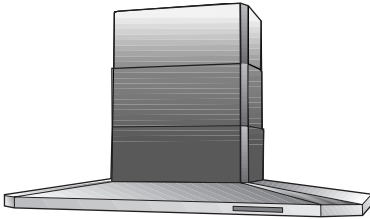


Thermador[®]

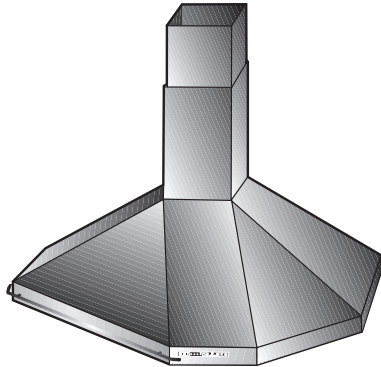
CARE AND USE FOR ISLAND HOODS

(Turn Book Over for Installation
Instructions)

READ AND SAVE THESE INSTRUCTIONS



HNI



HTNI

Model #

Serial #

Thermador[®]

5551 McFadden Avenue, Huntington Beach, CA 92649 • 800/735-4328
RO#8605 • 35-05-274A • ©BSH Home Appliance Corporation, 1998 • Litho in U. S. A. 4/00

IMPORTANT SAFETY INSTRUCTIONS

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

CAUTION: FOR VENTILATION USE ONLY. DO NOT USE TO EXHAUST HAZARDOUS OR EXPLOSIVE MATERIALS OR VAPOR.

1. Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer (735-4328).
2. Before servicing or cleaning the unit, switch power off at service panel and lock service panel to prevent power from being switched on accidentally.

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 cooking flaming foods.
- 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, cookie sheet, or other metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- b) **NEVER PICK UP A 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 to 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.

LES INSTRUCTIONS DE SÉCURITÉ IMPORTANTES

AVERTISSEMENT - POUR RÉDUIRE LE RISQUE D'INCENDIE, DE CHOC ÉLECTRIQUE, OU DE LA BLESSURE AUX PERSONNES, OBSERVER LE SUIVANT:

ATTENTION: SEULEMENT POUR L'UTILISATION D'AÉRATION. NE PAS L'UTILISER POUR ÉPUISER LA VAPEUR OU LES MATIÈRES EXPLOSIVES OU DANGEREUSES.

1. Utiliser cet appareil seulement dans la manière destinée par le fabricant. Si vous avez des questions, contacter le fabricant (800-735-4328).
2. Avant l'entretien ou le nettoyage de l'appareil, couper le courant au tableau de service, et fermer à clef.

AVERTISSEMENT - POUR RÉDUIRE LE RISQUE D'UN FEU DE GRAISSE DU SOMMET DE LA CUISINIÈRE:

1. Garder le ventilateur, les filtres et les surfaces chargées de la graisse propres.
2. Toujours mettre le capot EN MARCHE en cuisinant à la haute chaleur.
3. Utiliser les hauts positionnements du cuisinière sur la cuisinière seulement quand c'est nécessaire. Chauffer l'huile lentement sur un positionnement bas à moyen.
4. Ne pas laisser la cuisinière sans surveillance pendant la cuisson.

5. Utiliser toujours les batteries de cuisine et les ustensiles appropriés pour le type et la quantité de la nourriture ayant préparée.

AVERTISSEMENT: - POUR RÉDUIRE LE RISQUE DE BLESSURE AUX PERSONNES DANS L'ÉVÈNEMENT D'UN FEU DE GRAISSE DU SOMMET DE LA CUISINIÈRE, OBSERVER LES SUIVANTS:

- a) ÉTOUFFER LES FLAMMES avec un couvercle ajusté, une tôle du biscuit ou un plateau métallique, puis fermer le bec. **SOYEZ CERTAIN D'EMPÊCHER LES BRÛLURES.** Si les flammes ne s'éteindront pas immédiatement, **ÉVACUER ET APPELER LE SERVICE DES INCENDIES.**
- b) **NE JAMAIS RAMASSER UNE CASSEROLE EN FLAMMES - Vous pouvez être brûlé.**
- c) **NE PAS UTILISER DE L'EAU, y compris les torchons mouillés ou les serviettes - une explosion violente résultera.**
- d) Utiliser un extincteur **SEULEMENT** si:
 - 1) Vous savez que vous avez un extincteur de Classe ABC et vous. savez déjà comment le faire fonctionner.
 - 2) Le feu est petit et est contenu dans la région où il a commencé.
 - 3) Le service des incendies est appelé.
 - 4) Vous pouvez combattre le feu avec votre dos à une sortie.

CONTROL PANEL

MODELS: HNI, HTNI ELECTRONIC TOUCH CONTROLS

- A. Motor OFF button
- B. ON button and motor speed selection button 1, 2, 3, 1,....
- C. Speed 1 LED
- D. Speed 2 LED
- E. Speed 3 LED
- F. Timer LED
- G. Timer.

If the motor is off while the timer is pressed the motor will run at speed 3 for 20 minutes then stop.

If the motor is running when the timer key is pressed the motor will continue to run for 10 minutes. After 10 minutes the motor will stop.

Pressing the timer or speed button while the Timer LED is on will disable the timed mode.

- H. Light ON/OFF button.
- I. Dim Light ON/OFF button (only for model HTNI).



Fig. 1

Grease Filter Saturation LED

The **speed 2 LED in Figure 1** is marked with an **F**. This LED will flash to remind you when the grease filter needs to be cleaned after 40 hours use. Follow the instructions for cleaning filters in this Follow the instructions for cleaning filters in this booklet. Once the grease filters have been cleaned, reset the display by pressing button **A** for 3 seconds until you hear the signal (beep).

Circuit Self-test

The control allows the user to perform a self-test to check the correct function of the hood.

The self test is activated by pressing the **A** and **B** keys simultaneously for 3 seconds.

The self-test procedure order is:

1. Four LED's switch on.
2. Four LED's switch off.
3. Blower runs at speed 1.
4. Blower runs at speed 2.
5. Blower runs at speed 3.
6. Blower off.
7. Lights switch on.
8. Lights dim (only for model HTNI).
9. Lights turn off.
10. Beep signals end of self-test.

OPERATING INSTRUCTIONS - HOOD

The blower should be turned on for 10 minutes before cooking in order to establish air currents through the hood. This will improve the capture and removal of heat, smoke, moisture, grease and cooking odors. Use the low speeds for normal use and the higher speeds for strong odors or fumes.

Drafts across the range or cooktop will reduce the effectiveness of the hood. Such drafts should be prevented when possible.

CLEANING INSTRUCTIONS

Be sure lights are cool before cleaning the hood.

To Clean Filter/s

- It is recommended that the filters be washed at least once a month; they can be washed by hand or in the dishwasher.
- Drain water through holes and along filter edges and allow to dry thoroughly before replacing it.

To Clean Hood Surface

- For general care, wipe the outside of the stainless steel, white, black or glass hood with sudsy water or household cleaners such as Fantastic® or Formula 409®, rinse well and dry with clean soft cloth to avoid water marks.
- Wipe and dry brushed stainless steel in the same direction as the grain.
- Do not use abrasive products.
- To remove finger prints and give added shine use spray cleaners such as Stainless Steel Magic® and Shimmer®

FILTERS

The metal grease filters are made of anodized aluminum and are long lasting.

To Remove The Metal Grease Filter/s

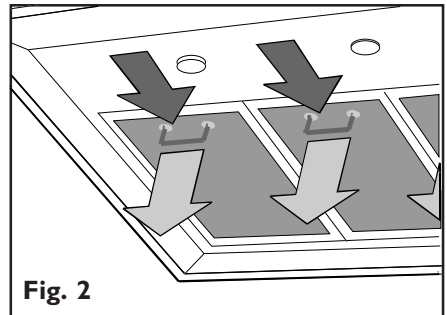
- Turn blower and lights off.

For Models HNI, HTNI

- Push each handle in the direction of the arrows as shown in Fig. 2.

To Replace The Metal Grease Filter/s

- Reverse procedure.



LIGHTS

NOTE: Turn blower and lights off. Make sure the lights are cool. If new lights do not operate: verify lights are inserted correctly before calling service.

Replace Lights For Model HTNI (Fig. 3)

- Remove the damaged light and replace with a new halogen light Type MRI16, 12 Volt, 20 Watt maximum.
- When installing the new light be sure that the two prongs of the light fit perfectly into the two sockets of the lightholder. Press in firmly.

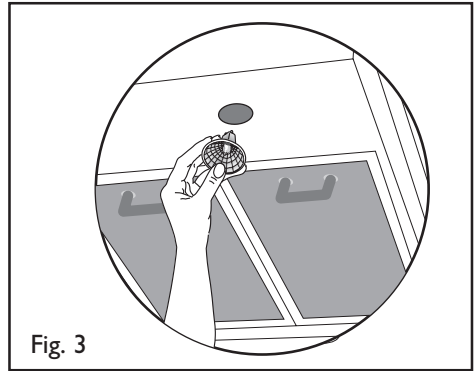


Fig. 3

Replace Lights For Model HNI (Fig. 4)

- Remove lens cover by removing screw and pulling cover down.
- Pull out fluorescent tube and replace with Philips Type PL-S 9 Watt maximum.
- Replace cover and secure with screw.

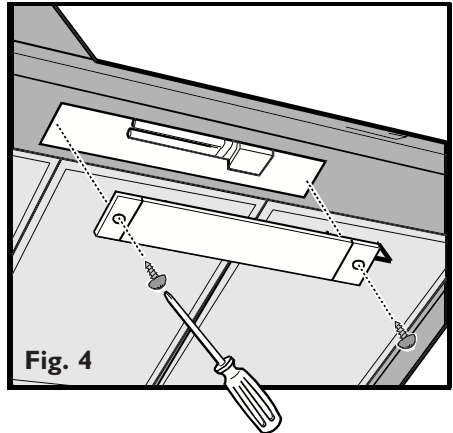


Fig. 4

Thermador® Hood Warranty

FULL ONE YEAR WARRANTY

Covers one year from date of installation, or date of occupancy on a new, or previously unoccupied dwelling. Save your dated receipt or other evidence of installation/occupancy date.

Thermador **Will Pay** For:

All repair labor and replacement parts found to be defective due to materials and workmanship.

Service must be provided by a Factory Authorized Service Agency, during normal working hours. For a Service Agency nearest you, please call 800/735-4328.

Thermador **Will Not Pay** For:

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
2. Service visits to:
 - Teach you how to use the appliance.
 - Correct defects or repairs due to improper installation. You are responsible for providing electrical wiring and other connecting facilities.
 - Reset circuit breakers or replace home fuses.
 - Correct damage caused from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
3. Service labor during limited warranty period.
4. Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access (i.e. airplane flights, ferry charges, isolated geographic regions).
5. Repairs due to other than normal home use.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial installations. The warranty is for products purchased and retained in the 50 states of the U. S. A., the District of Columbia and Canada. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance and warranty coverage. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

HOW TO OBTAIN SERVICE

- Contact the Factory Authorized Service Agent in your area.
- Contact the Dealership where you purchased the appliance.
- Call the Thermador Customer Support Call Center at 800-735-4328.
- Write to us at: Thermador 5551 McFadden Avenue, Huntington Beach, CA 92649.

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