

WARRANTY

FULL ONE YEAR WARRANTY – Covers repair, and replacement of parts found to be defective due to material and workmanship, for one year from date purchase. Keep proof of purchase date handy for inspection. **SERVICE MUST BE PROVIDED BY A FACTORY AUTHORIZED SERVICE AGENCY, DURING NORMAL WORKING HOURS.**

ITEMS NOT COVERED IN WARRANTY

1. Damage or repairs due to service by unauthorized agency or use of unauthorized parts.
2. Service visits to teach you how to use the appliance.
3. Correct installation related problems – you are responsible for providing electrical wiring, and other connection items.
4. Reset circuit breakers or replace fuses.
5. Damage caused by abuse, accident, alteration, misuse and local code violations.
6. Failure due to other than normal house use.

FOR SERVICE CONTACT YOUR DEALER FOR NAME OF FACTORY AUTHORIZED SERVICER IN YOUR AREA OR CALL THE FACTORY.

(877) 387-6721

This warranty applies to appliances used in residential applications only. The warranty is for products purchase and retained in the 50 states of the USA, the District of Columbia, and Canada. If the appliance is sold by the original purchaser during the warranty period the new owner is protected until expiration of the original purchase warranty. This warranty gives you specific legal rights. You may also have other rights, which vary from state to state.

WindCrest™

By CNP INDUSTRIES, INC.

P.O. Box 18645 Anaheim, Ca 92817 (877) 387-6721

USE AND CARE INSTRUCTIONS HOODS AND VENTILATORS

IMPORTANT SAFETY INSTRUCTIONS

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

1. Use this unit in the manner intended by the manufacturer. If you have any questions, contact the manufacturer.
2. Before servicing or cleaning unit, switch power off at service panel and lock service panel to prevent power from being switched on accidentally.

CAUTION: For General Ventilating Use Only. Do Not Use To Exhaust Hazardous or Explosive Material 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 flambéing food (i.e.: Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé)
- 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, cookies 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.**
- B) **NEVER PICK UP 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:
 - 1. You know you have a Class ABC extinguisher, and you already know how 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

FILTER CARE

All filters are dishwasher safe and designed to fit into most dishwashers. The top rack may need to be removed to accommodate the island hood filters.

To remove the filters, grasp the pull ring located at the back of the filter, pull toward you and then down, releasing the filter from the rear groove. Then push away from you to release the filter from the front groove. Reverse these steps to re-install.

OPERATING INSTRUCTIONS:

The ventilation unit is operated by a 3-speed control switch located in the front of the hood. Medium or low speed will handle most exhaust requirements. Use the high-speed position for heavy cooktop use conditions. Turn the ventilator on just before cooking to prevent the escape of fumes to other rooms.

Drafts across the cooking surface can cause the escape of discharges from the cooking surface. Try to minimize this condition.

The light switch is located to the right of the ventilation control switch.

If you have the heat lamp option, switches are located to the left of the ventilation control switch. The right switch controls the right lamp, left switch the left lamp. You can use halogen bulbs or flood lamps in place of heat lamps for enhanced lighting. (See Lamp Wattage Below).

Lamp Wattage

Heat Lamps – 250 watt maximum per lamp, type R40.

Task Lights – Incandescent lamps @ 40 watts max. Appliance type.
Halogen Lamps @ 50 watts max. per. lamp, type PAR20

CLEANING

For maximum efficiency, clean the filters and hood surfaces regularly. To remove the filters grab the pull ring at the bottom of the filter, lift upward and swing the filter out and down. Reverse the steps to reinstall the filter. The filter may be washed in the dishwasher or in warm soapy water. Drain and dry before reinstalling.

Use a damp cloth to wipe the outer surface of the blower. **CAUTION: Shut off power to unit at service entrance if you are cleaning the blower.** Do not use a dripping wet cloth to wipe the blower. Never put your hand into the blower housing.

To clean the hood surface use only mild soap or detergent solutions. Dry surfaces using a soft cloth. If a stainless surface is being cleaned, always wipe in the direction of the brush surface. Cleaning aids such as “Stainless Steel Magic” are available. Never use abrasive cleaners, pads or cloth.