

HOW TO USE YOUR IKON RANGEHOOD

Using your rangehood everyday.

It is very important that your rangehood is turned on prior to cooking. This creates an **airflow** so when steam does eventually head up to your rangehood, it's captured immediately. Make sure the rangehood is turned on 10 minutes prior to cooking and 10-15 minutes after cooking. This will make it more effective at increasing air flow. A rangehood (if on high speed) can stop working effectively if it runs out of air to extract, so venting the home with fresh air will help the rangehood work more efficiently.



Adjust the **speeds** depending on what you're cooking and when. A rule of thumb is 1 speed for every pot and 1 extra speed on top of that for "fry ups". Always keep your rangehood going once you have **finished cooking**. This will allow any oils/fats and smells to completely be removed from the air. If it's turned off while still extracting fat particles end up stopping in mid flight and dropping onto their surfaces and creating a build up that can't be extracted later.

Once you have finished cooking turn your rangehood down in speeds to an acceptable speed you feel comfortable to have it running on, press the **timer** button on your screen you will see the speed flash. This means the timer function is on and your rangehood will turn off automatically after 10 minutes. The lights on this rangehood work separately so they will have no impact on the timer (so if you want to turn your lights off after cooking then the timing will still count down on the extraction).

Sometimes (especially in winter when the inside temperatures are colder than normal) you may experience **condensation** on your rangehood. This generally happens more with induction cook tops than electric cook tops and granite surfaces because the surrounding air hasn't had a chance to warm and so condensation forms on the colder surfaces (your rangehood). So generally the air heats around the cooking with ceramic cooking, if you use your rangehood as above this is less likely to happen but still can. To avoid this from happening its important to replace the air you are extracting so keep good ventilation in and around your kitchen.



Use the elements that are centered closer to your extractor (back ones normally than front ones). If you find your rangehood is collecting condensation, remove the stainless steel cover flap, this will create more airflow and avoid condensation collecting on the stainless. Some of other variables include, but are not limited to: Home location (warmer vs colder climates), the position and layout of the home and kitchen (morning/afternoon sun), the quality of pots and cookware being used, distance from cooktop to rangehood, rapid induction cooktop heating, rangehood ducting angle and the rangehood's filter size.

Cleaning your Aluminum Filters

It is really important that the filters are cleaned regularly. It is much easier to wash them with normal dishwashing detergents (avoid Eco products – they can cause a lot of damage on products throughout the kitchen). Hot soapy water, soak then tap excess water off them and replace them back into the rangehood. Your rangehood will warn you after 30 hours of use to wash your filters - so even if you forget, your rangehood won't. You will see warning code "c" which is your filter cleaning reminder. This is easily reset once the filters have been cleaned.

You can also clean filters in the dishwasher however, when you clean them please put them in the top tray flat and put them on a cycle without using any dishwashing detergent (some detergents react with the aluminum on your filter and some can eat into the latch and will eventually weaken it sooner so we always recommend that you handwash them (it also takes less time and keeps your dishwasher free for other items).

