



OPERATION INSTRUCTIONS

Fan Operation

Fan Speeds: In our dual-fan units, each fan can be controlled independently of the other with HIGH and LOW speed settings using the corresponding left and right rocker switches located on the front of the machine.

Lights: A third rocker switch turns the light ON and OFF.

Energy Saving Tip: If you are cooking on one side of the stove, turn the same side on HIGH while running the other fan on LOW

Grease Disposal

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

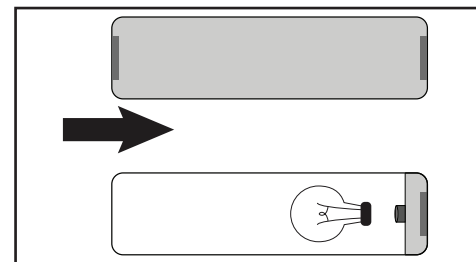
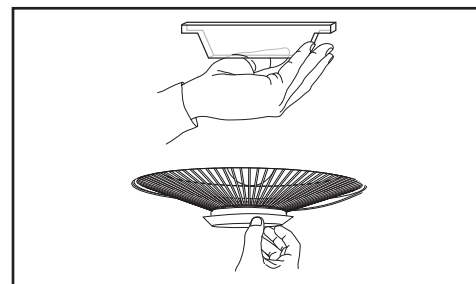
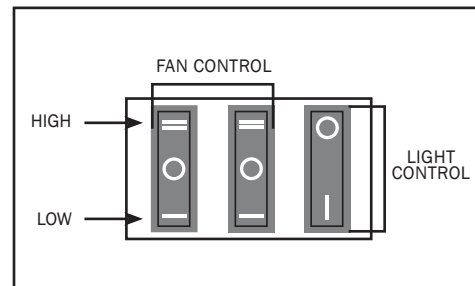
Your new fan features a unique, completely filter-less design. Oil and grease are separated from the airflow via non-stick coated fan blades. The grease is then pushed through rubber tubing into convenient easily-removable grease cups for hassle-free, environmentally-friendly cleaning. Simply remove the cups when grease builds up and clean them in the top rack of your dishwasher.

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

Changing Lightbulbs

WARNING! Ensure that light has fully cooled before changing bulbs.

Slide lamp cover to the right and replace lightbulb.



MAINTENANCE

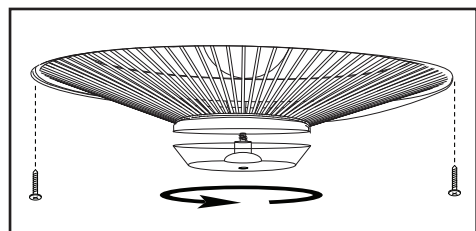
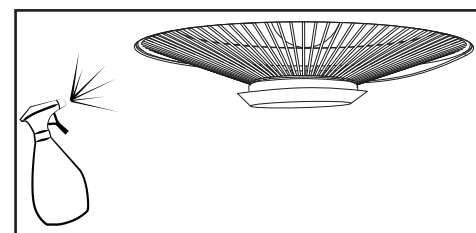
Cleaning

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

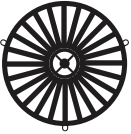
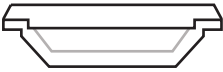
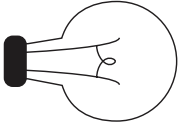
Fan Blades: Fill a spray bottle with a mixture of dishwasher soap and water and spray into the fan blades while the machine is running. The soapy water will run the same path through the machine as the grease, effectively cleaning all of its internal components. The cleaning solution will be dispensed in the grease traps for convenient, hassle-free disposal.




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. A gentle cleaning agent, such as Windex, and a damp cloth can be used to wipe and buff machines with colored finishes.

Fan Guard: To clean fan guard, unscrew two screws from the side of the fan guard, then soak and hand-wash with dish soap.



REPLACEABLE PARTS

NAME	QTY	DESCRIPTION	IMAGE
UM 05	2	Fan Guard - Shallow	
UM 10	2	Grease Collector - Rectangular	
	1	Lightbulb (CFL or screw-in)	

NAME	QTY	DESCRIPTION	IMAGE
UM 09	2	Oil Saucer - Round	
UM 12A	2	Rocker Switch For Fan	
UM 13A	1	Rocker Switch For Light	

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.