

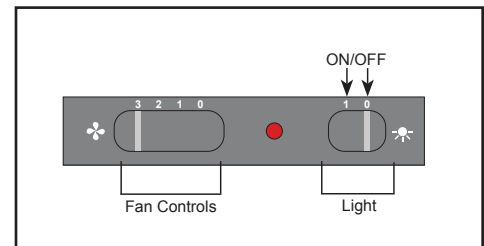


OPERATION INSTRUCTIONS

Fan Operation

Fan Speeds: The fan and light are each controlled by a slide control. The fan switch has four positions: HIGH, MED, LOW and OFF.

Lights: A separate slide control turns the lights ON and OFF.



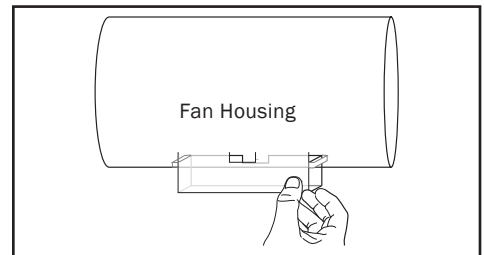
Grease Disposal

WARNING! Do not remove grease cups immediately after cooking or if grease is still hot.

Nonstick-coated fan blades will separate grease from the air and the grease will then be deposited into a grease cup for easy, convenient disposal.

You will find the grease cup in a bag with the bracket and screws in the box. The grease cup can be used in conjunction with the mesh filters with certain models, while others can only use one or the other.

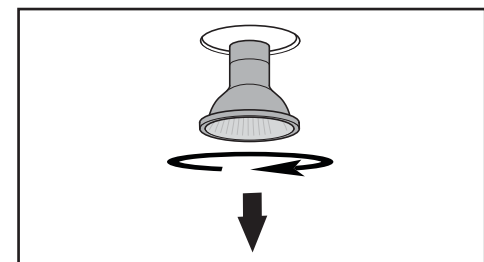
Tip: Soak all parts in soapy water if there is heavy grease.



Changing Light bulbs

WARNING! Ensure that lights have fully cooled before changing bulbs.

Firmly press your fingers against the light bulb and twist in a clockwise direction until loosened.



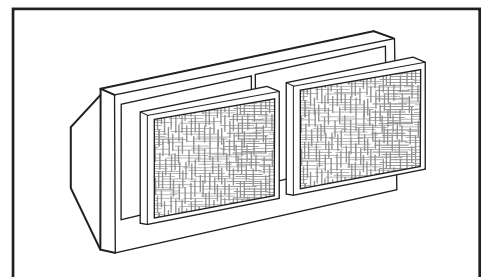
MAINTENANCE

Cleaning

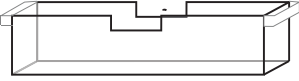

WARNING! Ensure that all power leading to your range hood has been disconnected before disassembling any parts to your fan.

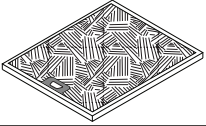
Mesh Filters: Removable filters can be cleaned by the dishwasher in the top rack, or by soaking in the sink.

Exterior: The exterior of the machine can be maintained by wiping the surface area. Use a stainless steel cleaner and a very gentle cloth for stainless steel machines.



REPLACEABLE PARTS

NAME	QTY	DESCRIPTION	IMAGE
WM 01	1	Canopy Oil Collector	
UM 17	2	Halogen Lightbulb	

NAME	QTY	DESCRIPTION	IMAGE
MFC 10	2	Mesh Filters	

FREQUENTLY ASKED QUESTIONS

When do I need a Cyclone Range Hood?

Peoples' cooking habits vary, but getting rid of airborne contaminants and odours which linger in your cooking area is important for everyone. Whether it is steam from cooking soups steaming vegetables, grease and oil from frying food, it is important for everyone to have efficient ventilation in their kitchen.

What is the difference between a round and rectangular opening?

The difference between the two shapes depends on the ductwork in your home, and if applicable, the pre-cut hole in the cabinetry. Our Cyclone Range Hood models with rectangular openings have an additional optional opening in the back of the machine to vent directly out the back, as required in some homes.

Can I install a range hood if my vent does not match the size or shape of the range hood vent?

Our circular vents are 6 inches in diameter, and our rectangular vents are 3 x 10 inches in size. In order to install a Cyclone Range Hood with a different shaped vent, an adapter can be installed to adjust the ducting to the correct shape. This is an additional part that needs to be purchased and installed. Installing a range hood to a larger duct is acceptable, although installing a range hood to a smaller duct work will void the warranty.

Can I install a Cyclone Range Hood myself?

Installing a Cyclone Range Hood is fairly straightforward, and we provide detailed installation instructions. We do not recommend range hood installation for novices to electrical or handy work.

What is the minimum mounting height between the range top to hood bottom?

The minimum mounting height between the range top to hood bottom should be no less than 30". The maximum mount height should be no more than 36". The hood must be installed at the correct mounting height. Hoods mounted too low can result in heat damage, and hoods mounted too high will have impaired performance.

How often do I clean my Cyclone Range Hood?

Cyclone recommends that our range hoods are cleaned at least once every month. However, cooking habits differ and cleaning should reflect the frequency and intensity of cooking.