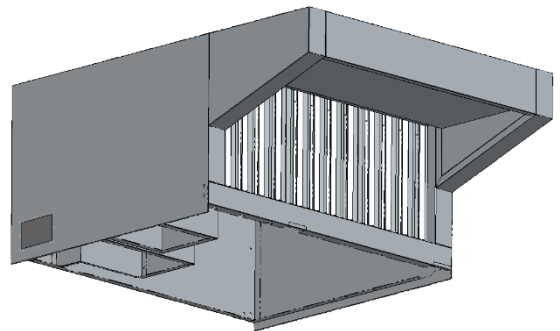
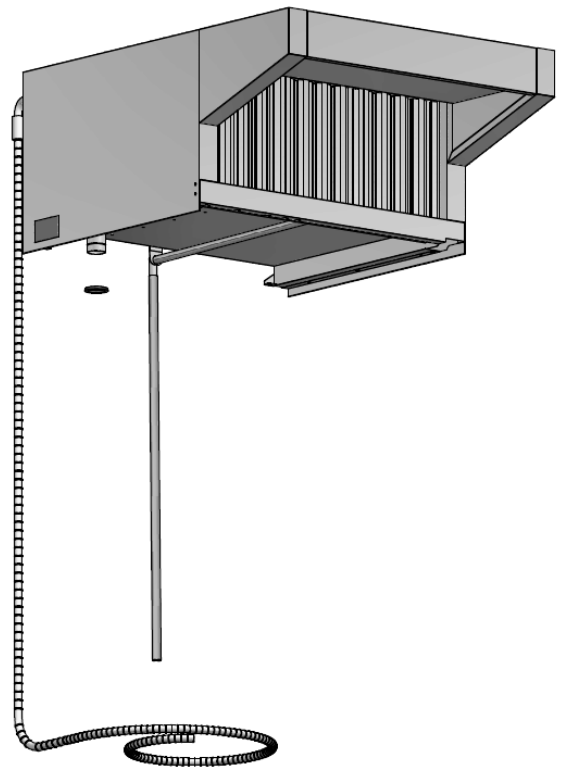


Built-in Hood for Electric and Gas Oven

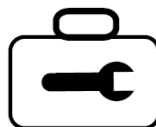
922728	HOST11	Level	2
922729	HOST21	Level	2
922730	HOSV11	Level	2
922731	HOSS21	Level	2
922732	HOSS11	Level	2



922723	HOCT11E	Level	3
922724	HOCT21E	Level	3
922725	HOCV11E	Level	3
922726	HOCS21E	Level	3
922727	HOCS11E	Level	3



EN Installation manual*

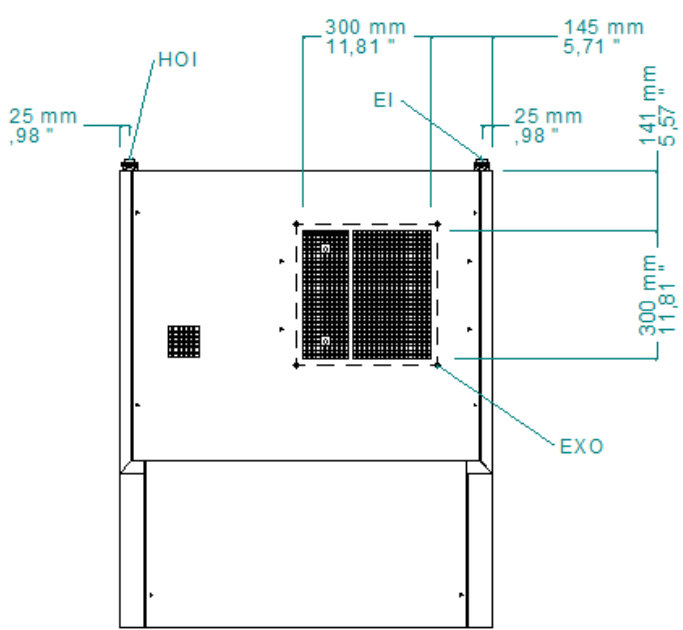
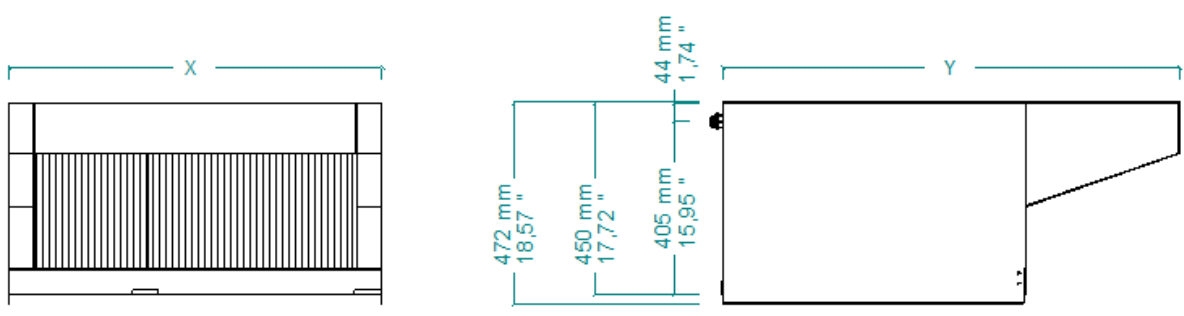


Original Instructions



922728	HOST11
922729	HOST21
922730	HOSV11
922731	HOSS21
922732	HOSS11

Hoods Installation Diagram

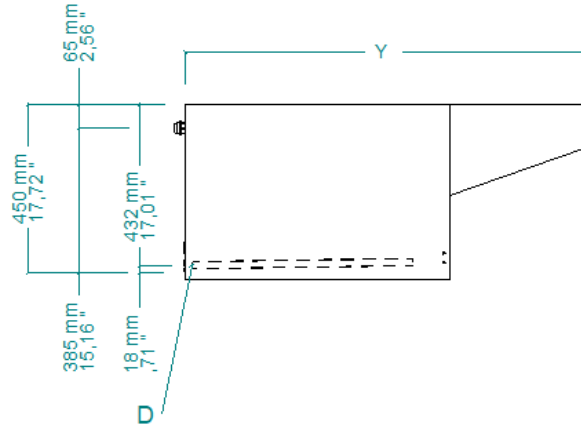
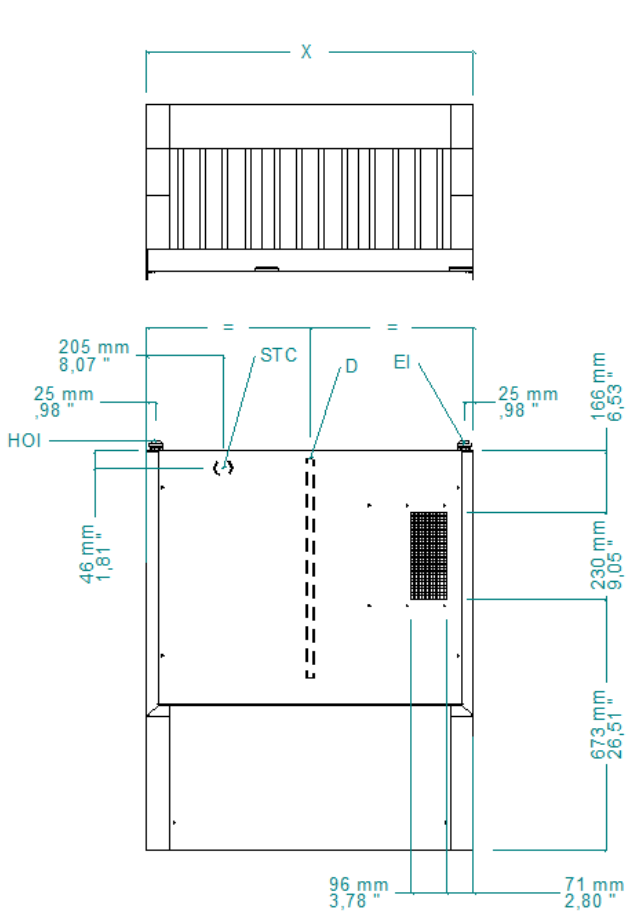


PNC	FactModel	X		Y	
		mm	inches	mm	inches
922728	HOST11	875	34,45	1070	42,13
922729	HOST21	1098	43,23	1266	49,84
922730	HOSV11	917	36,10	1085	42,72
922731	HOSS21	1098	43,23	1266	49,84
922732	HOSS11	875	34,45	1070	42,13

- HOI Hood Oven Interface Connection
- EI Electricity inlet
- EXO Exhaust outlet hole for duct connection

922723	HOCT11E
922724	HOCT21E
922725	HOCV11E
922726	HOCS21E
922727	HOCS11E

Hoods Installation Diagram



PNC	FactModel	X		Y	
		mm	inches	mm	inches
922723	HOCT11E	875	34,45	1070	42,13
922724	HOCT21E	1098	43,23	1266	49,84
922725	HOCV11E	917	36,10	1085	42,72
922726	HOCS21E	1098	43,23	1266	49,84
922727	HOCS11E	875	34,45	1070	42,13

- HOI Hood Oven Interface Connection
- EI Electricity inlet
- D Drain outlet
- STC Steam Pipe Connection

Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (or “appliance”). The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine.

During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or Customer Care;
 - downloading the latest up-to-date manual on the website;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNINGS AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death.
- This appliance is intended for commercial and collective use, but not the continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
- Do not store explosive materials, such as pressurised containers with flammable propellant, in this appliance or near it.
- Refer to the details given on the data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).

A.2 Personal Protective Equipment

Summary table of Personal Protective Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
					
Transport	—	●	○	—	—
Handling	—	●	○	—	—
Unpacking	●	●	●	●	—
Installation	●	●	●	●	●
Normal use	●	●	● ¹	—	—
Adjustments	○	●	●	—	—
Routine cleaning	○	●	● ¹	○	—
Extraordinary cleaning	○	●	● ¹	○	—
Maintenance	○	●	●	—	—
Dismantling	●	●	●	●	●
Scrapping	○	●	●	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protective equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electrical and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of a fault or poor operation.

- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not spray water or use water jets or steam to clean the equipment.
- Do not store or use petrol or other flammable substances in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with a naked flame.

A.4 Transport, handling and storage

Protection devices installed on the machine

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packaging.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protective equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.5 Installation and assembly

- The operations described must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug (if present) must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

Electrical connection

Before connecting, make sure the mains voltage and frequency match that indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use; devices for disconnection from the mains must be incorporated in the fixed wiring in accordance with the wiring regulations.
- The information regarding the appliance power supply voltage is given on the data plate.
- The system power supply is arranged and able to take the actual current absorption and is correctly executed according to the regulations in force in the country of use.

- The connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialised personnel;
- If the power cable is damaged, it must be replaced by Customer Care or in any case by specialised personnel, in order to prevent any risk.
- Check that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The max. contact gap and leakage current must comply with the local safety regulations.



WARNING

The manufacturer declines any liability if the safety regulations are not respected.

A.6 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of electrical connections and hood to oven cable. Check that they are available and ready for making all the necessary connections.
- NB: The room must have an adequate air inlets for the hood to be used at the same time as appliances using gas or other fuels
- The appliances are not suitable for recess-mounting. Leave a space of at least 50 mm between the appliance and right side and rear walls and 500 mm from the left wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Ensure a distance of at least 100 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

A.7 Machine scrapping

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA

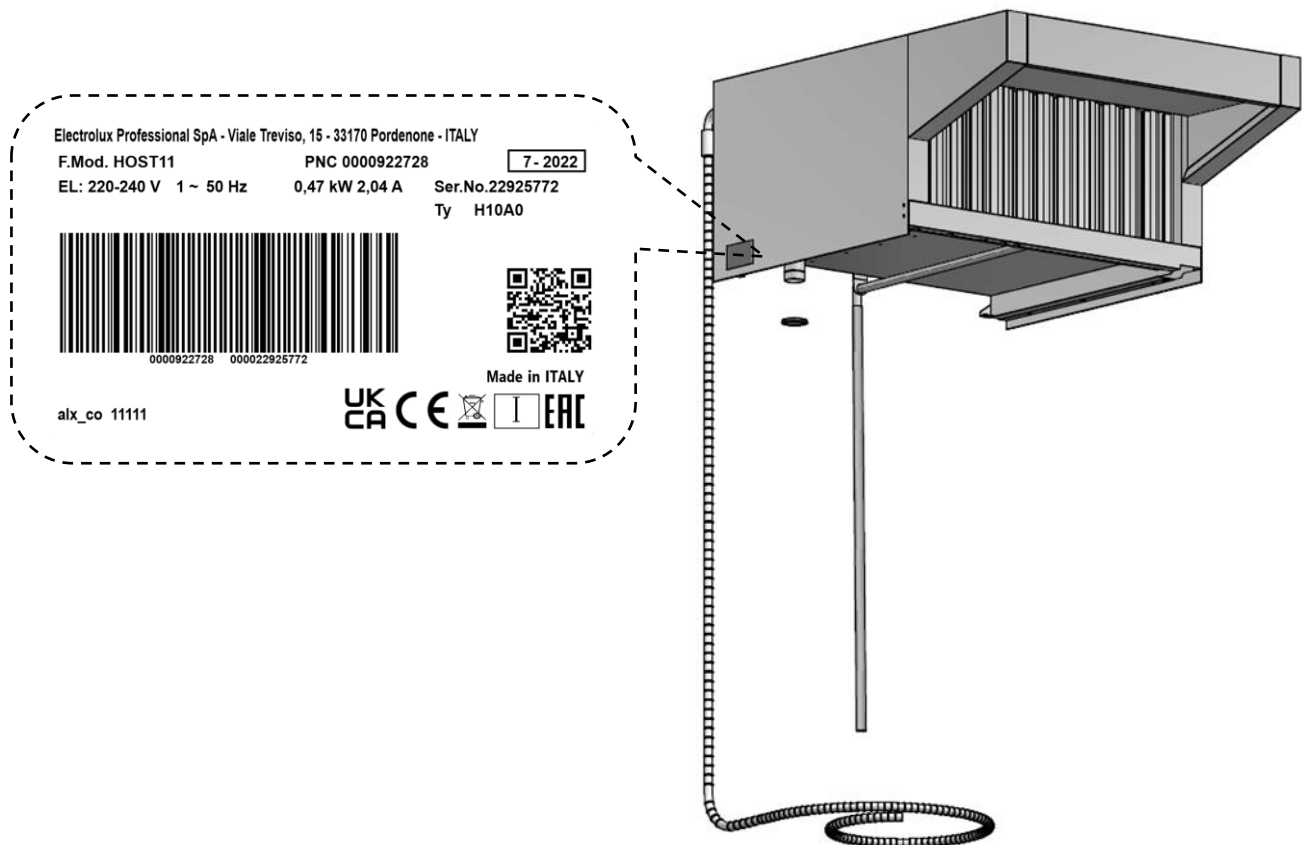


IMPORTANT

The hood is intended specifically work with the Electrolux Professional SkyLine and Magistar Oven only; the manufacturer declines any responsibility in case of different use.

B.1 Data plate position

This instruction manual contains information relevant to various appliances.
See the data plate located on the left side to identify the appliance (see the picture below).



IMPORTANT

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the data plate.

B.2 Appliance and manufacturer's identification data

An example of the marking or data plate on the machine is given below:

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone - ITALY

F.Mod. HOST11

PNC 0000922728

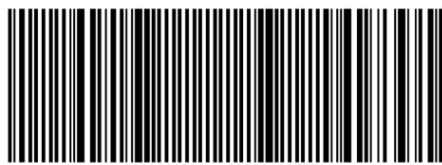
7-2022

EL: 220-240 V 1 ~ 50 Hz

0,47 kW 2,04 A

Ser.No.22925772

Ty H10A0



Made in ITALY

alx_co 11111



The data plate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.No.	serial number
Ty	family type
EL	power supply voltage + phase
Hz	power supply frequency
kW	max. power input
A	current absorbed
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer
Made in EU	place of manufacture
99-9999	month/year of manufacture

C GENERAL INFORMATION

C.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (identifying the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

C.2 Testing and inspection

Our appliances have been designed and optimised, with laboratory testing, in order to obtain high performance and efficiency. Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.3 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

C.4 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must

stay with the machine in case of transfer, sale, hire, granting of use or leasing.

C.5 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care (see service manual).

C.6 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Machine	Hood installed above the oven

Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use
Customer Care or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields, etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages

	and uses it (e.g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.7 Liability

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer's warranty);
- operations carried out by non-specialised personnel;
- unauthorised modifications or operations;
- lack of or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protective equipment to be used by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D TRANSPORT, HANDLING AND STORAGE

D.1 Introduction

Transport (i.e. transfer of the machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.



CAUTION

- The machine must only be transported, handled and stored by specialised personnel, who must have:
- specific technical training and experience in the use of lifting systems;
- knowledge of the safety regulations and applicable laws in the relevant sectors;
- knowledge of the general safety rules;
- personal protective equipment suitable for the type of operation carried out;
- the ability to recognise and avoid any possible hazard.

D.2 Handling

Arrange a suitable area with flat floor for machine unloading and storage operations.

D.2.1 Procedures for handling operations

Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;
- check the forks and lifting procedures according to the instructions given on the packaging.

D.2.2 Shifting

The operator must:

- have a general view of the path to be followed;
- stop the manoeuvre in case of hazardous situations.

D.2.3 Placing the load

- Before placing the load, make sure the way is free and that the floor is flat and can take the load.
- Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

D.3 Unpacking



IMPORTANT

Immediately check for any damage caused during transport.

Inspect the packaging before and after unloading.

1. Remove the packaging.
2. Keep all the documentation contained in the packaging.

Note

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, ask the forwarder for inspection of the goods within and not later than 15 days after delivery.

D.4 Disposal of packaging materials

The packaging materials must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packaging materials are environmentally friendly. They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

	Polyethylene <ul style="list-style-type: none">• Outer wrapping• Instructions bag
	Polypropylene <ul style="list-style-type: none">• Straps
	Polystyrene foam <ul style="list-style-type: none">• Corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

The place where the machine is stored must have a flat support surface to avoid deforming the machine or damage to the support feet.

D.5 Storage

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between – 10 °C [14 °F and 50 °C [122 °F].



CAUTION

Do not make modifications to the parts supplied with the appliance. Any missing or faulty parts must be replaced with original parts.

E TECHNICAL DATA

E.1 Technical data - models

		PNC – MODELS			
		922723	HOCT11E	922728	HOST11
		922724	HOCT21E	922729	HOST21
		922725	HOCV11E	922730	HOSV11
		922726	HOCS21E	922731	HOSS21
		922727	HOCS11E	922732	HOSS11
Power supply voltage	V	220-240		220-240	
Phases	No.	1 ~		1 ~	
Frequency	Hz	50		50	
Maximum rated current	A	1,74		3,16	
Electrical power absorbed	kW	0,400		0,470	
Fan motor power rating	kW	0,383		0,420	

E.2 Aeraulic performance

E.2.1 Required aeraulic performance

The following items are designed to be connected to a duct system to expel the exhausted air to the outside of the kitchen. **The air management system must be designed, built and installed by authorised personnel or companies.**

Given below is the data required for calculating characteristics to ensure maximum efficiency of the appliance. Example: **min. duct section 300 x 300 mm** (118.11 x 118.11 inches).

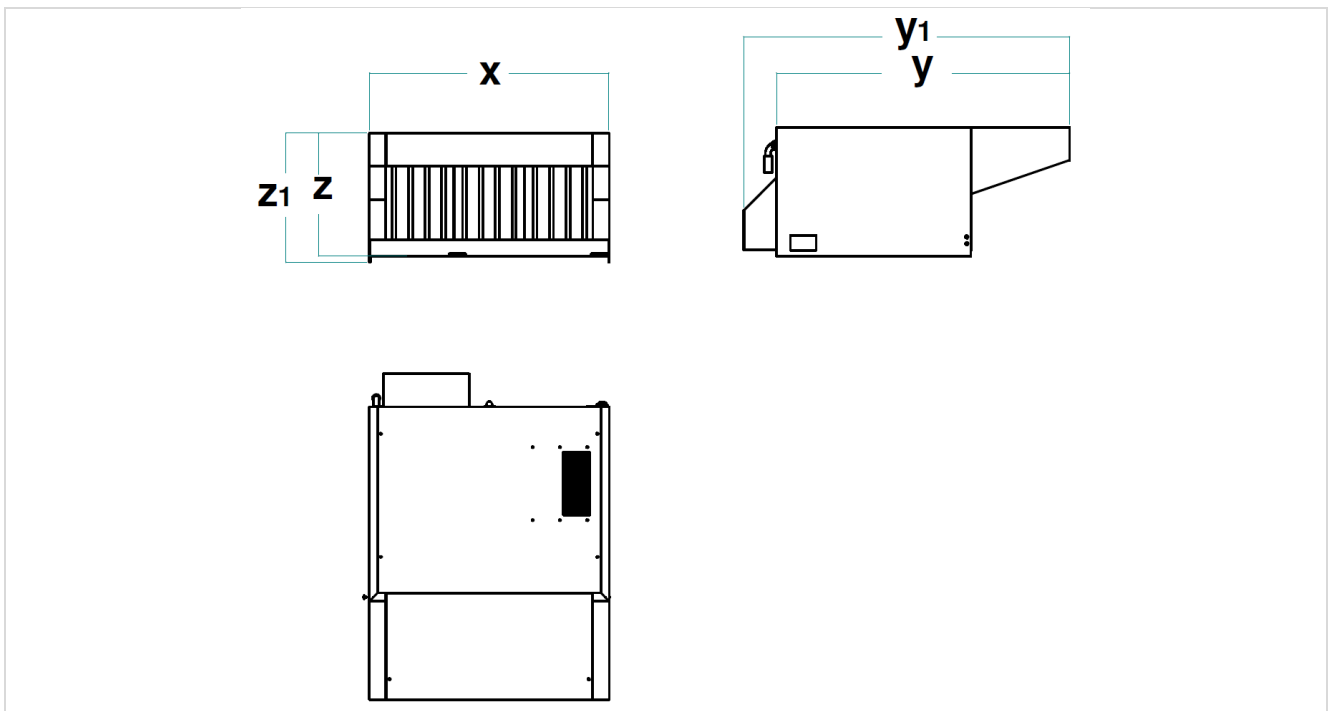
MODELS		Exhaust air flow		Maximum pressure drop
		m3/h	ft ³ /h	Pa
922728	HOST11	1.600	56.503	150
922732	HOSS11			
922730	HOSV11			
922729	HOST21			
922731	HOSS21			

E.2.2 Aeraulic performance

The following items do not have to be connected to a duct system.
 Given below is the data relevant to their performance.

MODELS		Throughput flow	
		m3/h	ft ³ /h
922723	HOCT11E	830	29.310
922724	HOCT21E		
922725	HOCV11E		
922727	HOCS11E		
922726	HOCS21E		

E.3 Hood dimensions



MODELS		Width		Depth		Depth stacking model		Height		Tot. Height	
		x		y		y1		z		z1	
		mm	inches	mm	inches	mm	inches	mm	inches	mm	inches
922728	HOST11	875	34,45	1070	42,13	-	-	450	17,72	472	18,58
922723	HOCT11E	875	34,45	1070	42,13	-	-	450	17,72	472	18,58
922732	HOSS11	875	34,45	1070	42,13	1191	46,89	450	17,72	472	18,58
922727	HOCS11E	875	34,45	1070	42,13	1191	46,89	450	17,72	472	18,58
922725	HOCV11E	917	36,10	1085	42,72	-	-	450	17,72	472	18,58
922730	HOSV11	917	36,10	1085	42,72	-	-	450	17,72	472	18,58
922729	HOST21	1098	43,23	1266	49,84	-	-	450	17,72	472	18,58
922724	HOCT21E	1098	43,23	1266	49,84	-	-	450	17,72	472	18,58
922731	HOSS21	1098	43,23	1266	49,84	1387	54,61	450	17,72	472	18,58
922726	HOCS21E	1098	43,23	1266	49,84	1387	54,61	450	17,72	472	18,58

E.4 Hood weights

MODELS		Kg	lb
922728	HOST11	68	150
922723	HOCT11E	77	170
922732	HOSS11	69	152
922727	HOCS11E	78	172
922725	HOCV11E	78	172
922730	HOSV11	52	115
922729	HOST21	76	168
922724	HOCT21E	84	185
922731	HOSS21	77	170
922726	HOCS21E	86	190

F INSTALLATION AND ASSEMBLY

F.1 Place of installation

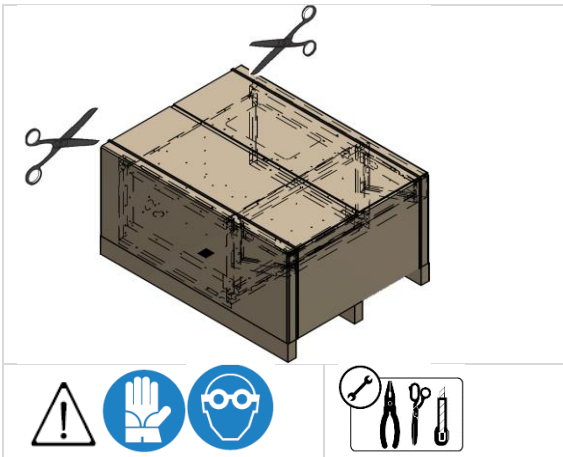
- The appliance must be installed in compliance with the applicable local and national regulations:
 - concerning air intake and exhaust;
 - the ventilation requirements specified for cooking equipment must be met;
 - special precautions must be taken when there are other naked-flame appliances in the same room, to prevent the return of fumes;
 - if the hood is installed over a gas appliance, a non-self-resetting device that shuts off the gas supply to the appliance if the hood stops working must be fitted in accordance with the national gas regulations;
 - hood installation must comply with the applicable gas regulations.
- The following items must be connected to an extraction system by means of the hood exhaust hole. The system must only be installed by authorised persons in accordance with:
 - the required Aeraulic Performance (see chap. E.2 – page 15);
 - the following manufacturer's installation instructions;
 - the local rules and regulations regarding extraction systems, municipal building, electrical systems, water drainage, health authorisations, and any other applicable regulations on air intake and exhaust systems.

922728	HOST11
922729	HOST21
922730	HOSV11
922732	HOSS11
922731	HOSS21

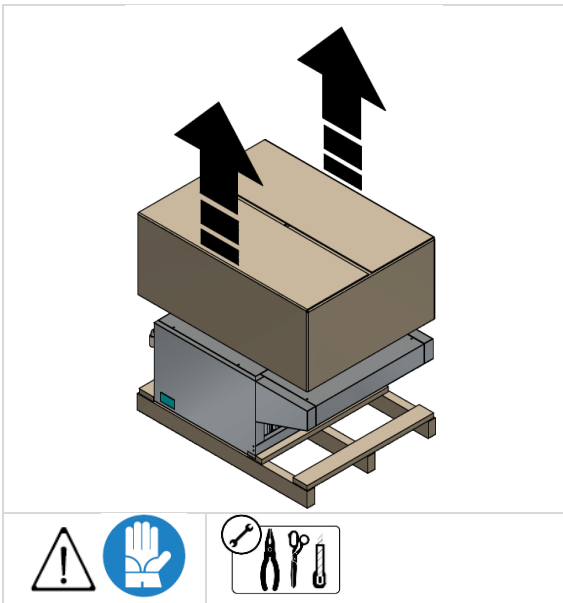
- Before installing the hood, make sure the oven is installed in compliance with the Oven Installation Manual (chap. F - "INSTALLATION AND ASSEMBLY")
- for AUSTRALIA only:
This appliance can only be installed by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other applicable regulations. The appliance must be installed in accordance with AS / NZS 3500.1 and AS/NZS 3500.3 standards. This unit is supplied with a Watermark certified backflow prevention device.

F.2 Unpacking and transport

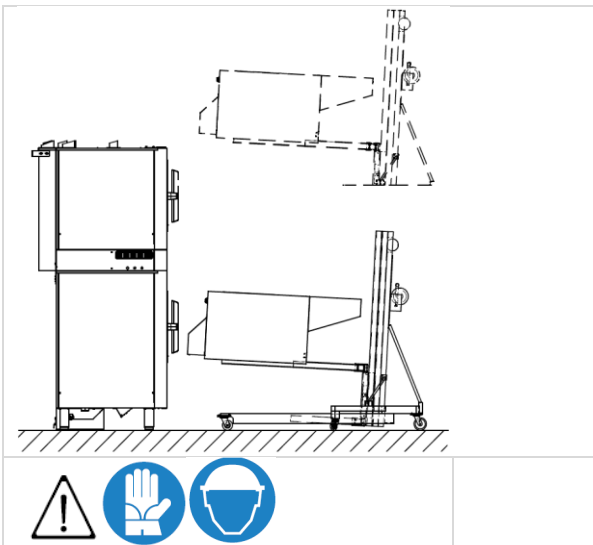
1. Cut the straps fixing the appliance to the pallet;



Remove the staples and the cardboard from the appliance;



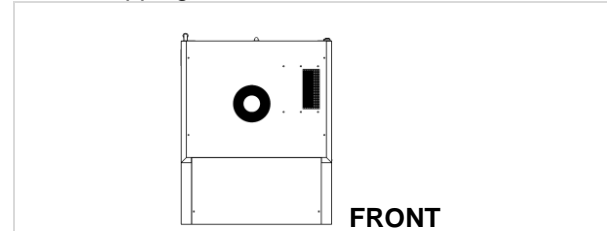
2. Lift the appliance and pallet using suitable lifting equipment and place the hood in front the oven;



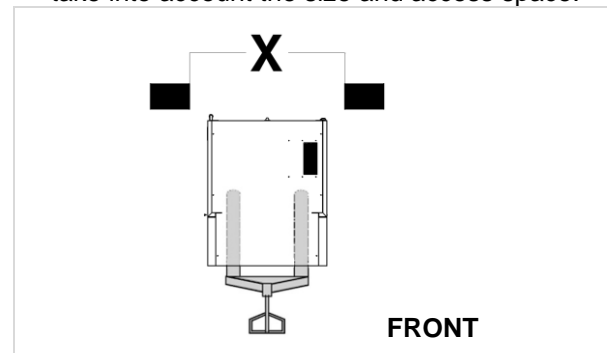
3. Remove the protective film, taking care not to scratch the surface if scissors or blades are used;

F.2.1 Hood transport

- Keep the hood evenly balanced to prevent it from tipping over.



- take into account the size and access space.



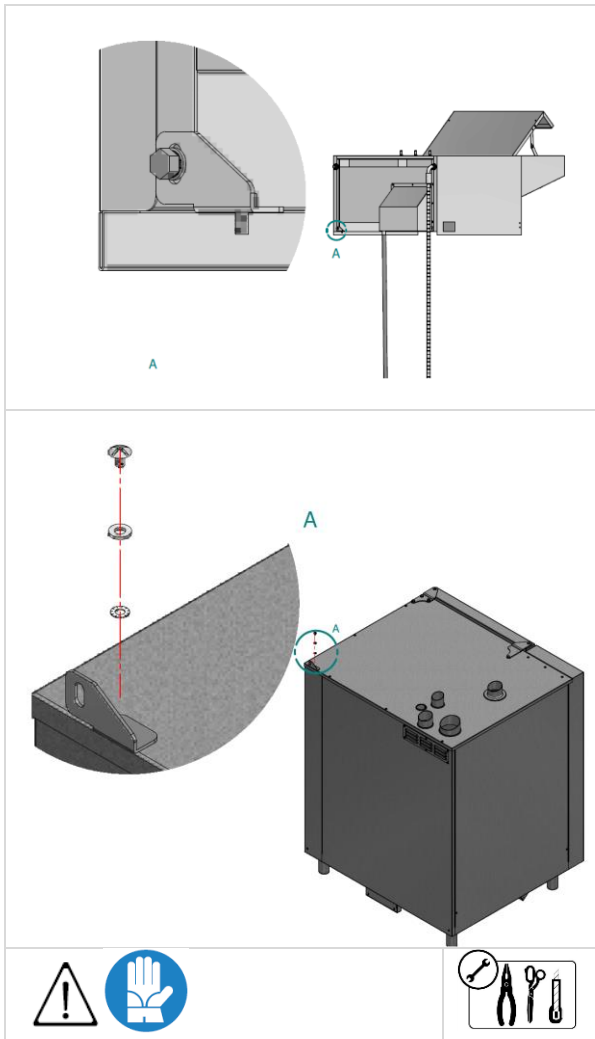
MODELS		Width	
		x	
		mm	inches
922728	HOST11	875	34,45
922723	HOCT11E	875	34,45
922732	HOSS11	875	34,45
922727	HOCs11E	875	34,45
922725	HOCV11E	917	36,10
922730	HOSV11	917	36,10
922729	HOST21	1098	43,23
922724	HOCT21E	1098	43,23
922731	HOSS21	1098	43,23
922726	HOCs21E	1098	43,23

F.3 Operations before positioning

Before installing the hood, proceed as follows:

F.3.1 On oven

1. Unscrew and remove the fixing bracket from the right rear of the hood;
2. undo the screw on upper right rear of the oven;
3. fix the bracket to the oven using the screw and toothed washer supplied.



F.3.2 On oven with hood Level 3

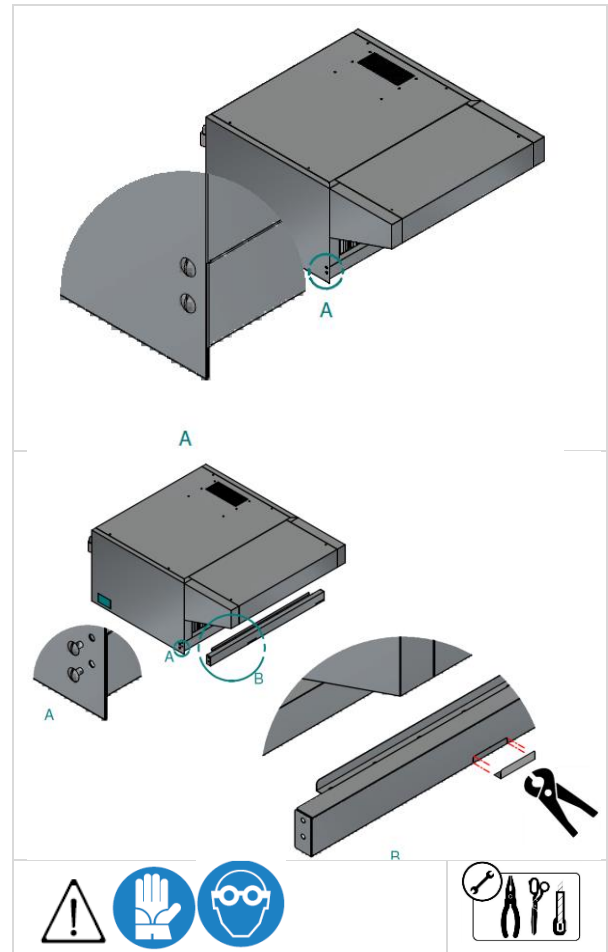
The following items are supplied with the Steam Optimizer kit:

922723	HOCT11E
922724	HOCT21E
922725	HOCV11E
922726	HOCS21E
922727	HOCS11E

It is recommended to install the Steam Optimizer following the instructions in the attached "AL04 HO_03 Steam Optimizer".

F.3.3 On hood for ovens with left hinges

1. Unscrew to remove front panel of the hood;
2. remove the pre-cut parts;
3. assemble the front panel of the hood.

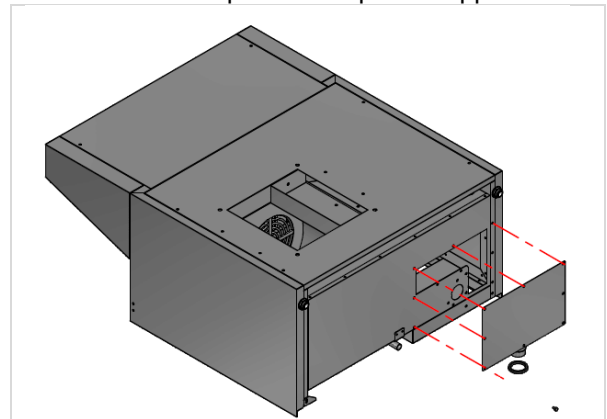


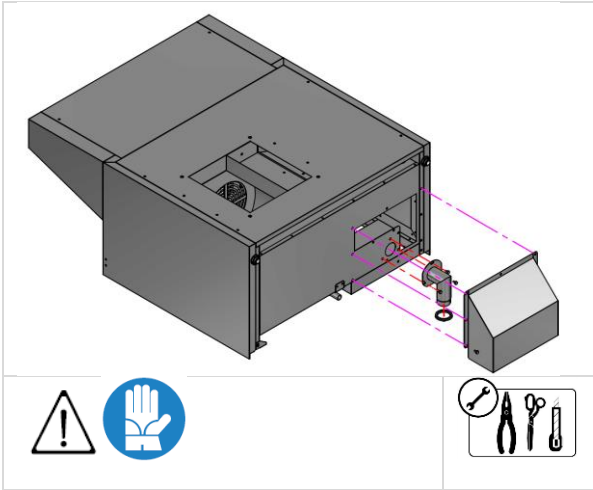
F.3.4 On hood for stacked ovens

The following items are supplied with a kit for stacking ovens:

922726	HOCS21E
922727	HOCS11E
922731	HOSS21
922732	HOSS11

1. Unscrew to remove the rear panel of the hood;
2. assemble the pipe and seal supplied;
3. assemble the special rear panel supplied.



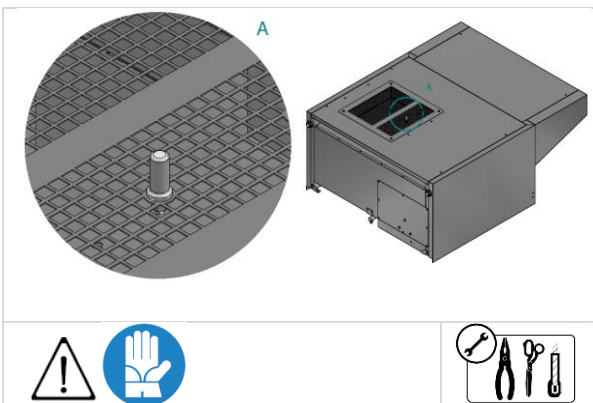


F.3.5 On hood installed under central hood or ventilated ceiling

In some cases, the following items could be installed under a hood or ventilated ceiling. Therefore it is not possible for them to be connected to a centralised system as suggested above.

922728	HOST11
922729	HOST21
922730	HOSV11
922731	HOSS21
922732	HOSS11

To prevent obstruction of the extraction hole, the hood is supplied with a special screw. Assemble it in the relevant hole on the upper panel.

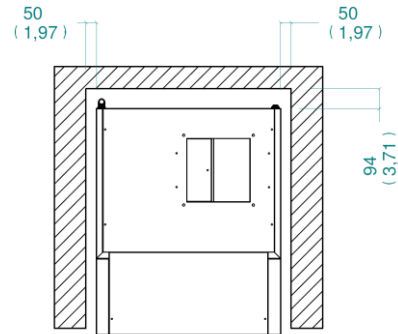


F.4 Positioning

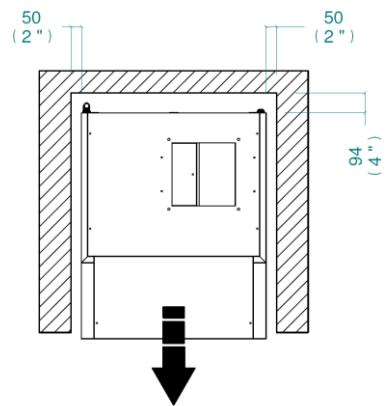
F.4.1 Minimum distance

For the overall space required and connection dimensions, refer to the Hood Installation Diagrams (see page 2) and chap. F of the oven "Installation Manual";

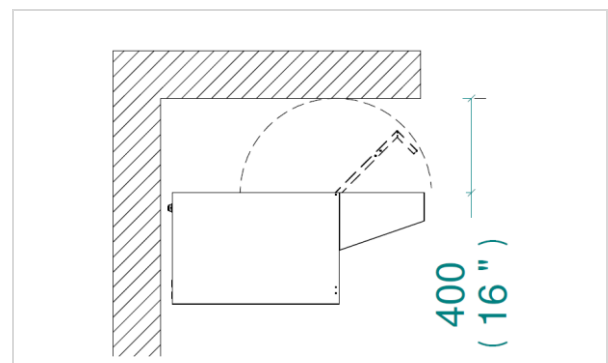
All sides of the appliance must be at least 50 mm from any surface.



- If hood maintenance is required, shift the oven forward using suitable equipment.



If the hood is not connected to a centralised extraction system, leave a free space of at least 400 mm above it to allow Customer Care to access the technical compartment.

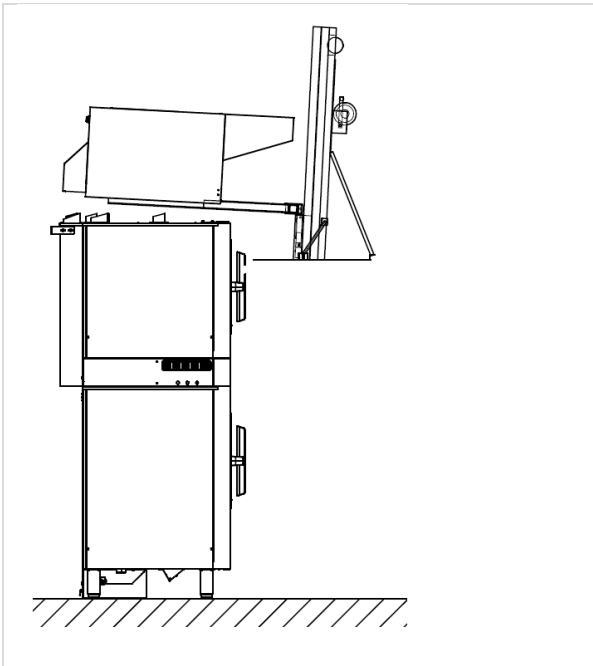


F.5 Assembling hood on oven

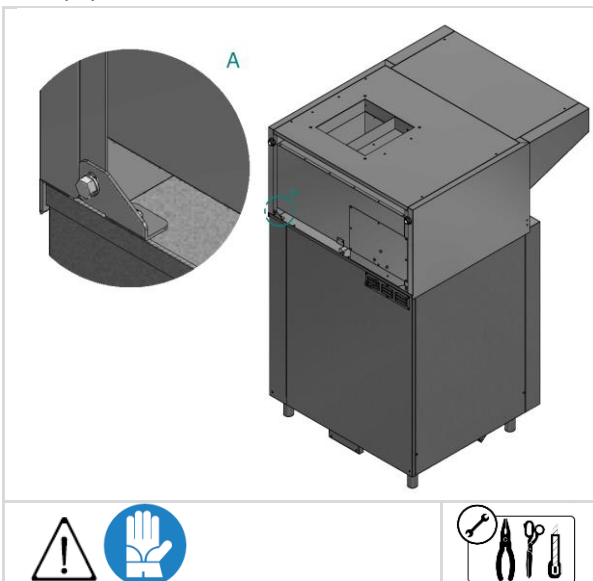
1. Lift the hood over the oven
2. Align the hood with the oven
 - a. For the following items:

922723	HOCT11E
922724	HOCT21E
922725	HOCV11E
922726	HOCS21E
922727	HOCS11E
922731	HOSS21
922732	HOSS11

centre the steam duct with the corresponding oven steam outlet duct and check that the seal is correctly positioned, to prevent steam from escaping when the oven is working.



3. Fix the hood and oven to the previously assembled support (ref. F.3.1) using the screws and toothed washers supplied, to ensure mechanical fastening and the equipotential connection.



F.6 Air duct connection

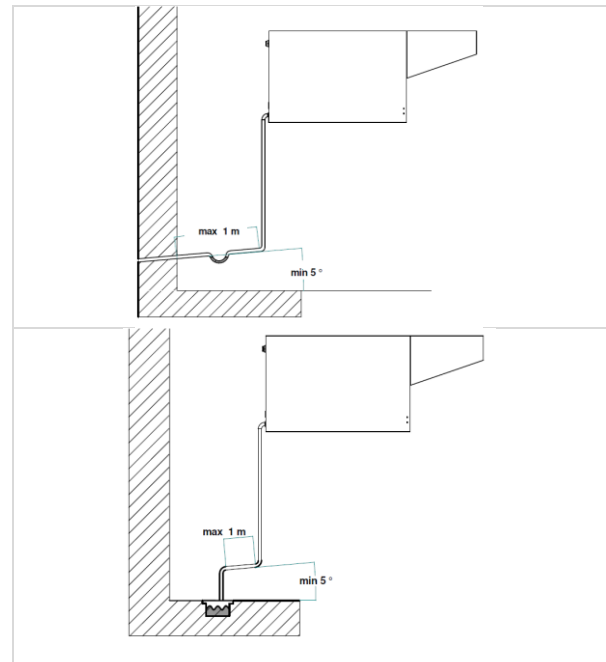
The following items are arranged for the connection of a 300x300 (118.11 x 118.11 inches) duct:

922728	HOST11
922732	HOSS11
922730	HOSV11
922729	HOST21
922731	HOSS21

To install the ducts refer to the "Hood Installation Diagram" (pages 2) and chapter E.2.1 (page15).

F.7 Water drain connection

The hood is supplied with a drain pipe DWO; connect it to the main drainage system or to a floor grate.



F.8 Electrical connection





IMPORTANT

The connection to the electrical power supply must be in compliance with the current national and local regulations.

F.8.1 Power cable

Before connecting, make sure the voltage and frequency match that given on the data plate.

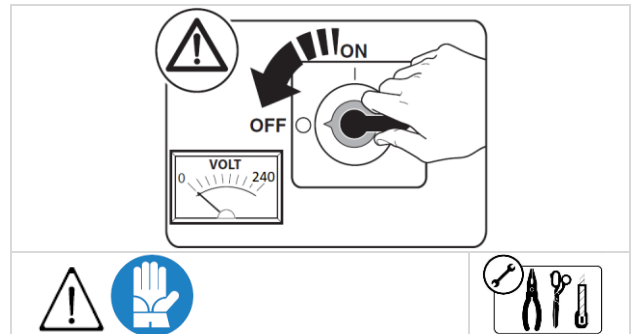
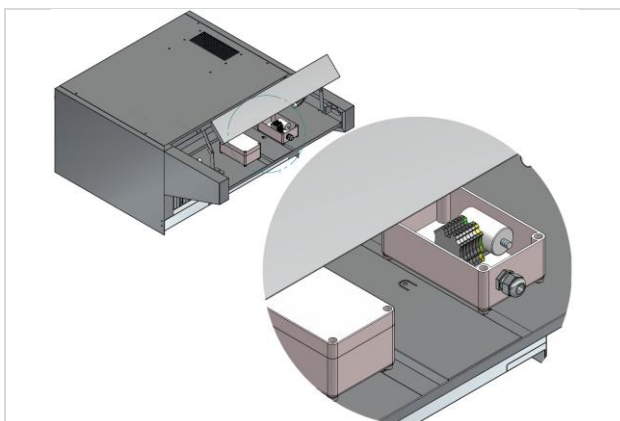
- Connect the appliance to the power supply in a permanent way with an H07 RN-F type cable dim. 3G1,5mmq (**NOT PROVIDED**);
- Install the power cable in a metal or rigid plastic pipe without any sharp parts;
- Install ahead of the appliance an omnipolar switch of suitable capacity with contact gap of at least 3 mm. Install the switch in the building's electrical system, in the immediate vicinity of the appliance;
- If required by local standards and regulations, a RCBO circuit breaker with I_{dn} 300mA class A must be provided in the power supply circuit by the installer;
- Appliance max. leakage current is 0.75 mA;
- Install ahead of the appliance a device (interlocked plug, lockable switch or similar devices) lockable in the open position during maintenance;
- Connect the appliance to an efficient earthing system. For that purpose, the connection terminal block has a terminal with the symbol  for connecting the earth wire;
- Also, include this device in an equipotential system (see chap. F.5.3). Make sure the oven on which the hood is mounted has the relevant terminal. This terminal must be in electrical contact with all fixed exposed metal parts of the hood and must allow the connection of a conductor having a nominal cross-section area of 2.5 mm² to 6 mm²; this connection is made

with the screw marked , located externally near the power cable entry.

Power cable installation

To connect the power cable to the appliance, proceed as follows:

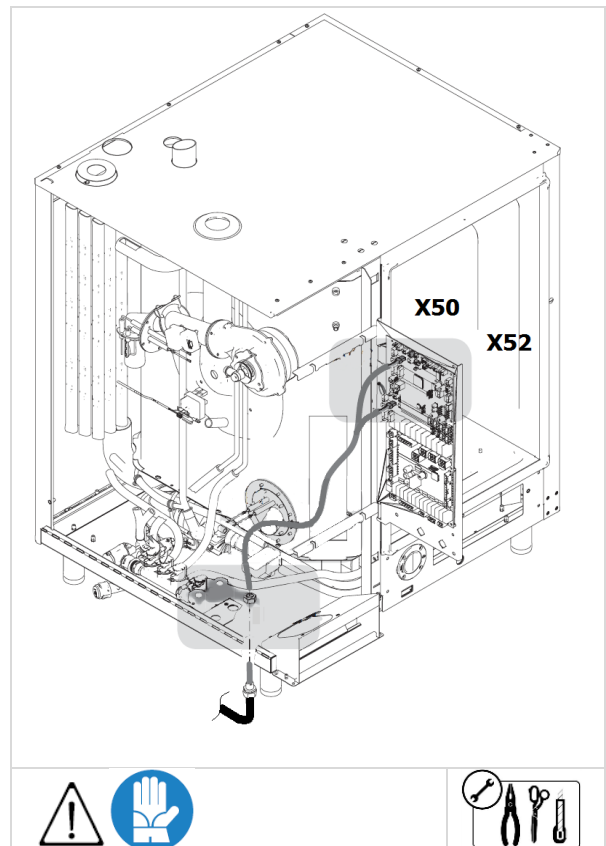
1. Open the Technical Compartment;
2. Open the the junction box on the right and connect the cables following the instructions below (see F.8.1 - "Power cable") and the relevant Wiring diagram;
3. Close the Technical Compartment.



F.8.2 Hood-oven interface cable

The hood is supplied with an Interface Cable; to connect it, proceed as follows:

1. Remove the left side panel of the oven, as indicated in the "Oven Service Manual";
2. Remove the pre-cut sheet on the oven base to obtain a 21mm hole;
3. Insert the male thread curve supplied, relevant to the interface cable, and secure it with the nut supplied;
4. Remove the Touch Screen Panel from the oven, as indicated in the "Oven Installation Manual";
5. Insert the interface cable connectors on the relevant positions indicated X50 and X52;
6. Assemble the Touch Screen Panel on the left side on the oven, as indicated in the "Oven Service Manual".



G COMMISSIONING AND SETTINGS

G.1 Introduction



CAUTION

Make sure the appliance is connected to a water drainage system, a power socket, and to the oven via the oven/hood Interface cable.

Switch the oven on as indicated in the Installation Manual (chap. G “COMMISSIONING AND SETTINGS”).



CAUTION

During operation, pay attention to the hot areas of the outer surface. Do not place objects on the outlets located at the upper rear of the appliance.

G.2 Oven settings

When the hood is switched on for the first time, execute following procedure on Oven:

- AL01 IM_HO_L1_L2_L3_L4
with TOUCH Oven (see annex document) or
- AL02 IM_HO_L1_L2_L3_L4
with DIGIT Oven (see annex document).

These procedures must be completed in order to ensure correct operation of the hood and to allow its use.

The checking procedure consists of 2 main steps:

1. Only for Level 4 Hood, check that the hood symbol is present on the oven interface (Touch Screen Panel); or
2. test hood operation by switching the oven on and start a test program. Simulate oven door opening and closing: the fan should change speed.

H MACHINE SCRAPPING



WARNING

Refer to
“WARNINGS and
Safety Information “

H.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance. SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

H.2 Recyclability

Our appliances are manufactured using more than 90% metals (stainless steel, aluminium, galvanised sheet,

copper, etc.) which can be recycled by means of the conventional recovery structures, in compliance with the current regulations in the country of use.

H.3 Procedure regarding appliance dismantling macro operations

Before scrapping the machine, make sure to carefully check its condition, and in particular any parts of the structure that can give or break during scrapping. The machine's parts must be disposed

of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place. In general, the appliance must be taken to a specialised collection/scrapping centre. Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, Customer Care or the local body responsible for waste disposal.

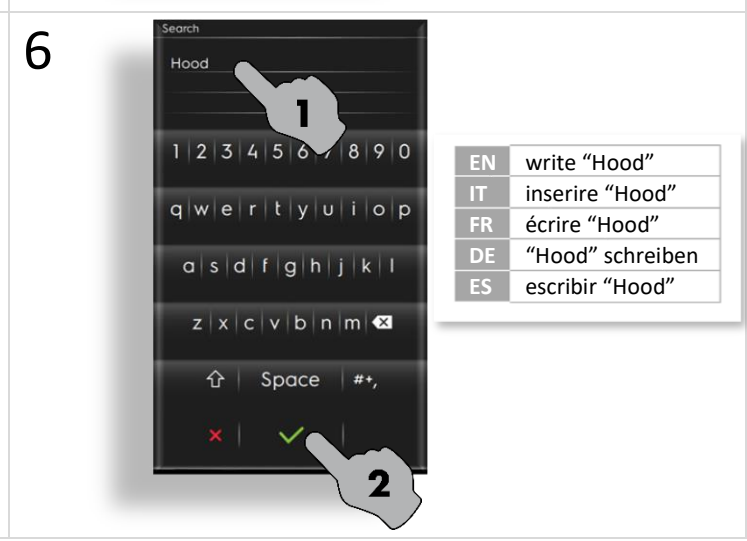
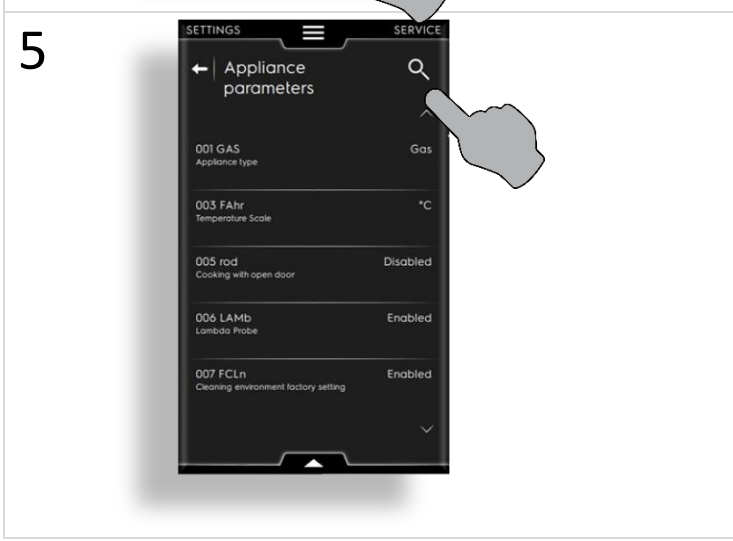
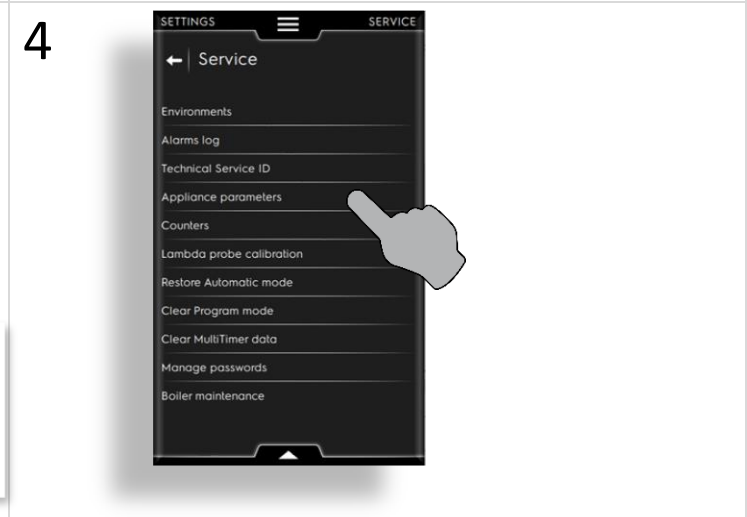
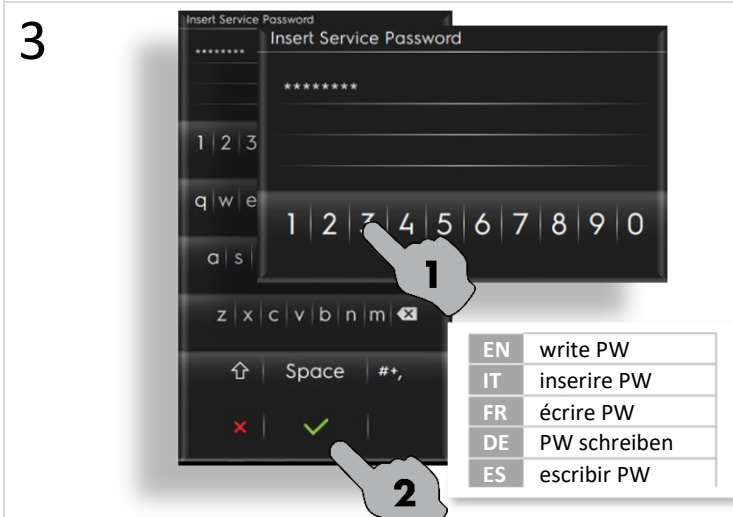
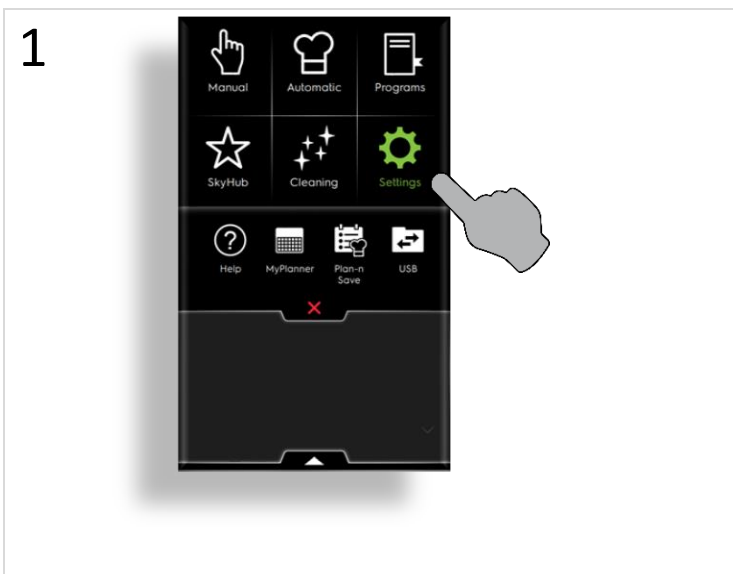


NOTE!

When scrapping the machine, any markings, this manual, and other documents concerning the appliance, must be destroyed.

Electrolux Professional SpA
Viale Treviso 15
33170 Pordenone
www.electroluxprofessional.com

AL01 IM_HO_L1_L2_L3_L4	EN	TOUCH Oven settings for Hood	Rel.	230911	p. 1 / 4
	IT	Impostazioni Forno TOUCH dedicati CAPP			
	FR	Réglages du four TOUCH pour la hotte			
	DE	TOUCH Backofeneinstellungen für Haube			
	ES	Ajustes del horno TOUCH para la campana			


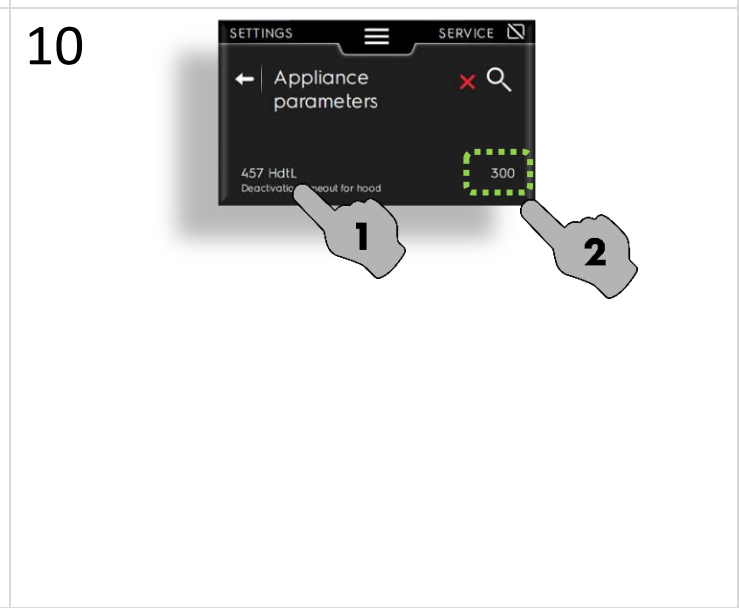
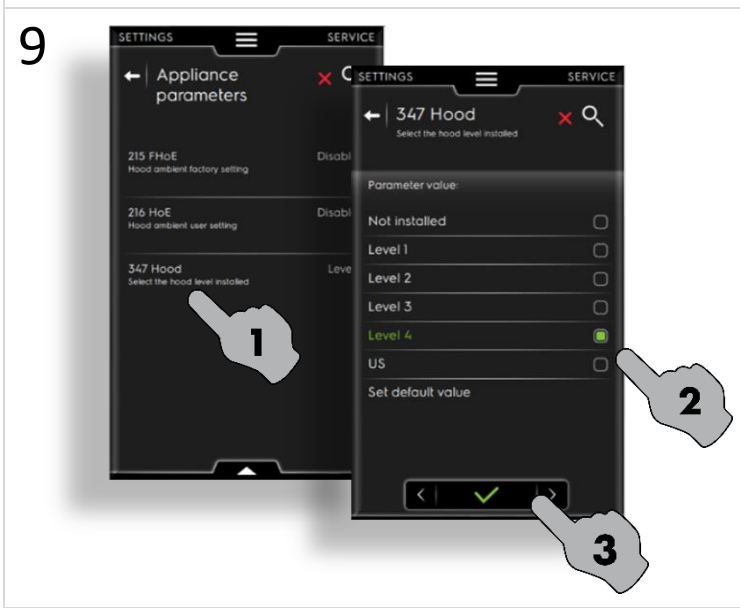


AL01 IM_HO_L1_L2_L3_L4	EN	TOUCH Oven settings for Hood	Rel.	230911	p. 2 / 4
	IT	Impostazioni Forno TOUCH dedicati CAPPA			
	FR	Réglages du four TOUCH pour la hotte			
	DE	TOUCH Backofeneinstellungen für Haube			
	ES	Ajustes del horno TOUCH para la campana			


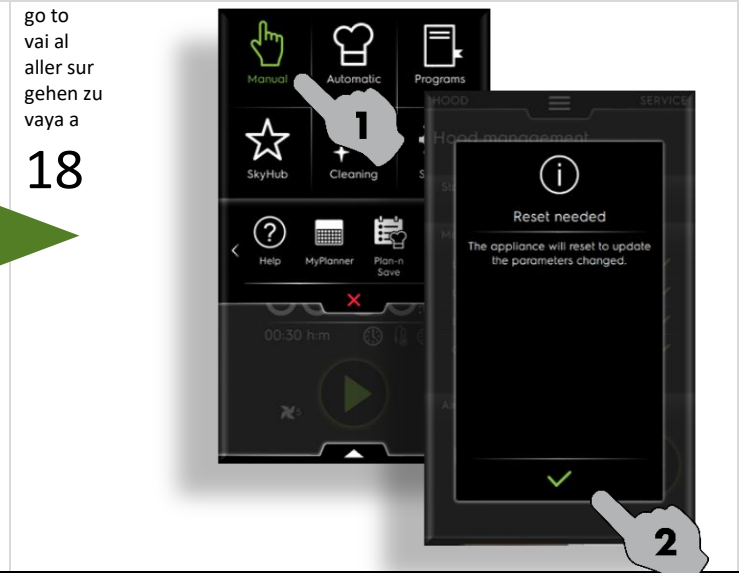
7

922728	HOST11	Level 2
922729	HOST21	Level 2
922730	HOSV11	Level 2
922731	HOSS21	Level 2
922732	HOSS11	Level 2
922723	HOCT11E	Level 3
922724	HOCT21E	Level 3
922725	HOCV11E	Level 3
922726	HOCS21E	Level 3
922727	HOCS11E	Level 3

922718	HOOT11E	Level 4
922719	HOOT21E	Level 4
922720	HOOV11E	Level 4
922722	HOOS11E	Level 4
922721	HOOS21E	Level 4

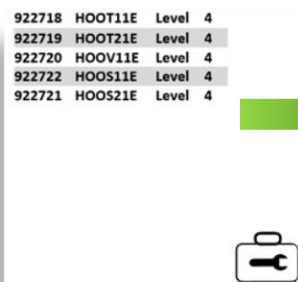
922728	HOST11	Level 2
922729	HOST21	Level 2
922730	HOSV11	Level 2
922731	HOSS21	Level 2
922732	HOSS11	Level 2
922723	HOCT11E	Level 3
922724	HOCT21E	Level 3
922725	HOCV11E	Level 3
922726	HOCS21E	Level 3
922727	HOCS11E	Level 3

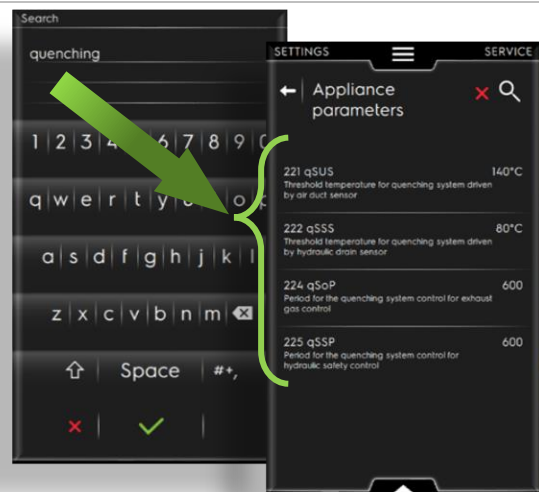
AL01 IM_HO_L1_L2_L3_L4	EN	TOUCH Oven settings for Hood	Rel.	230911	p. 3 / 4
	IT	Impostazioni Forno TOUCH dedicati CAPPA			
	FR	Réglages du four TOUCH pour la hotte			
	DE	TOUCH Backofeneinstellungen für Haube			
	ES	Ajustes del horno TOUCH para la campana			

EN	Only for L4 Hoods, carry out following operations
IT	Solo per le cappe L4, eseguire le seguenti operazioni
FR	Uniquement pour les hottes L4, effectuer les opérations suivantes
DE	Nur bei L4-Hauben sind folgende Aktionen auszuführen
ES	Sólo para las campanas L4, realizar las siguientes operaciones

11



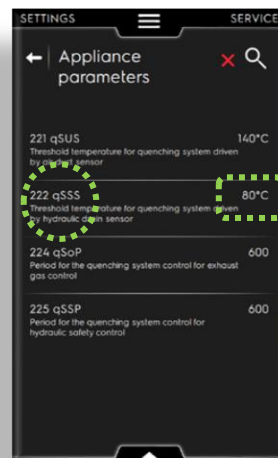
12



13



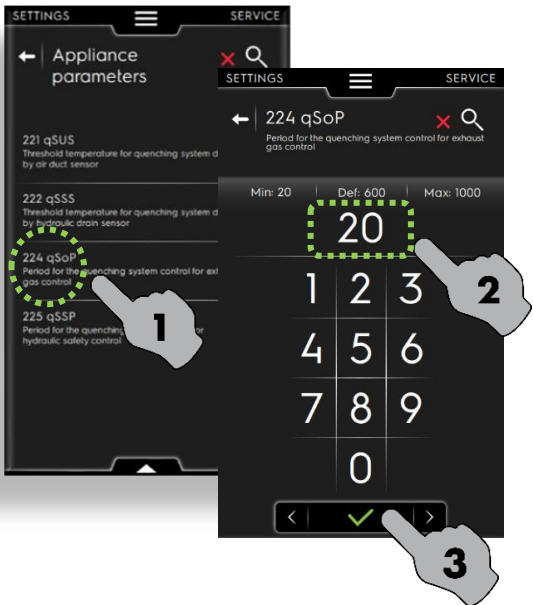
14



EN	NO CHANGE
IT	NESSUNA VARIAZIONE
FR	PAS DE MODIFICATION
DE	KEINE ÄNDERUNG
ES	SIN CAMBIOS

AL01 IM_HO_L1_L2_L3_L4	EN	TOUCH Oven settings for Hood	Rel. 230911	p. 4 / 4
	IT	Impostazioni Forno TOUCH dedicati CAPP		
	FR	Réglages du four TOUCH pour la hotte		
	DE	TOUCH Backofeneinstellungen für Haube		
	ES	Ajustes del horno TOUCH para la campana		

15



16



17



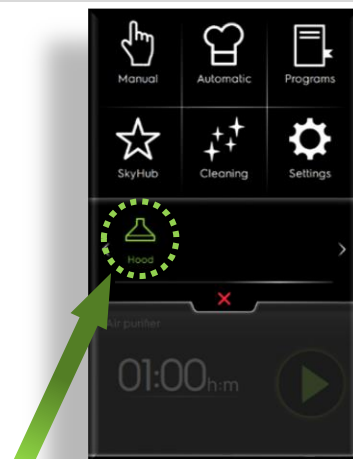
18



19



20



	PNC	prmtr	To do		
1	922733 HOB T11 Level 1 922734 HOB T21 Level 1 922735 HOB V11 Level 1 922736 HOB S21 Level 1 922737 HOB S11 Level 1 922728 HOB T11 Level 2 922729 HOB T21 Level 2 922730 HOB V11 Level 2 922731 HOB S21 Level 2 922732 HOB S11 Level 2 922723 HOB T11E Level 3 922724 HOB T21E Level 3 922725 HOB V11E Level 3 922726 HOB S21E Level 3 922727 HOB S11E Level 3 922718 HOB T11E Level 4 922719 HOB T21E Level 4 922720 HOB V11E Level 4 922722 HOB S11E Level 4 922721 HOB S21E Level 4		<p>Keypad activation: 5 PSW: 11235813</p>		
	2	922728 HOB T11 Level 2 922729 HOB T21 Level 2 922730 HOB V11 Level 2 922731 HOB S21 Level 2 922732 HOB S11 Level 2			
		3	922728 HOB T11 Level 2 922729 HOB T21 Level 2 922730 HOB V11 Level 2 922731 HOB S21 Level 2 922732 HOB S11 Level 2	347	
				347	
				457	

AL02 IM_HO_L1_L2_L3_L4	EN	DIGIT Oven settings for Hood	Rel.	231005	p. 2 / 4
	IT	Impostazioni Forno DIGIT dedicati CAPP			
	FR	Réglages du four DIGIT pour la hotte			
	DE	DIGIT Backofeneinstellungen für Haube			
	ES	Ajustes del horno DIGIT para la campana			

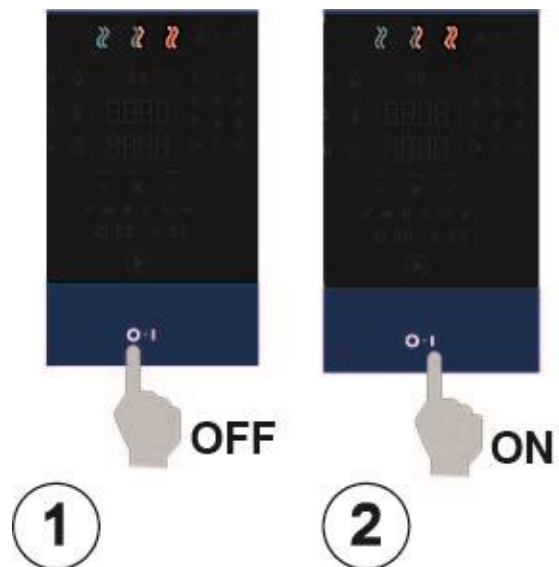
	PNC	prmtr	To do
3	922723 HOCT11E Level 3 922724 HOCT21E Level 3 922725 HOCV11E Level 3 922726 HOCS21E Level 3 922727 HOCS11E Level 3	347	
		457	

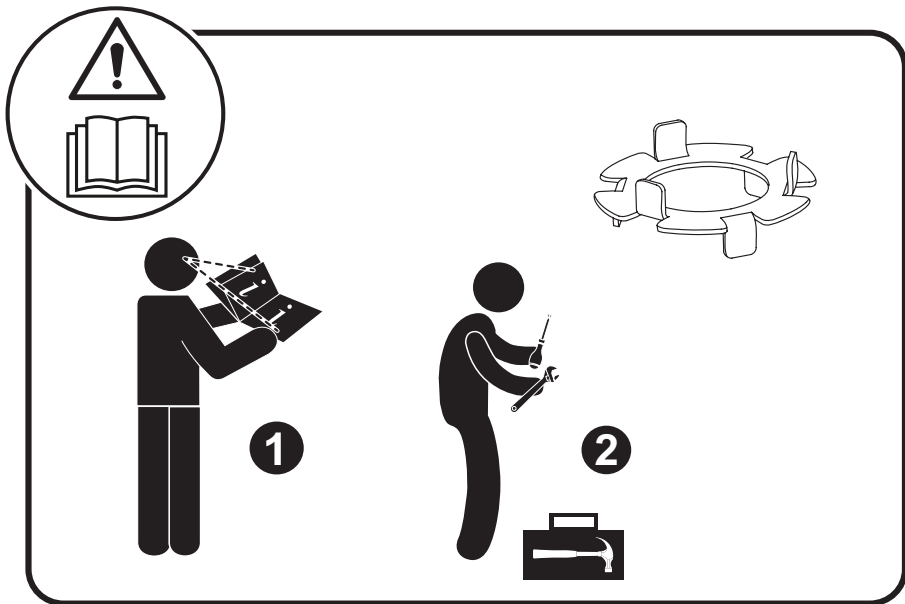
	PNC	prmtr	To do	
3		347		
		221		
	922718 HOOT11E Level 4 922719 HOOT21E Level 4 922720 HOOV11E Level 4 922722 HOOS11E Level 4 922721 HOOS21E Level 4		224	
			225	
			457	

AL02 IM_HO_L1_L2_L3_L4	EN	DIGIT Oven settings for Hood	Rel.	231005	p. 4 / 4
	IT	Impostazioni Forno DIGIT dedicati CAPP			
	FR	Réglages du four DIGIT pour la hotte			
	DE	DIGIT Backofeneinstellungen für Haube			
	ES	Ajustes del horno DIGIT para la campana			

4

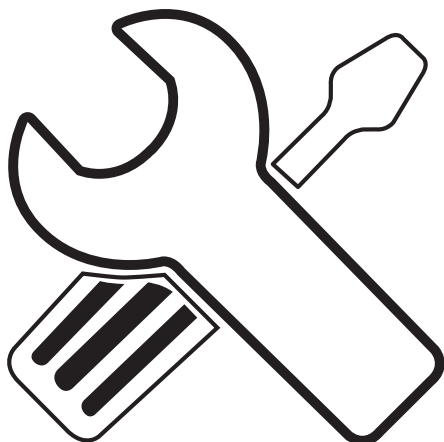
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922734	HOBT21	Level 1
922735	HOBV11	Level 1
922736	HOBS21	Level 1
922737	HOBS11	Level 1
922728	HOST11	Level 2
922729	HOST21	Level 2
922730	HOSV11	Level 2
922731	HOSS21	Level 2
922732	HOSS11	Level 2
922723	HOCT11E	Level 3
922724	HOCT21E	Level 3
922725	HOCV11E	Level 3
922726	HOCS21E	Level 3
922727	HOCS11E	Level 3
922718	HOOT11E	Level 4
922719	HOOT21E	Level 4
922720	HOOV11E	Level 4
922722	HOOS11E	Level 4
922721	HOOS21E	Level 4



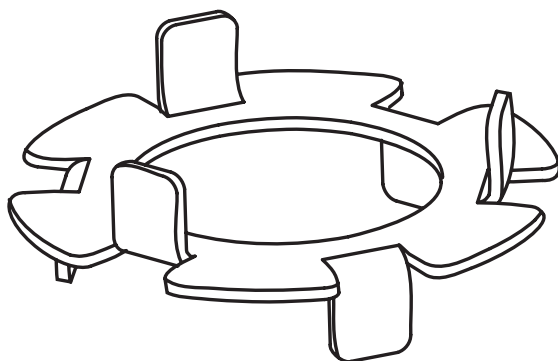
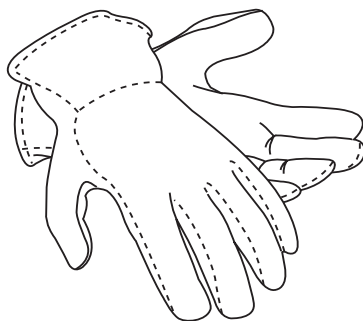
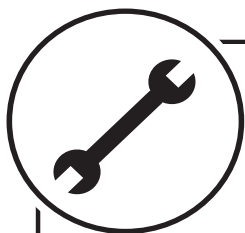


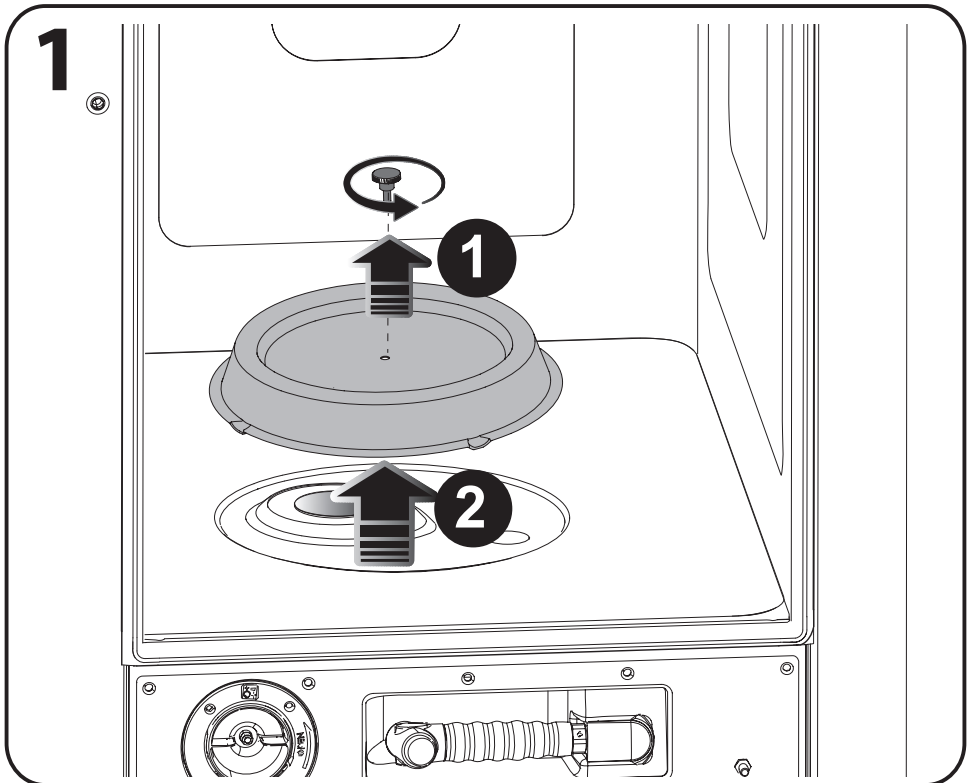
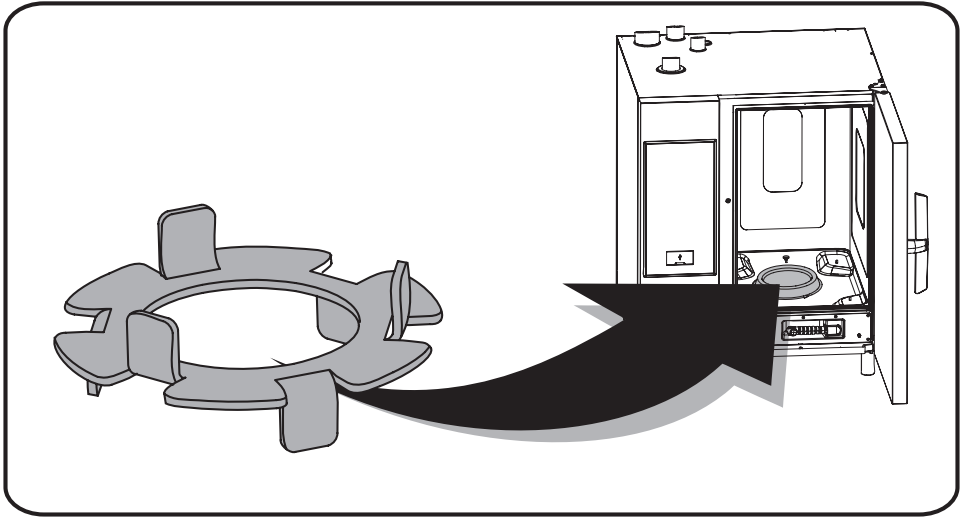
STEAM OPTIMIZER KIT

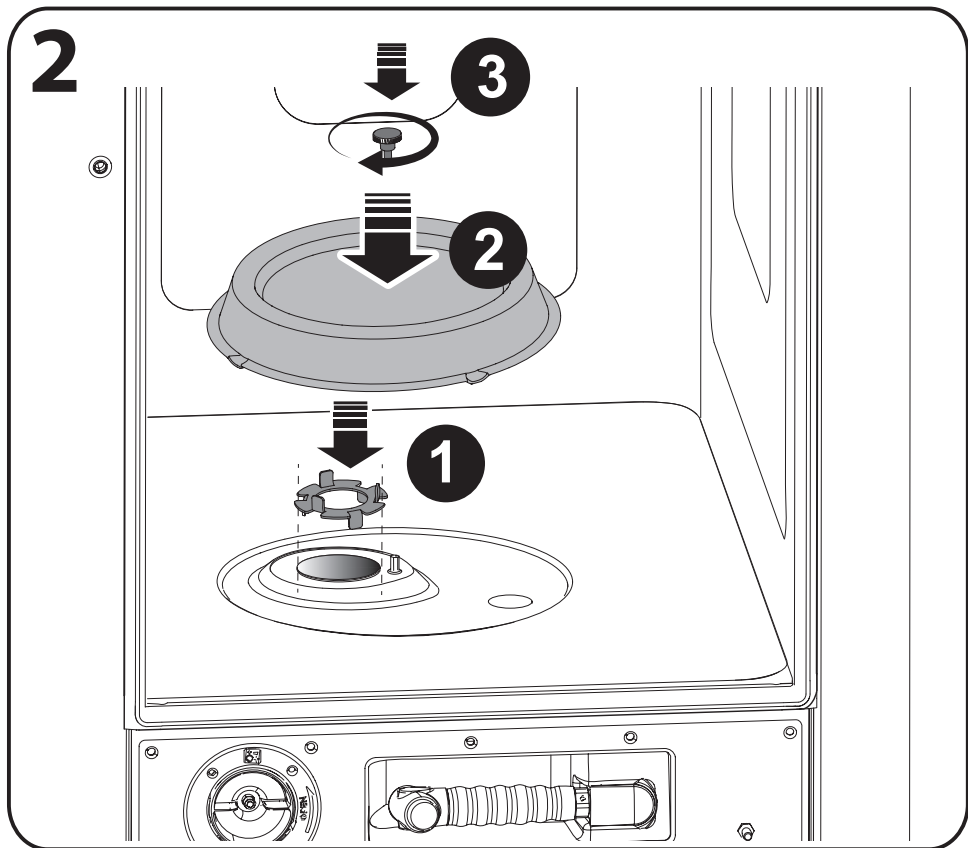
Mod. 6 - 10 - 20 GN 1/1 - Mod. 6 - 10 - 20 GN 2/1
GAS - ELECTRIC

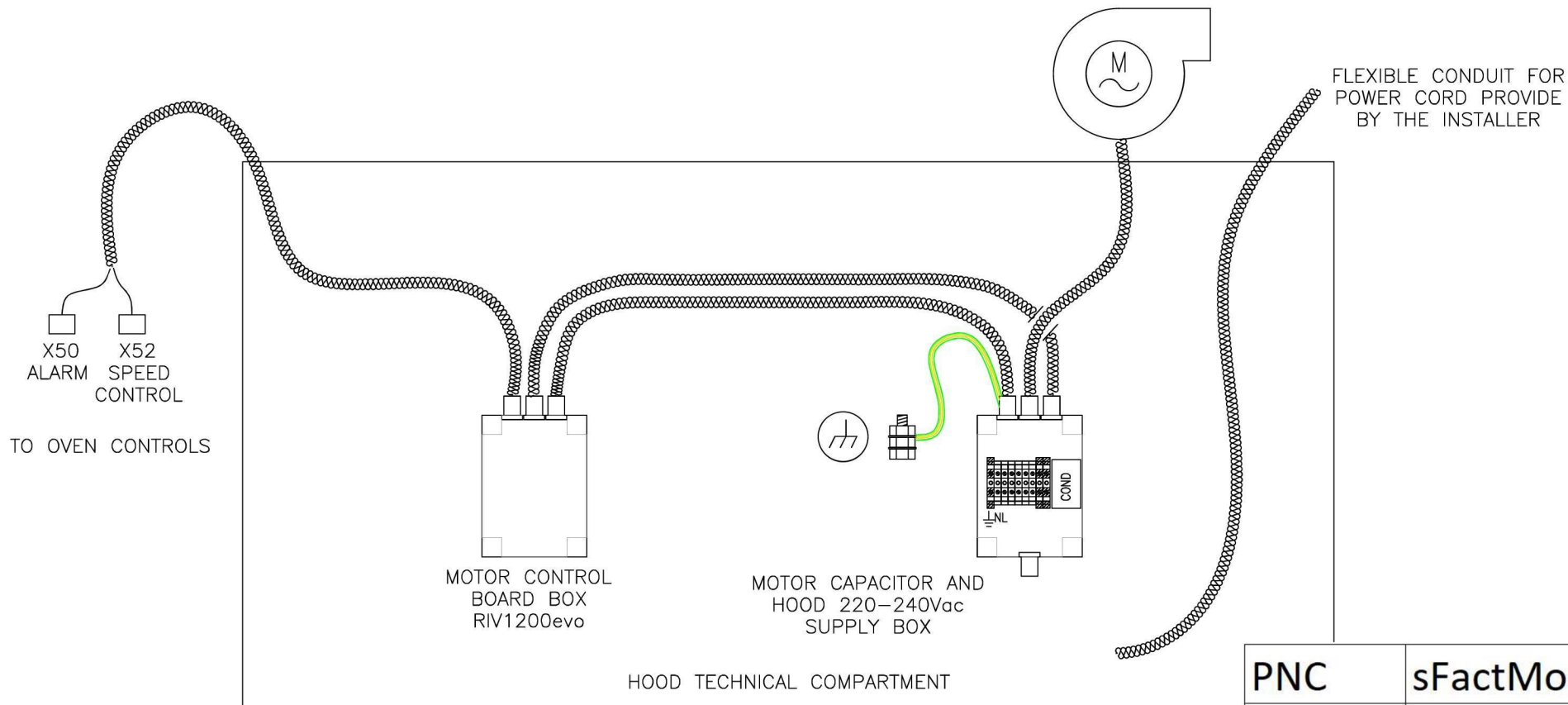


Cod. **59940BA00**
Ed. 01.2019









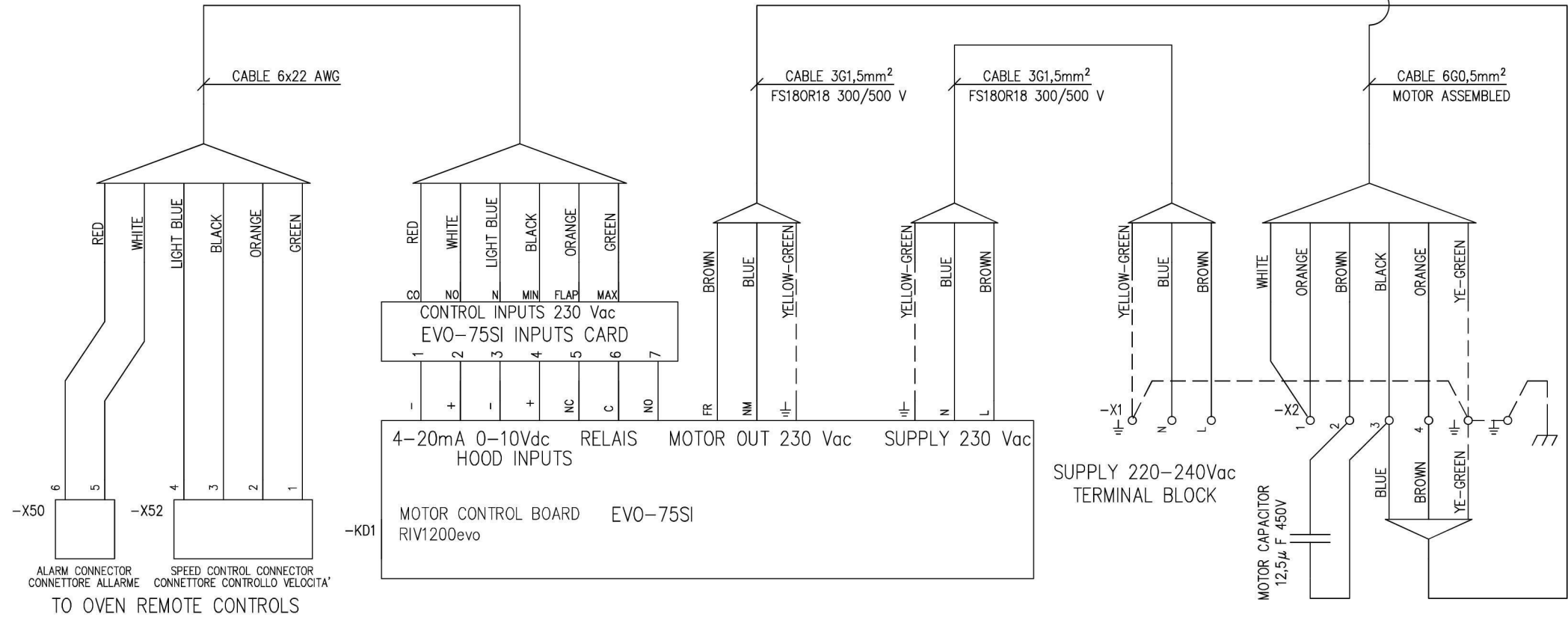
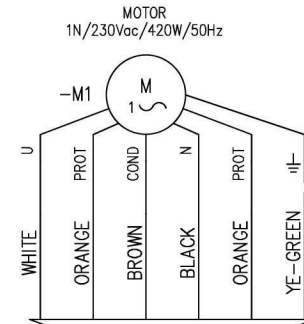
PNC	sFactModel
922730	HOSV11
922728	HOST11
922729	HOST21

RATED	SPECIFICATIONS
220 – 240 Vac	SUPPLY VOLTAGE
3,15 A	CURRENT max
420 W	POWER max
50 Hz	FREQUENCY

NR. SHEET	TITLE
1	TITLE PAGE
2	ELECTRICAL WIRING DIAGRAM

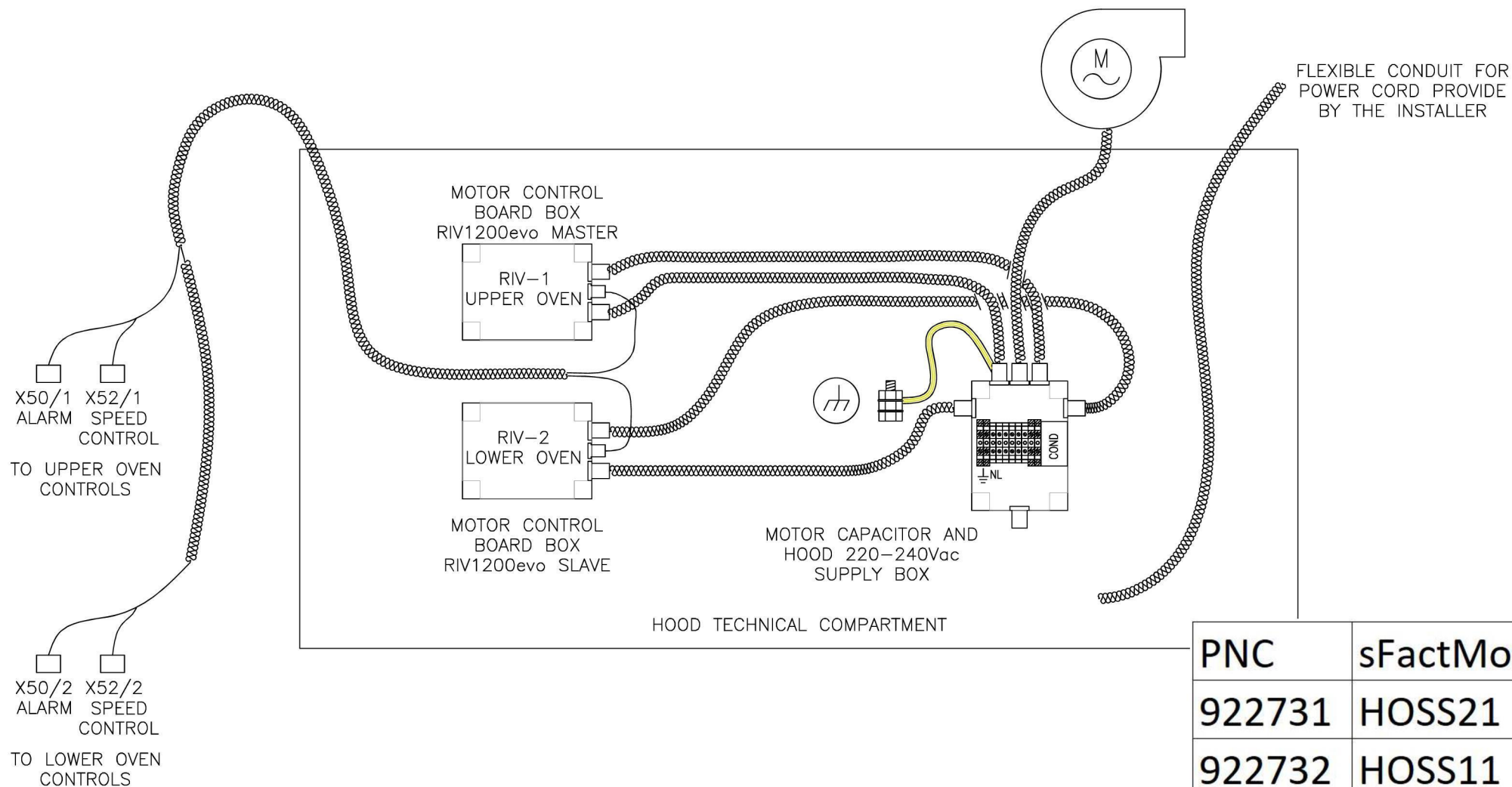
SUCTION HOOD FOR OVEN CAPPA ASPIRANTE PER FORNO			
CUSTOMER			
INSTALL. SITE	CUSTOMER ORDER	ORDER	
NOTE	ELECTRICAL DIAGRAM		
SERIAL NO.	19 ALI K420W_FOR R06a		MODEL no. 19 ALI K420W_FOR
date	18/09/2023	revision	R.06a
archive	19 ALI K420W_FOR R06a.dwg		sheet 1
draw:	PP.II.	sign	controlled
			tot.sheet 2

Sigla	Descrizione	Descrizione 2	Note
-KD1	MOTOR CONTROL BOARD	RIV1200evo	
-M1	MOTOR	1N/230Vac/420W/50Hz	
-X1	SUPPLY TERMINAL BLOCK	MORSETTIERA ALIMENTAZIONE	
-X2	MOTOR TERMINAL BLOCK	MORSETTIERA MOTORE	
-X50	ALARM CONNECTOR	CONNETTORE ALLARME	
-X52	SPEED CONTROL CONNECTOR	CONNETTORE CONTROLLO VELOCITA'	



PLANT	ELECTRICAL WIRING DIAGRAM	TITLE	SUCTION HOOD FOR OVEN	DRAWER	PP.II.	DRA. N.	19 ALI K420W	SHEET	2	NEXT	
REV.	CHANGE	DATE	SIGNATURE	DIAGRAM	19 ALI K420W_FOR R06a	COSTUMER	SIGNATURE	DATE	18/09/2023	TOT. SHEETS	2

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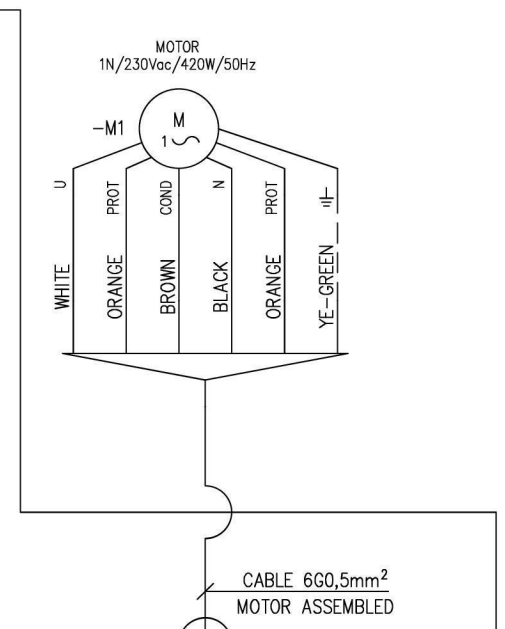
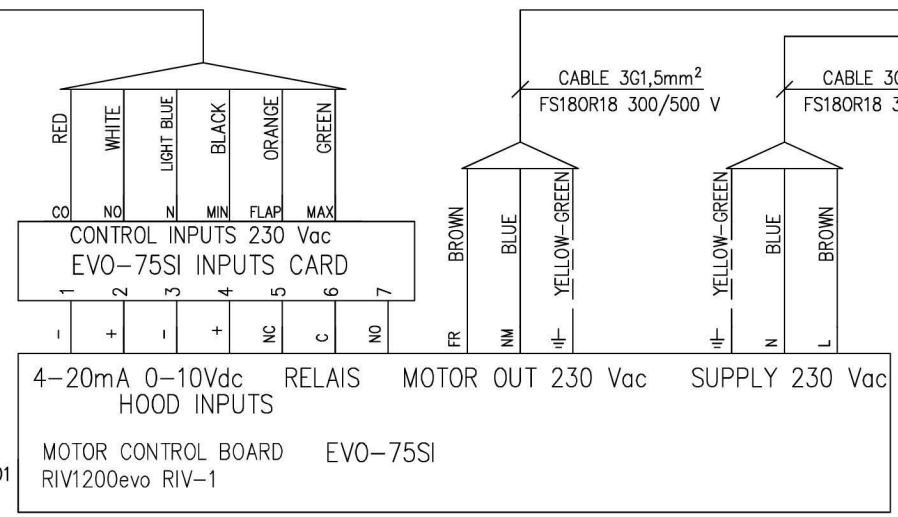
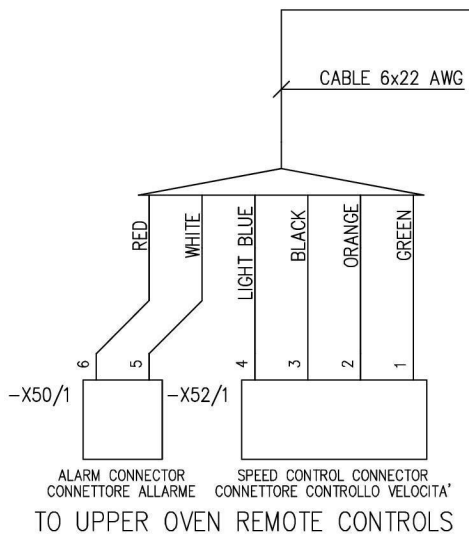


PNC	sFactModel
922731	HOSS21
922732	HOSS11

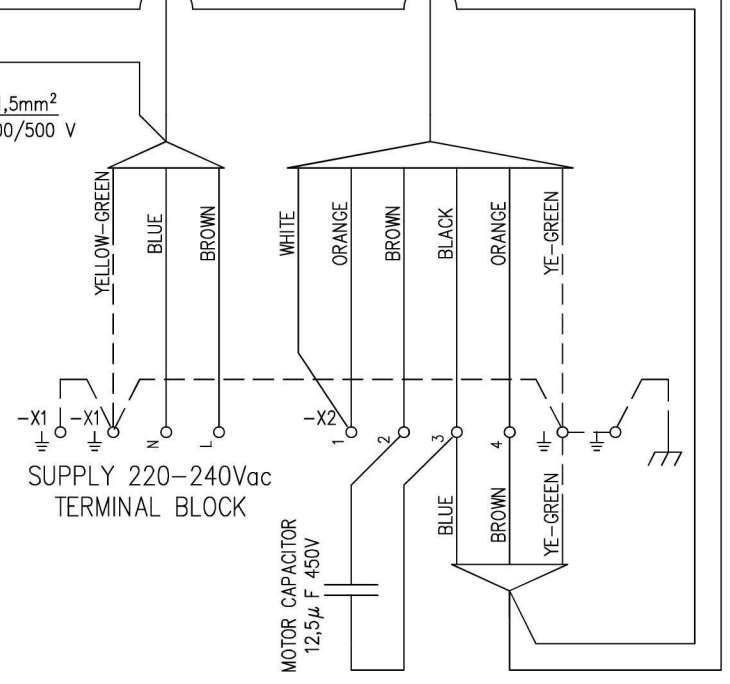
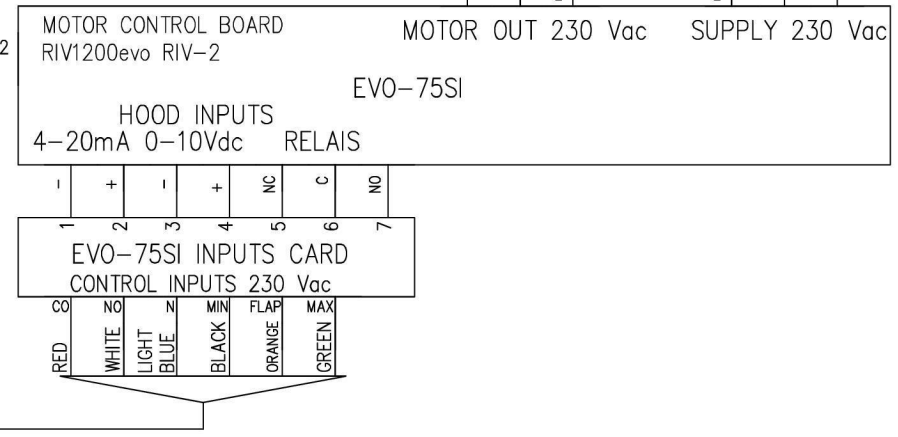
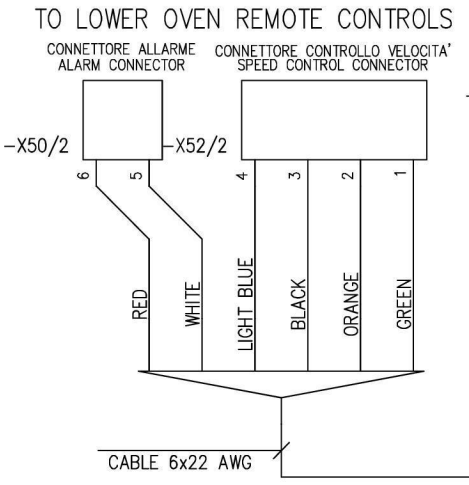
RATED	SPECIFICATIONS
220 - 240 Vac	SUPPLY VOLTAGE
3,15 A	CURRENT max
420 W	POWER max
50 Hz	FREQUENCY

NR. SHEET	TITLE
1	TITLE PAGE
2	ELECTRICAL WIRING DIAGRAM

SUCTION HOOD FOR NR.2 OVENS CAPPA ASPIRANTE PER NR.2 FORNI			
CUSTOMER ALINOX SRL			
INSTALL. SITE	CUSTOMER ORDER	ORDER	
NOTE	ELECTRICAL DIAGRAM		
SERIAL NO.	19 ALI K420W-2_FOR R03a		MODEL no. 19 ALI K420W-2_FOR
date	18/09/2023	revision	R.03a
archive	19 ALI K420W-2_FOR R03a.dwg		sheet 1
draw:	PP.II.	sign	controlled
			tot.sheet 2

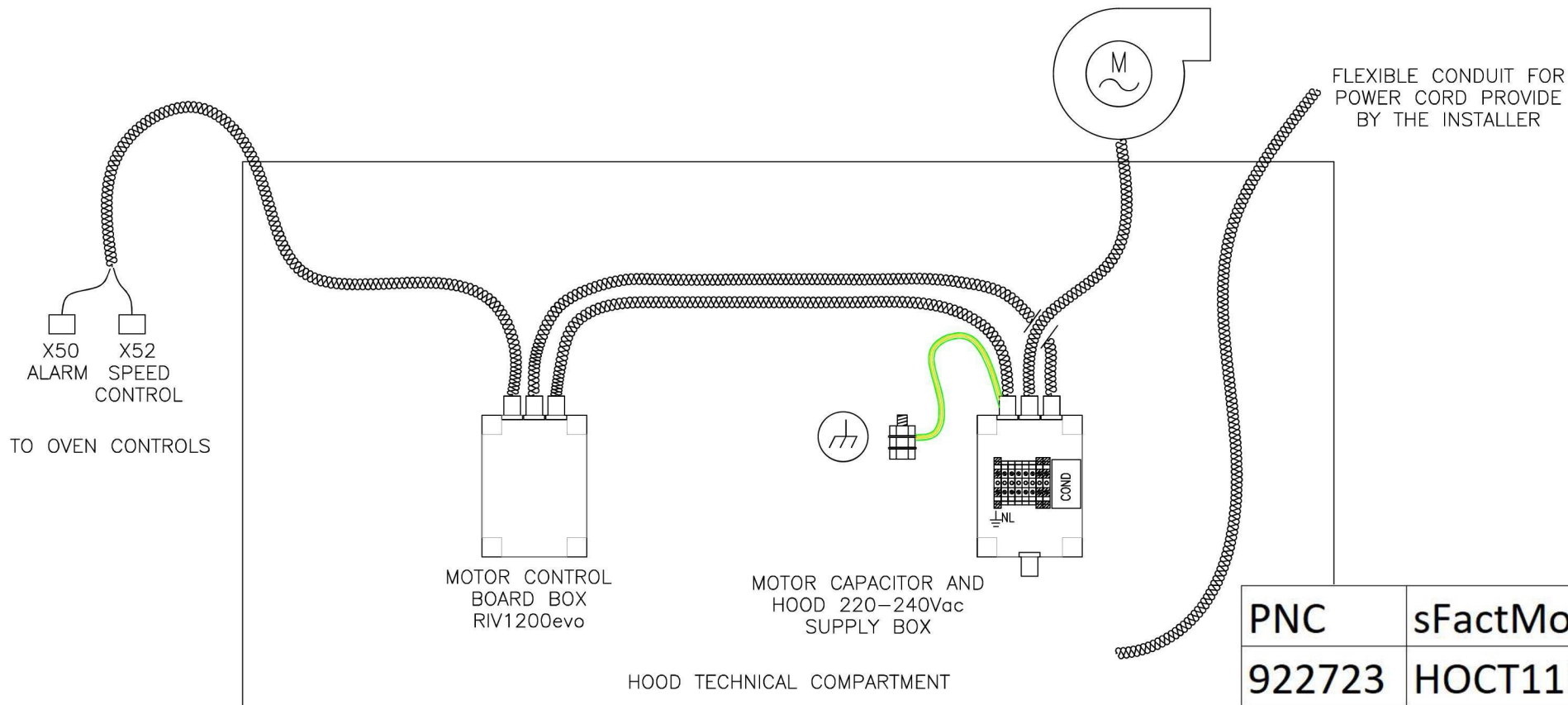


Sigla	Descrizione	Descrizione 2	Note
-KD1	MOTOR CONTROL BOARD	RIV1200evo RIV-1	230 Vac
-KD2	MOTOR CONTROL BOARD	RIV1200evo RIV-2	
-M1	MOTOR	1N/230Vac/420W/50Hz	
-X1	SUPPLY TERMINAL BLOCK	MORSETTIERA ALIMENTAZIONE	
-X2	MOTOR TERMINAL BLOCK	MORSETTIERA MOTORE	
-X50	ALARM CONNECTOR	CONNETTORE ALLARME	
-X52	SPEED CONTROL CONNECTOR	CONNETTORE CONTROLLO VELOCITA'	



PLANT	ELECTRICAL WIRING DIAGRAM	TITLE	SUCTION HOOD FOR OVEN	DRAWER	PP.II.	DRA. N.19 ALI K420W-2 SHEET	NEXT
REV.	CHANGE	DATE	SIGNATURE	DIAGRAM	19 ALI K420W-2_FOR R03a	ARCH. N.	2
				COSTUMER		DATE	18/09/2023
						SCALE	TOT. SHEETS
							2

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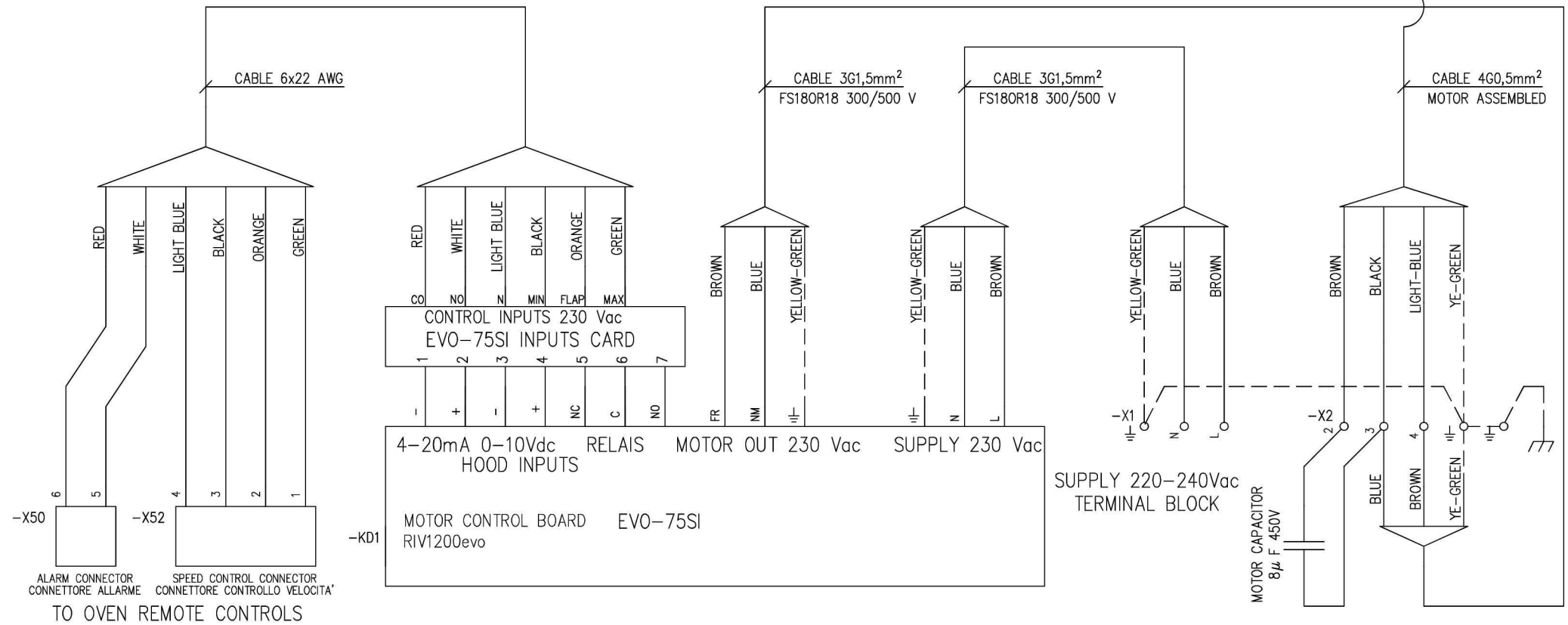
PNC	sFactModel
922723	HOCT11E
922724	HOCT21E
922725	HOCV11E
922785	HOCV11E_S

RATED	SPECIFICATIONS
220 - 240 Vac	SUPPLY VOLTAGE
1,7 A	CURRENT max
383 W	POWER max
50 Hz	FREQUENCY

NR. SHEET	TITLE
1	TITLE PAGE
2	ELECTRICAL WIRING DIAGRAM

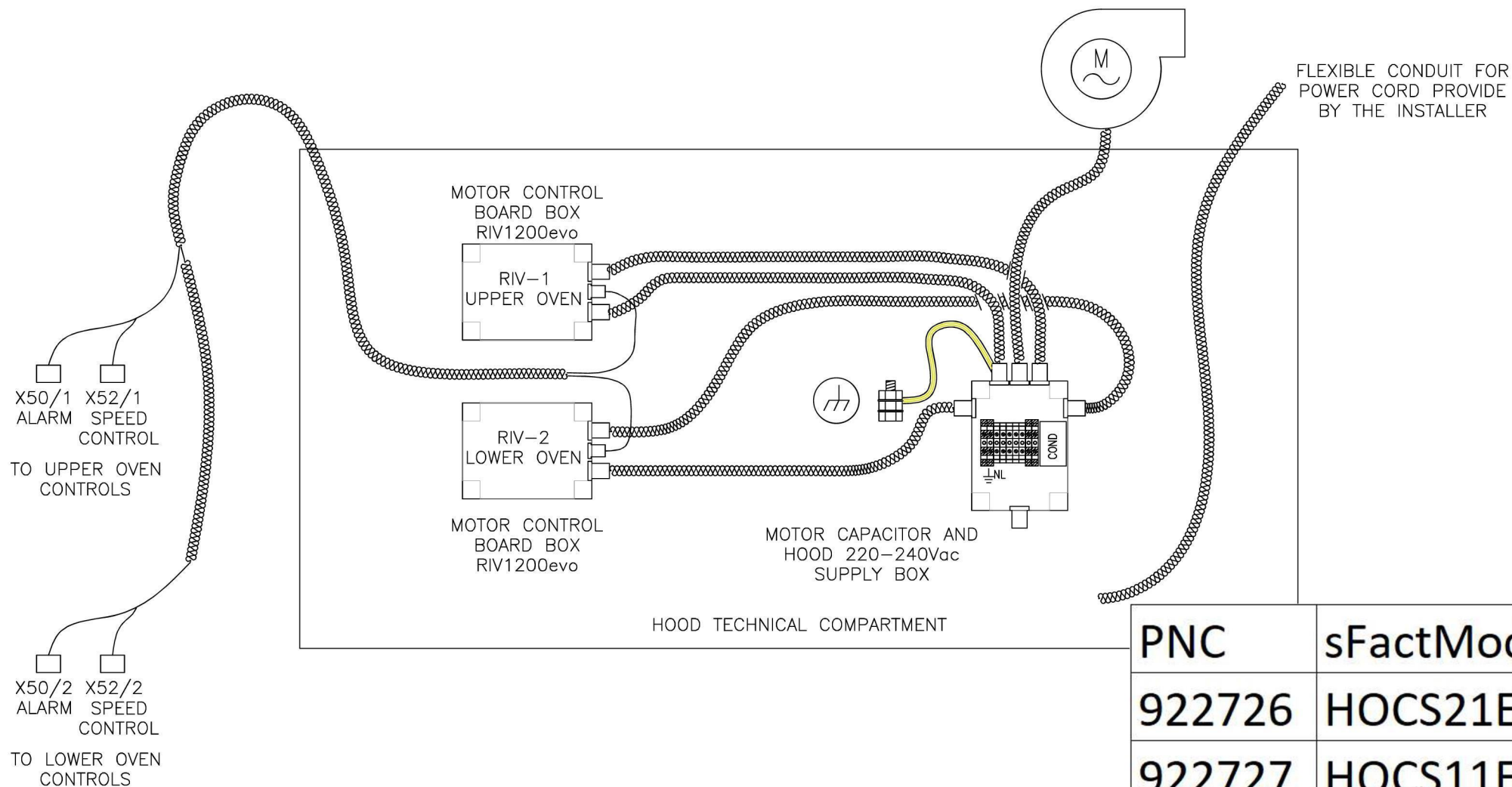
SUCTION HOOD FOR OVEN CAPPA ASPIRANTE PER FORNO			
CUSTOMER			
INSTALL. SITE	CUSTOMER ORDER	ORDER	
NOTE	ELECTRICAL DIAGRAM		
SERIAL NO.	19 ALI K383W_FOR R06a	MODEL no.	19 ALI K383W_FOR
date	18/09/2023	revision	R.06a
archive	19 ALI K383W_FOR R06a.dwg	sheet	1
draw:	PP.II.	sign	controlled
		sign	tot.sheet 2

Sigla	Descrizione	Descrizione 2	Note
-KD1	MOTOR CONTROL BOARD	RIV1200evo	
-M1	MOTOR	1N/230Vac/383W/50Hz	
-X1	SUPPLY TERMINAL BLOCK	MORSETTIERA ALIMENTAZIONE	
-X2	MOTOR TERMINAL BLOCK	MORSETTIERA MOTORE	
-X50	ALARM CONNECTOR	CONNETTORE ALLARME	
-X52	SPEED CONTROL CONNECTOR	CONNETTORE CONTROLLO VELOCITA'	



PLANT	ELECTRICAL WIRING DIAGRAM	TITLE	SUCTION HOOD FOR OVEN	DRAWER	PP.II.	DRA. N.	19 ALI K383W ARCH. N.	SHEET	2	NEXT	
REV.	CHANGE	DATE	SIGNATURE	DIAGRAM	19 ALI K383W_FOR R06a	COSTUMER	SIGNATURE	DATE	18/09/2023	TOT. SHEETS	2

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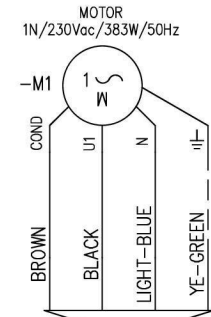
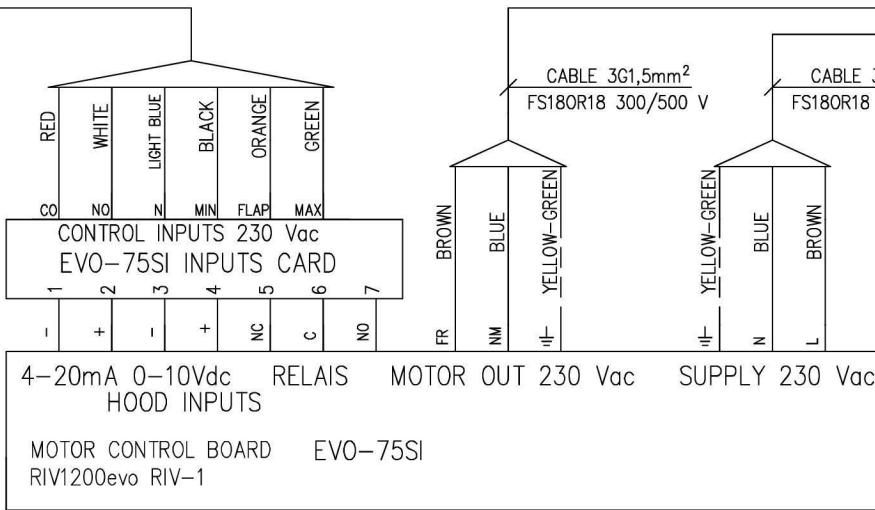
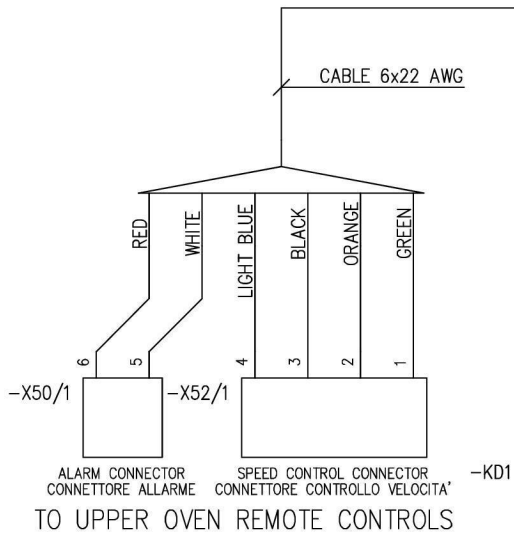


PNC	sFactModel
922726	HOCS21E
922727	HOCS11E

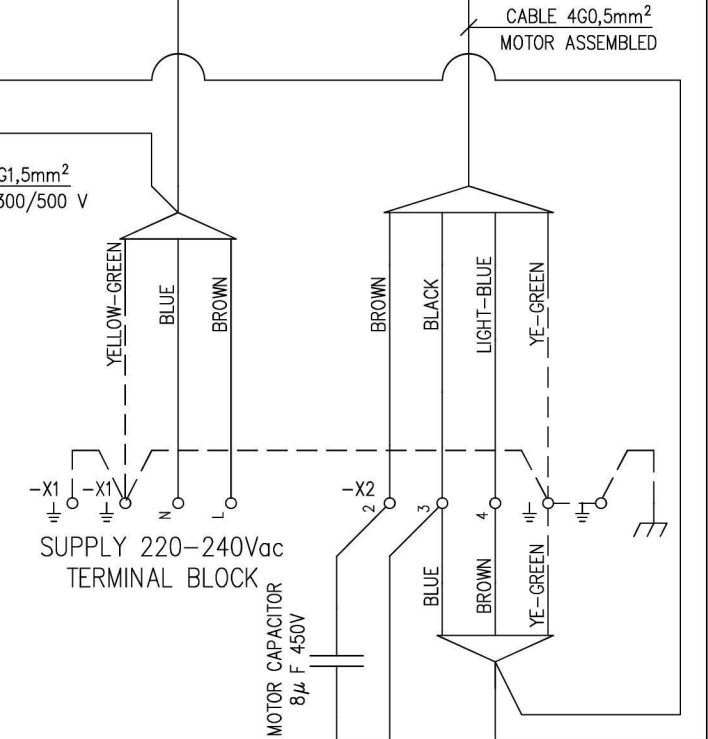
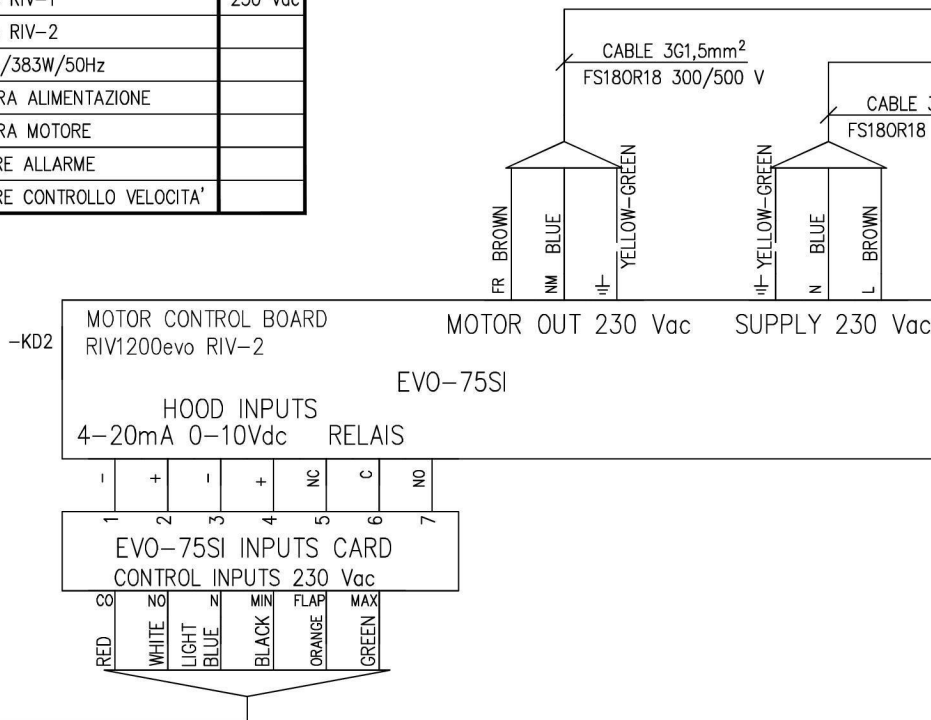
RATED	SPECIFICATIONS
220 - 240 Vac	SUPPLY VOLTAGE
1,7 A	CURRENT max
383 W	POWER max
50 Hz	FREQUENCY

NR. SHEET	TITLE
1	TITLE PAGE
2	ELECTRICAL WIRING DIAGRAM

SUCTION HOOD FOR NR.2 OVENS CAPPA ASPIRANTE PER NR.2 FORNI			
CUSTOMER ALINOX SRL			
INSTALL. SITE	CUSTOMER ORDER	ORDER	
NOTE	ELECTRICAL DIAGRAM		
SERIAL NO.	19 ALI K383W-2_FOR R03a		MODEL no. 19 ALI K383W-2_FOR
date 18/09/2023	revision R.03a	archive 19 ALI K383W-2_FOR R03a.dwg	sheet 1
draw: PP.II.	sign	controlled	sign
			tot.sheet 2



Sigla	Descrizione	Descrizione 2	Note
-KD1	MOTOR CONTROL BOARD	RIV1200evo RIV-1	230 Vac
-KD2	MOTOR CONTROL BOARD	RIV1200evo RIV-2	
-M1	MOTOR	1N/230Vac/383W/50Hz	
-X1	SUPPLY TERMINAL BLOCK	MORSETTIERA ALIMENTAZIONE	
-X2	MOTOR TERMINAL BLOCK	MORSETTIERA MOTORE	
-X50	ALARM CONNECTOR	CONNETTORE ALLARME	
-X52	SPEED CONTROL CONNECTOR	CONNETTORE CONTROLLO VELOCITA'	



PLANT	ELECTRICAL WIRING DIAGRAM	TITLE	SUCTION HOOD FOR OVEN	DRAWER	PP.II.	DRA. N.19 ALI K383W-2 SHEET	NEXT
REV.	CHANGE	DATE	SIGNATURE	DIAGRAM	19 ALI K383W-2_FOR R03a	ARCH. N.	2
				COSTUMER		DATE	18/09/2023
						SCALE	TOT. SHEETS
							2