

OPERATING AND MAINTENANCE INSTRUCTIONS FOR COOKER HOOD DX-ULTRA PTL

COOKER HOOD

PTL cooker hood is used as a general extraction valve in the kitchen and its controls can control (supply) and exhaust fans effect. In a dwelling-specific ventilation system, the resident itself adjusts the air change as needed.

According to regulations, ventilation must be constant operation. Soiled and moist air is removed and replaced with clean, healthy outdoor air, thus avoiding moisture damage.

Ventilation must be able to be adjusted appropriately and suitable operating positions can be found according to experience.

When you come from outside to inside you have the feel that indoor air is clean and fresh.

Intake air supply must always be ensured..

The hood PTL is equipped with;

- rubber sealed channel connection d 125 mm
- electrical connection with plug
- transformer controller (350 W) for ventilation
- working light LED fluorescent lamp G23 4 W
- metallic grease filter
- 60 min fan speed boost
- manual closing damper

MAINTENANCE OF COOKER HOODS

The dirty metallic tissue grease filter must be washed at least once a month to maintain ventilation efficiency and avoid fire hazard.

Machine detergents may darken the filter aluminium. The filter can be washed by opening the bottom plate, turning the screws, so that the bottom plate opens and the filter is detachable.

Lamp replacement can be done through the opened bottom plate.

FRONT PANEL BUTTONS



WORKING LIGHT SWITCH



BOOST SWITCH

- timer 60 min
- indicator light for boost



FAN SPEED CONTROL

- more efficient

0000

signal lights for fan speeds



FAN SPEED CONTROL

- lower

USE OF A COOKER HOOD CLOSING DAMPER



- by pushing in the knob you can adjust:
- *horizontally to the right = damper is closed,
- *vertically to the left = damper is open (= cart removal during cooking)
- in normal use, the damper is in the closed position, which improves the ventilation of the other spaces.

ATTENTION!
FLAMING IS FORBIDDEN UNDER THE COOKER HOOD.

SIGNAL LIGHTS FOR FAN SPEEDS

no light THE FANS ARE STANDING
- not in use if the minimum speed function is programmed

0 (1) OUT OF HOUSE USE
- avoiding moisture damage

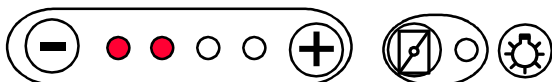
00 (2) NORMAL OPERATING POSITIONS

000 (3) - continuous air condition operation ;
at least 0,5 times per hour

0000 (4) BOOSTED USE
- during efficiency positions ;
e.g. for saunas, cooking, peoples

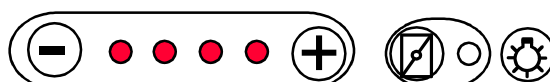
OPERATING POSITIONS WHEN COOKER HOOD CONTROL THE AIR CONDITION

NORMAL OPERATING POSITION



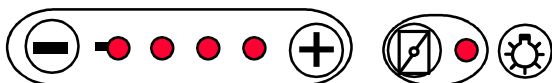
- fan speed 2 or 3
- closing damper is closed

BOOSTING OPERATING POSITION



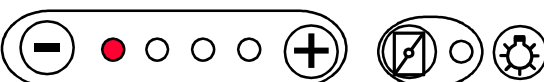
- fan speed 4
- closing damper is closed
- during efficiency positions ;
e.g. for saunas, peoples

BOOSTING OPERATIGN WITH TIMER



- boost on
- when boost is on, the fan has its own speed selection.
- The fan speed is adjusted, eg speed 4.
- the timer keeps the boost on about 60 min.
- The boost can also be closed by pressing the switch again.
- Boost on position speed is memorized for next use.
- Closing damper open during cooking.
- Closing damper closed, for example during sauna.

OUT OF HOUSE USE



- fan speed 1
- closing damper is closed