## **OPERATING INSTRUCTIONS**

Turn blower on for five (5) minutes before cooking to push air currents upward through the hood. When heat, smoke, grease and cooking odors are produced, they will be carried up and outside instead of drifting into other rooms. Use the low speeds for normal use and the higher speeds for strong odors or fumes.

## **FILTERS**

The metal baffle filters have a lifetime warranty. They are made of stainless steel.

To remove the filters:

- Slide filters forward
- Back will drop down out of slot

To replace the filters:

• Reverse the procedure

## **CLEANING INSTRUCTIONS**

To clean the filters

- It is recommended that filters be cleaned at least once a month, or as needed, depending on use.
- They can be washed by hand with sudsy water or in the dishwasher.

To clean Copper or Brass Hoods (Lacquered)

- For general care, wipe the outside with sudsy water and a clean soft cloth to avoid scratching. A feather duster may also be used to remove dust prior to cleaning or in between cleanings.
- DO NOT USE ANY ABRASIVE PRODUCTS or household cleaners with ammonia.

To clean Stainless Steel Hoods

- For general care, wipe the hood down with sudsy water or household cleaners such as Fantastic or Formula 409.
- Any store bought stainless steel cleaners may be used as well.
- DO NOT USE ANY ABRASIVE PRODUCTS.

## **LIGHTS**

To replace Light Bulbs

- Hood **MUST** be turned off and lights are cool.
- Unscrew light bulb.
- Replace with a Sylvania narrow flood lamp, 60 watt.

