

Operation Manual

SA Vent

Model Mistral-X



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
3. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
4. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
5. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
6. Do not use outdoors.
7. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
8. Do not place appliance on or near a burner, or in a heated oven.
9. To disconnect an appliance, **first** turn all controls to the **'off'** position *then* unplug the power cord from the wall outlet.
10. Do not use appliance other than for its intended use.
11. SAVE THESE INSTRUCTIONS FOR LATER USE!

Project Name: _____

Item #: _____

Quantity: _____

SMALL APPLIANCE VENTLESS HOODS

Equipex SA VENT *MISTRAL-X* with Fire Suppression Pre-Piping



SKU	MISTRAL-X
APPLICATION	ANSUL Fire Suppression Pre-piped
DIMENSIONS	30”H x 31”W x 31”D

WARRANTY

One-year parts & labor (excluding filters)

DESCRIPTION

The SA Vent is a countertop ventilation system for small cooking equipment located outside the range of a kitchen ventilation hood and ready to be hooked up to your external ANSUL fire suppression system by others.

FEATURES:

- UL-710B approved with ANSUL fire suppression system pre-piping
- 3-stage internal air filtration removes grease-laden vapors, smoke, and odors to improve air quality
- Fully assembled, easy installation
- Integral appliance receptacle
- Patented design
- Convenience surface light for cooking area
- Base Capacity: Up to 150 lbs., 26”W x 20”D

CERTIFICATIONS

- UL710B Certified, Recirculating Systems
- UL CSA 22.2 Certified, Canada Standards
- EPA 202 Grease Extraction Test Method Certified
- UL Classified to NSF/ ANSI 2
- UL Classified to EPH (Environmental & Public Health)



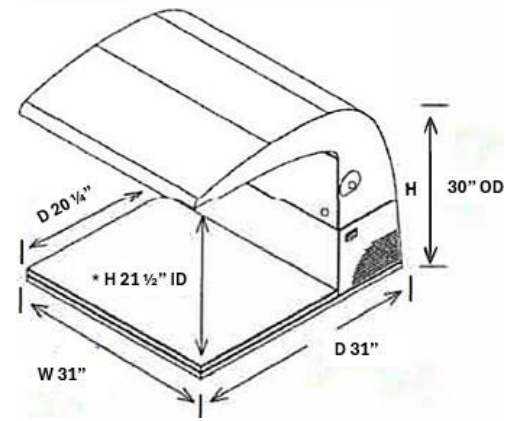
SPECIFICATIONS

MODEL	DIMENSIONS (HWD)	CAPACITY	ELECTRICAL	PLUG	HVAC	SHIP WEIGHT
MISTRAL-X	30" x 31" x 31" Base 26"W x 20 ^{1/4} "D (add 4" legs to height)	Up to 150 lbs, Dimensions up to 26"W x 20"D	120V, 5.5 amps, 350 W, single phase, 6 ft power cords*	NEMA 5-15P	500 CFM	180 lbs. Must be shipped common carrier.

Clearance: 8" at right and 2" at left sides, 1" at rear - allow 8" for removal of grease cup on right. Height of base: 4^{7/8}" plus 4" legs. *Cord exit located in right rear side of base.

CONSTRUCTION

- Fire suppression system pre-piping - ready to be hooked up to your external fire suppression system by others
- Configuration complies with UL-710B standard: internal fire damper, plenum protection, surface protection, 2 fusible link holders
 - Chrome-plated Ansul pre-piping fire suppression surface protection: pre-piping with appliance-specific nozzles installed for flow and angle based on appliance
- Internal fire damper with fusible link closes to stop fire from being emitted into room
- Integral appliance receptacle for plug & play with cooking appliances- no expensive electrical work needed
- Filter safety features: a) must be in place for hood to operate, b) if filters require cleaning/ replacement, hood and connected appliance turn off and alert light illuminates
- Removable sides for cleaning
- 3-stage air filtration with airflow capture through the front and release on the left side, no need to temper air
- Certificates: EPH-000419-0, IMC 507.2 Type 1 hood exception, UL-710B cert# UL- US-2552647-0



APPLICATIONS

Designed for use with cooking equipment up to 7000W: convection and bake ovens, panini grills, conveyor/ stationary toasters, pizza ovens, crepe makers, waffle bakers, induction ranges, steamers, micro-wave ovens, combi ovens, cheese melters/ salamanders, electric hot plates, rotisseries.

AVAILABLE ACCESSORIES

- Additional particulate and carbon filters
- Front platform extension

NOTES/ CONDITIONS

- Fire system must be installed by certified ANSUL fire suppression system technician
- Find CAD/ Revit files on KCL
- Design & functional patents

SA Vent *Mistral-X* Operating Instructions

General:

The *Mistral-X* is designed to improve the environment for kitchen staff and patrons by removing smoke, odors and grease laden vapors from the ambient air. It works with compact countertop cooking appliances such as induction cookers, convection ovens, toasters, Panini grills and griddles. The *Mistral-X* unit operates from a standard 120V outlet, and draws 3.5A. It comes with a preinstalled NEMA 5-15P cord, and the proper outlet for your connected cooking equipment. This integral outlet is supplied with a second cord which is to be connected to a shunt-trip-breaker supplied wall outlet of proper supply for your connected cooking equipment.

The platform will hold equipment up to 150 lbs. and 26" W x 20" D. The unit is equipped with interlock switches to ensure that three all filters, and the front filter panel, are installed and correctly positioned in order to operate.

In addition, a pressure switch is installed to shut down the unit and cooking equipment, when the airflow drops 25% due to clogged filters. At this point, a red lamp on the front of the vent will illuminate to indicate the filters need to be cleaned and/or changed.

The air filtering system consists of the following three filters.

- Washable grease filter
- Disposable electrostatic particulate filter
- Disposable activated charcoal smoke filter

The grease impinges upon the baffles and drains downward. Holes in the frame bottom divert the grease into a trough and to a container away from the fire danger area.

Installation:

The *Mistral-X* is shipped assembled, except for the grease filter and 4" legs. Remove the grease filter from packing materials and make sure the unit is complete and undamaged. Attached the 4" legs at the bottom of the assembly. The *Mistral-X* must be installed on a level surface, away from sources of excessive heat, moisture and turbulent overhead HVAC. Ensure that nothing is blocking the air intake cutouts that provide cooling of the motor, or the air exhaust ports.

The grease filter is installed at a 45-degree angle, to allow grease to flow freely down the baffles and through the drain holes. The grease channel below the filter is at a slight angle to allow the grease to run into the grease drawer without pooling.

Operation:

First, make sure that the filters are correctly installed in the unit. Remove the front panel by unscrewing the two thumbscrews at the top of the panel and then grasping the knobs and sliding the panel top outward and then upward until the bottom is free. Ensure that the filters are all in place, and fully seated.

The bottom filter is the activated charcoal filter, the center is the particulate filter, and the large metal filter on the top is the grease filter. The grease filter should be installed with the holes that are punched in one side facing toward the bottom of the unit, over the grease channel. Holes in the frame bottom divert the grease into a trough and to a container away from the fire danger area. Please note that the removable grease drawer must be in place. Reinstall the front panel by reversing the removal procedure.

Plug the ventless hood into an appropriate outlet, place the cooking equipment on the platform and route the cord through the cut-out at the bottom rear of the side panel. The panel may be easily removed by unscrewing the thumb-screws at the top, and lifting the panel off. Firmly insert the equipment plug into the outlet on the side of the vent, and reinstall the side panel. Plug the appliance cord into the wall outlet. Turn the power switch "on", located on the right side of the unit (left-hand side for left-hand unit), to the "on" position. The hood assembly is now ready to filter grease-laden vapors.

Filter Cleaning:

A pressure switch is installed to shut down the ventless hood and the cooking equipment when the airflow drops 25% below its designed level of capture due to clogged filters. At this point, a red lamp on the front of the vent will illuminate to indicate the filters need to be cleaned and/or changed. Both the ventless hood and the appliance will shut down in this condition.

For moderate-use applications, run the grease filter through the dishwasher daily. For heavy use applications, presoaking in a detergent solution prior to dishwasher cleaning is commended. The electrostatic and carbon pleated filters are disposable.

DO NOT spray the unit with any cleaning liquid before unplugging it

DO NOT allow water to drip into the housing or around the electrical components

DO NOT immerse in water for cleaning

SA Vent *Mistral-X* Cleaning Procedure

Daily Maintenance:

1. Inspect grease cup; empty and wash with soap and water as necessary; reinstall.
2. Clean exterior of Vent with soap and water or equivalent.



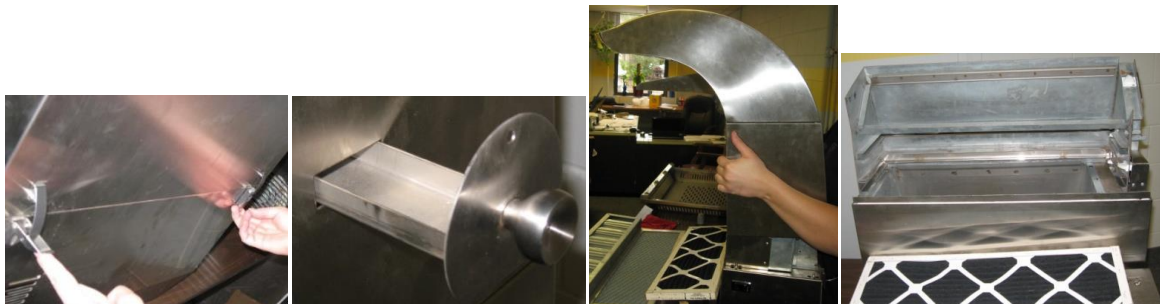
Weekly Maintenance:

1. Remove the front panel by unscrewing the two thumbscrews at the top of the panel and then grasping the knobs and sliding the panel top outward and then upward until the bottom is free.
2. Visually inspect filters.
3. If grease filter has accumulated grease, remove it and wash in pot sink or dishwasher.
4. Never expose the carbon filter to water!
5. Wipe any visible residue from the filter area, with a cloth dampened with soap and water or equivalent.
6. Be sure filters are dry before replacing them in the unit.
7. Reinstall front panel by reversing the above procedure.
8. The side panels may be removed for ease of cleaning, by unscrewing the thumb-screws at the top and lifting the panels away.



Periodic Maintenance:

1. Unplug the ventless hood and the appliance from the power sources.
2. Remove front panel and filters as explained above.
3. Replace carbon and particulate filters when contaminant level impairs efficiency.
4. Wipe any contaminants from inside unit with a cloth dampened with soap and water or equivalent.
5. Replace filters, front panel, sides and reinsert grease cup.



INSTALLATION – MISTRAL-X FIRE PROTECTION SYSTEM

The fire suppression system installation below should be conducted by qualified and certified service personal only.

Your *Mistral-X* ventless hood comes pre-piped from the factory in accordance with Ansul standards. Your local Ansul installer will need to install and connect the proper Ansul R-102 fire suppression system following Ansul standards and local codes, in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA96.

The following is a reference for your Ansul installer, and are these parts are included in the hood price.

Internal equipment includes:

Plenum nozzles: 1N P/N 443317

Discharge nozzles: 290 P/N 443335

Fusible link bracket

See drawing 1.01A for schematic configuration of the above listed accessories.

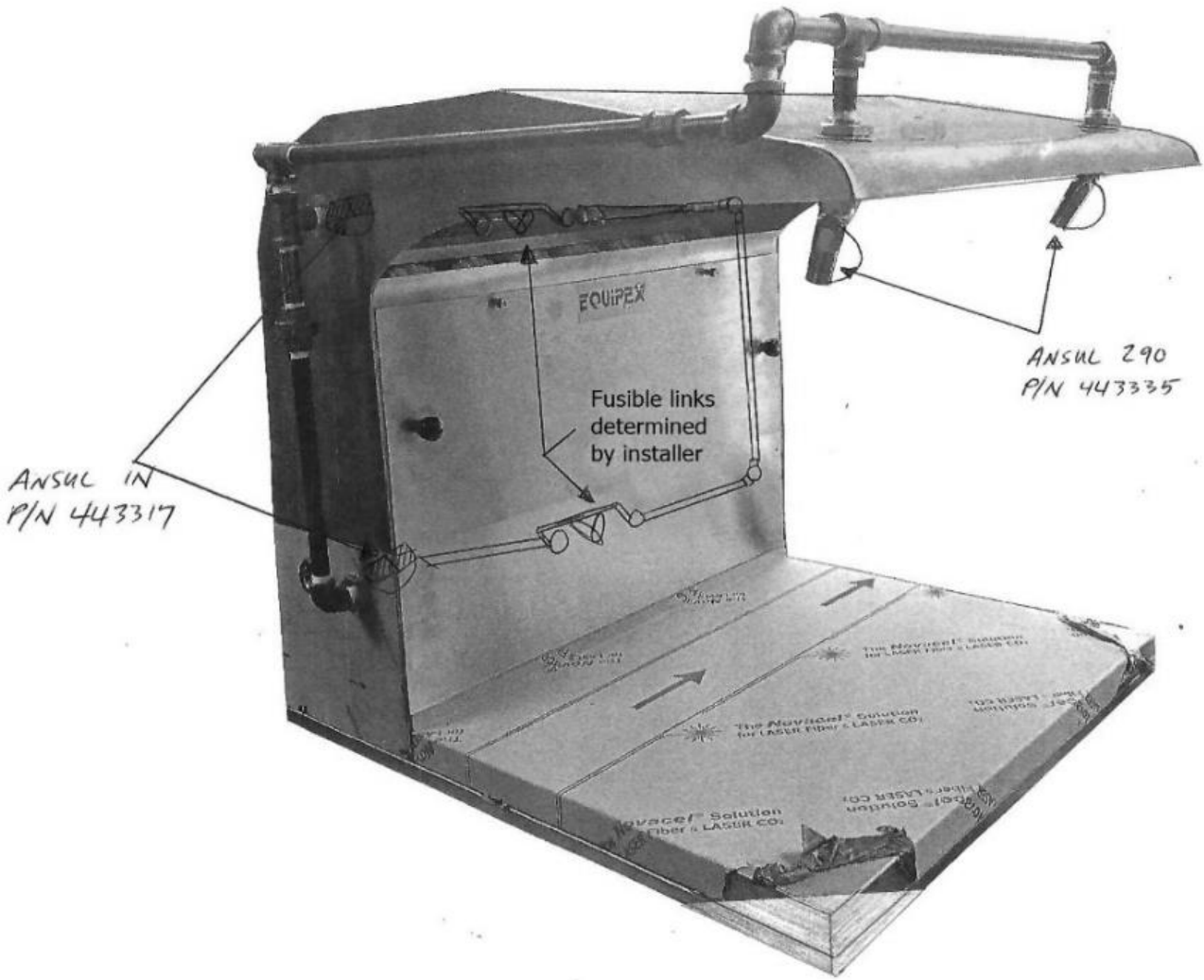
The *Mistral-X* has been wired with the proper outlet for your cooking equipment, which is connected to a separate cord. This cord should be connected to a receptacle that is wired to a shunt-trip-breaker supplied outlet, appropriately sized for your cooking equipment.

Ansul installer supplied parts (not included in hood price):

- 1) Ansul Automan Mechanical Reg. Release, R-102, part number 429853, including Ansul 429864 1.5-gallon tank, should be installed per Ansul standards and local codes.
- 2) Detector link and cabling should be installed in ½" conduit and not exceed 95 feet in length, nor 10 – 90° pulleys.
- 3) Extinguishing agent pipe length should not exceed 20 feet in length, nor 5 – 90° elbows.
- 4) Fusible links: Ansul installer will determine proper links, depending on appliance.
- 5) The remote pull station to manually activate the fire extinguishing system must be installed in accordance to Ansul standards and local codes. The actuation means shall be located in an area where it is readily accessible in the event of a fire on the cooking surface of the appliance. Such means shall be mechanical and shall not rely on electrical power for actuation.
- 6) In the event of a fire, pull the handle on the remote pull station of the Ansul fire system to activate the system.
- 7) All field wiring shall be performed by installer.

Note: the above work scope is the responsibility of the purchaser and is not included in the hood price.

DRAWING 1.01A



MISTRAL-X WITH ANSUL PRE-PIPING PACKAGE

Mistral-X Fire Suppression System Cleaning and Maintenance

Your Ansul installer should leave you instructions for maintenance of your fire suppression system, drafted in accordance with the "NFPA 17A Standard for Wet Chemical Extinguishing Systems".

Your installer will be responsible for all service to this system, including inspection and maintenance. This should be performed bi-annually, and include the following.

- Inspection of the entire system to ensure no changes have been made
- Inspect all nozzles and replaced any damaged or dislodged caps
- Verify tank volume and system charge
- Inspect and test the release mechanism
- Inspect and test the remote manual pull station
- Verify automatic actuation
- Check link wire for wear at all contact points

Your Ansul installer should record all of the above information in a permanent log, and sign off on the maintenance tag attached to the system.

In addition to the above; at the one-year service mark, the Ansul installer should replace all fusible links.

In addition to the above; at the 12-year service mark, the Ansul installer should replace the fire suppressant chemical, hydrostatic test and certify the tank and charge cartridge, or replace with new ones. Finally, the regulator should be flow-tested.

Ansul Restaurant Systems Parts List

<u>QTY</u>	<u>P/N</u>	<u>Description</u>
1	429853	ANSUL AUTOMAN Mechanical Reg. Release, R-102 (Order Tank Separately)
12	423880	Micro Switch, 3PDT
1	429864	1.5 Gallon (UL/ULC) SS. Tank Assembly
1	79694	ANSULEX Low pH Wet Chemical Agent, 3 Gallon (11.6 L) (UL/ULC)
1	79653	Wire Rope, 50 ft
10	423251	Pulley Elbow, Compression Type, 50/package (pkg. price)
1	423441	101-20 Cartridge
1	434618	Remote Pull Station, Red (without wire rope)
2	439230	360 AP-C Fusible Link



LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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