



IN ORDER TO PROPERLY MAINTAIN THE SURFACES OF YOUR NEW RANGE HOOD, REVIEW THE FOLLOWING PROCEDURES AND INSTRUCTIONS:

SURFACE

- For optimal operation clean the range hood and filters regularly. Routine care will help preserve the appearance of the range hood.
- To clean the range hood, periodically or when needed, use hot soapy water to remove any residue or oils from cooking. If this is not sufficient, use a liquid degreaser, such as Formula 409 or similar, to remove any stubborn residue. Spray on the degreaser and immediately wipe away with a clean dry cloth as the Formula 409 will stain if left sitting. If the range hood is looking spotty or splotchy, use a Stainless Steel Cleaner on the outside. Follow directions on the container and avoid getting near or on the control panel.
- After cleaning you may use a stainless steel polish such as 3M or ZEP to polish and buff out the surface. Buff in the same direction of the grain on the stainless steel to achieve the desired luster.
- Do not use any abrasive cleaners or detergents, such as Comet, Soft Scrub, Oven-Cleaner, etc, this will scratch and mar the stainless steel surface. Additionally, do not use steel wool or scouring pads on the range hood.
- Do not allow any residue or cleaners to sit for a period of time on the range hood. Many cleaners contain chemicals that are harmful to the stainless steel surface. Rinse away with water immediately if they come into contact.

FILTERS

- It is recommended to clean the filters on your range hood after 30 hours of cooking (run time). The filters on the range hood are removable and can be cleaned by hand or in the dishwasher. If there is tough residue baked on the filter, scrub with dish soap and water, then leave to soak. Once dry, reinstall the filters on the range hood before use.
- If a filter has become damaged with a bent or broken frame, punctured or broken mesh due to age or prolonged use, it must be replaced.