



SCB516 USE AND CARE GUIDE

OPERATION INSTRUCTIONS

Fan Operation

Fan Speeds: Three speed settings give the customer total control of their fan at the push of a button.

Lights: Bright LED puck lights to illuminate your entire cooking surface.

Grease Disposal

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

Nonstick-coated fan blades will separate grease from the air and the grease will then be deposited into a grease cup for easy, convenient disposal. You will find the grease cup in a bag with the bracket and screws in the box. The grease cup can be used in conjunction with the mesh filters with certain models, while others can only use one or the other.

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

Changing LED Puck Lights:

Ensure that the light switch is not on while changing lights, the unit does not need to be unplugged/ shut off. Also ensure that the lights have fully cooled before handling them.

1. Remove the baffle filters and push the light casing in a downward direction.
2. Disconnect the connecting wires of the light socket from the wires that travel to the motherboard of the unit and the light will be free.
3. Discard the disconnected light assembly and install the new one.

*The style/appearance of the light is subject to change;

**All wall mount range hoods use the same proprietary LED puck light.

MAINTENANCE

NOTICE! Filters should be cleaned approximately once every 30 to 40 hours of use.

Baffle Filters

Removal: In order to remove the baffle filters, pull the latch down with one hand on the filter to support it and pull the filter downwards and away from the machine.

The filters should not be taken apart. For stubborn grease, simply soak the filters in warm water prior to putting them in the dishwasher.

Grease Cup

*Never remove this cup while the grease is still hot to prevent injury

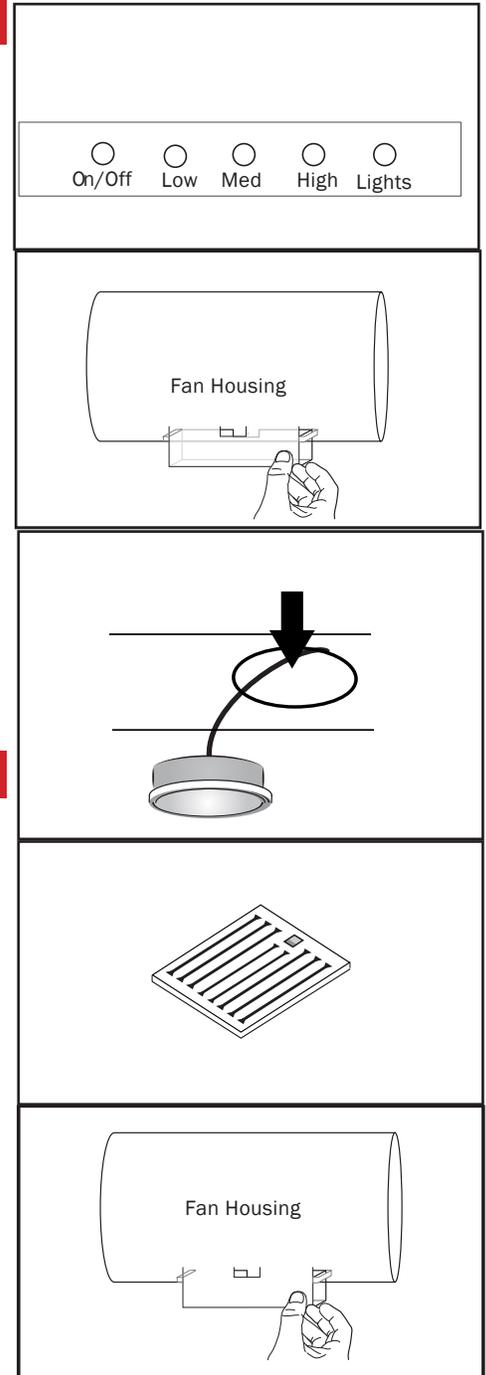
Remove the grease cup, empty out and place it in the top rack of your dishwasher.

For heavily soiled grease cups, soak in warm water before putting it in the dishwasher.

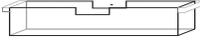
Exterior

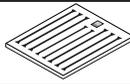
Stainless Steel:

The exterior of the machine can be maintained by wiping the surface area with a gentle cloth and a mild soap (dawn soap works great). Follow this step with a stainless-steel cleanser and a gentle cloth adequate for stainless steel finishes. For stubborn grease/oil build up a chemical solvent such as paint thinner, varsol or acetone can be applied on a rag and used to wipe stainless steel surfaces ONLY. DO NOT USE ON PAINTED SURFACES DO NOT LET THE CHEMICAL SOLVENT COME IN CONTACT WITH ANY PLASTIC COMPONENTS!!



REPLACEABLE PARTS

NAME	QTY	DESCRIPTION	IMAGE
WM 01	1	Oil Cup	
UCIX12LC	2	LED Puck Light	

NAME	QTY	DESCRIPTION	IMAGE
BFUC01SS	3	Baffle Filters for 30" Stainless Steel	
BFUC04SS	3	Baffle Filters for 36" Stainless Steel	
BFUC01MB	3	Baffle Filters for 30" Matte Black	
BFUC04MB	3	Baffle Filters for 36" Matte Black	

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 or grease and oil from frying food, it is important for everyone to have efficient ventilation in their kitchen.

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 cooking surface to the bottom of the range hood should be no less than 30" above a gas range and 28" above an electric range or ceramic cooktop. The maximum height should be no more than 36" above a gas range and 34" above an electric or ceramic cooktop. 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.

What is the difference between a mesh and a baffle filter?

Most Cyclone Range Hood wall mount models have mesh filters as the standard which can be exchanged for Baffle Filters. Baffle filters are a durable and stainless-steel alternative to aluminum mesh filters, capture more grease and provide a pleasant aesthetic.

Can I get a longer chimney flue to reach my high ceilings?

Cyclone Canopy range hoods can accommodate almost any ceiling height. Extended chimney pieces can be purchased with certain retailers, consult with the retailer that you are shopping with to confirm if they can accommodate your requirements. Otherwise, the correct chimney portions can be purchased separately directly from Cyclone Range Hoods. Cyclone does not exchange the chimney size once the order has been received. For more information about this please feel free to contact Cyclone Range Hood Inc. customer service team before you buy your new range hood.

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