

Bosch ventilation use and care manual DPH36652UC - DPH30652UC



BOSCH

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IMPORTANT SAFETY INSTRUCTIONS

Read All Instructions Before Using the Appliance.

READ AND SAVE THESE INSTRUCTIONS

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 flambing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
- 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 gas burner or the electric element. 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.

FOR GENERAL RESIDENTIAL KITCHEN VENTILATING USE ONLY. TO AVOID A FIRE OR EXPLOSION HAZARD DO NOT USE TO EXHAUST HAZARDOUS OR EXPLOSIVE MATERIALS OR VAPOR.

For indoor use only.

Note: The appliance referred to throughout this manual is manufactured by BSH Home Appliances Corporation.

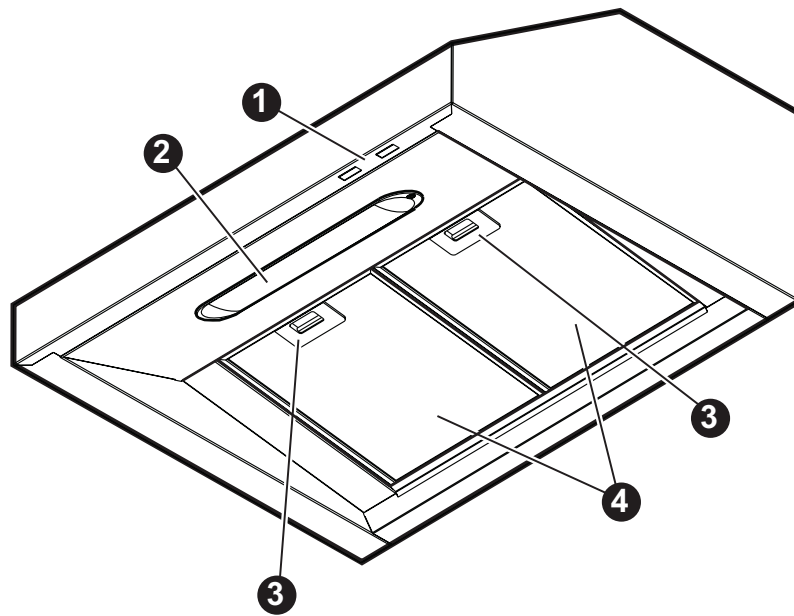
When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

WARNING: Whenever possible, do not operate blower during a cooktop fire. However, DO NOT REACH THROUGH FIRE TO TURN OFF BLOWER.

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FEATURES



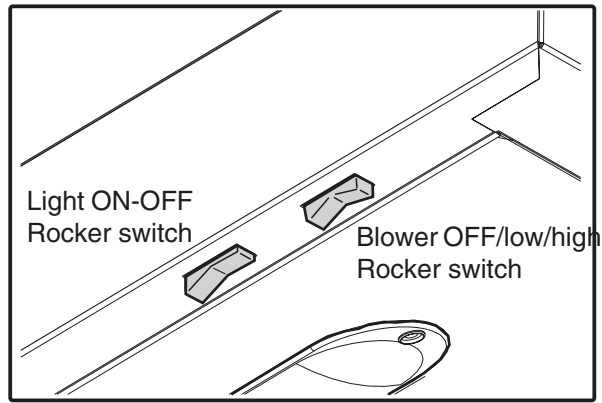
1. Blower and lights controls
2. Light shield



CAUTION! Use ONLY 120 Volt, 40 Watt (maximum) olive shaped, made for a E14 base, **suitable for use in open luminaire.**

3. Grease filter handle
4. Grease filter

Control panel



FAN Control

Set Blower Rocker switch to Low or high blower speed as needed.

ALWAYS USE THE HIGH SETTING WHEN GRILLING.

LIGHT Control

Set Light ON-OFF Rocker switch to switch ON or OFF the lights.

For Best results

- Continuous use of the fan system while cooking helps keep the kitchen comfortable and less humid.
- It also reduces cooking odors and soiling moisture that create a frequent need for cleaning.
- Turn the blower on before starting to cook.
- Use a rear burner when browning or pan frying meat.
- Open a window or inside door slightly.
- Clean the filters and the wall behind the filters frequently.
- The blower should be turned on for a few minutes **before** cooking in order to establish air currents up-ward through the hood. Thus when heat, smoke, moisture, grease and cooking odors are produced, they will be carried outside instead of drifting into other rooms.
- Use the low speeds for normal use and the higher speeds for strong odors or fumes.
- Drafts across the range or cooktop will cause the escape of heat, smoke, moisture, grease and cooking odors from the hood. Such drafts should be prevented in so far as possible.
- The best job of ventilation in the kitchen is done where the only air currents are those created by the blower itself.
- **For Gas Cooktops**, a lower blower speed should be used if:
 - the gas flame is being distorted by the air movement.
 - the burner continually sparks (clicks)
 - the burner flame repeatedly blows out.

CARE AND CLEANING

The efficiency of the range hood system depends on the cleanliness of the intake and filters. The frequency of cleaning depends on the amount and type of cooking.

- Do not use the ventilating system without the filters in place or with grease-laden filters or surfaces.



WARNING To avoid risk of fire and explosion do not use flammable liquids or solvents. Always unplug or disconnect the appliance from the power supply before servicing.

WARNING: Be sure the entire hood (including the filters and light bulbs) has cooled and grease has solidified before attempting to clean any part of the appliance.

Filters

These hoods have reusable metal grease filters. The metal filters also help prevent flaming foods on the cooktop from damaging the inside of the hood. For this reason, the metal filters must **ALWAYS** be in place when the hood is used.

To Clean Filters

- The metal filters should be cleaned once a month, or as needed.
- To clean the metal filters, drain and wipe all excess grease with a dry paper towel. Soak them and then swish them around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal.
- Do not use abrasives or oven cleaners. Rinse, shake and let them dry before replacing. **They may also be cleaned in an automatic dishwasher.**

To Remove The Metal Grease Filters

- Turn the fan and lights off.
- Push each handle towards the back and pull downwards.

To Replace The Metal Grease Filters

- Reverse procedure.

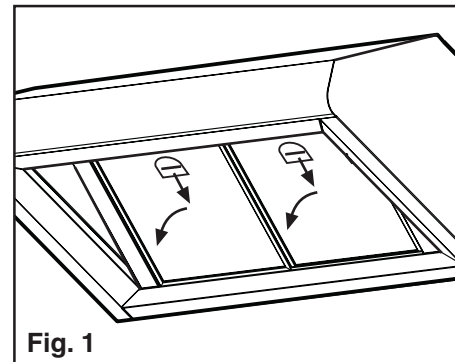


Fig. 1

LIGHTS



CAUTION:

Before replace the lamps, switch power off at service panel and lock service panel disconnecting means to prevent power from being switched on accidentally.

NOTE: Turn off the lights and fan. Allow the lights to cool before handling. If new lights do not operate be sure lights are inserted correctly before calling service.

Replace Lights

- Use a little flat blade screw driver or similar tool as a lever to remove the pin that fixes the light shield to the body of the hood, and remove it carefully from its housing.
- Remove the damaged light (turn counter clockwise) and replace with a new 120 Volt, 40 Watt (maximum) olive shaped, made for a E14 base, **suitable for use in open luminarie.**

CARE AND CLEANING

- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- After cleaning, place all parts in their proper positions before using.

The cleaners recommended below indicate a type and do not constitute an endorsement. Use all products according to package directions.

Care and Cleaning Chart

A	Anodized Aluminum surfaces	Top cap is not removable. Wash top and underside with hot sudsy water. Rinse and wipe dry or apply Fantastic® or Formula 409® first to a clean sponge or paper towel and wipe clean. DO NOT USE powdered cleansers or steel wool pads.
B	Aluminum Mesh Filters	Clean filters in the dishwasher or by agitating in sudsy water. Ensure that there is no soil trapped in the fine mesh. Dry the filters before reinstalling them.
C	Plastic surfaces	DO NOT REMOVE control knob. Wipe with a moist soapy sponge. Rinse and dry.
D	Painted surfaces	For general care, wipe the outside of the hood with sudsy water or household cleaners such as Fantastic or Formula 409, rinse well and dry with a clean soft cloth to avoid water marks. DO NOT USE powdered cleansers or steel wool pads.
E	Stainless Steel Surfaces	Wipe and dry stainless steel in the same direction as the grain. Avoid using too much pressure, which may mar the surface. To remove finger prints and give added shine, use cleaners such as Stainless Steel Magic. Do not allow any cleaning compounds to remain in contact with stainless steel for extended periods.

CUSTOMER SERVICES

Before Calling for Service

If the blower does not operate:

- Ensure that the electrical cord is properly connected and the supply circuit is energized.
- Check that the intake is fully raised.
- Make sure that the blower speed control knob is not in the OFF position.

How to Obtain Service

For authorized service or parts information, call 1-800-994-2904.

We want you to be a satisfied customer. If a situation arises that has not been resolved to your satisfaction, please let us know.

Write: Customer Support, BSH Home Appliances, Corp. 5551 McFadden Ave., Huntington Beach, CA 92649, or call: 1-800-994-2904.

Please include the model number, serial number, and date of original purchase/installation.

CUSTOMER SERVICES

Warranty

What is Covered

Full One Year Warranty

For one year from the date of installation or date of occupancy for a new previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. Save your dated receipt or other evidence of the installation/occupancy date. BSH will pay for all repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a BSH Authorized Service Agency during normal working hours.

What is not Covered

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 the installation. You are responsible for providing electrical wiring and other connecting facilities.
 - Reset circuit breakers or replace home fuses.
3. Damage resulting 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.
4. Repairs due to other than normal home use.

Warranty Application

This warranty applies to appliances used in normal family households. It does not cover their use in commercial situations.

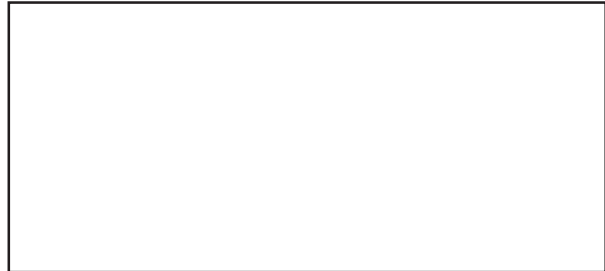
This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

BSH DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

Service Data

For handy reference, the serial tag information has been affixed below. Keep your invoice for warranty validation. To obtain service, see previous page.



We reserve the right to change specifications or design without notice. Some models are certified for use in Canada. BSH is not responsible for products which are transported from the U.S. for use in Canada. Check with your local Canadian distributor or dealer.