



PARMCO



Cook



Vent



Clean



Cool



Laundry

Maintenance for Canopies/Rangehoods

The performance and appearance of your canopy/rangehood depends on a good cleaning regime. The units should be cleaned regularly.

Stainless steel portions of the canopy or rangehood should be washed regularly with hot soapy water to remove greasy deposits. It is **very important** that the canopy/rangehood is dried thoroughly with a soft cloth after washing as residual moisture can promote corrosion of the stainless. Applying a proprietary post cleaning stainless cleaner (Such as Hillmark Steel Power) will increase the interval between cleans.

Use of proprietary stainless cleaners is acceptable; however harsh abrasive cleaners must be avoided. They can scratch the finish of the stainless and will remove printed graphics prematurely.

Aluminium mesh filters should be washed regularly. Simply soak for several minutes in hot soapy water and lightly scrub to remove deposits. Care should be taken in placing the mesh filters in the dishwasher. Dishwasher detergents contain various levels of caustic that may affect the colour of aluminium and ultimately will reduce the life of the aluminium mesh filter.

Activated carbon filters cannot be cleaned and should be discarded when they have become used.

Glass portions of canopies/rangehoods are best cleaned using hot soapy water followed up with a good quality glass cleaner.

Regular cleaning with the correct products will ensure that your canopy/rangehood performs well and looks good for many years to come.

There are different grades and surface finishes of stainless steel, many of which can rust. Most Parmco rangehoods are made of stainless steel grade 430, which may have some surface rusting.

Regards
Your Parmco Team