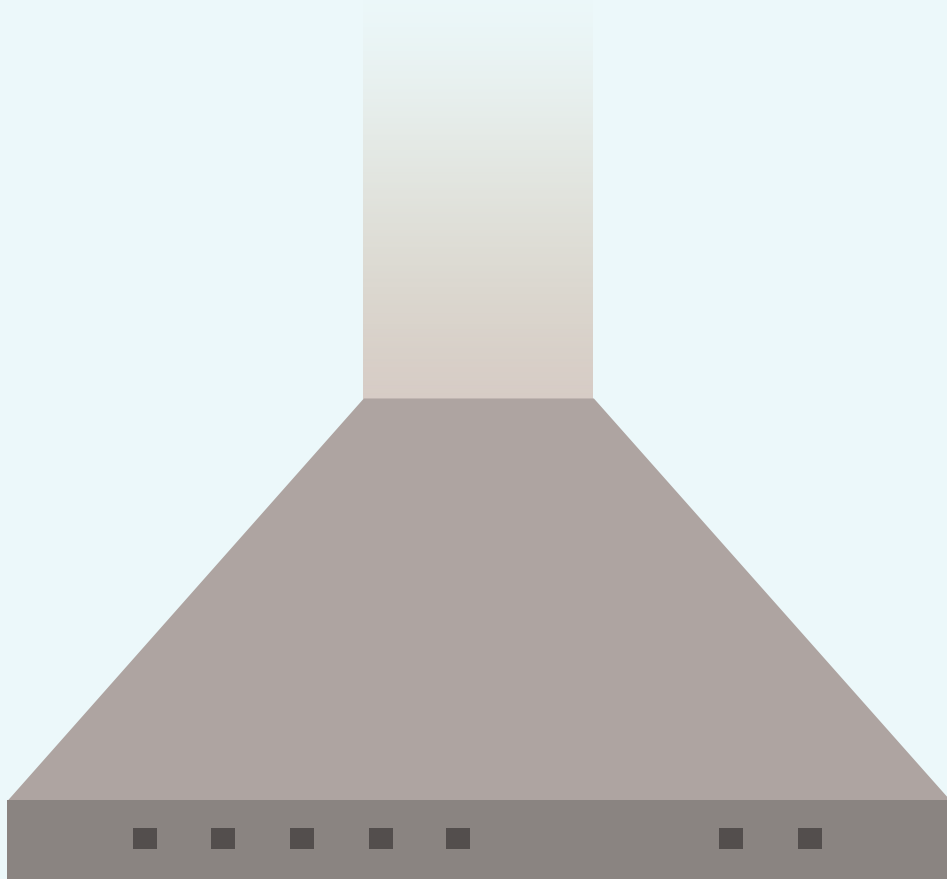


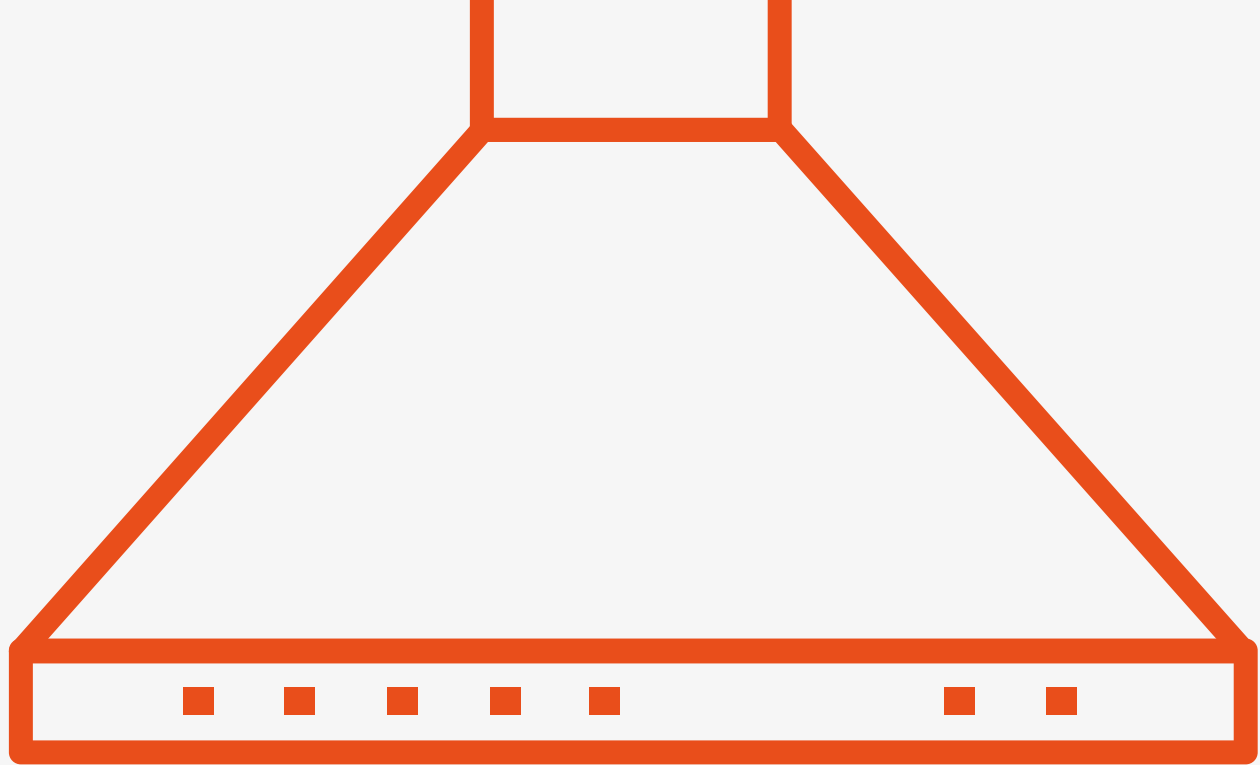


Streamline  
Range Hood Series

# USE & CARE

GUIDE

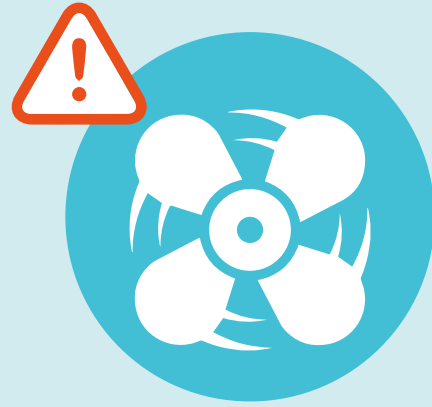




**Please make sure to read all instructions and warnings in the installation manual before operating the appliance. Save these instructions for future reference. Constant maintenance ensures the correct operation and efficiency of the appliance over time.**



Ensure that safety grills and filters are in place before operating the range hood. Without these parts, the operating fan will not be able to circulate properly.



Do NOT leave cooking unattended and ensure not to cook on open flames under the range hood. This increases the chances of flammability.



NEVER disassemble parts to clean without proper instructions or prior consultation. Disassembly should only be done by a professional.



When frying, please be careful as the pan can easily overheat and catch fire. Ensure to check deep fryers when in use.



If the hood has stains after use, use a stainless-steel cleaner to clean the surface of the hood. Be very careful to ensure the cleaning solution does not get in or onto the electrical wiring. Follow the instructions on the cleaner and DO NOT leave on the range hood for an extended time as it could damage the finish. Use a soft cloth to wipe away the cleaner.



**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 to these compounds and wipe dry with a clean cloth.



The buildup of greasy residue in the fan and filter may cause an increased risk of flammability. Please keep the unit clean and free of grease and buildup of residue.



# Metal Grease Trapping Filters:

These trap the fat and grease particles suspended in the air, and therefore should be washed every month in hot water and detergent. **DO NOT BEND.** Wait until they are completely dry before repositioning them. The metal filters can be cleaned in a dishwasher. Please wear gloves while cleaning filters to protect against scrapes or cuts. Exercise caution around sharp metal edges and corners. Frequent cleaning of the filters will ensure that fats and grease do not accumulate on the cooker hood with the consequent risk of fire.

**WASH IN  
HOT WATER**



**DO NOT  
BEND**



**DISHWASHER  
SAFE**



**WEAR  
GLOVES**



**SHARP METAL  
CORNERS**

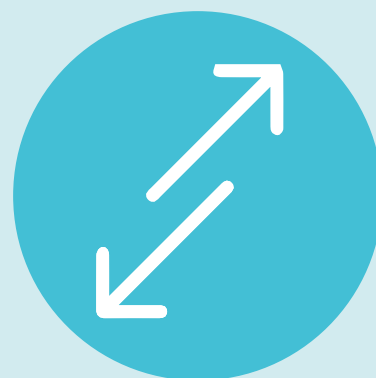


**RISK OF  
FIRE**



# Charcoal Filters:

These trap odors present in the stream of air that passes through them. The air is purified by passing a number of times through the filters and then recirculated into the kitchen. The charcoal filters **CANNOT** be cleaned, and should be replaced on average every 3-4 months (according to use).



# Cleaning the Outside of the Appliance:

The outside of the range hood should be cleaned using a damp cloth and neutral liquid detergent or denatured alcohol.

Do not use products that contain abrasive substances, rough cloths, or cloths specifically not designed for cleaning steel.

Using abrasive substances or rough cloths will inevitably damage the finish of the steel.

The Steel surface will be irrevocably damaged if the instructions above are not complied with.

The electrical parts or parts of the motor assembly inside the range hood must not be cleaned using liquids or solvents.





# Streamline

Range Hood Series

