

## MAINTENANCE

**ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CARRYING OUT ANY OPERATIONS ON THE APPLIANCE.**

### **Grease Filter(s)**

The grease filter(s) should be cleaned frequently. Use a warm dishwashing detergent solution. Grease filter(s) is (are) dishwasher safe.

Clean the filter(s) in the dishwasher using a non-phosphate detergent. Discoloration of the filter(s) may occur if using phosphate detergents, or as a result of local water conditions - but this will not affect filter performance. This discoloration is not covered by the warranty. To minimize or prevent discoloration, hand wash filter(s) using a mild detergent.

### **Non-Ducted Recirculation Filter(s)**

The Non-Ducted Recirculation filter(s) should be changed every 3 to 6 months. Replace more often if your cooking style generates extra grease, such as frying and wok cooking.

## STAINLESS STEEL CLEANING

### **Do:**

- Regularly wash with clean cloth or rag soaked with warm water and mild soap or liquid dish detergent.
- Always clean in the direction of original polish lines.
- Always rinse well with clear water (2 or 3 times) after cleaning. Wipe dry completely.
- You may also use a specialized household stainless steel cleaner.

### **Don't:**

- Use any steel or stainless steel wool or any other scrapers to remove stubborn dirt.
- Use any harsh or abrasive cleansers.
- Allow dirt to accumulate.
- Let plaster dust or any other construction residues reach the unit. During construction/ renovation, cover the unit to make sure no dust sticks to the stainless steel surface.

### **Avoid when choosing a detergent:**

- Any cleaners that contain **bleach** will attack stainless steel.
- Any products containing: **chloride, fluoride, iodide, bromide** will deteriorate surfaces rapidly.
- Any combustible products used for cleaning such as **acetone, alcohol, ether, benzol**, etc., are highly explosive and should never be used close to a range.