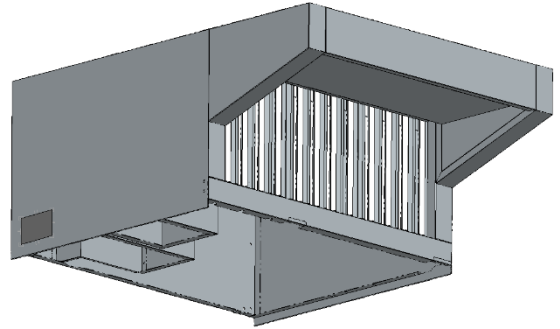
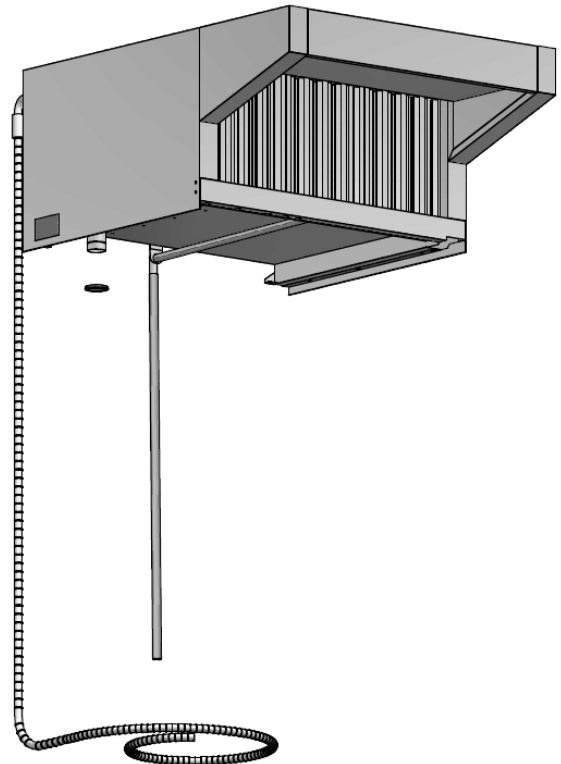


Built-in Hood for Electric and Gas Oven

922728	HOST11	Level	2
922729	HOST21	Level	2
922730	HOSV11	Level	2
922731	HOSS21	Level	2
922732	HOSS11	Level	2



922723	HOCT11E	Level	3
922724	HOCT21E	Level	3
922725	HOCV11E	Level	3
922726	HOCS21E	Level	3
922727	HOCS11E	Level	3



EN User manual*



Original Instructions



Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine.

During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or Customer Care;
 - downloading the latest up-to-date manual on the website;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNINGS AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death.
- This appliance is intended for commercial and collective use, but not the continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
- Do not store explosive materials, such as pressurised containers with flammable propellant, in this appliance or near it.
- Refer to the details given on the data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).

A.2 Personal Protective Equipment

Summary table of Personal Protective Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
					
Transport	—	●	○	—	—
Handling	—	●	○	—	—
Unpacking	●	●	●	●	—
Installation	●	●	●	●	●
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹	○	—
Extraordinary cleaning	○	●	● ¹	○	—
Maintenance	○	●	●	—	—
Dismantling	●	●	●	●	●
Scrapping	○	●	●	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protective equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- If the hood is used at same time as appliances that use gas or other fuels, make sure the air inlets in the room are open and free of any obstacles.
- The machine is provided with electrical and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of a fault or poor operation.

- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not spray water or use water jets or steam to clean the equipment.
- Do not store or use petrol or other flammable substances in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- There is a fire risk if cleaning is not carried out in accordance with the instructions.
- Do not flambé under the hood.
- Never check for leaks with a naked flame.

A.4 General safety rules

Protection devices installed on the machine

- The guards on the machine are:
- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools. Therefore, the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance, always carried out by personnel qualified, several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To ensure the efficiency and correct operation of the machine, periodic maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance must be carried out by specialised and authorised personnel provided with all the appropriate personal protective equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protective equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.
- To ensure these conditions, the areas around the machine must always be:
 - kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
 - clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator inadvertently or intentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the technical space (hood door)	The operator inadvertently or intentionally closes the hood's technical compartment door
Falling from above	The operator intervenes on the machine using unsuitable means to access the upper part (e.g. rung ladders or climbs on it)
Material falling from above	During maintenance operations the operator drops material from above
Tipping of loads	When handling the machine or the packaging containing it, using unsuitable lifting systems or accessories or with load unbalanced

Mechanical safety characteristics, hazards

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the frame with screws, to prevent accidental access.



CAUTION

In case of a significant anomaly (e.g. short circuit, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator must: immediately deactivate the hood and the oven connected to it.

A.5 Safety signs to be placed near the machine area

Prohibition	Meaning
	Do not remove the safety devices
	Do not use water to extinguish fires (placed on electrical parts)
	Caution, hot surface
	Danger of electrocution (shown on electrical parts with indication of voltage)

End of use

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

A.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodic checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protective equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage it, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

The previously described actions are prohibited!

Machine cleaning and maintenance



IMPORTANT

The oven must be maintained and cleaned to ensure correct operation and safety.

- Before carrying out any cleaning or maintenance, disconnect the hood and the oven from the power supply. For details, see par. Electrical Connection in the Installation Manual.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility.
- Use suitable personal protective equipment.

Routine maintenance

- Disconnect the power supply of hood and oven before cleaning the appliance. For details, see par. Electrical Connection in the Installation Manual.
- Do not clean the hood with jets of water.

Precautions in case of long idle periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or Customer Care, provided with adequate personal protective equipment, tools and ancillary means.
- Work on the electrical equipment must only be carried out by specialised personnel or Customer Care.
- Put the machine in safe conditions before starting any maintenance operation.

- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive maintenance

- Preventive maintenance reduces downtimes and maximises machine efficiency. Customer Care can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary maintenance must be carried out by specialised and authorised personnel. The manufacturer declines any liability for failures or damage due to work carried out by technicians not authorised by the Manufacturer, and such work will void the warranty.

Parts and accessories

- Only use original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the warranty and may render the machine non-compliant with the safety standards.

B GENERAL INFORMATION



WARNING

Refer to “WARNINGS and Safety Information “

B.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (identifying the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

B.2 Additional indications

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied. The numerical values given on the machine installation diagrams refer to measurements in mm and/or inches.

B.3 Intended use and restrictions

This appliance is designed for the exhausting of steam and fumes coming from Electrolux Professional ovens. It is intended for collective use. Any other use is deemed improper.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).



NOTE!

The manufacturer declines any liability for improper use of the product.

B.4 Testing and inspection

Our appliances have been designed and optimised, with laboratory testing, in order to obtain high performance and efficiency.

The product is shipped ready for use. Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

B.5 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

B.6 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

B.7 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care (see service manual).

B.8 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Machine	Hood installed above the oven
Manufacturer -	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use
Customer Care or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields, etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.

Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

B.9 Liability

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer's warranty);
- operations carried out by non-specialised personnel;
- unauthorised modifications or operations;
- lack of or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protective equipment to be used by operators, in compliance with regulations in force in the country of use. The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

C NORMAL MACHINE USE

C.1 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons.

The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

C.2 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

C.3 Operator qualified for normal machine use

The operator must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge;
- for reading and understanding the content of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing the duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant fault (e.g. short circuit, wires coming out of the terminal block, motor failure, worn electrical cable sheathing, etc.), the operator for normal machine use must:

- immediately deactivate the hood and oven.

D PRODUCT DESCRIPTION



IMPORTANT

The hood is intended specifically work with the Electrolux Professional SkyLine and Magistar Oven only; the manufacturer declines any responsibility in case of different use.

D.1 Use – Introduction

The instructions and information given in this manual are important for correct and optimum hood use. If required, further performance details can be obtained from the dealer.

- To avoid obstructing the exhaust hole, do not place any objects above the hood.
- To avoid obstructing the filtering system, do not place paper, cloth, canvas or any objects in front of the labyrinth filter.
- Do not pour any fluid (water, oil, etc.) in the exhaust hole.

AIR FLOW

MODELS		Exhaust air flow		Maximum pressure drop
		m ³ /h	ft ³ /h	Pa
922728	HOST11	1.600	56.503	150
922732	HOSS11			
922730	HOSV11			
922729	HOST21			
922731	HOSS21			

MODELS		Throughput flow	
		m3/h	ft ³ /h
922723	HOCT11E	830	29.310
922724	HOCT21E		
922725	HOCV11E		
922727	HOCS11E		
922726	HOCS21E		

D.2 Appliance overview

<ol style="list-style-type: none"> 1. Fan junction box 2. Fan automatic controller 3. Technical compartment – Closing Panel 4. Data plate 5. Hood/oven interface cable 6. Waste liquid drain 7. Mechanical fixing of hood to oven 	<ol style="list-style-type: none"> 1. Fan junction box 2. Fan automatic controller 3. Technical compartment – Closing Panel 4. Data plate 5. Oven/hood steam duct 6. Steam duct seal 7. Hood/oven interface cable 8. Waste liquid drain 9. Mechanical fixing of hood to oven

D.3 Oven control panel



WARNING

Before turning on the Oven, pay attention to the "Oven WARNINGS and Safety Information".

	<ol style="list-style-type: none"> A. Touch screen B. ON/OFF button C. USB key in/out D. Serial output E. Openable flap
--	--

E OPERATION

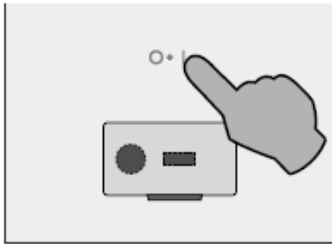


IMPORTANT

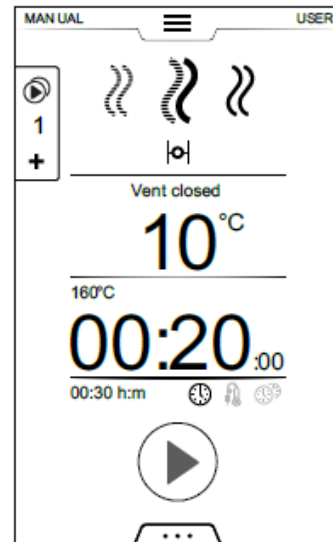
The hood is intended specifically work with the Electrolux Professional SkyLine and Magistar Oven only; the manufacturer declines any responsibility in case of different use.

E.1 Switch the oven ON

Press the ON/OFF button to switch the oven on.



The display lights up and shows by default the following screen, in MANUAL mode.



Follow the operating instructions in the Electrolux Professional oven “User Manual” (chap. E – Operation).

The hood is equipped with an automatic system that regulates the exhausted air according to the cooking program and oven door position.

The hood will turn off when the oven is switched off.

F MACHINE CLEANING AND MAINTENANCE

Refer to “WARNINGS and Safety Information”

F.1 Information for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.



NOTE!

The manufacturer declines any liability for operations carried out on the machine without following these instructions.



IMPORTANT

Pay attention to the selection and use of cleaning products, in order to ensure appliance efficiency and safety.

F.2 Appliance cleaning

The oven has special cleaning programs; a pop-up window automatically appears when maintenance is required.



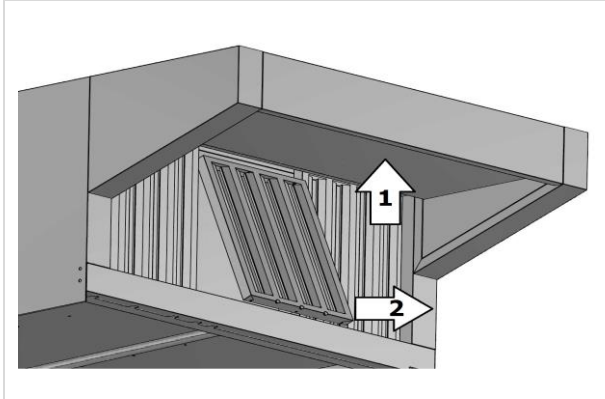
NOTE!

To ensure best cleaning results, and to protect the hood with the cleaning programs, **neutral** detergents must be used.

F.2.1. Labyrinth filter cleaning

The labyrinth filters are located in front of the hood. Periodic cleaning is recommended.

1. Remove the labyrinth filters, starting from the middle one, raising (1) and pulling the lower part outwards (2);



2. Wash with hot water and **neutral** detergent using a nozzle; if necessary, use a soft brush or place it in a dishwasher and select a gentle program.
3. Rinse in hot water, shake well and allow to drain.
4. Refit the labyrinth filters. Make sure to refit them properly.

F.2.2. External and internal cleaning

- Clean the stainless-steel parts every day using lukewarm soapy water;
- Rinse with plenty of water and dry thoroughly;
- Do not clean the stainless steel with steel wool, brushes or scrapers in common steel, as they could deposit ferrous particles which oxidise, causing rust spots;
- Whenever the appliance is not used for long periods:
 - Disconnect the power supply. Turn off the water and gas taps;
 - Go over all steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
 - Periodically air the premises.

F.2.3. Condensate tray cleaning

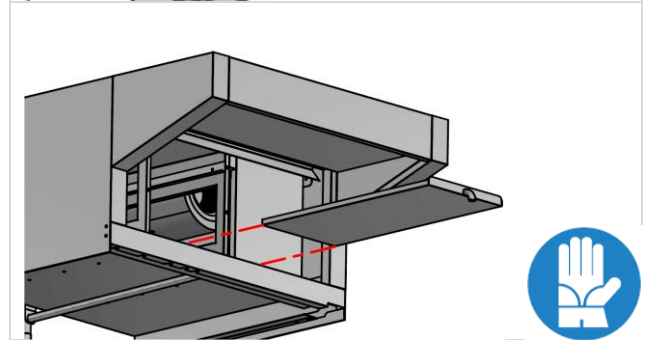
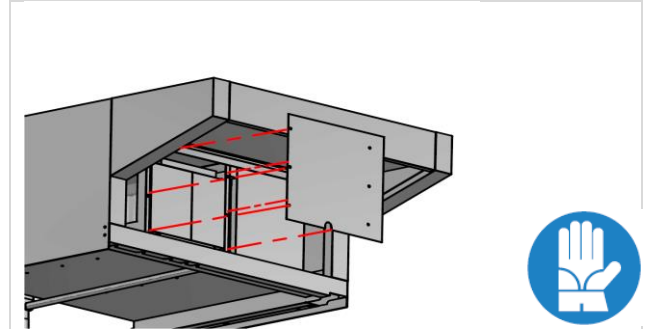
Hood models HOCT11E, HOCT21E, HOCV11E, HOCS11E, HOCS21E are equipped with a Condensate Tray.

It is located inside a technical compartment, behind the Labyrinth Filter, in front of the hood.

Periodic cleaning is recommended.

1. Remove the labyrinth filters, starting from the middle one, raising and pulling the lower part outwards (see **F.2**);

2. Open the technical compartment by undoing the screws fixing the cover;
3. Remove the condensate tray;
4. Wash with hot water and **neutral** detergent using a nozzle; if necessary, use a soft brush or place it in a dishwasher and select a gentle program;
5. Rinse in hot water;
6. Refit the condensate tray and the labyrinth filters. Make sure to refit them properly.



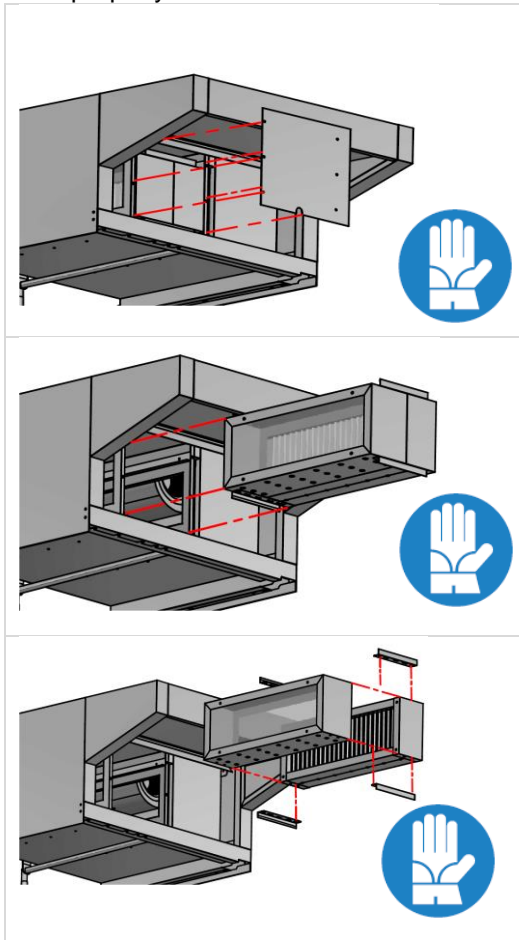
F.2.4. Demister and Water Separator Filter cleaning

Hood models HOCT11E, HOCT21E, HOCV11E, HOCS11E, HOCS21E are equipped with a Demister and Water Separator Filter. It is located inside a technical compartment, behind the Labyrinth Filter, in front of the hood.

Periodic cleaning is recommended; a pop-up window automatically appears on the oven display when due.

1. Remove the labyrinth filters, starting from the middle one, raising and pulling the lower part outwards (see **F.2**);
2. Open the technical compartment by undoing the screws fixing the cover;
3. Remove the Demister and Water Separator Filter; use gloves, paying attention to their load/weight;
4. For thorough cleaning, separate the Demister Filter from the Water Separator Filter;
5. Place in a basin with a hot water and **neutral** detergent;
6. Leave immersed for 24/48 hours to remove the retained particulate;
7. Wash with hot water;
8. Rinse in hot water;

9. The Demister Filter must be perfectly dry before reusing it; if necessary, leave in a dry place for 24/48 hours;
10. Demister and Water Separator Filter assembly;
11. Refit the Demister and Water Separator Filter using the relevant guides. Make sure to refit them properly;
12. Refit the labyrinth filters. Make sure to refit them properly.



F.3 Particular cleaning

Condensate discharge system cleaning and efficiency check. Periodically clean the drain pipe, checking for any obstructions involving the draining of water.

F.4 Brief Troubleshooting Guide

Even with normal use, malfunctions can occur. The oven always displays a warning message describing the hood fault:



WARNINGS

A pop-up window automatically appears on the display to show the warning in progress.



Alarms signalling icon

Some alarms regard anomalous appliance conditions.

Other alarms block the appliance. The display shows a message asking to call a technician. The alarm icon remains visible until the problem is solved.



Information

A warning alerts if something is wrong, if a procedure is completed or should be repeated, etc.



NOTE!

In case of malfunction, follow the indications given by the appliance; if required, contact Customer Care and carry out the following procedure:

1. Disconnect the hood and the oven from the mains power supply;
2. Disconnect the oven by means of the circuit breaker ahead of the it;
3. Turn off the oven gas (in case of gas models) and water taps.

Malfunction	Possible causes:
Fan blocked	<ul style="list-style-type: none"> - Oven damage - Fan safety thermostat overtemperature - Automatic Controller damage - Hood/oven interface cable disconnected or damaged - Electrical power supply off



NOTE!

Repair and extraordinary maintenance must be carried out by specialised and authorised personnel, who can ask the manufacturer to supply a servicing manual.

Maintenance intervals

All the components requiring maintenance are accessible from the front or the rear panel of the appliance. The inspection and maintenance intervals depend on the actual machine operation conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodic machine maintenance is advisable in order to minimise service interruptions. Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or Customer Care, provided with adequate personal protective equipment (safety shoes and gloves), tools and ancillary means; work on the electrical equipment must only be carried out by a specialised electrician or Customer Care; to ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Responsibility	Frequency	
		<i>Hood models</i>	
		HOST11 HOSV11 HOSS11 HOST21 HOSS21	HOCT11E HOCV11E HOCS11E HOCT21E HOCS21E
Labyrinth filter cleaning	Operator	Daily	Daily
General cleaning of machine and surrounding area.	Operator	Daily	Daily
Condensate tray cleaning	Service	-	6-monthly
Demister and Water Separator Filter cleaning	Service	-	Yearly
Check - check motor fan - check the mechanical part, for cracks or deformation, tightening of screws, - check the readability and condition of words, stickers and symbols and restore if necessary. - check steam duct seal and restore if necessary.	Service	Yearly	Yearly
Safety signs - check the readability and condition of safety signs.	Service	Yearly	Yearly
Electrical connection cable and plug - check the power cable (replace if necessary) - check the hood to oven electrical connection cable and plug (replace if necessary).	Service	Yearly	Yearly
Condensate discharge system	Service	Yearly	Yearly
General machine overhaul • check all components, electrical equipment, corrosion, pipes...	Service	Every 10 years ¹	Every 10 years ¹

1. the machine is designed and built for a service life of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

- Check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- Check the structure and welded joints in particular;
- Check and replace bolts and/or screws, also checking for any loose components;
- Check the electrical and electronic system;
- Check the functionality of safety devices;
- Check the general condition of protection devices and guards.



NOTE!

It is advisable to stipulate a preventive and scheduled maintenance contract with Customer Care.

Disassembly

- All scrapping operations must occur with the hood stopped and cold and the power supply of the hood and oven disconnected;
- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply of the hood and oven disconnected;
- To carry out these operations it is necessary to use: overalls, safety shoes and gloves;
- During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

G MACHINE SCRAPPING

G.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance. SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

G.2 Procedure regarding appliance dismantling macro operations

Before scrapping the machine, make sure to carefully check its condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and

that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, Customer Care or the local body responsible for waste disposal.



NOTE!

The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, Customer Care or the local body responsible for waste disposal.

H ENCLOSED DOCUMENTS

- Set of test and inspection documents.
- Wiring diagram.
- Installation diagram

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