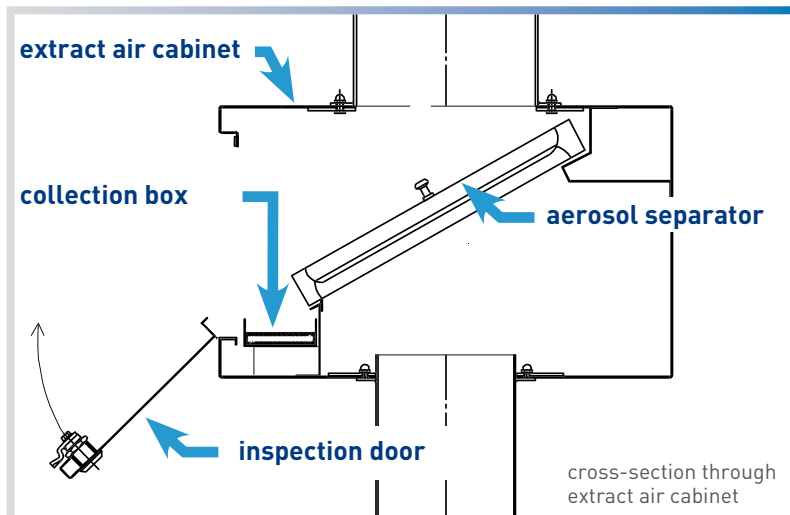
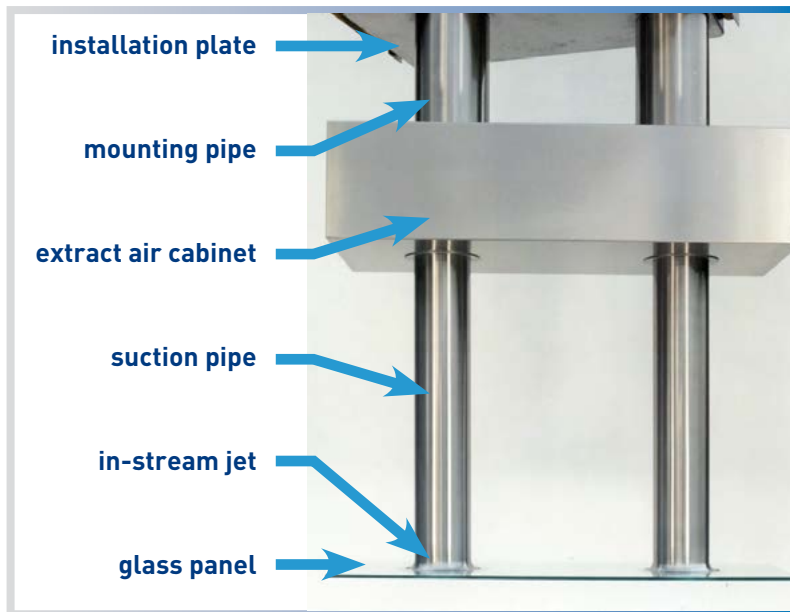


# Cleaning the Jet Stream Plate



## Aerosol separators:

The aerosol separators should be cleaned every 1-5 working days according to the operating requirements, but at least every 14 working days.

## Collecting box:

The collecting box(es) should be cleaned every 1-2 weeks according to the operating requirements, but at least every 4 weeks.

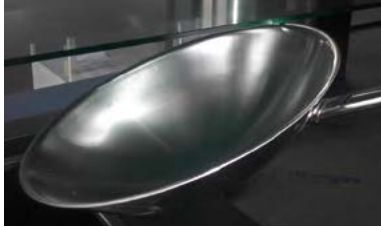
## Please note:

Before you use any cleaning or care products familiarise yourself with the materials and substances the individual components are made of. Chlorine containing or bleaching agents should not be used for cleaning. Stainless steel parts should only be treated with alkaline cleaning agents, which contain small amounts of acid-free oil, and should not be treated with acidic cleaning agents.

- Do not use scouring, abrasive agents
- Rinse with clean water immediately after each cleaning process
- Do not use cleaning agents of unknown origin

# Cleaning the Jet Stream Extractor

## General advice



Avoid hard banging with metallic objects – the glass panel could break. Should the glass panel break, the operation of the kitchen and food counters must be stopped immediately.



**Careful:** Do not place any hot cookware on the glass panel – the glass panel could break.

## Cleaning



**1**  
The extract air box is opened with an allen key. Then lower the lid carefully.

When removing the aerosol separator, lift it by the handles and then grip it on the sides with both hands and remove.



**2**  
The aerosolate from the separator is collected in the collecting troughs. Grip the stop ridges of the collector box and



keep it horizontally to avoid any overflow. Dispose of the grease according to local regulations.

# Cleaning the Jet Stream Plate



**3**

The separators can generally be cleaned in the dishwasher. An inclined or vertical position is ideal with the drain vent positioned downwards.

After the cleaning process, the surface should be metallic bright, if not, soak the separator in a rinsing bath and clean it in the dishwasher again.

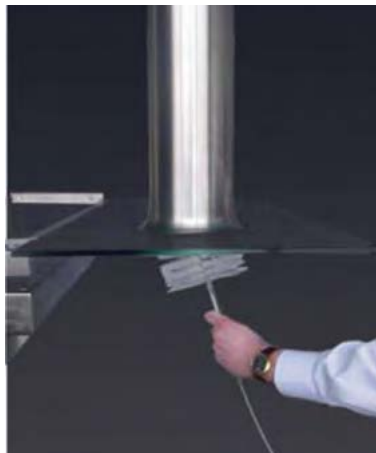
Encrusted and charred residues from frying and grilling can best be handled with a special grill cleaner. Inserting the separators is done in reverse order. The individual separators are interchangeable.



**4**

The drain vent must be located at the lowest point so that the aerosolate can be drained into the collecting troughs unimpeded.

## Please note:



The suction pipe should be regularly cleaned with a special brush included in the delivery contents.



Place a cloth soaked in a foamy soap solution over the brush and clean the suction pipe. Intense soiling should subsequently only be cleaned with the brush. Then dry the damp suction pipe with a cleaning cloth over the head of the special brush.