Care and Cleaning

Professional Range Hood

For your safety

Pour votre securité Before servicing or cleaning unit, switch power off at service panel and lock the 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.

Avant de réparer ou de nettoyer votre appareil, débranchez le courant au niveau du panneau de service et verrouillez les mécanismes de débranchement de service pour éviter tout branchement accidentel au courant. Si vous ne pouvez pas verrouiller les mécanismes de débranchement de service, attachez soigneusement un avertissement bien visible, comme une étiquette, au panneau de service.

Mesh grease filters and drip tray (on some models) Some models have 2 metal reusable grease filters and drip tray.

The metal filters and drip tray trap grease released by foods on the cooktop. The filters also help prevent flaming foods on the cooktop from damaging the inside of the hood.

For this reason, the filters must **ALWAYS** be in place when the hood is used. The grease filters and drip tray should be cleaned every 6 months, or as needed.

To clean the drip tray, drain and wipe all excess grease with a dry paper towel. Wash with hot soapy water. Dry with a clean cloth.

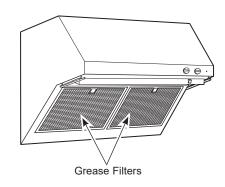
To clean the grease filters, soak them and then swish them around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Do not use abrasives or oven cleaners. Light brushing can be used to remove embedded dirt. Rinse, shake and let them dry before replacing.

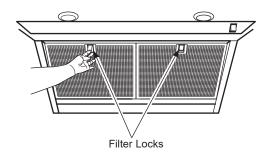
To remove:

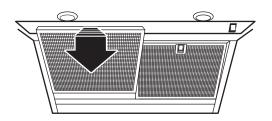
Grasp the filter lock and pivot it open to release. Pull the filter down and out. Remove both filters. Grasp the drip tray, on both sides, by the front edge and carefully lift it up and out.

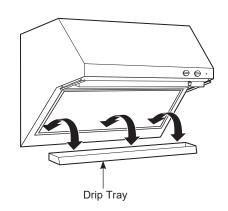
To replace:

- 1. Place and seat the drip tray into the hood track, making sure the rear tabs on the tray, hook into the back slots in the hood track.
- Place the bottom of the filter in the lower hood rail.
- 3. Push the top of the filter back, open the filter lock and snap it into place.









Baffle grease filters and drip trays (on some models) Some models have reusable metal grease baffles and drip trays.

The metal baffles channel grease released by foods on the cooktop into the drip trays. The baffles also help prevent flaming foods on the cooktop from damaging the inside of the hood.

For this reason, the baffles must **ALWAYS** be in place when the hood is used. The grease baffles and drip trays should be cleaned once a month, or as needed.

To clean the grease baffles and drip trays, drain and wipe all excess grease with a dry paper towel. Soak them and then swish them around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Do not use abrasives or oven cleaners. Rinse, shake and let them dry before replacing. They may also be cleaned in an automatic dishwasher.

To remove:

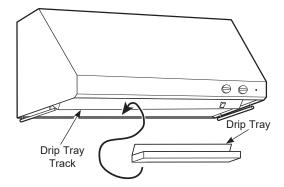
Grasp the baffle knobs and pull them up, forward and out. Grasp the drip tray and carefully lift it up and out of the hood track.

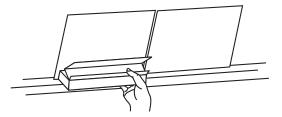
To replace the drip trays:

- 1. Place and seat the drip tray into the hood track.
- 2. Slide them left or right until all trays are side-by-side in place in the track.

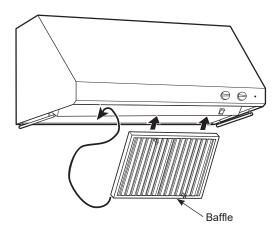
To replace the baffles:

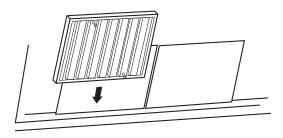
- Hold the baffle at the bottom by one of the knobs.
- 2. Place the other end of the baffle against the inside front of the hood.
- 3. Slide it up and push the bottom end back until it firmly seats into place.





Drip Tray Replacement





Baffle Replacement

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Stainless steel surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface. To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number:

Monogram Preferred Service: 800.444.1845 Monogram.com

Light bulbs

The bulbs are located on the underside of the hood.

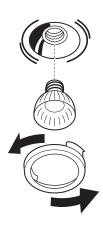
To change the light bulbs:

- 1. Remove the trim ring by turning it counterclockwise.
- 2. Grasp the bulb on the edges and remove by turning it counterclockwise.
- 3. Replace with the same type and size bulb.

These 120 volt, 50 watt, par 16 halogen flood bulbs, with standard base, are available at specialty lighting stores.

These bulbs can also be ordered from your Monogram supplier.

Order bulb no. WB08X10028.



Warming lamps

The warming lamps are located on the underside of the hood.

These 120 volt, 175 watt, par 38 infrared heat lamp bulbs, with standard base, are available at some specialty lighting stores.

These infrared bulbs can also be ordered from your Monogram supplier.

Order bulb no. WB08X10029.

NOTE: If warming lamps are not desired, additional cooktop lighting can be obtained by replacing the infrared bulbs with standard incandescent bulbs with up to 100 watt maximum ratings, with standard bases. These bulbs are available at specialty lighting stores.