

# Inca Pro 38 (1100 cfm internal)

a fusion of power and style

# Built - In Collection Pro Series

- professional-style insert
- fits custom hoods 40" wide and up
- stainless steel finish
- 1100 cfm PRO motor combo
- 3 halogen lights
- 3 speed control
- integrated control panel
- stainless steel baffle filters
- convertible to recirculating\*
- built-in mounting system
- sloped front and sides
- sone range: 3.5 - 6.5
- 2 - 6" round ducts

\* it is highly recommended that professional style cooking always be vented to the outside.



## FABER

Finally, a high-powered insert that looks as great as it performs. The Inca Pro 38, with its powerful PRO motor combo and stylish baffle filter system, offers an all-in-one-box solution for custom ventilating.



### Size/Color/Model #

38 Internal Stainless 630001175

**a** Inca Pro 38 can be used with  
**c** custom hoods 40" wide and up.  
**c** Choose either a custom liner or  
**e** our ProLiner designed for 42" or  
**s** 48" wide installations.

#### Liners

**s** Create a perfectly-sealed, non-  
**s** combustible perimeter around the  
**o** Inca Pro. Depth adjustable from  
**r** 21" - 25".

**i** ProLiner 42 Stainless 620000302  
**e** ProLiner 48 Stainless 620000303



#### Duct Transition Kit

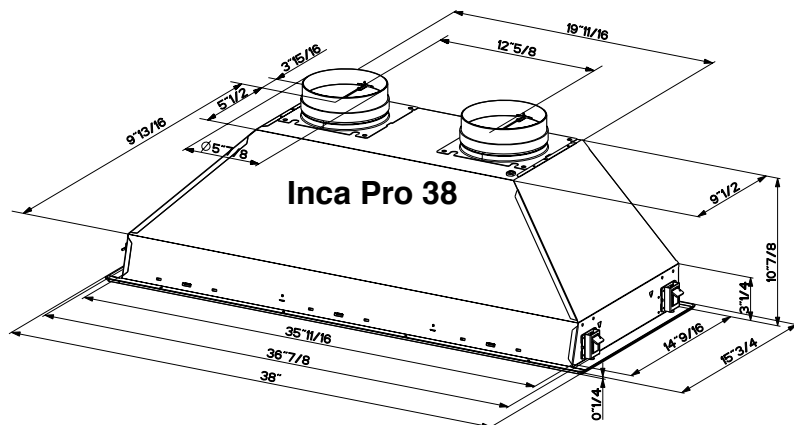
Transitions two 6" round openings to  
one 10" round opening (optional)

**Galvanized Steel** 620000087

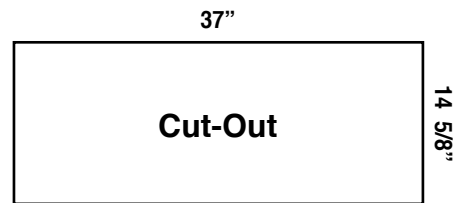
**Charcoal Filters** 6093034  
(order 2 kits)

For recirculating installations, high  
quality, heavy duty filters ensure  
the removal of smoke and odors  
from the kitchen. Some ductwork  
is required to exhaust the unit out  
of the cabinet. YOU MUST ORDER  
TWO OF PART #6093034 (ONE KIT  
FOR EACH OF THE TWO INCA  
PRO 38 MOTORS)

## Dimensional Diagrams



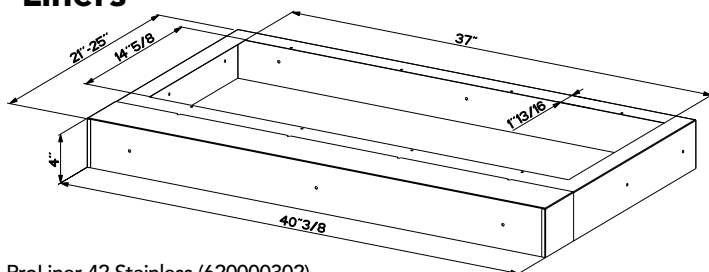
**Inca Pro 38**



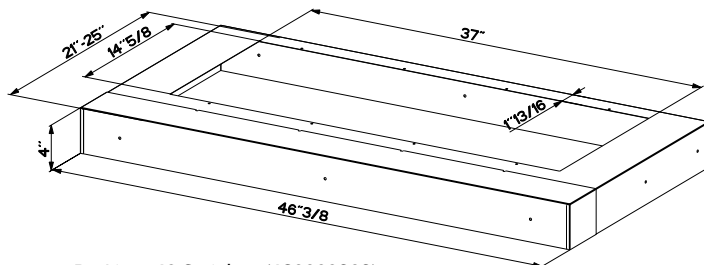
**Cut-Out**

Create a perfectly-sealed, non-combustible perimeter around the Inca Pro 38. Designed for 42" and 48" wide installations. Depth adjustable from 21" - 25"

## Liners

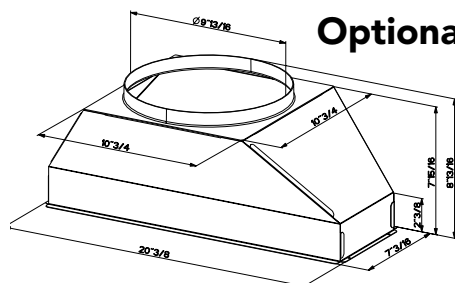


ProLiner 42 Stainless (620000302)  
designed for 42" wide installations



ProLiner 48 Stainless (620000303)  
designed for 48" wide installations

## Optional Duct Transition Kit



## Pre-Planning Your Installation -

**Important:** Consult the installation instructions before you begin installing this rangehood. The recommended height to install this hood off the cooktop is a minimum of 30" for maximum effectiveness. Also consult the cooktop manufacturer's recommendation.

## Pre-Planning Your Ductwork

**- Important:** Consult the installation instructions before you begin installing this rangehood.

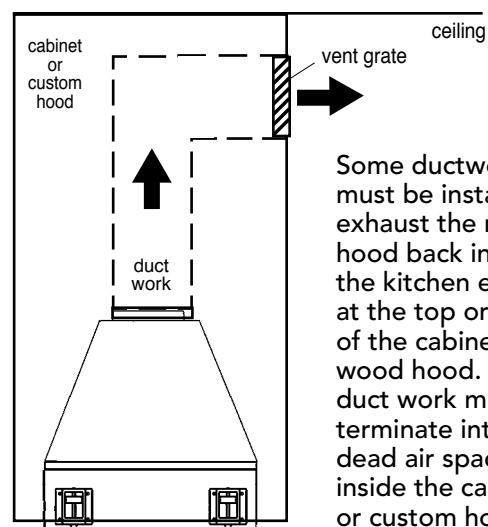
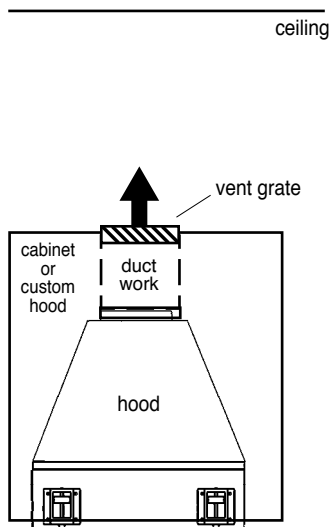
Make your ductrun as straight and short as possible. The ductrun should not exceed 35 equivalent feet if ducted using two separate duct runs with the required minimum of 6" round duct or 55 equivalent feet if ducted with one single 10" round duct (when using optional Duct Transition Kit). Count 45° angles as 3 feet, 90° elbows as 5 feet, and 90° flat elbows as 12 feet.

**For best results, use no more than three 90° elbows. Make sure that there is a minimum of 24" of straight duct between elbows if more than one is used. Do not install two elbows together. If you must elbow right away, do it as far away from the hood's exhaust opening as possible.**

**WARNING!** Product specifications are subject to change without notification. Consult the installation instructions before you begin installing this rangehood.

## Recirculating Installations

**IT IS HIGHLY RECOMMENDED THAT PROFESSIONAL STYLE COOKING ALWAYS BE VENTED TO THE OUTSIDE.** For installations where ductwork to the outside of your home is impossible or highly impractical **Charcoal Filters**, which attach to the blower assembly, absorb smoke and odors.



Some ductwork must be installed to exhaust the rangehood back into the kitchen either at the top or face of the cabinet or wood hood. This duct work must not terminate into a dead air space or inside the cabinet or custom hood.