

Installation, Operation and Maintenance Instructions

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1. INTRODUCTION

During the cooking process, there will be heat, vapours and fumes produced. Your *FM900 built in extractor* has been designed to complement your kitchen both in looks and performance in order to create a good environment for creative cooking and is ideal for applications where a conventional cooker hood is neither suitable nor desirable, for example, in an inglenook chimney or kitchen furniture above the hob.

2. IMPORTANT INFORMATION

The exhaust air must not be discharged into a flue which is used for exhausting fumes from appliances supplied with energy other than electricity e.g. oil or gas-fired central heating boilers, gas-fired water heaters, etc.

Requirements of the relevant authorities concerning the discharge of exhaust air must be complied with.

Pay particular attention to fire risk when frying. To minimise the risk of fire, all instructions relating to cleaning the grease filters and removing grease deposits must be adhered to.

Do not flambé under the extractor.

WARNING

Proper care must be taken to ensure that the negative pressures caused by high performance extraction systems do not adversely affect the safe operation of certain types of fuel-burning appliances (gas, oil or solid fuel), including those installed in the kitchen and possibly also those installed in other parts of the house.

Where such fuel-burning appliances are installed, adequate ventilation **MUST** be provided in the room of installation, located and sized such that the negative pressure in the room created by the extractor does not exceed 4Pa.

In case of doubt, do not operate the extractor and fuel-burning appliance(s) simultaneously and consult an appropriate (for the fuel type) expert for advice.

ELECTRICAL SAFETY

This appliance requires an earth connection.

Ensure that the supply voltage corresponds to that marked on the rating label inside the extractor.

The extractor must be isolated from the electrical supply before carrying out any cleaning or maintenance operations.

The minimum clearance between the top of the hob or cooker and the bottom of the extractor should be within the following range (unless a greater distance is specified by your cooking appliance or furniture manufacturer):

- **hob-to-extractor minimum clearance distances:**

450mm above electric hobs and cookers

650mm above gas hobs and cookers

760mm above wok burners, griddles, barbeques.

- hob-to-extractor clearance (max recommended): 900mm

The minimum distance between the hob and the bottom of the extractor is essential for safety reasons and to prevent overheating of the extractor and its components.

The maximum distance between the hob and the bottom of the extractor is required to ensure that the extractor collects the cooking fumes and odours efficiently.

Please also note that a 90° bend in 150mm flexible ducting will require 215mm minimum headroom to give a smooth radius with no kinking.

You are advised to install measures designed to reduce the incidence of cold draughts entering the property via any ductwork.

- For extractors with internal fans this should, at the very least, consist of an external duct termination with integrated non-return flaps (e.g. gravity shutter wall grille/louvre).

3. EXTRACTION PERFORMANCE

The primary influence on the overall performance of the extractor is the design of the ducting which takes the exhaust air from the extractor to the outside. The duct route should be a prime consideration during the initial stages of the kitchen design (We do not recommend recirculating air back into the kitchen, however, recirculating versions or conversion kits are available if absolutely necessary).

Please note the following:

- Easy access to the duct route during installation is important. Lack of access may require the "blind" fitting of flexible ducting, with increased risk of unseen kinks and impaired efficiency.
- The extractor is provided with a spigot suitable for connecting 150mm diameter ducting.
- **Note:** the cross-sectional area of 150mm diameter ducting is the minimum area consistent with efficient extraction. Reducing the duct size seriously reduces performance.
- The most efficient configuration is to duct straight through an outside wall so try to position the cooker against an outside wall when designing your kitchen.
- Well installed, correctly sized rigid round ducting, or an equivalent flat channel system will usually perform best, with round semi-rigid (like flue liner) being a very good alternative. Flexible (foil or plastic film) ducting is economical but its use should be minimised as it gives the worst performance and should only be used for very short duct runs or initial connection and should be pulled taut to prevent significant losses in extraction efficiency.
- For maximum efficiency, ducting should be kept as short and as straight as possible. Bends in the duct will degrade performance so the number of bends in a duct run should be kept to a minimum and be gradual and smooth to prevent turbulence. Avoid kinks in flexible ducting, pulling it

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taut over straight runs to ensure that the internal surface is as smooth as possible.

- If using rigid ducting we recommend that the initial duct connection to the extractor spigot is made using semi-rigid round ducting to allow for any positioning errors and easy disconnection in the event of maintenance.

4. INSTALLATION

The FM range of built in extractors are designed to slot into a cut-out/opening made in a horizontal soffit panel (usually the underside of kitchen furniture or inglenooks/chimney arrangements).

- A panel thickness of at least 15mm must be provided into which an opening can be made and the unit fixed.

4.1. Prepare Opening

Prepare an opening where the extractor is to be installed. Detailed dimensioned drawings showing the extractor layout can be found in Section 8 "General Arrangements Drawing" to help you with this.

4.2. Duct Installation

Make holes, as necessary, in the walls or ceiling to take the ducting from the extractor exhaust spigot location to the outside.

Note: A 175mm diameter hole is suitable for both ducting and any electrical cables (such as power or remote fan cables) to pass through.

Depending upon your installation you may need to run the ducting before or after the extractor is in place, however, all holes must be made in advance to avoid debris entering the appliance.

The duct route length should be kept as short as possible with as few bends as possible (see Section 3).

If terminating on an outside wall a suitable weather louvre should be fitted. A variety of ducting components and complete kits are available to suit most installations.

For roof or chimney duct terminations please contact *Aga Rangemaster* or seek alternative specialist advice.

• Recirculating Models

We do not recommend recirculating air installations and they should be avoided wherever possible (see section 3).

If your extractor has been adapted for recirculation (not the standard configuration) then adequate provision must be made for exhausted air to return into the kitchen (at least equivalent to 125mm diameter round duct) - e.g. ducted out through the top of the cabinet. Failure to do so may cause the unit to overheat and fail and will invalidate your warranty.

4.3. Electrical Installation

**ELECTRICAL HAZARD
DISCONNECT ELECTRICAL SUPPLY
BEFORE PROCEEDING FURTHER**

The extractor is a stationary appliance designed to be connected by fixed wiring to the electrical supply. A competent electrical technician must perform the electrical installation.

The hood must be fed from a dedicated 230Vac single phase electrical supply terminated with a switched spur fitted with a 3A fuse. The spur should be located adjacent to the hood/cooker so that the supply can be disconnected from the hood using the switch. The means of disconnection from

the supply must have a minimum contact separation of 3mm in all poles. Alternatively, a means of disconnection in the fixed wiring according to the relevant wiring rules must be fitted.

For your convenience you may wish to terminate the electrical supply from the switched, fused spur with a standard UK 3 pin 240V socket positioned close to the extractors intended location.

The extractor can then be fitted with a standard 240V 3 pin plug so that it can be plugged in to the switched supply by the appliance installer.

Should you wish to wire the appliance directly into the switched, fused spur then a supply cord for connecting the spur to the extractor is included. The mains supply is connected to the free end of this cord as follows:

INCOMING SUPPLY CORD CONNECTIONS	
Core	Core Colour
Live	Brown
Neutral	Blue
Protective Earth	Green/Yellow

4.4. Connecting the Ducting

Terminate the ducting where it exits the building. If using a wall mount weather louvre secure the ducting to the louvre spigot and attach the louvre to the wall. Ensure that the air fins are directed downwards. If you are fitting an alternative termination ensure that the ducting is secure.

If using expanding foam make sure that any flexible ducting is supported internally to prevent it crushing where foamed.

Pull flexible ducting back along its route such that it is as smooth as possible. Position the extractor face down and as close to the opening as is practical and cut off excess before connecting the ducting to the extractor exhaust spigot using plastic tie straps or a suitable alternative (e.g. jubilee clip) - do not use duct tape as the sole means of connection.

Note: The FM900 has integral non-return flaps as part of the spigot assembly to reduce air blowing back into the unit from outside. Take care not to obstruct these flaps when connecting flexible ducting. The flaps are designed to supplement the provisions you make in your ductwork to prevent draughts. You may remove these flaps if you are concerned they will catch on your ductwork provided that other measures to control draughts have been installed.

Check that the duct has not been flattened or kinked.

4.5. Fixing the Extractor in Position

- Fixing the extractor safely into position requires two people so do not start if assistance is unavailable.
- Remove the grease filters as described in Section 6 to prevent damage whilst manoeuvring the product.
- Fixing holes are located in the extractor fixing flange – see Section 8 "General Arrangements Drawing". The extractor is held securely in place by screws into the soffit panel through these holes.
- Check that the electrical supply chord has been connected, that power is switched off and that the ducting is securely fastened to the spigot.
- Push the extractor up through the prepared opening and mark the positions of the fixing holes.

Take care not to crush or introduce undesirable bends/kinks in the ducting when pushing the extractor into place.

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- Because the fixing holes are close to the edge of the soffit cut-out it is recommended that pilot holes are drilled for the fixing screws.
- Secure the extractor in place using the screws supplied or suitable alternatives for your panel and cut-out arrangement.
- One person should hold the unit in place whilst pilot holes and screws are installed by an assistant – do not attempt this on your own.

Note: Consider whether it is possible to build in provisions for accessing the ducting with the unit in place - this may simplify installation because ducting can be connected when the unit is in position and will enable easier straightening of duct, inspection and removal of the unit in the event of future service.

- **Should you wish to remove the extractor then you will require two people to safely undertake this work.**

The removal process is the reverse of installation.

One person should hold the unit and prevent it falling whilst an assistant removes the screws securing it in place.

Once the screws are removed both people can carefully lower the appliance from the opening, taking care not to damage the extractor or ducting in the process.

Tip: You may wish to position a platform on the hob (such as a cardboard box) to place the extractor onto because the connected ducting may not be long enough to reach the work surface below.

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5. OPERATING INSTRUCTIONS

- Switch on the power at the fused spur.
- The extractor has 6 pushbuttons, which illuminated when pressed. Their functions are described below:

Pushbutton Functions

(for models with pushbutton controls)



Motor RUN ON TIMER
(OFF after 10 minutes to clear fumes)



Motor ON – TIMED INTENSIVE MODE
(Reverts automatically to speed 3 after 5 minutes)



Motor ON - SPEED 3
Maximum Speed for Normal Use



Motor ON - SPEED 2



Motor ON - SPEED 1
Motor OFF



Lights ON/OFF

The extractor controller automatically switches off the appliance if there has been no operator action for 4 hours.

After 30 hours accumulated running GREASE FILTER CLEANING will be signalled by all 6 indicators flashing. Reset by pressing Push-button FAN OFF (delay).

6. MAINTENANCE

Regular maintenance is essential to ensure good performance and long-life.

CAUTION

To minimise the risk of fire, all instructions relating to cleaning the grease filters and removing grease deposits must be adhered to.

To maintain the immaculate appearance of the extractor, and to minimise fire risk, ensure that grease deposits on the extractor surfaces are kept to a minimum by regular cleaning.

To clean the stainless steel surfaces of the extractor, use a soft cloth and a suitable cleaning agent, such as a specially produced stainless steel cleaner or washing up detergent and warm water.

Painted surfaces should be cleaned using a soft cloth, detergent and warm water.

Glass surfaces should be cleaned with a suitable glass cleaning agent.

- **Do not use abrasive cleaning materials or products.**
- **Do not use bleach based cleaning materials or products.**

Clean the grease filters in a dishwasher or by hand-washing in hot water and detergent every 2 months - sooner if the extractor is used extensively and filters become grease laden.

- Whilst you can expect years of service from mesh grease filters, they are considered a consumable item and may deteriorate over time and need replacement, particularly when cleaned in a dishwasher. For dishwasher users adhering to a 2 monthly cleaning interval we recommend grease filter replacement every 5 years to maintain optimum performance, even if they show no visible signs of deterioration. For all users, filters should be replaced whenever they exhibit signs of physical wear.

6.1. Removing the Grease Filters

The filters have an integrated sprung latch and release mechanism.

Release the latch by pulling the lever and remove the filter.

The filter is replaced by locating the fixed tabs on the filter into corresponding slots in the extractor base and then pushing the filter into position with the latch held open. Once the filter is in position carefully release the lever, allowing the latch to engage.

6.2. Replacing Lamps

The LED lamps are not designed for end user replacement.

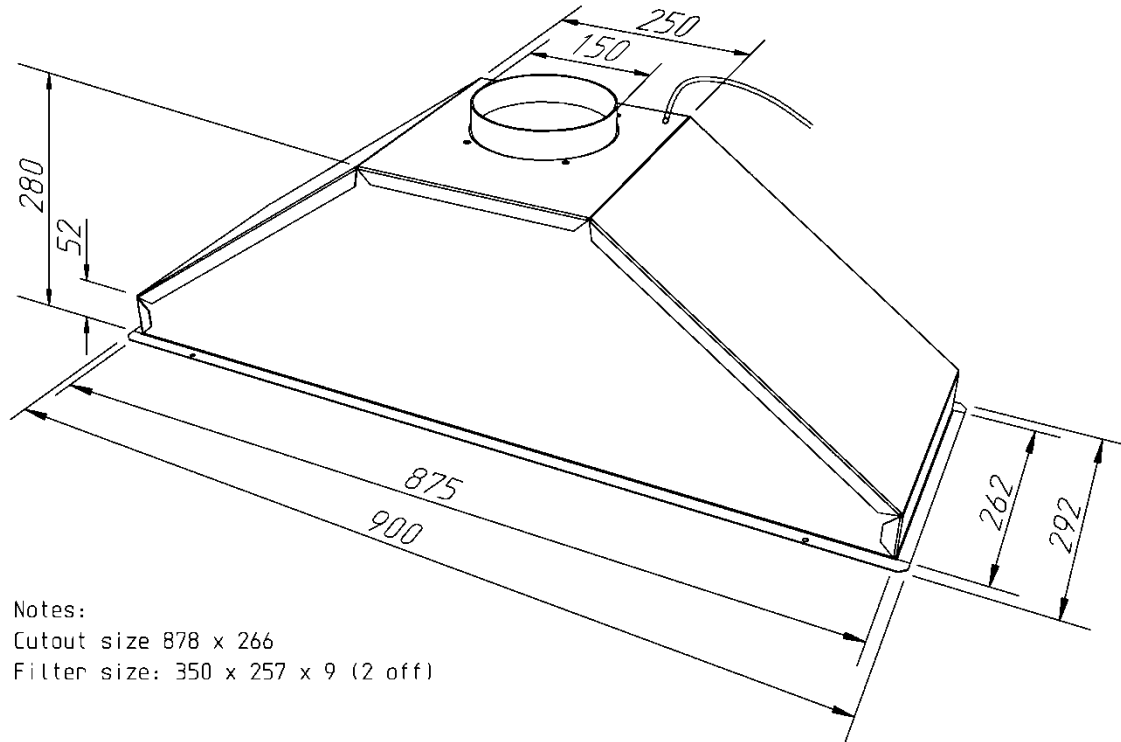
7. SPECIFICATIONS

FM900 Built-In Extraction Canopy	
Airflow, nominal in free air	800 m ³ /hr
Fan spigot diameter	150mm
Width	900mm
Depth	292mm
Height	280mm
Supply Voltage:	230V~ 50Hz
Power input: Fan	275W
Lighting: Natural White LED:	12V, 2.6W
Light Quantity	2
Total power:	281W
Protective Fuse Sizes for Electrical Supply	3A

For more detailed specification and energy efficiency information please refer to the product fiche for your product

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8. GENERAL ARRANGEMENT DRAWING



Notes:
Cutout size 878 x 266
Filter size: 350 x 257 x 9 (2 off)

AGA RANGEmaster

Clarence Street, Royal leamington Spa,
Warwickshire, CV31 2AD, England.
Tel: +44 (0) 1926 457400 Fax: +44 (0) 1926 450526
E-mail: consumers@agarangemaster.co.uk
www.agarangemaster.com

Customer Services: 0870 789 5107
Technical Queries: 0870 589 5105