

# CARE & MAINTENANCE

## Operation

- Read and understand all instructions and warnings in this manual before operating the appliance. Save these instructions for future reference.
- Always leave safety grills and filters in place. Without these components, operating blowers could catch on to hair, fingers, and loose clothing.
- NEVER dispose of cigarette ashes, ignitable substances, or any foreign objects into blowers.
- NEVER leave cooking unattended. When frying, oil in the pan can easily overheat and catch fire. The risk of self-combustion is higher when the oil has been used several times.
- NEVER cook on "open" flames under the range hood. Check deep-fryers during use: Superheated oil may be flammable.

## Cleaning

- The saturation of greasy residue in the blower and filters may cause increased inflammability. Keep the unit clean and free of grease and residue buildup at all times to prevent possible fires.
- FILTERS MUST BE CLEANED PERIODICALLY AND FREE FROM ACCUMULATION OF COOKING RESIDUE.
- Do NOT operate blowers when filters are removed. Never disassemble parts to clean without proper instructions.
- Disassembly is recommended to be performed by qualified personnel only. Read and understand all instructions and warnings in this manual before proceeding.

## MAINTENANCE

- SAFETY WARNING: Never put your hand into the area housing the fan while the fan is operating! For optimal operation, clean the range hood and all baffles/spacers, filters,grease tunnel, and oil containers regularly. Regular care will help preserve the appearance of the range hood.
- Cleaning Exterior surfaces:
- Clean periodically with stainless steel cleaner or hot soapy water and a clean cotton cloth. Do NOT use corrosive or abrasive detergents (e.g. Comet Power Scrub®, EZ-Off® oven cleaner), steel wool/scouring pads, which will scratch and damage the stainless steel surface. For heavier soil, use liquid degreasers such as "Formula 409®" or "Fantastic®" brand cleaner.
- If the hood looks splotchy (stainless steel hood), use a stainless steel cleaner to clean the surface of the hood. Avoid getting cleaning solution on or into the control panel. Follow the directions of the stainless steel cleaner. CAUTION: Do NOT leave it on for too long as this may cause damage to the hood finish. Use a soft towel to wipe off the cleaning solution, gently rub off any stubborn spots. Use a dry soft towel to dry the hood.
- After cleaning, you may use non-abrasive stainless steel polish such as 3M® or ZEP®, to polish and buff out the stainless luster and grain. Always scrub lightly, with a clean cotton cloth, and with the grain.
- Do NOT allow deposits to accumulate or remain on the hood.
- Do NOT use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface and cause rusting.
- Do NOT allow salt solutions, disinfectants, bleaches, or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals which may be harmful. Rinse with water after exposure and wipe dry with a clean cloth. Cleaning grease filters /stainless steel filters less grill: IMPORTANT:
- Drain oil from oil containers before oil and residue overflow!
- The metal filters fitted by the factory are intended to filter out residue and grease from cooking. They need not be replaced on a regular basis but are required to be kept clean.
- Filters should be cleaned after every 30 hours of use. Remove and clean by hand or in the dishwasher. Use proper degreasing detergent for stainless steel and leave to soak if heavily soiled. Dry filters and re-install before using the hood.