

ALTO SHAAM®

OPERATION and CARE MANUAL



VHML-10
pictured on Combitherm
Model 10•18ML electric

VENTLESS HOOD

**Model: VHML-5
VHML-10**



COOK/HOLD/SERVE SYSTEMS

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 U.S.A.

PHONE: 262.251.3800

800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY

262.251.1907 INTERNATIONAL

WEBSITE:

www.alto-shaam.com

ALTO-SHAAM® VENTLESS HOOD

UNPACKING and SET-UP

The Alto-Shaam Ventless Hood has been thoroughly tested and inspected to insure only the highest quality unit is provided. When you receive your hood, check for any possible shipping damage and report it at once to the delivering carrier.

Save all the information and instructions packed inside the carton. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

OPERATION

The Ventless Hood is factory installed directly on the top of the Alto-Shaam® Combitherm® oven. The hood is designed to vent clean air back into the kitchen, filtering vapors and grease. A high-power fan draws steam and fumes into the hood intake and out the top surface exhaust vent. Fumes and vapors are circulated through filters draining the condensation through a drain at the rear of the hood. An activated charcoal filter cleans the air before venting it out the top of the hood.

Turn the ventless hood ON before operation of the Combitherm oven. There are a number of safety features incorporated into the operation of the hood which are directly related to the interaction of hood function and the operation of the combination oven/steamer.

VENTLESS HOOD INTERLOCK SWITCHES

- CHARCOAL FILTER SWITCH, GREASE FILTER SWITCH: Prevents hood and oven operation if any filter is not in place or is improperly installed.
- FAN PRESSURE SWITCH: Prevents Combitherm oven operation if hood fan is not operating or if the filters are more than 25% blocked.

TIMED LATCHING MECHANISM

- In order to evacuate steam and grease-laden air from the oven interior, this mechanism briefly prevents the operator from fully opening the oven door. The mechanism automatically disengages at the end of a pre-set time allowing full door extension.

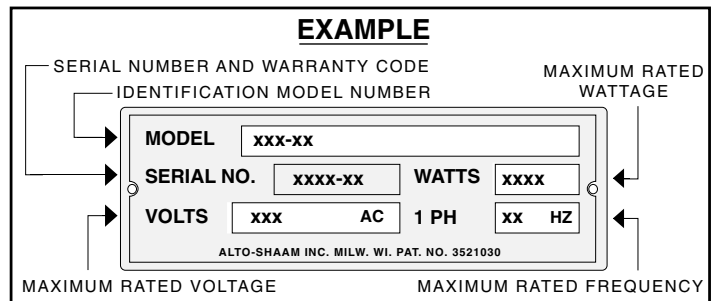
RESET SWITCH

- The Reset has to be used if the Combitherm oven is turned on before the hood or if the hood was opened. It resets the pressure switch circuit and provides power to the

Combitherm control circuit. This switch must also be used to reset hood controls after any problem with the filters, or the improper latching of the ventless hood door. See illustrations on following pages of this manual.

ELECTRICAL

1. An identification tag is permanently mounted on the back of the ventless hood.
2. The interconnect cord from the ventless hood to the Combitherm oven provides full power connection.



SERVICE PARTS

MODEL	VHML-5	VHML-10
Replacement Filters		
Grease	FI-24113	FI-23062
Charcoal	FI-24114	FI-24102
Charcoal Filter Frame	--	1426
Fan Motor	FA-3716	FA-33252
Fan Capacitor	FA-33440	FA-33146
Fuse	FU-3775	FU-3775
Fuseholder	FU-3772	FU-3772
Hinge, Door	HG-25514	HG-25514
Hood Control/Timer	BA-33827	BA-33827
Latch, Door	LT-3738	LT-3738
Power Supply	RL-33828	BA-33828
Relay, 240V	RL-33831	RL-33831
Relay, Power	RL-33493	RL-33493
Solenoid	SE-33615	SE-33615
Switch, Power	SW-33101	SW-33101
Switch, Pressure	SW-33538	SW-33538
Switch, Reset	SW-33495	SW-33495
Switch, Safety, Filters	SW-33148	SW-33148

See illustrations on following pages of this manual.

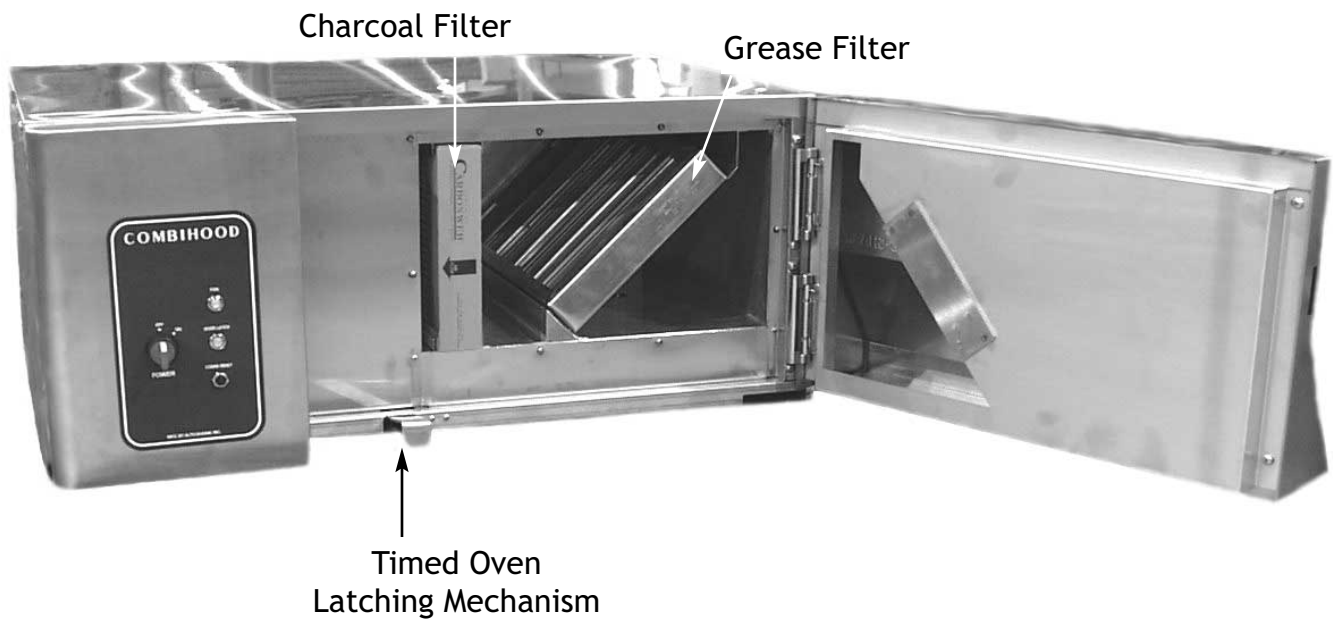
VHML-5 Ventless Hood



Opening Mechanism

Using a coin or screwdriver, turn to open; reverse procedure to close and latch.

Hood and oven will not operate unless this is closed properly.

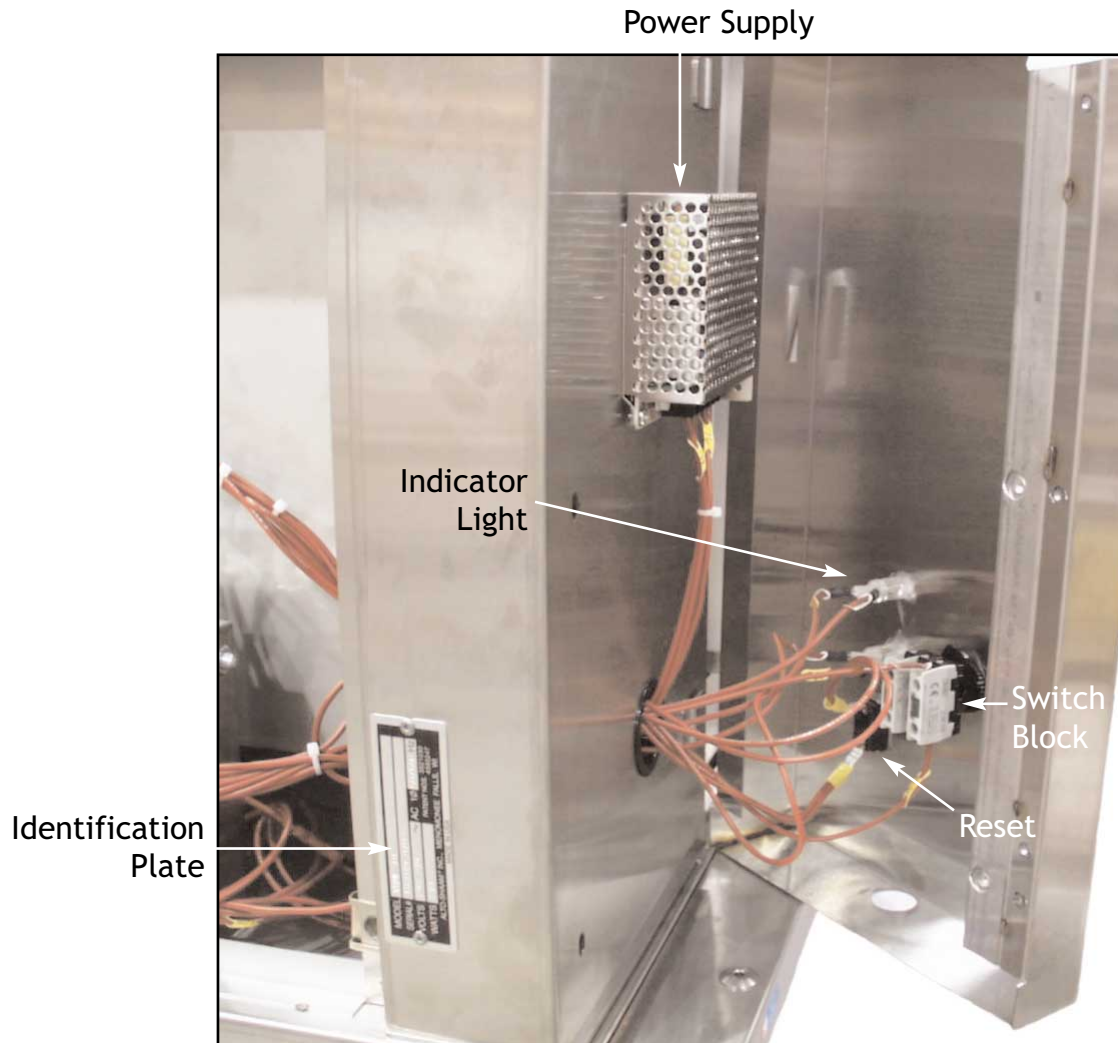


Charcoal Filter

Grease Filter

Timed Oven Latching Mechanism

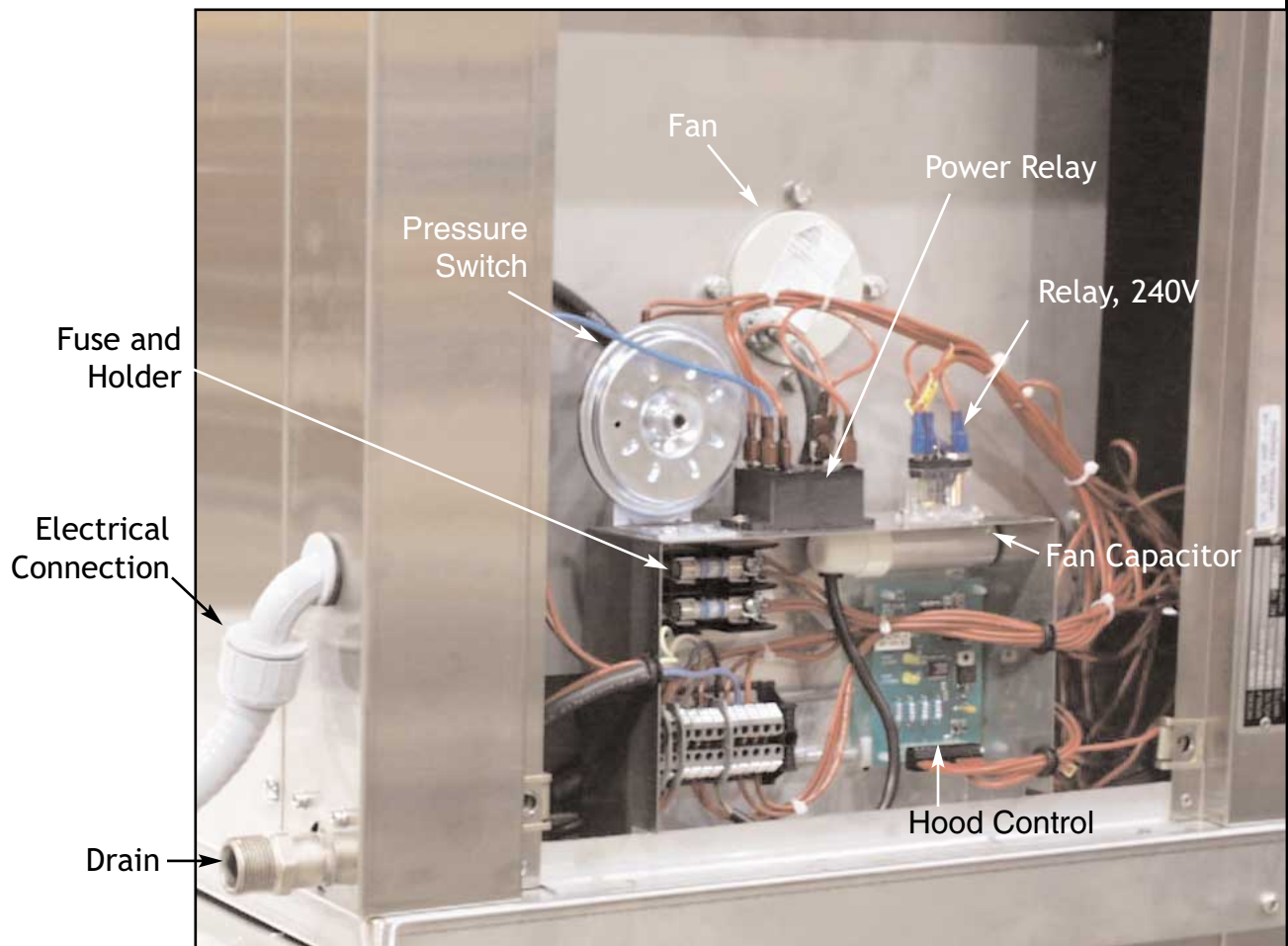
Ventless Hood Control



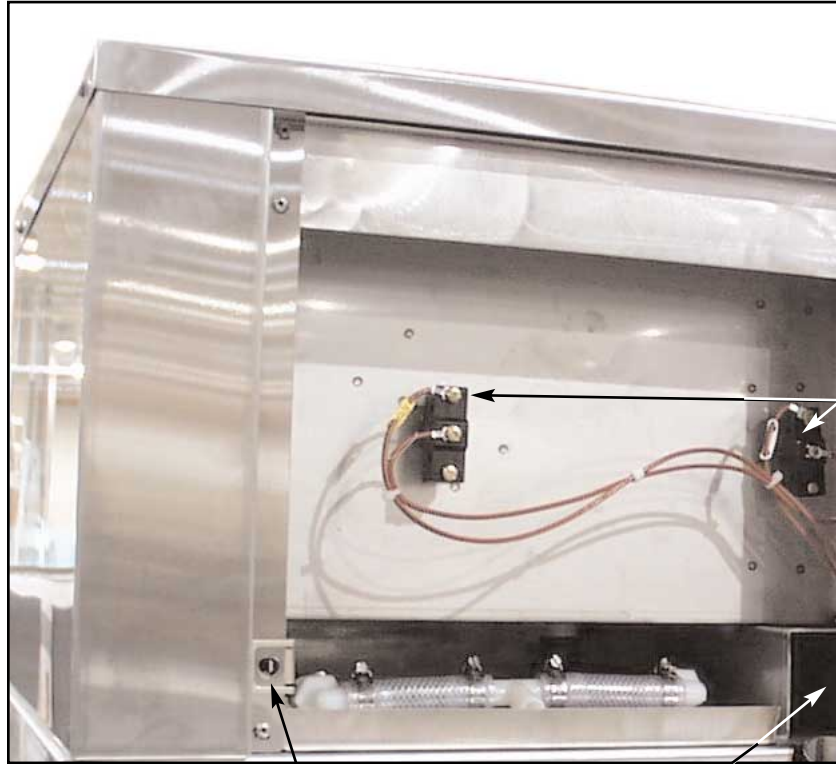
VHML-10 Ventless Hood



Profile



VHML-10 Ventless Hood • Rear side



Filter Switches

Left and rear panel can be removed by using a coin or screwdriver to turn and release the clips indicated.

CLEANING and MAINTENANCE

To ensure optimum performance from the ventless hood, it is important to establish and maintain a regular cleaning and maintenance schedule.



Use of the cleaning and maintenance reminder form located in this manual is highly recommended.

Access to the internal components, safety switches, filters, etc. are gained by turning the

single fastener on the exterior front of the hood and opening the door. A metal grease filter and charcoal filter are located immediately inside the hood access door.

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

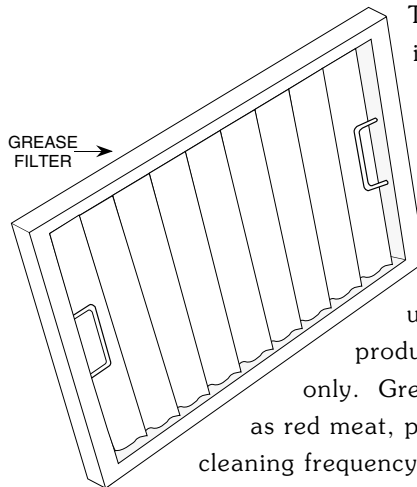
NOTE: Never use hydrochloric acid (muriatic acid) on stainless steel.

CHARCOAL FILTER

The charcoal (odor and pollution control filter) is located immediately inside the hood access door. The charcoal filter should be inspected for contaminants on a regular basis. Replacement must be made at a minimum of three month intervals — more often if heavy contaminants are visible or if the filter no longer controls odors. To remove the filter, grasp on both ends and pull out. **When replacing the filter, make certain the air flow arrow(s) point left ← toward the hood fan, and that the filter is replaced in the three-sided metal frame provided with the VHML-10 hood.**

Replacement filters are available from Alto-Shaam® or can be found through a local source.

GREASE FILTERS AND METAL HOUSING (PLENUM)



The metal grease filter is located immediately inside the hood.

Cleaning frequency should be based on oven usage with a maximum of two weeks between cleaning if the oven is used for non-grease laden

products or steam applications only. Grease laden products such as red meat, poultry, etc., require

cleaning frequency of at least once a week.

Remove the grease filter by pulling it straight out of the housing. Place the filter in the dishwasher or wash separately by placing in hot, soapy water until all grease and particles have been removed. Rinse thoroughly. Allow the filter to air dry before reinstalling.

Clean the interior metal housing (plenum) with a damp cloth and any good alkaline or alkaline chlorinated based commercial detergent or grease solvent at the recommended strength. Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Use a degreasing agent if necessary. The interior housing can be rinsed with the Combitherm spray hose.

Replacement filters are available from Alto-Shaam® or can be found through a local source.



Extra care should be taken when removing the filters. The edges can be sharp.

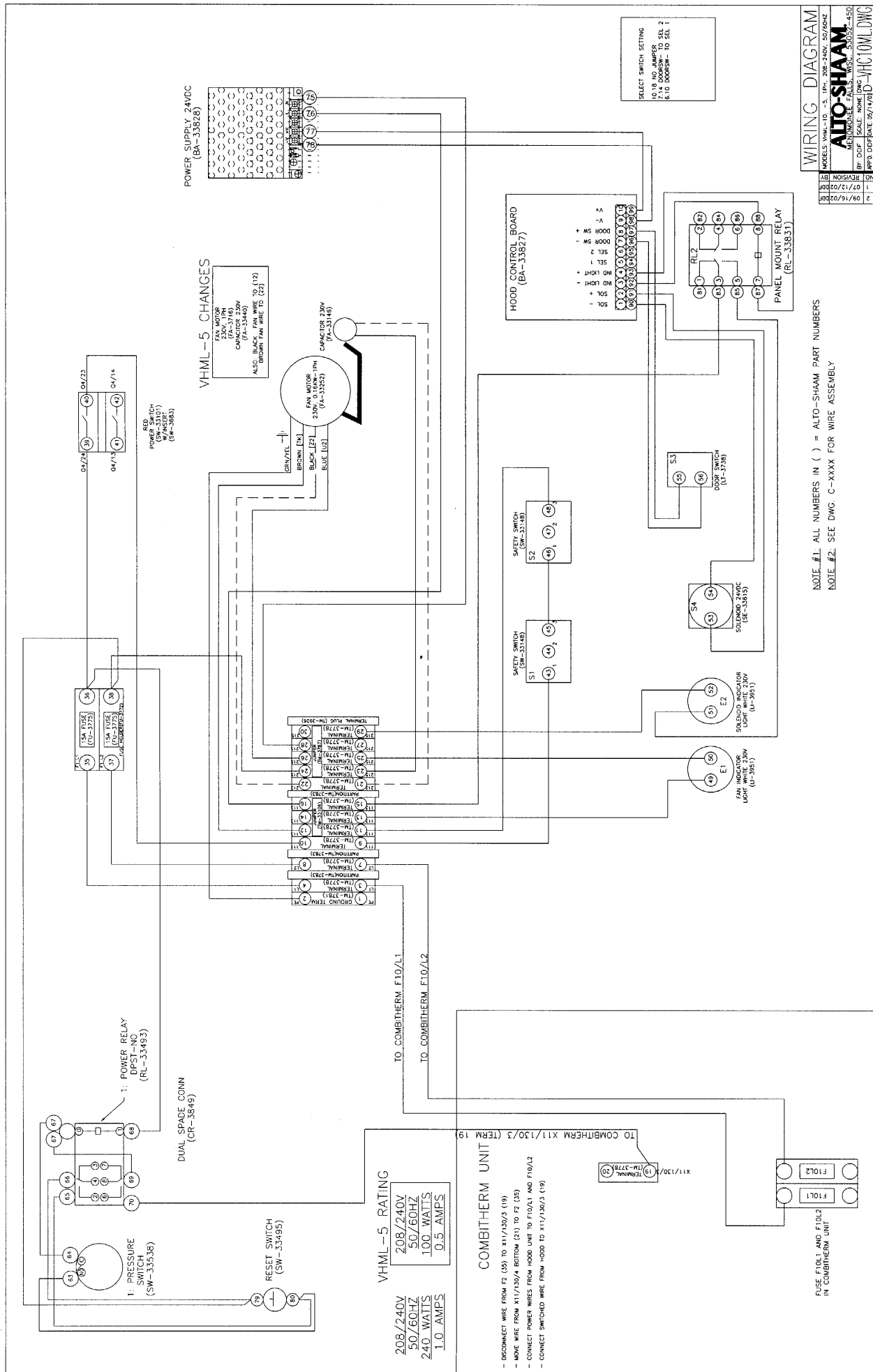


ALTO-SHAAM® VENTLESS HOOD CLEANING & MAINTENANCE SCHEDULE

INSTALLATION DATE: _____

RECOMMENDED TIME FRAMES

GREASE FILTER & METAL HOUSING (PLENUM)			CHARCOAL FILTER REPLACEMENT
WEEKLY MINIMUM: EVERY 2 WEEKS			MINIMUM: EVERY 3 MONTHS
WEEK 1:	WEEK 2:	WEEK 3:	JANUARY
WEEK 4:	WEEK 5:	WEEK 6:	FEBRUARY
WEEK 7:	WEEK 8:	WEEK 9:	
WEEK 10:	WEEK 11:	WEEK 12:	MARCH
WEEK 13:	WEEK 14:	WEEK 15:	
WEEK 16:	WEEK 17:	WEEK 18:	APRIL
WEEK 19:	WEEK 20:	WEEK 21:	
WEEK 22:	WEEK 23:	WEEK 24:	MAY
WEEK 25:	WEEK 26:	WEEK 27:	
WEEK 28:	WEEK 29:	WEEK 30:	JUNE
WEEK 31:	WEEK 32:	WEEK 33:	
WEEK 34:	WEEK 35:	WEEK 36:	JULY
WEEK 37:	WEEK 38:	WEEK 39:	
WEEK 40:	WEEK 41:	WEEK 42:	AUGUST
WEEK 43:	WEEK 44:	WEEK 45:	
WEEK 46:	WEEK 47:	WEEK 48:	SEPTEMBER
WEEK 49:	WEEK 50:	WEEK 51:	
WEEK 52:			OCTOBER
			NOVEMBER
			DECEMBER



WIRING DIAGRAM
 MODELS VHM-10 -5, 1PH, 208-240V, 50/60HZ
AUTO-SHAAM
 MANUFACTURING DIVISION, WISCONSIN
 BY: DDF SCALE: NONE DWG NO: 50032-450
 WPS: DDF/DATE: 05/17/02 D-HFC10ML/DWC

NO.	REV.	DATE	BY
1	01	07/13/00	DDF
2	01	02/11/00	DDF
3	01	01/15/00	DDF

TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach *copies* of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO-SHAAM® LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

- A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.
- B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Warranty effective January 1, 2000

Record the model and serial numbers of the unit for easy reference. Always refer to both model and serial numbers in your correspondence regarding the unit.

Model: _____
Serial Number: _____
Purchased From: _____
Date Installed: _____ Voltage: _____

COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800

FAX: 262.251.7067 • 800.329.8744 U.S.A./CANADA

WEBSITE:

800.558.8744 U.S.A./CANADA

262.251.1907 INTERNATIONAL

www.alto-shaam.com