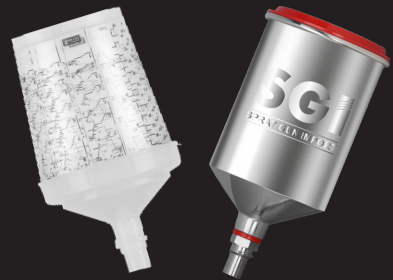
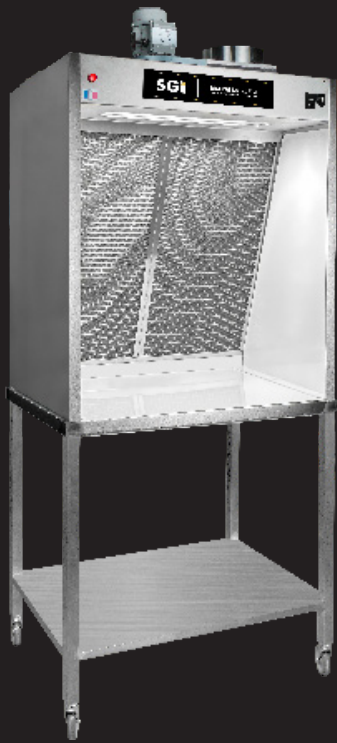
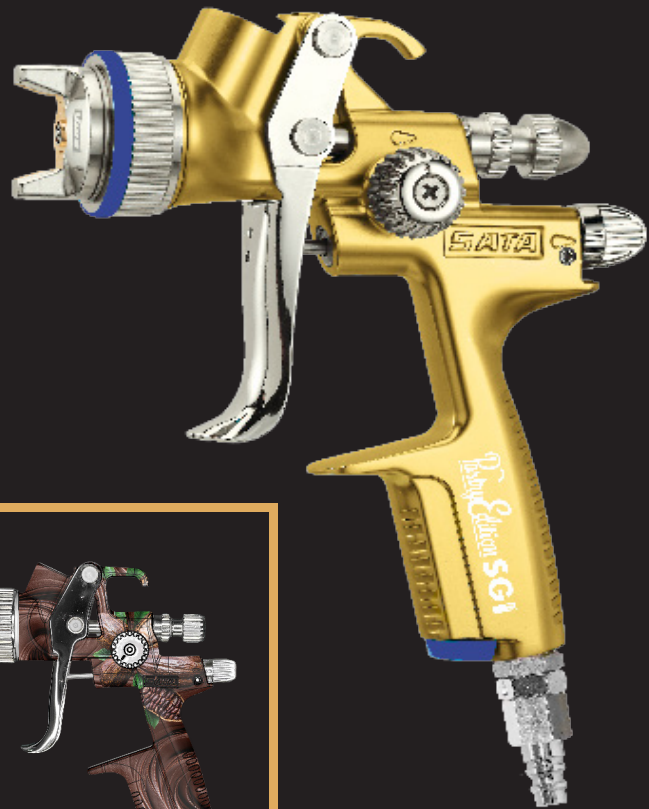


SGi

Pastry



SGi
L'EXPERT EN PULVÉRISATION

The art of spraying

Food hood : Maintenance Guide



Maintenance and cleaning

If the hood is used with uncleaned or clogged filters, suction efficiency will be reduced and cleaning will be more extensive.

Please turn off the electric hood before cleaning.

Wearing gloves is strongly recommended before handling the hood.

1. Filter Cleaning :

Do not wait for the clogging indicator (red button) to light up before cleaning the filters :

If you still own a cooker hood with synthetic filters :

Please note that there is a specific direction for installing the media filters: the smoother side should face the inside of the hood.

Failure to install the filters in the correct direction will impair the motor's suction efficiency.

These synthetic media filters are not washable and must be replaced regularly.

An average replacement frequency of 2 to 3 weeks is generally observed.

Please note that the frequency of changes may vary depending on your personal use, depending on :

- depending on the type of products applied,
- the duration of weekly spraying,
- as well as the air pressure used.

If you own a new generation cooker hood with all stainless steel filters :

Zero consumables, 100% savings !

The all-stainless steel filters must be **cleaned daily after each use**.

Ideally with hot water or in a dishwasher.

The all-stainless steel frames feature identification plates attached to the right and left sides, indicating, among other things, the position of the upper part for optimal assembly.

Video
Assembly / Disassembly



If you use a sock, please note that it is not washable and must be changed regularly, depending on your personal use. Otherwise, consider external extraction ! And save money !



2. Engine cleaning :

Once a month :

- Remember to perform a visual inspection of the inner section facing the turbine.
- Depending on the degree of fouling of the turbine and the extraction housing, disassemble the motor and clean the turbine to prevent it from becoming completely clogged.

In all cases, we recommend **a complete cleaning at least twice a year**, which should be adapted according to your use of the hood (frequency, products used, etc.).

In case the turbine needs cleaning :

- Unplug the range hood from the electrical outlet.
- Remove the motor from the top of the range hood.
- Remove the motor/fan assembly from the range hood.
- Soak the fan in soapy water.



The engine must not come into contact with water.

- Caution: Do not scratch the turbine blades, as this may remove the balancing weights.

3. Internal cleaning of the range hood :

Recommended with a damp cloth.

If you own the H protector kit: « **Save time, easy to clean !** »

Adaptable to all our cooker hoods and to food safety standards, dishwasher safe or washable in hot water, resistant to temperatures up to 100°C (212°F).

Video
PROTECTOR KIT H





Contact SGI Pastry

SGI Pastry

Your catalog
always with you !



Vanessa HENRION
SGI Pastry Manager

Email : contact@sgi-pastry.com

Mobile : + 33 (0)6 30 03 23 27

Website : www.sgi-pastry.com

After-Sales Service: sav@sgi-pastry.com

*"We are at your disposal to advise you on the most suitable equipment for your daily use.
Optimal results are achieved through a combination of high-quality equipment, a
sufficiently powerful air supply, and your expertise!"*

SGI Pastry

SGI - SPRAY GUN IMPORT

11 rue des Prés de Lyon

10600 La Chapelle-Saint-Luc



@sgi_pastry

@vanessa_sgi_sata



CGV SGI "Métiers
du Dessert".



www.sgi-pastry.com



Témoignage

Jean-Christophe Jeanson

*Chef exécutif Maison Caffet
Meilleur Ouvrier de France*