: FRHRE5312-44



IMPORTANT:

Read and save these instructions

NOTICE:

Installer: Leave this guide with the homeowner Homeowner: Keep this guide for future reference.

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Customer Care

Thank you for purchasing a Forno product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert, it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes, you will also need the date of purchase .

Product Information

Model Number : _____

Date of Purchase : _____

Purchase Address And Phone : _____

Serial Number :

Service Information

Use these numbers in any correspondence or services calls concerning your product.

If you received a damaged product, immediately contact Forno.

To save time and money, before you call for serviced, check the troubleshooting guide. It listed the causes of minor operation problems that you can correct yourself.



"Need some quick help? Simply scan the qr code and get access to our fast support form. We're always here to assist you with any questions or concerns you may have. So, don't hesitate to reach out!"

Services in Canada and Untied States

Keep the instruction manual handy to answer your questions. If you don't understand something or need more assistance, please visit our website for fast support. Please provide us your name, number, address, serial number of the product that troubleshooting, proof of purchase, and a short description of the issue. A customer service representative will contact you as soon as possible. All warranty work needs to be authorized by FORNO customer service. All our authorized service providers are carefully selected and rigorously trained by us.

Warranty

What this limited warranty covers:

The Warranty coverage provided by Forno Appliances in this statement applies exclusively to the original Forno appliance ("Product") sold to the consumer ("Purchaser") by an authorized Forno dealer/distributor/retailer, purchased and installed in the United States or Canada, and which has always remained within the original country of purchase (the United States or Canada). Warranty coverage is activated on the date of the Product's original retail purchase and has a duration of two (2) years.

Warranty coverage is non-transferable. In the event of replacement of parts or of the entire product, the replacement Product (or parts) shall assume the remaining original Warranty activated with the original retail purchase document. This Warranty shall not be extended with respect to such replacement. Forno Appliances will repair or replace any component/part which fails or proves defective due to materials and/or workmanship within 2 years of the date of the original retail purchase and under conditions of ordinary residential, non-commercial use. Repair or replacement will be free of charge, including labor at standard rates and shipping expenses. Purchaser is responsible for making the Product reasonably accessible for service. Repair service must be performed by a Forno Authorized Service company during normal working hours.

IMPORTANT

Retain proof of original purchase to establish warranty period. Forno's liability on any claim of any kind, with respect to the goods and/or services provided, shall in no event exceed the value of the goods or service or part there of which has given rise to the claim.

30-Day Cosmetic Warranty

The Purchaser must inspect the product at the time of delivery. Forno warrants that the Product is free from manufacturing defects in materials and workmanship for a period of thirty (30) days from date of the original retail purchase of the Product.

This coverage includes:

- Paint blemishes
- Chips
- Macroscopic finish defects

Cosmetic warranty does NOT cover:

- > issues resulting from incorrect transport, handling and/or installation (e.g.: dents, broken, warped or deformed structures or components, cracked or otherwise damaged glass components);
- > slight color variations on painted/enamelled components;
- > differences caused by natural or artificial lighting, location or other analogous factors;
- > stains/corrosion/discoloration caused by external substances and/or environmental factors;
- > labor costs, display, floor, B-stock, out-of-box, "as is" appliances and demo units.

How to receive service

To receive warranty services, the Purchaser must contact the Forno Support department in order to determine the problem and the required service procedures. Troubleshooting with a customer service representative will be necessary before moving forward with the service. Model number, serial number and date of original retail purchase will be requested.

Warranty Exclusions: What Is Not Covered.

- > Use of the Product in any non-residential, commercial application.
- > Use of the Product for anything other than its intended purpose.
- > Repair services provided by anyone other than a Forno Authorized Service agency.
- > Damages or repair services to correct services provided by unauthorized parties or the use of unauthorized parts.
- > Installation not in accordance with local/state/city/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
- > Defects or damage due to improper storage of the Product.
- > Defects, damage or missing parts on products sold out of the original factory packaging or from displays.
- > Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
- > Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
- > Replacement of parts/service calls to provide instructions and information on the use of the Product.
- > Replacement of parts/service calls to correct issues arising from the product being used in a manner other than what is normal and customary for residential use.
- > Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
- > Replacement of parts/service calls for lack of/improper maintenance, including but not limited to: build up of residues, stains, scratches, discoloration, corrosion.
- > Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
- > Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
- > Defects and damages arising from external forces beyond the control of Forno Appliances, including but not limited to wind, rain, sand, fires, floods, mudslides, freezing temperatures, excessive moisture or extended exposure to humidity, power surges, lightning, structural failures surrounding the appliance and other acts of God.
- > Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE, AND NO WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE THAT SHALL APPLY AFTER THE EXPRESS WARRANTY PERIODS STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTEE GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON FORNO. FORNO SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, TIME AWAY FROM WORK, MEALS, LOSS OF FOOD OR BEVERAGES, TRAVELING OR HOTEL EXPENSES, EXPENSES TO RENT OR PURCHASE APPLIANCES, REMODELING/CONSTRUCTION EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE UNDENIABLY CAUSED EXCLUSIVELY BY FORNO OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF FORNO HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST FORNO BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY FORNO AND CAUSING THE ALLEGED DAMAGE. WITHOUT PREJUDICE TO THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING FROM THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT SOLD BY FORNO THAT IS NOT A DIRECT RESULT OF NEGLIGENCE ON THE PART OF FORNO THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NON-TRANSFERABLE, AND STATES YOUR EXCLUSIVE REMEDY.



WARNING: This product can expose you to chemicals including Lead, Lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

RECOMMENDATIONS AND SUGGESTIONS

WARNING



1. Before servicing or cleaning unit, unplug or disconnect the rangehood from the power supply.

2. 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 flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').

C. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.

D. Use proper pan size. Always use cookware appropriate for the size of the surface element.

3. 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 the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.

B. NEVER PICK UP A FLAMING PAN – You may be burned.

C. DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.

D. Use an extinguisher ONLY if:

1) You know you have a Class ABC extinguisher, and you already know how to operate it.

2) The fire is small and contained in the area where it started.

3) The fire department is being called.

4) You can fight the fire with your back to an exit.

4. To Reduce The Risk Of Fire Or Electric Shock, Do Not Use This Fan With Any Solid-State Speed Control Device.

5. To provide protection against electric shock, connect to properly grounded outlets only.

CAUTION: For General Ventilating Use Only. Do Not Use To Exhaust Hazardous Or Explosive Materials and Vapors.

WARNING



Chemical Burn Hazard. Keep batteries away from children. This product contains a lithium button/coin cell battery. If a new or used lithium button/coin cell battery is swallowed or enters the body, it can cause severe internal burns and can lead to death in as little as 2 hours.

Always completely secure the battery compartment. If the battery compartment does not close securely, stop using the product, remove the batteries, and keep it away from children. If you think batteries might have been swallowed or placed inside any part of the body, seek immediate medical attention. The cells shall be disposed of properly, including keeping them away from children. Even used cells may cause injury.

CHARACTERISTICS

The range hood is designed for a designer kitchen with the range hood installed directly above cooking appliances against a wall. This hood is a focus point and showpiece in your kitchen and at the same time, it provides you with the benefit of extracting the grease and smoke from your cooking.

Please refer to the instructions below.

INSTALLATION & USE

WARNING

1.1. TO REDUCE THE RISK OF FIRE, USE ONLY METAL DUCTWORK

2.2. GROUNDING INSTRUCTION

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING – Improper grounding can result in a risk of electric shock.

Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

CAUTION :

- To reduce risk of fire and to properly exhaust air, be sure to duct air outside
- Do not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces, or garages.

NOTE: remove protective film (if any) from the exterior surfaces of the hood carefully prior to final installation.

DESCRIPTION / CONNECTION

This range hood should be mounted directly to the support frame mounting, where the support frame flue is secured to the ceiling joist or framework.

- Ductwork can be installed vertically or horizontally.
- Duct runs should be as short as possible.
- Avoid the use of elbows.
- Use duct tape at all joints.
- Do not use duct smaller than the discharge on the hood.

LOCATION PREPARATION

The installation in this manual is intended for qualified installers, service technicians or persons with a similar qualified background. DO NOT attempt to install this appliance yourself. Injury could result from installing the unit due to lack of appropriate electrical and technical background.

All electrical wiring must be properly installed, insulated and grounded. Accumulated excess grease in old duct work should be cleaned out or duct work should be replaced if necessary to avoid the possibility of a grease fire. Check all joints on duct work to ensure proper connection, and all joints should be properly taped.

Note 1: On stainless steel hoods, carefully remove the protective plastic film from all exterior surfaces of the hood and chimney prior to final installation.

Note 2: At least two people will be required to mount the hood.

MOUNT HEIGHTS & CLEARANCE

Minimum mounting height between range top to hood bottom should be no less than 30"

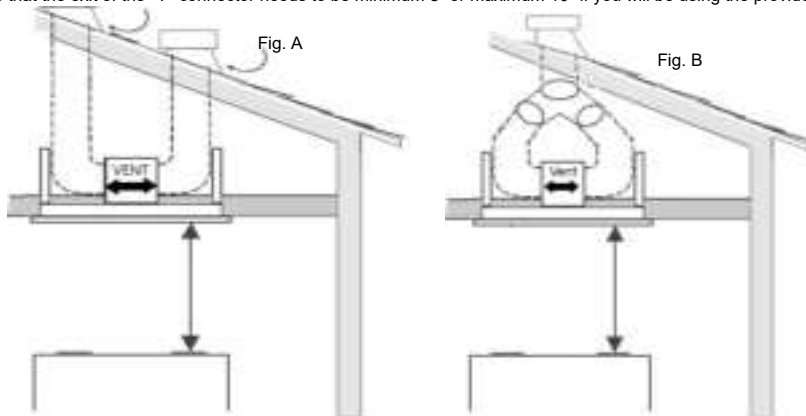
The optimal maximum height should be 36" above the cooktop (please note that the unit can be install up to 72" above the cooktop, but it may result in a loss of efficiency).

It is important to install the hood at the proper mounting height. Hoods mounted too low could result in heat damage and fire hazard; while hoods mounted too high will be hard to reach and will loose its performance and efficiency.

Ductwork

This unit is equipped with 2 independant motors that will need to be vented out, therefore there is 2 possible ways to install ductwork:

1. Both motors can be vented with 2 separate exhaust (see fig. A)
2. The 2 motors can be connected into a "Y" connector, to have only one exhaust at the other end (see fig. B). Please note that the exit of the "Y" connector needs to be minimum 8" or maximum 10" if you will be using the provided 6" duct.



NEVER exhaust air or terminate duct work into spaces between walls, crawl spaces, ceiling, attics or garages.

All exhausts must be ducted to the outside.

Use metal ductwork only.

Fasten all connections with sheet metal screws and tape all joints with certified Silver Tape or Duct Tape.

Duct Run Calculation:

Maximum run 6" or 3-1/4 x 10" duct	100FT
Deduct:	
each 90 Elbow used	15FT
each 45 Elbow used	9FT
each 6" to 3-1/4 x 10"	1FT
transition used	
each 3-1/4 x 10" to 6"	5FT
transition used	
Side Wall Cap w/ damper	30FT
Roof Cap	30FT

e.g. – 1 roof cap, 2x90 elbows, 1x45 elbow
= 30' + 30' + 9'=69' used,

31' available for straight duct runs

DUCT SIZE

A minimum of 6" round duct must be used to maintain maximum airflow efficiency.

Flexible ducts are provided for convenience, always use rigid type metal ducts if available to maximize airflow.

Also use calculation (on left) to calculate total available duct run when using elbows, transitions and caps.

ALWAYS, when possible, reduce the number of transitions and turns. If required for a long duct, increase duct size from 6" to 7 or 8".

If a reducer is used, install a long reducer instead of pancake reducer. Reduce duct size as far away from opening as possible.

If turns or transitions are required: Install as far away from opening and as far apart between pieces as possible.

INSTALLATION PREPARATION

* Please plug in and check that all functions are working

TOOLS AND MATERIALS REQUIRED (Not supplied)



Pencil and tape measure



Duct tape



Wire cutter/stripper



Wrench



Hammer



Keyhole Saw



Level



Safety glasses



Step ladder



Electric or battery-operated
drill and 1/8", 3/8" bits



Wire nuts



10" round metal duct,
length to suit installation



Pliers



Metal Snips



Saber saw or Sawzall



Flashlight



Screwdrivers



Strain relief for joint cover.



120V 60Hz. 15 or 20 Amp, 2-wire with ground.
Properly grounded branch circuit.

ACCESSORIES PROVIDED



6" round outlet adapter
with damper(2x)



6" round pipe(2x)

SCREWS PROVIDED



M6x60mm expansion screw(6x)



M4x25mm self-tapping screws (8x)

Remote controller panel

Operation for Remote controller panel



Power button

Press this button to turn on/off range hood.



Light button

Press this button to turn on/off the light.



Decrease button



Increase button

When range hood is on, press these two buttons to adjust speed, Increase button will adjust speed by 1-2-3-4, Decrease button will adjust speed by 4-3-2-1.

When range hood is Clock adjustment mode, press these two buttons to adjust hour and minute. Increase button will adjust hour by 00-01-02.....-23, adjust minute by 00-01-02.....-59; Decrease button will adjust hour by 23-22-.....-01-00, adjust minute by 59-58-.....-00.

Note: Remote controller panel can not enter Clock adjustment mode, please enter Clock adjustment mode by switch control panel.



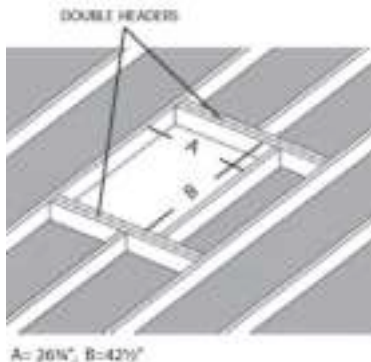
Power-off delay timer button

When range hood is on, press this button to enter Power-off delay timer.

The timer working time is 15 minutes, the range hood will turn off automatically when the time reach 0..If press Power button or Power-off delay timer again, the range hood will turn off directly.

PREPARE THE CEILING OPENING

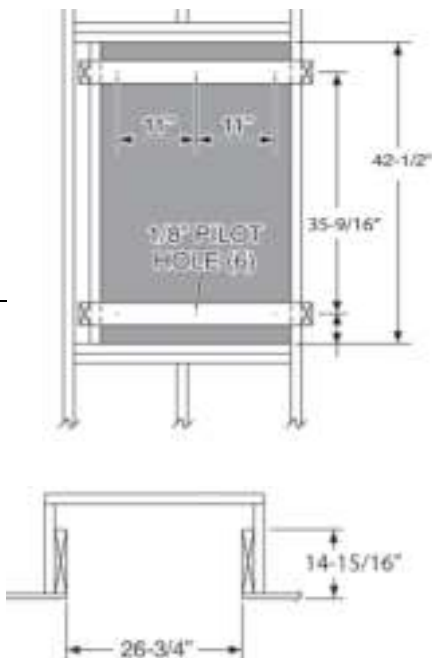
The hood should always be centered over the cooktop. Make sure there is adequate space in the ceiling structure to install the hood and ductwork. The hood should be mounted 30" to 72" above the cook top to ensure the best removal of cooking impurities. Use joist-size lumber to frame around the range hood opening. The ceiling structure must be able to support the weight of the hood. (110 pounds)



PREPARE THE HOOD SUPPORT

Construct a wood framing system as shown in the drawing below

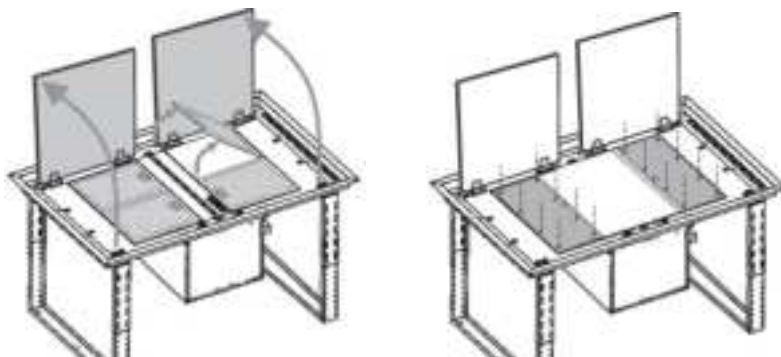
The structure must be capable of supporting its own weight, plus the weight of the hood. (110 pounds)



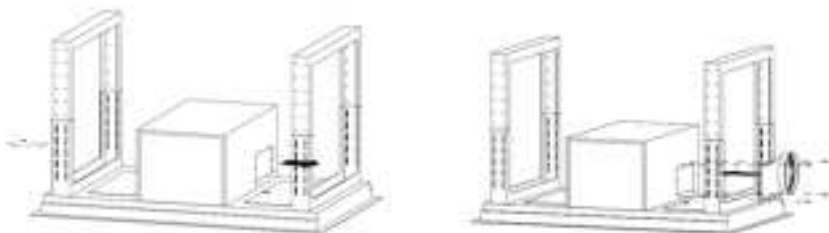
PREPARE THE HOOD

NOTE: Please plug in range hood and check that all functions are working

1. Open the perimeter panels and remove the grease filters.
2. Remove the (2) interior panels by unscrewing the screws (8+8 screws)



Install 6" round outlet adapters(2x) to the hood with mounting screws

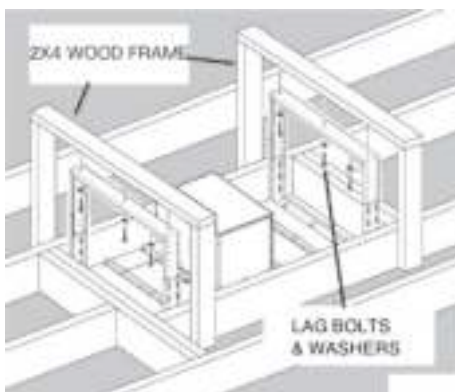


Note: Outlet adapter may vary

INSTALL THE HOOD

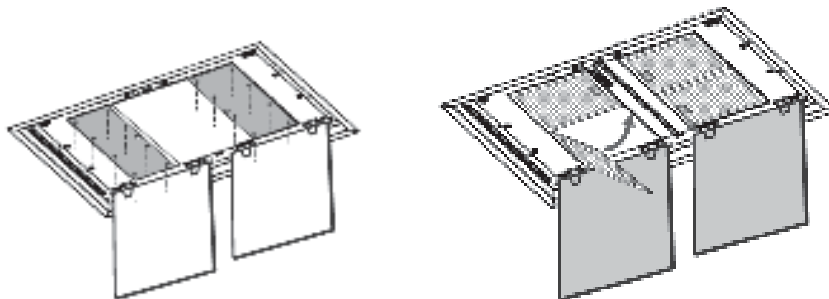
CAUTION: At least two installers are recommended because of the large size and weight of this range hood.

1. Lift range hood into the ceiling opening.
2. Secure each support frame to the wooden hood support frame using lag bolts and washers provided.
4. Adjust height of the telescoping support frame to ensure a tight fit between the hood and finished ceiling.
5. Connect ductwork; Duct tape all joints to ensure an airtight seal.



COMPLETE THE INSTALLATION

1. Reassemble the (2) interiors panels with screws. (8+8 screws)
2. Install the grease filters



Electrical Connection

* Electrical wiring must be done by a qualified person(s) in accordance with all applicable codes and standards.

Turn off electrical power at service entrance before wiring.

* If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

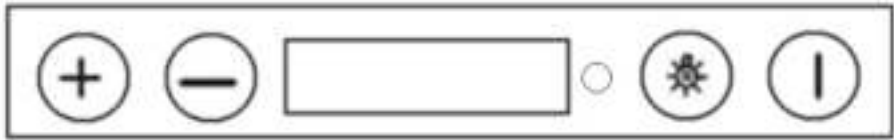
* Do not use the plug and an extension cord other than the ones initially supplied with the hood.

* This hood must be grounded. Do not remove ground prong from the plug.

To a risk of fire, electric shock, or injury to persons, for cleaning and user-maintenance, such as lubrication

To unplug or disconnect the appliance from the power supply before servicing.

OPERATIONS



K4

K3

K5

K2

K1

K1: Power button

When the range hood is on, press the K1 button to enter Power-Off Delay Timer. The Timer working time is 15 minutes, the range hood will turn off when the time reaches 0. If you press the K1 button again, the range hood will turn off.

When the range hood is off, press and hold the K1 button for 3 seconds to enter the clock adjustment mode, press the K4 increase button and K3 decrease button to adjust the hour. You can press the K1 button again to adjust the minutes, and also press K4 increase button and K3 decrease button to adjust minutes.

K2: Light button

Press this button to turn on the light, and once again to turn off the light.

K3, K4: Decrease button and Increase button

Press these two buttons to adjust the speed when the range hood is on, to adjust the time when the range hood is in clock mode.

K5 is for remote control. Remote control sensor receives infrared (IR) signal from remote control.

MAINTENANCE & CLEANING

Surface Maintenance:

Clean periodically with hot soapy water and clean cotton cloth. Do not use corrosive or abrasive detergent (e.g. comet powder scrub, EZ-Off oven cleaner), or steel wool/scoring pads which will scratch and damage surface.

For heavier soil use liquid degreaser such as 'Formula 409' or 'Fantastic' brand cleaner.

After cleaning, you may use non-abrasive stainless-steel polish/cleaners such as 3M or ZEP, to polish and buff out the stainless luster and grain. Always scrub lightly, with clean cotton cloth, and with the grain

Filters:

The Filters fitted by the factory are intended to filter out residue and grease from cooking. They do not need to be replaced on a regular basis but must be kept clean.

Filters should be cleaned after every 30 hours of use.

Remove and clean by hand in a container of hot soapy water. The filter is also dishwasher safe.

If heavily soiled, spray 'Formula 409' or equivalent degreasing detergent and leave to soak.

Dry and re-install filters before using hood.

Hood Cleaning

The saturation of greasy residue in the blower and filters may cause increased flammability. always Keep unit clean and free of grease and residue build-up to prevent possible fires.

Filters must be cleaned periodically and kept free from accumulation of cooking residue (see cleaning instructions inside). Old and worn filters must be replaced immediately. Do not operate blowers when filters are removed. Never disassemble parts to clean without proper instructions. It is recommended that disassembly be performed by qualified personnel only. Call our service center for removal instructions.

Stainless steel is one of the easiest materials to keep clean. Occasional care will help preserve its fine appearance.

Cleaning tips:

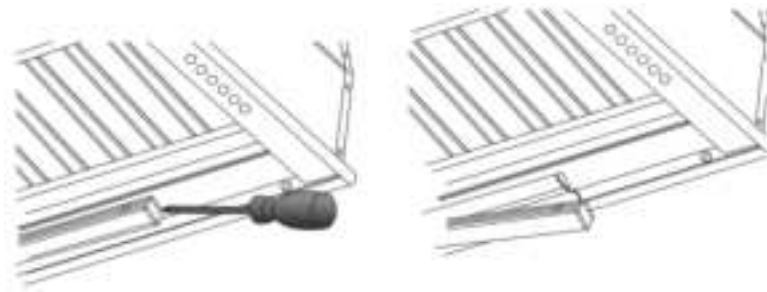
- * Hot water with soap or detergent is all that is usually needed.
- * Rinse with clean water. Wipe dry with a clean, soft cloth to avoid water marks.
- * For persistent discoloration or deposits that persist, use a non-abrasive household cleanser or stainless-steel polishing powder with a little amount of water and a soft cloth.
- * For stubborn stains, use a plastic scouring pad or soft bristle brush with a cleanser and water. Rub lightly in the direction of the polishing lines or the "grain" of the stainless finish. Avoid using too much pressure as this may mark the surface.
- * Do not allow deposits to remain on the surface for long periods of time.
- * Do not use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface causing rust.
- * Do not allow salt solutions, disinfectants, bleaches, or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals that may be

harmful. Rinse with water after exposure and wipe dry with a clean cloth.

* Painted surfaces should be cleaned with warm water and mild detergent only.

LIGHT bulbs

WARNING: Please ensure lights have been switched off for some time and the power source has been disconnected before replacing any bulbs. Please be aware that the light will retain heat for a short period of time after being switched off.



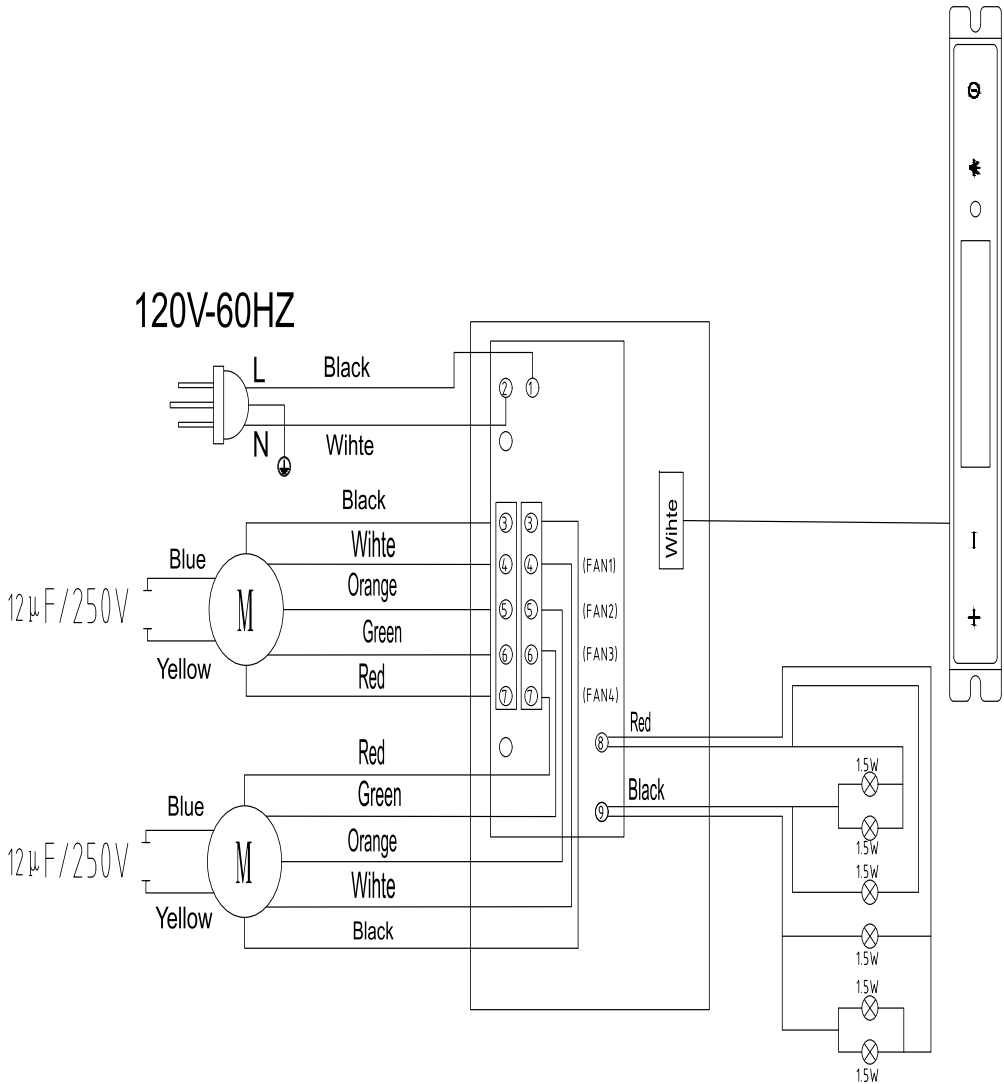
Step 1: Using the appropriate tools, remove the LED light from its slot.

Note: Please take extra care and make sure that you do not damage the range hood

Step 2: Take out the LED light from its connector and replace.

When reinserting the LED light, gently clip it back into place

WIRE DIAGRAM





FOR
FAST SUPPORT
EMAIL AT **INFO@FORNO.CA** 

Customer Support: Call 1-866-231-8893 or email: info@forno.ca