## **CLEANING** – CONTINUED FROM PREVIOUS PAGE

### H64/65

Remove two (2) shipping screws from base of each lamp shade.

Lamp shade will now snap out for easy cleaning.

Install two (2) 75 Watt (maximum) flood lamps. For best results, use reflector flood (not supplied with hood) into lamp shade sockets.

### ON H65 ONLY

Install two (2) 250 Watt (maximum) infrared heat lamps, using type R-40 (not supplied with hood), into angled sockets only.



## **CAUTION**

Do not use scouring powders or abrasive cleaners on the hood as these may permanently mar the finish. Do not use oven cleaners to clean the stainless steel hood even if recommended by the manufacturer of the cleaner.

Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilating engineer for your specific ventilation requirements.

For the most detailed information, refer to installation instructions accompanying product or write Thermador indicating the model number.

Thermador reserves the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer. Thermador, 5551 McFadden

Check with your local Canadian distributor or dealer. Thermador, 5551 McFadder Avenue, Huntington Beach, CA 92649.



5551 McFadden Avenue, Huntington Beach, CA 92649 • 800/735-4328 ECO 71566 • 19-08-9631 • © Thermador Corporation 1998• Litho U. S. A. 11/00



CARE & USE HOODS and VENTILATORS

## IMPORTANT SAFETY INSTRUCTIONS

## WARNING - TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- A. Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer.
- B. Before servicing or cleaning unit, switch power off at service panel and lock service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

**CAUTION:** For General Ventilating Use Only. Do Not Use To Exhaust Hazardous or Explosive Materials and Vapors.

### WARNING - TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE

- a) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite.
  Heat oils slowly on low or medium settings.
- b) Always turn hood ON when cooking at high heat or when cooking flaming foods.
- c) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- d) Use proper pan size. Always use cookware appropriate for the size of the surface element.

# WARNING - TO REDUCE THE RISK OF INJURY TO PERSONS, IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING:

A. SMOTHER FLAMES with a close-fitting lid, cookie sheet, or other metal tray, then turn off the gas burner or the electric element. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately EVACUATE AND CALL THE FIRE DEPARTMENT.

**CONTINUED ON NEXT PAGE** 

#### **CONTINUED FROM PREVIOUS PAGE**

- B. NEVER PICK UP A FLAMING PAN You may be burned.
- C. DO NOT USE WATER, including wet dishcloths or towels a violent steam explosion will result.

## D. Use an extinguisher ONLY if:

- I. You know you have a Class ABC extinguisher, and you already know how to operate it.
- 2. The fire is small and contained in the area where it started.
- 3. The fire department is being called.
- 4. You can fight the fire with your back to an exit.

## **READ AND SAVE THESE INSTRUCTIONS**

#### **OPERATING INSTRUCTIONS- Hoods**

This Thermador ventilating hood is operated by a solid state motor speed control which allows infinite control of motor speeds for selection of air exhaust and sound level.

The ventilator should be **turned on 5 minutes before cooking** in order to draw the currents of air upward through the hood. That way when heat, smoke, moisture, grease and cooking odors arise, they will be carried upward and forced outside, thereby minimizing their drift into other rooms.

Drafts across the cooking surface from an open window, door etc., may cause the escape of heat, moisture, grease and cooking odors from the hood. Such drafts should be prevented whenever possible.

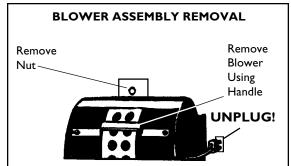
The best job of ventilation in the kitchen is done when the only air currents are those created by the ventilator itself.

### **CLEANING INSTRUCTIONS**

For maximum efficiency, clean filter and hood regularly. Do not allow grease to accumulate on the hood or the ventilator surface.

- I. To Clean the Filter Remove the filter by applying slight thumb pressure on the sides of the clips, and pulling the filter out by the top of the filter frame. Filter may be washed in the dishwasher or washed in warm soapy water, drain and dry before installing.
- 2. To Clean Motor and Blade Unit First remove filter and DISCONNECT

PLUG. Loosen nut and remove blower using handle, see figure below. Wipe entire unit clean with a damp cloth. Do not use a dripping wet cloth as water may



enter the motor and cause damage. Do not remove blower wheels.

- 3. To Reinstall Unit reverse the procedure in steps 1 and 2.
- **4. To Clean Hood Surface** Use only mild soap or detergent for cleaning all hood surfaces. Dry surfaces with a cloth for maximum luster.

**Enamel Surface** – Use only mild soap or detergent for cleaning all hood surfaces. Dry surface with clean cloth for maximum luster.

**Stainless Steel Surface** – The stainless steel used in the manufacture of these hoods is resistant to most stains and surface rust when cleaned and protected with a stainless steel cleaner/polish. Apply this type of product regularly according to manufacturer's directions to maintain appearance and protect the finish from surface damage.

**Filter Cleaning**—Pull open the housing door and remove the filters. Filters may be washed in hot sudsy water, or sprayed with a household kitchen cleaner (such as Fantastik®), then rinsed with hot water, or washed in the dishwasher. Replace after they are dry.

**CONTINUED ON NEXT PAGE**