





Inox-Bázis Kft.

Design and manufacture of stainless kitchen appliances 9090 Pannonhalma, Arany János u. Központi major, Hungary

INSTRUCTIONS FOR USE AND CLEANING

STAINLESS STEEL HOODS









Dear Costumer! First of all, thank you for choosing us and honoring us with your trust! We hope that you found everything in ideal condition and are satisfied with the product!

Before using the product, make sure that it has been assembled and installed in accordance with the instructions!



ATTENTION!

- Commissioning of the machine and any necessary modifications may only be carried out by a specialist.
- The extractor hood does not contain lighting or a fan by default!
- · Improperly powered fans, incomplete cleaning of the filters, lack of replacement of fresh air or improperly installed extraction system may cause condensation on the surface, which may cause rust-like discoloration on the plate. This is not the fault of the material!
- Violation of the surface or contact with a smooth steel product can cause rusting.
- · The protective film is visible on stainless surfaces which was removed in parts during production, mostly white in color, we left this on the other parts to protect the material. It is better to remove them as soon as possible, even before starting to use them, because later this process will be more difficult!
- It is not recommended to use foiled products! The product is fully suitable for large kitchen use.
- Surface discoloration may occur upon contact with aggressive caustic substances. Therefore, it is advisable to use neutral or slightly alkaline detergents for cleaning.
- It is recommended to clean the sanded surfaces in the same direction as the sanding!
- Basic equipment: Labyrinth filter, which is inserted every 500 mm; with labyrinth filters that can be disassembled at no extra cost, where the length is not divisible by 500, we place a plate that unfolds on two sides. Labyrinth filter grease separation efficiency: approx. 70% at 1 micron, which is suitable for general kitchen use.



CLEANING:

The stainless steel material is suitable for moderately wet cleaning, after which it is worth treating it with a commercially available product specifically recommended for cleaning inox and stainless steel surfaces and then wiping it dry.

Cannot be used for cleaning: agents containing more than 10% acid or alkali, granular abrasives, agents with a high salt content, degreasers, metal abrasive tools.



Attention!

The placement and connection of the hoods in the system must always be carried out by a qualified specialist!

The required distance in terms of the bottom of the extraction hood: from the ground min. 2.1 m or at least 1.2 m from the cooking surface. Placing it at the wrong height can lead to damage and deformation of the parts, which can lead to loss of warranty!

WASTE MANAGEMENT:

If the extractor needs to be replaced, you can return your old device to the distributor for a fee. They take care of the destruction or recycling of the returned machines in accordance with the regulations. Pay attention to the protection of your environment.

GUARANTEE:

The manufacturer/distributor has a 1-year guarantee and warranty obligation.

The manufacturer/distributor is not responsible for damages resulting from unprofessional, improper use, lack of regular cleaning, commissioning or maintenance, repair work performed without a specialist, or the installation of non-original spare parts.

The ones listed above will result in the termination of the warranty.

Our machines are guaranteed on site!

Within the warranty period, we provide the parts necessary for the repair free of charge, but the costs of going to the site are borne by the buyer.

If the customer delivers the device to one of our locations in Pannonhalma or Budapest, the warranty service is free of charge.