



Ventless Exhaust Hood **Operators Manual, Parts List and Troubleshooting**





Specific Safety Precautions

For your safety, please observe the following precautions when operating or servicing your ventless exhaust hood. Read the following important safety information carefully to avoid personal injury and/or damage to the equipment.

CAUTION/WARNING!

- Consult a qualified electrician to ensure all of the following guidelines are met:
 - All electrical specifications and codes are followed.
 - Circuit breakers and wiring are of sufficient rating and gauge.
 - The unit is properly grounded and all electrical specifications were followed during installation.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury and/or equipment/property damage, and will void the warranty.
- DO NOT use or store gasoline, other flammable liquids or vapors in the vicinity of this or any other appliance.
- Failure to comply with DANGER notices may result in death or serious injury and/or equipment/property damage, and will void the warranty.

WARNING

- DO NOT operate the unit unless you understand the components and the intended use.
- The unit must remain in the upright position.
- Exercise care when removing the wooden crate from around the unit.
- Failure to comply with WARNING notices could result in death or serious injury and/or equipment/property damage and will void the warranty.

CAUTION

- Ensure the unit is positioned to maintain 18" of clearance above the hood body (excluding dampers), and 30" clear to the left (side with the pull station when equipped with Fire System), 0" to the rear, and 0" to the right. If the pull station is on the right per special request, maintain 30" clearance on the right side and 0" on the left. Failure to maintain safe distances may result in fire.
- The unit must be adequately and properly grounded. Improper grounding may result in electrical shock.

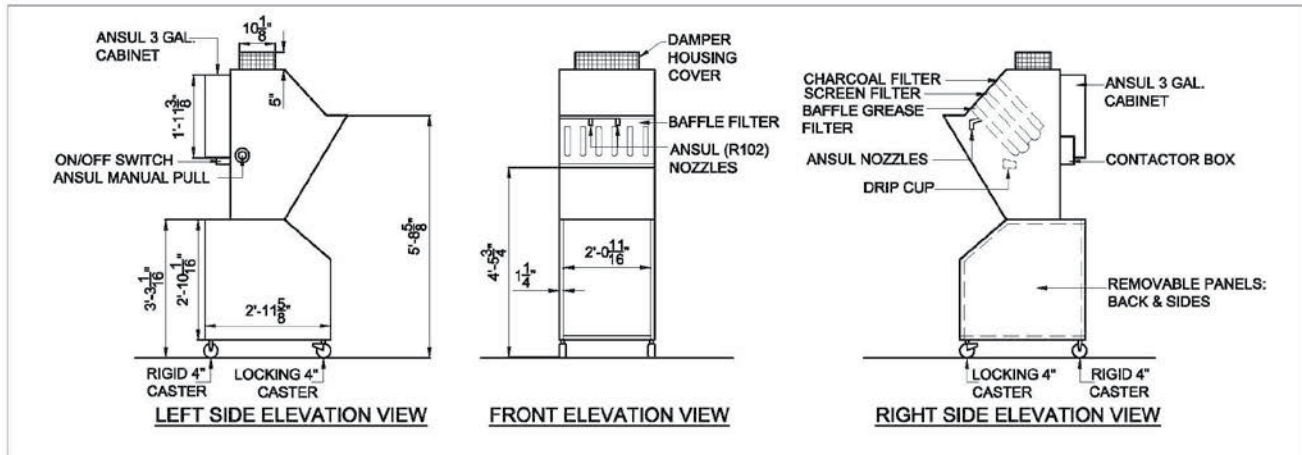


- Consult an electrician to ensure all electrical specifications have been met and the unit is properly grounded.
- The wiring diagrams contained in this manual should aid your electrician in the installation of your unit.
- Exercise care around the Control Panel to maintain proper operation. The electronic components of the Control Panel are impact-sensitive.
- Turn off the unit and unplug the power cord before cleaning or performing maintenance.
- DO NOT hose down the unit's interior or exterior with water.
- During cleaning of the unit:
 - DO NOT steam clean.
 - DO NOT use products containing chlorine.
 - DO NOT use abrasive products, steel wool or scouring pads.
 - DO NOT modify, alter or add attachments to this equipment!
- Failure to comply with these CAUTION notices may result in equipment/property damage and will void the warranty.

NOTE:

- If the crate is damaged upon receipt, immediately inspect the unit and notify the carrier of any damage to the unit.
- To aid the electrician, an electrical wiring diagram is contained in this manual. Refer to the wiring diagram during installation or servicing.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of this equipment.

Dimensions: Model VH24



REGULATORY LISTINGS (CERTIFICATIONS):

The Ventless System shall be built in accordance to NFPA96, be UL listed, and comply with UL710B Standards. Hoods shall be tested to comply with NSF Sanitation Mark.

Unit Weight: 565 lbs.

UNPACKING:

Your unit may arrive enclosed in a wooden crate. The Hood is secured to a wooden platform by means of high-tensile strength strapping.

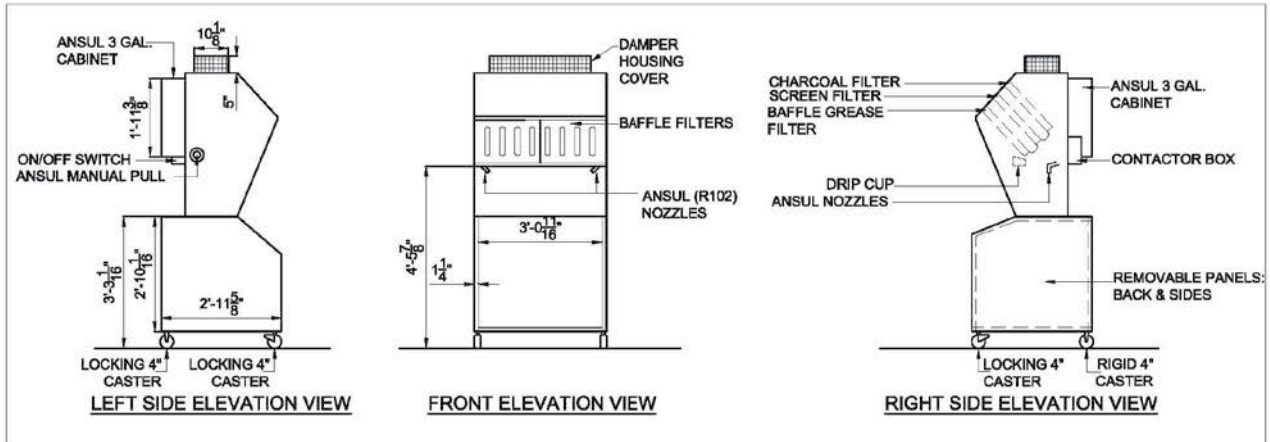
NOTE:

- If the crate is damaged, immediately inspect the unit and notify the carrier of any damage to the unit.
- Exercise care when lifting or moving the unit.
- Exercise care when removing the wooden crate from around the unit.

LOCATE AND IDENTIFY THE FOLLOWING COMPONENTS AFTER UNPACKING:

- Hood and Fire Suppression System
- Floor Stand and Contactor Box
- ANSULEX® Fire Suppressant, 3.0 Gallon
- Drip Cup
- Grease (baffle) Filter, Air (Mesh) Filter, Charcoal Filter

Dimensions: Model VH36



REGULATORY LISTINGS (CERTIFICATIONS):

The Ventless System shall be built in accordance to NFPA96, be UL listed, and comply with UL710B Standards. Hoods shall be tested to comply with NSF Sanitation Mark.

Unit Weight: 735 lbs.

UNPACKING:

Your unit may arrive enclosed by a wooden crate. The Hood is secured to a wooden platform by means of high-tensile strength strapping.

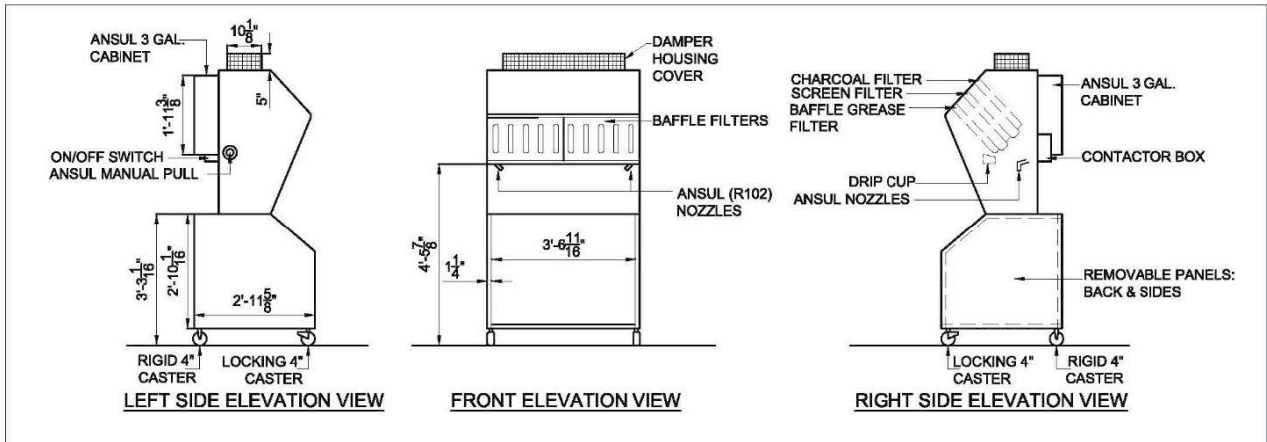
NOTE:

- If the crate is damaged, immediately inspect the unit and notify the carrier of any damage to the unit.
- Exercise care when lifting or moving the unit.
- Exercise care when removing the wooden crate from around the unit.

LOCATE AND IDENTIFY THE FOLLOWING COMPONENTS AFTER UNPACKING:

- Hood and Fire Suppression System
- Floor Stand and Contactor Box
- ANSULEX® Fire Suppressant, 3.0 Gallon
- Drip Cup
- Grease (baffle) Filter, Air (Mesh) Filter, Charcoal Filter

Dimensions: Model VH42



REGULATORY LISTINGS (CERTIFICATIONS):

The Ventless System shall be built in accordance to NFPA96, be UL listed, and comply with UL710B Standards. Hoods shall be tested to comply with NSF Sanitation Mark.

Unit Weight: 845 lbs.

UNPACKING:

Your unit may arrive enclosed in a wooden crate. The Hood is secured to a wooden platform by means of high-tensile strength strapping.

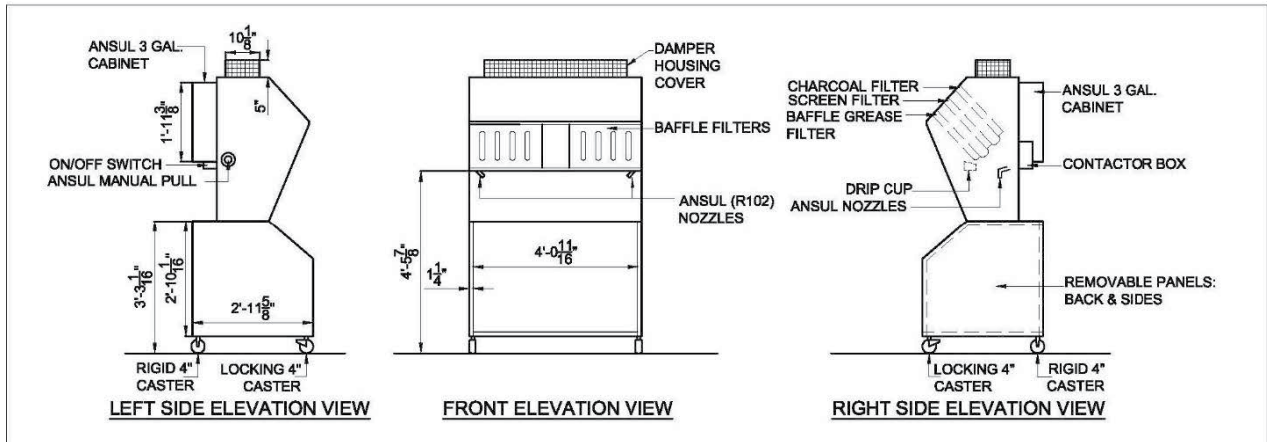
NOTE:

- If the crate is damaged, immediately inspect the unit and notify the carrier of any damage to the unit.
- Exercise care when lifting or moving the unit.
- Exercise care when removing the wooden crate from around the unit.

LOCATE AND IDENTIFY THE FOLLOWING COMPONENTS AFTER UNPACKING:

- Hood and Fire Suppression System
- Floor Stand and Contactor Box
- ANSULEX® Fire Suppressant, 3.0 Gallon
- Drip Cup
- Grease (baffle) Filter, Air (Mesh) Filter, Charcoal Filter

Dimensions: Model VH48



REGULATORY LISTINGS (CERTIFICATIONS):

The Ventless System shall be built in accordance to NFPA96, be UL listed, and comply with UL710B Standards. Hoods shall be tested to comply with NSF Sanitation Mark.

Unit Weight: 985 lbs.

UNPACKING:

Your unit may arrive enclosed by a wooden crate. The Hood is secured to a wooden platform by means of high-tensile strength strapping.

NOTE:

- If the crate is damaged, immediately inspect the unit and notify the carrier of any damage to the unit.
- Exercise care when lifting or moving the unit.
- Exercise care when removing the wooden crate from around the unit.

LOCATE AND IDENTIFY THE FOLLOWING COMPONENTS AFTER UNPACKING:

- Hood and Fire Suppression System
- Floor Stand and Contactor Box
- ANSULEX® Fire Suppressant, 3.0 Gallon
- Drip Cup
- Grease (baffle) Filter, Air (Mesh) Filter, Charcoal Filter



Electrical Requirements

Consult a qualified electrician to ensure all electrical specifications have been met.

The unit must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to your local electrical code to ensure proper grounding of this and any other electrical equipment. Always consult with an electrician or other qualified service person to ensure breakers and wiring are of sufficient rating and gauge for the equipment being operated.

Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury and/or equipment/property damage, and void the warranty.

Model #	Voltage	Hz	Phase	Amps	Hood Amps
VH24	208-240	60	1-3	75	3
VH36	208-240	60	1-3	75	4.5
VH42	208-240	60	1-3	75	4.5
VH48	208-240	60	1-3	75	6

CONNECT HOOD POWER:

- Apply AC power to the Contactor box.
- The power requirement of the fryer will determine the input.
- Remove plug (if present) from the AC power cord of the fryer; connect the fryer power cord to the contactor output
- All connections should be made by a qualified electrician to ensure all electrical specifications have been met and comply with all local codes.

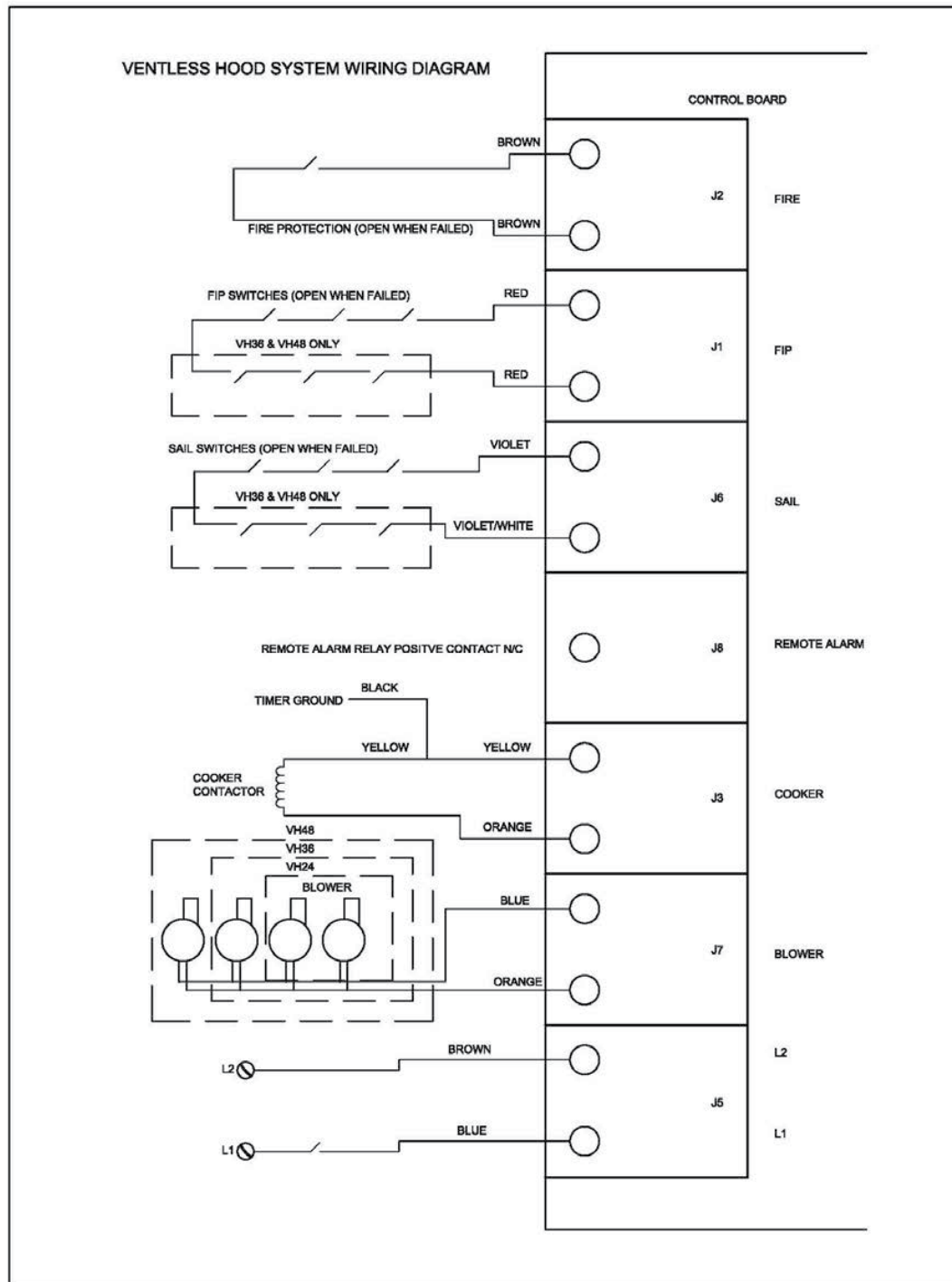
HOOD AND APPLIANCE INTERLOCK CONNECTION

This connection will cause the appliance below the hood to shut down if any of the following occurs:

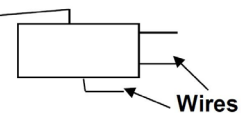
- Any filter becomes excessively dirty and does not allow proper airflow through the hood.
- Any filter is missing or not installed properly.
- Fire Extinguisher System is activated.

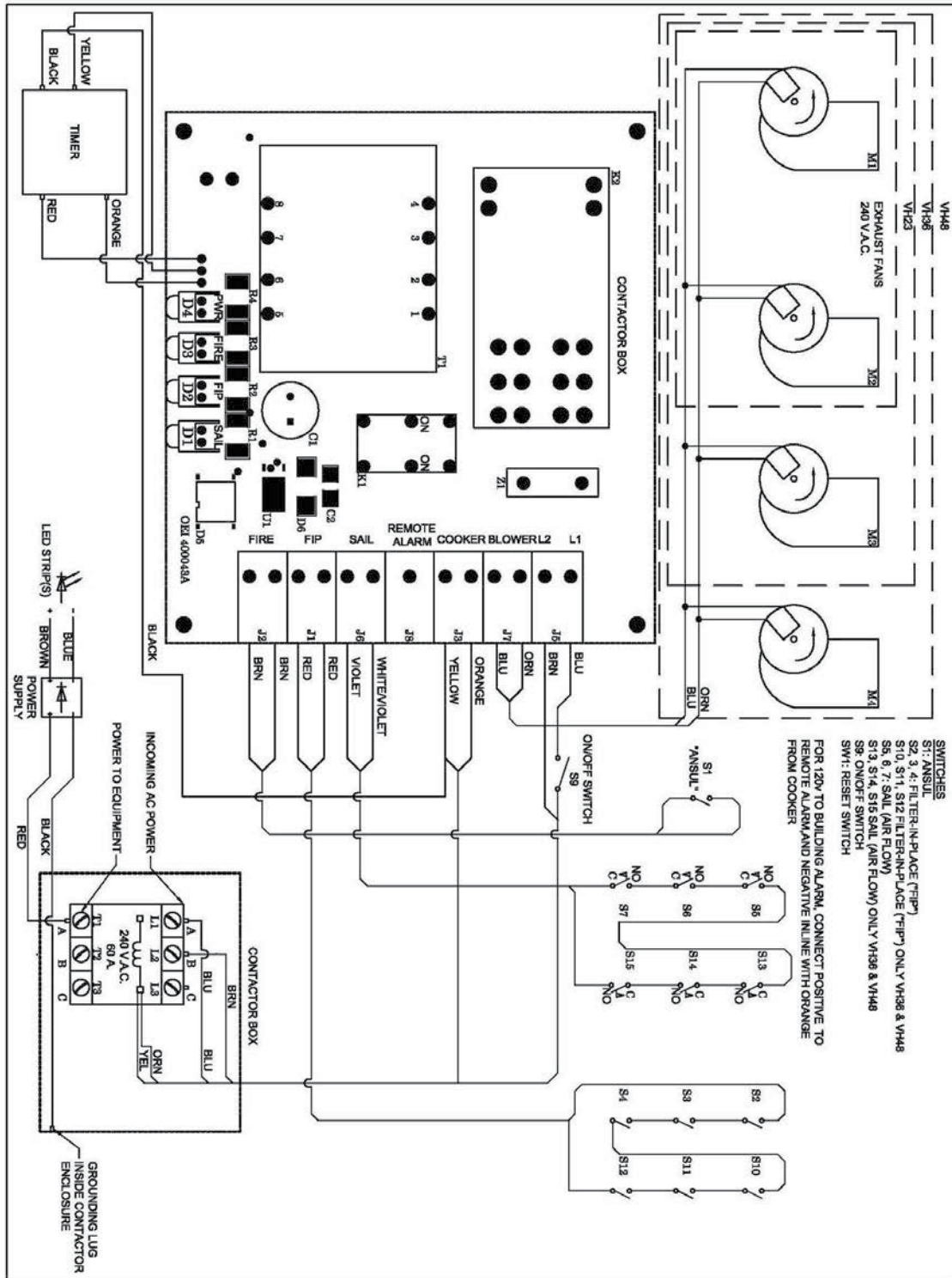
NOTE: IF FIRE SYSTEM IS FIELD INSTALLED, WIRING MUST BE VERIFIED BY LICENSED ANSUL SYSTEM INSTALLER AND PERFORMED TO MEET ALL STATE AND LOCAL CODES.

Wiring Diagram



Ansul –
Microswitch





NOTE: PRIOR TO INSTALLATION, POWER MUST BE DISCONNECTED.

WIRING DIAGRAM TO BE FOLLOWED IN ORDER TO INTEGRATE INTO FIRE SYSTEM.

INSTALLATION SHALL BE PERFORMED TO MEET ALL STATE AND LOCAL CODES. ALL WIRING TO BE PER PAGES 8 & 9 OF THE INSTALLATION MANUAL.



CLEARANCES AND COVERAGE

Ceiling 18" and Pull Station side 30"

Equipment Type	Max Individually Powered Hazard Area (sq. in.)	Nozzles	Tank Size
Fryer	470 (85#)	1N	3.0
Griddle	470	290	3.0
Range	470	290	3.0

Note: Cooking surface of each appliance cannot exceed 470 square inches.

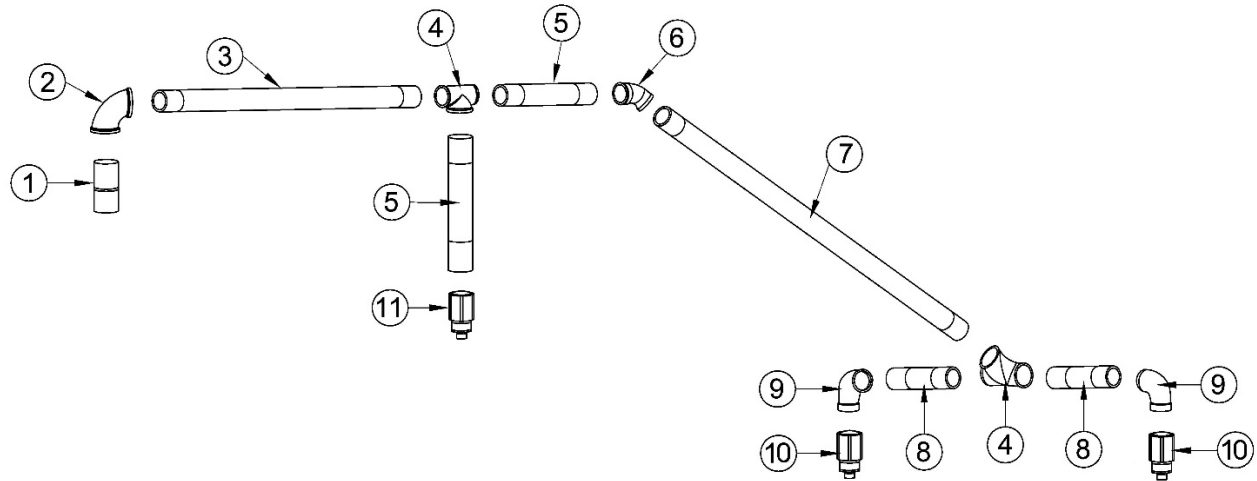
FIRE SUPPRESSION SYSTEM

The fire suppression system used in your Ventless Hood System is an Ansul R-102 Restaurant Fire Suppression System (Standard UL 300 Listed).

- In accordance with the system's listing, an authorized Ansul distributor must perform final installation, charging and testing of the system.
- The fire suppression system is designed and UL-listed to provide fire protection for cooking appliances such as fryers. It automatically protects your unit 24 hours per day.
- The integrated ANSUL system contains piping and nozzles.
- All nozzles have been factory installed in the proper operating position. DO NOT MOVE OR ADJUST.

This Hood also requires use of a Manual Pull System. The Manual Pull System is already integrated into your system if fire suppression system is factory installed.

Fire Suppression System Diagram



Item	Part No.	Description
1	11-20018	10 ⁵ / ₈ ", 3/8" Black Pipe
2	11-20109	Elbow, 3/8" Black Pipe
3	11-20111	Pipe, 3/8"x 8 5/8" Black Pipe
4	11-20094	Tee, 3/8", Black Pipe
5	11-20110	Pipe, 3/8"x 6" Black Pipe
6	11-20097	45 Elbow, 3/8" Black Pipe
7	11-20112	Pipe, 3/8" x 16" Black Pipe
8	11-20013	Nipple, 3/8" x 2" Black Pipe
9	11-20096	Elbow, 3/8" Black Pipe
10	11-20120	Nozzle, Chromed (Ansul)
11	11-20121	Nozzle, Chromed (Ansul) (2 required for 3 & 4 Foot)



Field Install Suppression Directions

All fire system components to be installed by an AUTHORIZED ANSUL INSTALLER.

COMPONENTS FOR INSTALLATION MUST INCLUDE ANSUL PARTS AS FOLLOWS:

- Single tank nitrogen cartridge 34 oz or lt-20-r
- Terminal detector p/n 6538
- Pull elbows - 7 required, p/n 7423250
- Pull sation p/n 4835
- Electric switch p/n 423878
- Fusible link 439245
- Ansul tank - 3 gallon
- Fire suppression system enclosure:
- Stainless steel, 0.026" in. Thick min, 23-1/2" x 16-1/2" x 7-1/2"

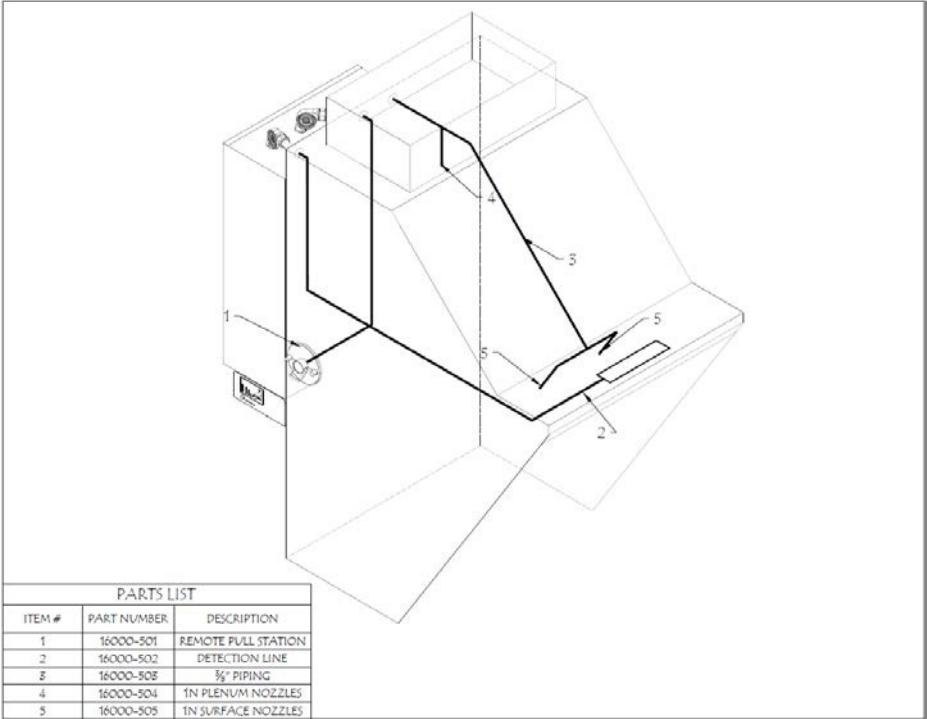
PRIOR TO INSTALLATION, POWER MUST BE DISCONNECTED. WIRING DIAGRAM TO BE FOLLOWED IN ORDER TO INTEGRATE INTO FIRE SYSTEM. INSTALLATION SHALL BE PERFORMED TO MEET ALL LOCAL CODES.

ALL PIPING TO BE ROUTED AND INSTALLED PER THIS DIAGRAM AND PAGES 12 AND 13 OF THE INSTALLATION MANUAL.

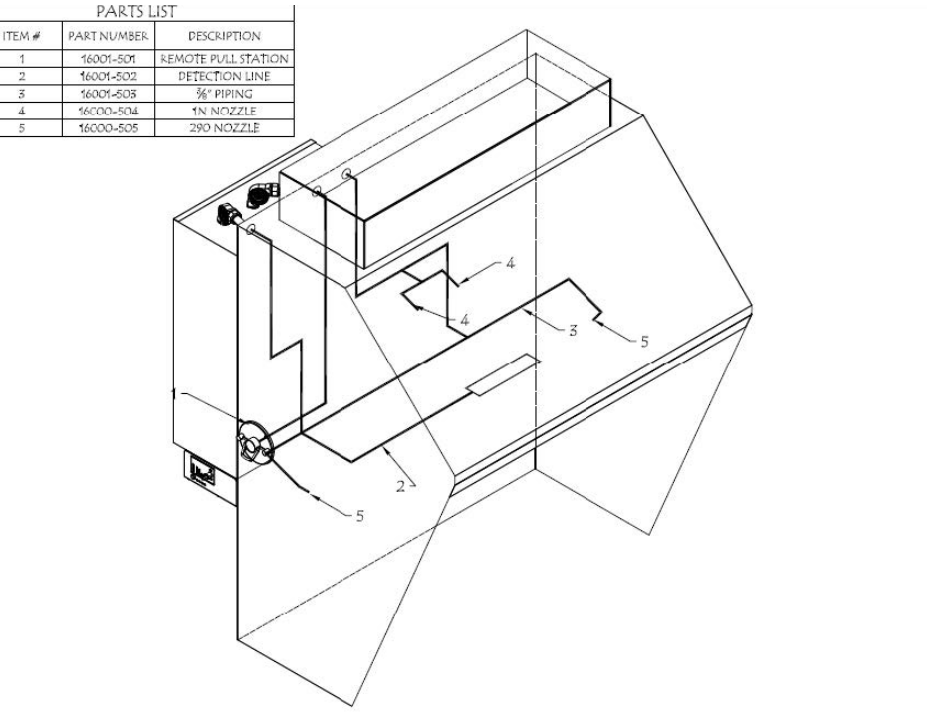
FIRE SYSTEM ENCLOSURE TO BE INSTALLED ON THE REAR OF THE HOOD SYSTEM AS SHOWN ON THE DIAGRAMS.

FOR 3'-0" AND 4'-0" UNITS, FOLLOWING FIRE TEST, THERMAL LINK MUST BE REPLACED. REPLACEMENT LINK IS SHIPPED WITH INSTALL MANUAL.

2'0" Ventless Diagram

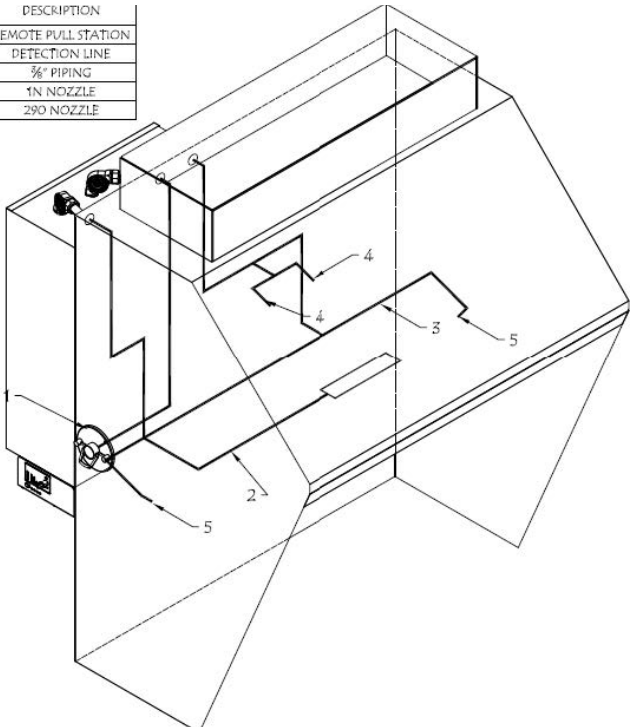


3'0" Ventless Diagram



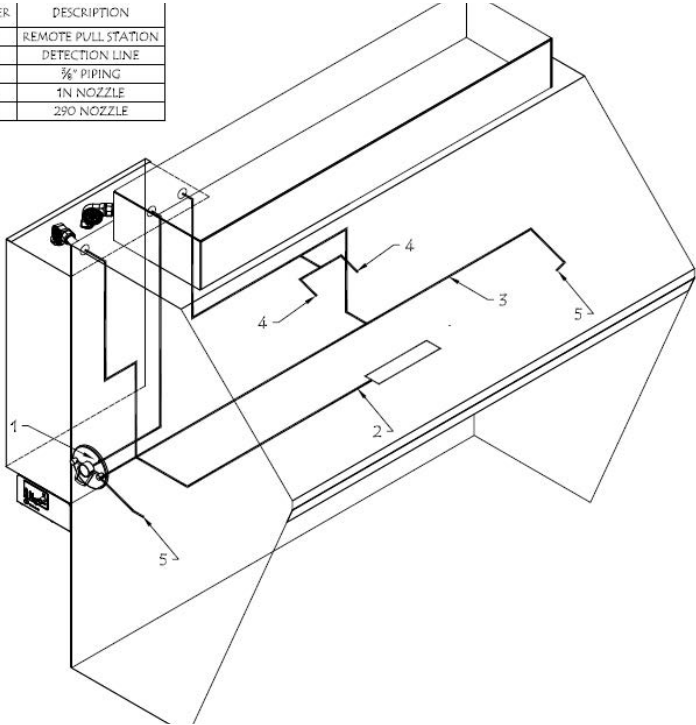
3'6" Ventless Diagram

#	PART NUMBER	DESCRIPTION
	16001-501	REMOTE PULL STATION
	16001-502	DETECTION LINE
	16001-503	3/8" PIPING
	16000-504	1IN NOZZLE
	16000-505	290 NOZZLE



4'0" Ventless Diagram

#	PART NUMBER	DESCRIPTION
	16002-501	REMOTE PULL STATION
	16002-502	DETECTION LINE
	16002-503	3/8" PIPING
	16000-504	1IN NOZZLE
	16000-505	290 NOZZLE



Maintenance

Maintenance is necessary for your Ventless Hood System to maintain the unit's efficiency over time.

QUARTERLY HOOD CLEANING:

During cleaning of the unit:

DO NOT steam clean.

DO NOT use products containing chlorine.

DO NOT use abrasive products, steel wool or scouring pads.

Interior:

Disconnect power from the unit! Remove all filters from the hood. Using a mild degreaser with a soft towel or sponge, clean the entire Hood Plenum and Blower Sections. The hood must be cleaned every 3 months.

Exterior:

Disconnect power from the unit. Clean all external stainless-steel parts using a stainless-steel cleaner.

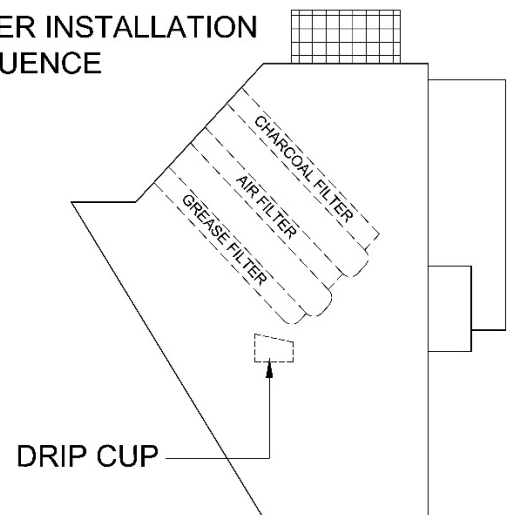
Filters:

Baffle filter: The Baffle Filter should be cleaned daily. Place the Baffle Filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

Mesh Filter: Should be cleaned daily. Place the filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

Charcoal Filter: Never attempt to clean the Charcoal Filter. Replace every 90 days. The reuse of a Charcoal Filter can cause damage to the unit.

FILTER INSTALLATION
SEQUENCE



SEMI-ANNUAL FIRE SUPPRESSION SYSTEM SERVICING:

Service of the Fire Suppression System is to be conducted by qualified fire equipment personnel ONLY! Semi-annual (at minimum) servicing and inspections should be performed on the Fire Suppression System.

Such service shall consist of the following:

Place fire extinguishing system-locking bar on fire system when servicing hood.

1. Remove charging cartridge, inspect gasket for cuts and elasticity, coat gasket with extreme temperature grease and reinstall.
2. Remove tank, verify chemical is at proper level, clean and coat O-ring with extreme temperature grease and reinstall.
3. Check all nozzles to insure they are free of cooking grease buildup.
4. Test the remote manual pull station for activation and wear.
5. Install test link and cut to simulate automatic actuation.
6. Clean and inspect fusible links.
7. Inspect wire rope for wear at pulleys and detectors and replace if necessary.
8. Record maintenance date and maintain in a permanent file.

ANNUAL FIRE SUPPRESSION SYSTEM SERVICING:

Same as Semi-Annual but all fusible links must be replaced with new fusible links.

MAINTENANCE LOG				
Procedure:	Daily	Quarterly	Semi-Annually	Annually
Clean baffle filter	✓			
Clean wire mesh filter	✓			
Replace charcoal filter		✓		
Interior hood cleaning		✓		
Exterior hood cleaning		✓		
Fire suppression system servicing			✓	✓



Troubleshooting Guide

This section describes troubleshooting procedures for 421VHSF2FT, 421VHSF3FT, 421VHSF35FT, 421VHSF4FT, 421VHSNF2FT, 421VHSNF3FT, 421VHSNF35FT, 421VHSNF4FT. Refer to the wiring diagram provided with the unit as needed for more detailed analysis.

DANGER:

- Electrical troubleshooting procedures should be performed **ONLY** by qualified service personnel. Death or serious injury will result from contact with energized electrical components.
- Failure to comply with these DANGER notices may result in death or serious injury, equipment or property damage, and will void the warranty.

Problem: Hood will not turn on	
"Reset" button not held down for 5 seconds	Hold down "Reset" button until unit remains running
Power switch faulty	Replace power switch
Improper supply voltage	Connect to proper voltage source
Filters not in place to depress switch	See filter placement instructions
Not connected to power source	Connect to proper power source
Circuit breaker tripped	Reset Circuit breaker
ETL fuse blown in older units built with that component	Replace ETL fuse

Problem: FIP (Filter In Place) light is ON	
Baffle filter installed incorrectly	Install baffle filter correctly
Mesh filter installed incorrectly	Install mesh filter correctly
Charcoal filter installed incorrectly	Install charcoal filter correctly

Problem: Equipment will not turn on and Hood Power Light is ON, Filter Missing Light is ON	
Baffle filter missing	Install baffle filter
Mesh filter missing	Reinstall mesh filter
Charcoal filter installed incorrectly	Install charcoal filter correctly

Problem: Equipment will not turn on and Hood Power Light is ON, Filter Missing Light is OFF	
Charcoal filter clogged	Replace charcoal filter
Baffle filter clogged	Clean baffle filter
Fan running slowly	Check voltage

Problem: Fryer will not turn on and Hood Power Light is ON Fryer Powered Light is OFF	
Power not connected to contactors	Connect power to bottom of contactor properly
Coil not engaging in contactor	Review wiring to ensure wires are connected to coil
Incorrect voltage to fryer	Verify voltage needed at fryer matches incoming power
Bad Contactor	Replace contactor

Problem: Fryer will not turn on and Hood Power Light is ON Fryer Powered Light is OFF	
Bad connection	Reconnect properly
LED blown	Replace LED
Filters not installed correctly	Install filters correctly
Bad ballast	Replace ballast



TERMS AND CONDITIONS OF SALE

THESE TERMS AND CONDITIONS OF SALE ("TERMS") CONTAIN VERY IMPORTANT INFORMATION REGARDING YOUR PURCHASE, AS WELL AS CONDITIONS, LIMITATIONS, AND EXCLUSIONS THAT APPLY TO YOU AND YOUR PURCHASE. PLEASE READ THEM CAREFULLY. YOUR PURCHASE IS EXPRESSLY LIMITED TO AND MADE CONDITIONAL UPON THE EXCLUSIVITY OF THESE TERMS. ANY PROPOSAL FOR DIFFERENT TERMS OR ANY ATTEMPT TO VARY, IN ANY DEGREE, ANY OF THESE TERMS IS EXPRESSLY REJECTED.

1. **Acceptance.** These Terms govern any purchase made from North American Kitchen Solutions, Inc. These Terms, the Manual in which they are contained, installation and maintenance instructions, the applicable invoice, and any documents incorporated or referred to herein or therein, including any future paper or electronic releases issued by North American Kitchen Solutions, constitute the "Order." The Order is the entire contract between you, the buyer, and North American Kitchen Solutions, the seller, for products purchased from North American Kitchen Solutions. These Terms apply to the Order unless expressly modified or waived by an officer of North American Kitchen Solutions. An Order may only be cancelled by you upon payment of reasonable cancellation charges for expenses incurred or commitments made by North American Kitchen Solutions. Captions in these Terms are for convenience only.
2. **Pricing.** The price for North American Kitchen Solutions' goods, material, equipment, or items ("Products") is complete, and no deductions, credits, or offsets may be made without North American Kitchen Solutions' express written consent. Prices are subject to change and surcharges in the event of cost increases in materials and transportation. All complete component accessory material manufactured by others and furnished with Products such as motors, drives, vibration equipment, controls, or other completely assembled component structures, are subject to adjustment to the price at time of shipment regardless of the date of original order entry.
3. **Sales and Similar Taxes.** North American Kitchen Solutions' prices do not include sales, use, excise, or similar taxes. Present or future sales, use, excise, or other similar tax applicable to the sale of Products shall be paid you, unless an acceptable tax exemption certificate is provided to North American Kitchen Solutions.
4. **Payment.** North American Kitchen Solutions reserves the right to require full or partial payment in advance of any order. Pro-rata payments are due as shipments are made. Each shipment or delivery shall constitute a separate sale, and the default of any shipment or delivery shall constitute a separate sale, and the default of any shipment or delivery shall not vitiate the contract as to other shipments or deliveries.
5. **Delivery.** Shipping and delivery dates are estimates only. No delay in delivery will subject North American Kitchen Solutions to any costs, damages or fees for late delivery. Delivery of Products is made F.O.B. point of shipment, unless otherwise stated. North American Kitchen Solutions shall not be liable for delay due to causes beyond its reasonable control (i.e., force majeure events). In the event of such a delay, the date of delivery shall be extended for a period equal to the time lost by reason of the delay.
6. **Changes.** North American Kitchen Solutions may make changes, including improvements and additions, in the technical requirements, specifications, designs, materials, packaging, and place of delivery, method of transportation, quantities, or delivery schedules of the Products by notifying you.
7. **Safety.** The Products may be designed to serve multiple applications. North American Kitchen Solutions offers a range of safety equipment, including guards and other devices, as may be required to meet customer specifications. Without exception, North American Kitchen Solutions recommends that all orders include applicable safety devices. Use of Products ordered without applicable safety devices are your sole responsibility. You warrant that you have determined and acquired any and all safety devices required for the Products. Weather covers and guards for motor and V-belt drives, couplings, shafts and bearings, along with inlet and outlet screens, are optional accessories noted in the price list.



8. **Title.** Title and right of possession of Products remains with North American Kitchen Solutions until all payments (including deferred payments whether evidenced by notes or otherwise) shall have been received to the satisfaction of North American Kitchen Solutions and you agree to do all acts necessary to perfect and maintain such title and right in North American Kitchen Solutions and not to subject any Products to any liens or encumbrances until such payment is made in full.
9. **Governing Law.** This Order shall be governed by and construed according to the laws of the State of Ohio (excluding the conflict of law provisions thereof). At North American Kitchen Solutions' discretion, any action relating directly or indirectly to the Order shall be brought exclusively in the Common Pleas Court of Cuyahoga County, Ohio or the United States District Court for the Northern District of Ohio, Eastern Division, and you irrevocably waive any objection to the jurisdiction of, or venue in, either of these courts and agree that the acceptance of the Order constitutes doing business in the State of Ohio.
10. **Arbitration.** At North American Kitchen Solutions' discretion, any dispute arising under or in connection with any Order may be submitted to binding arbitration administered by the American Arbitration Association under its Commercial Arbitration Rules, and judgment on the award rendered by the arbitrator may be entered in any court having jurisdiction thereof. The dispute shall be resolved by one neutral arbitrator who shall have no affiliation with either you as the buyer or with North American Kitchen Solutions and shall be selected by the American Arbitration Association office, and held in, Cleveland, Ohio.

WARNING. North American Kitchen Solutions' Products are designed and manufactured to provide reliable performance but they are not guaranteed to be 100% free of defects. Even reliable products will experience occasional failures and this possibility should be recognized by the buyer and all end users. If Products are used in life support ventilation systems where failure could result in loss or injury, the buyer and all end users should provide adequate back-up ventilation, supplementary natural ventilation or failure alarm system, or acknowledge willingness to accept the risk of such loss or injury. **DO NOT USE IN HAZARDOUS ENVIRONMENTS** where a fan's electrical system could provide ignition to combustible or flammable materials unless unit is specifically built for hazardous environments. Comply with all local and national safety codes including the National Electrical Code (NEC) and National Fire Protection Act (NFPA).

CAUTION. Guards must be installed when fan is within reach of personnel or within eight (8) feet (2.5 m) of working level or when deemed advisable for safety.

DISCLAIMER. North American Kitchen Solutions has made a diligent effort to illustrate and describe the Products accurately in all materials; however, such illustrations and descriptions are for the sole purpose of identification and do not express or imply any warranty.

LIMITED WARRANTY

WARRANTY AND DISCLAIMER

This limited warranty extends only to the original purchaser with proof of purchase. North American Kitchen Solutions warrants that Halifax Hoods Products shall be free from original defects in workmanship and materials for two years from date of shipment provided the Products have been properly handled, stored, installed, serviced, maintained and operated. This warranty shall not apply to Products which have been altered or repaired without North American Kitchen Solutions' express authorization, or altered or repaired in any way so as, in North American Kitchen Solutions' judgment, to affect performance or reliability, nor which have been improperly installed or subjected to misuse, negligence, or accident, or incorrectly used in combination with other substances. Wear items, such as V-Belts, filters, etc. are not included as covered parts under this Warranty. Reimbursement for labor for removing and/



or re-installing replacement parts is included in this Warranty for a period of 30 days from field start-up or 90 days from the date of Shipment, whichever comes first. NAKS, Inc. is responsible to determine the amount of labor reimbursement allowed based upon the circumstances for each installation. Labor cost reimbursement must be approved by NAKS in writing prior to the work being performed. You assume all risks and liability for results of use of all Products.

LIMITATION OF REMEDY AND DAMAGES

All claims under this warranty must be made in writing and delivered by U.S. Mail to:

North American Kitchen Solutions, Inc.
172 Reaser Court
Elyria, OH 44035
Attn: WARRANTY CLAIMS DEPARTMENT

All Product claims must be made within 15 days after discovery of the defect and prior to the expiration of two years from the date of shipment. Claims made beyond that period are barred. Within 30 days after receipt of a timely claim, North American Kitchen Solutions shall have the option either to inspect the Product at its location or request its return to North American Kitchen Solutions at your expense. North American Kitchen Solutions shall replace, or at its option repair, free of charge, any Product it determines to be defective, and it shall ship the repaired or replacement product to you F.O.B. point of shipment; provided, however, if in North American Kitchen Solutions' judgment circumstances are such to prohibit repair or replacement to remedy the warranted defects, your sole and exclusive remedy shall be a refund of any part of the invoice price, paid to North American Kitchen Solutions, for the defective Product or part.

North American Kitchen Solutions is not responsible for the cost of removal of the defective Product or part, damages due to removal, or any expenses incurred in shipping the Product, or the installation of the repaired or replaced Product or part.

The warranties set forth above do not apply to any components, accessories, parts or attachments manufactured by other manufacturers; such being subject to the manufacturer's warranty, if any. To the extent not prohibited by the manufacturer's warranty, North American Kitchen Solutions shall pass to you such manufacturer's warranty.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARISING BY LAW OR OTHERWISE, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXPRESSLY DISCLAIMED AND WAIVED. THIS WARRANTY CONSTITUTES NORTH AMERICAN KITCHEN SOLUTIONS' SOLE AND EXCLUSIVE WARRANTY FOR DEFECTIVE GOODS AND PURCHASER'S SOLE AND EXCLUSIVE REMEDY FOR DEFECTIVE PRODUCTS.

No employee, agent, dealer, or other person is authorized to give any warranties on behalf of North American Kitchen Solutions or to assume for it any other liability in connection with any of its products except in writing and signed by an officer of North American Kitchen Solutions.



LIMITATION OF LIABILITY

North American Kitchen Solutions' cumulative liability to you and any other persons for all claims in any way relating to or arising out of the Products, including, but not limited to, any cause of action sounding in contract, tort, or strict liability, shall not exceed the total amount of the purchase price paid for those Products which are the subject of any such claim. This limitation of liability is intended to apply without regard to whether other provisions of this agreement have been breached or have proven ineffective even if North American Kitchen Solutions has been advised of the possibility of such claims or demands. In no event shall North American Kitchen Solutions be liable to you or any other person for any loss of profits or any incidental, special, exemplary, or consequential damages for any claims or demands brought by you or such other persons. BECAUSE SOME JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF LIABILITY FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, THIS LIMITATION MAY NOT APPLY TO YOU.

North American Kitchen Solutions' maximum liability to you and to any end user is as set forth above. North American Kitchen Solutions makes no warranty to anyone for any products not manufactured by it and shall have no liability for any use or installation of any products (whether manufactured by North American Kitchen Solutions or other manufacturers) not specifically authorized by this sale. You acknowledge various warnings by North American Kitchen Solutions regarding the Products and its installation and use. If North American Kitchen Solutions incurs any claims, lawsuits, settlements, or expenses (including attorney fees) for any loss, injury, death or property damage including, but not limited to, claims arising out of your or any end user's installation or use of the Products, you agree to indemnify and hold North American Kitchen Solutions harmless.

REPLACEMENT PARTS

If replacement parts are ordered, purchaser warrants that the original components in which these replacement parts will be placed are in satisfactory working condition, and when said replacement parts are installed, the resultant installation will operate in a safe manner, at speeds and temperatures for which the original product was purchased.

TECHNICAL ADVICE AND RECOMMENDATIONS, DISCLAIMER

Notwithstanding any past practice or dealings or any custom of the trade, sales shall not include the furnishing of technical advice or assistance or system design. Any such assistance shall be at North American Kitchen Solutions' sole option and may be subject to additional charge(s).

North American Kitchen Solutions assumes no obligation or liability on account of any recommendations, opinions or advice as to the choice, installation or use of Products. Any such recommendations, opinions or advice are given and shall be accepted at your and the end-user's risk and shall not constitute any warranty or guarantee of such Products or their performance.