DOWNDRAFT USE AND CARE MANUAL

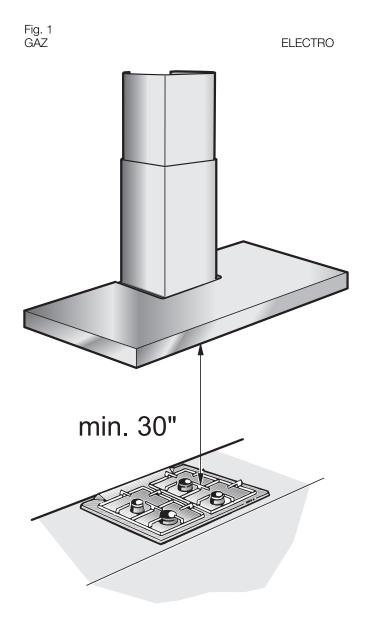
MODEL: HDDW 36DS

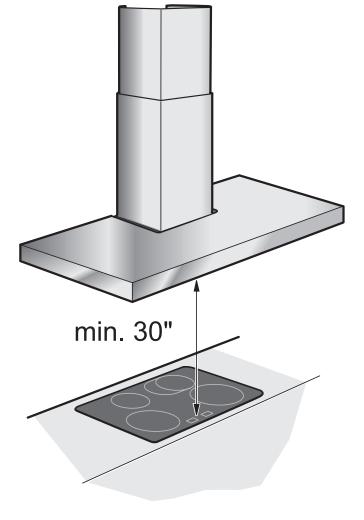


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A IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.
READ AND SAVE THESE INSTRUCTIONS.

WARNING – TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- 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 flambéing food (i.e. Crepes Suzettes, Cherries Jubilee, Peppercorn Beef Flambé).
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- d) Use proper pan size. Alwaxs use cookware appropriate for the size of the surface element.
 Cauition: Grease left on filters can remelt and move into the vent.

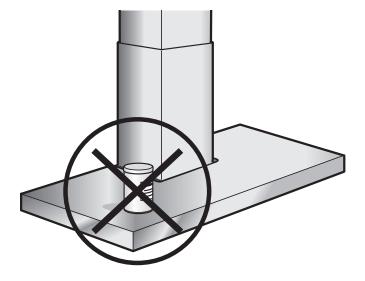
When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

WARNING – TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

- a) SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS.
 If the flames do not go out immediately. EVA-CUATE AND CALL THE FIRE DEPARTMENT.
- b) NEVER PICK UP A FLAMING PAN. You may be burned.
- DO NOT USE WATER, including wet dish cloths or towels. A violent 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.

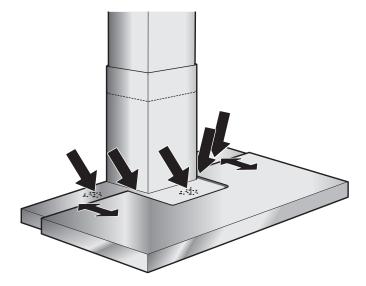
WARNING: Whenever possible, do not operate blower during a cooktop fire. However, DO NOT REACH THROUGH FIRE TO TURN OFF BLOWER.

SAFETY INSTRUCTIONS



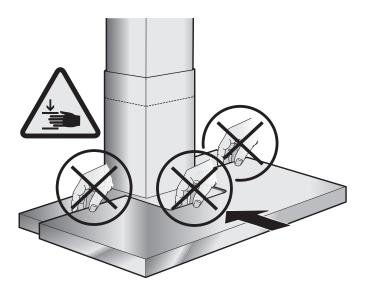
 $\ensuremath{\Delta}$ Carefully clean the extractor hood before switching on for the first time.

 \triangle Do not place any objects on the extractor hood.



⚠ The sliding surfaces of the filter drawer must not be

Slide marks may occur. However, these will not impair function.



⚠ When moving the filter drawer, do not place hand in the marked areas, danger of crushing!

FEATURES



EXHAUST-AIR MODE:

- ☐ The extractor-hood fan extracts the kitchen vapours and conveys them through the grease filter into the atmosphere.
- ☐ The grease filter absorbs the solid particles in the kitchen vapours.
- ☐ The kitchen is kept almost free of grease and odours.
- When the extractor hood is operated in exhaust-air mode simultaneously with a different burner which also makes use of the same chimney (such as gas, oil or coal-fired heaters, continuous-flow heaters, hot-water boilers) care must be taken to ensure that there is an adequate supply of fresh air which will be needed by the burner for combustion.

Safe operation is possible provided that the underpressure in the room where the burner is installed does not exceed 4 Pa (0.04 mbar).

This can be achieved if combustion air can flow through non-lockable openings, e.g. in doors, windows and via the air-intake/exhaust-air wall box or by other technical measures, such as reciprocal interlocking, etc.

If the air intake is inadequate, there is a risk of poisoning from combustion gases which are drawn back into the room.

An air-intake/exhaust-air wall box by itself is no guarantee that the limiting value will not be exceeded.

Note: When assessing the overall requirement, the combined ventilation system for the entire household must be taken into consideration. This rule does not apply to the use of cooking appliances, such as hobs and ovens.

IMPORTANT NOTES:

- ☐ The Instructions for Use apply to several versions of this appliance. Accordingly, you may find descriptions of individual features that do not apply to your specific appliance.
- ☐ This extractor hood complies with all relevant safety regulations.

Repairs should be carried out by qualified technicians only.

Improper repairs may put the user at considerable risk.

- ☐ Before using your appliance for the first time, please read these Instructions for Use carefully. They contain important information concerning your personal safety as well as on use and care of the appliance.
- ☐ Please retain the operating and installation instructions for a subsequent owner.

TRANSPORTATION PROTECTION DEVICE:

- ☐ The transportation protection device prevents the filter drawer from sliding out.
- ☐ Check that the fitter has removed the transportation protection device (see installation manual).
- ☐ Please retain the transportation protection device in case you move house.

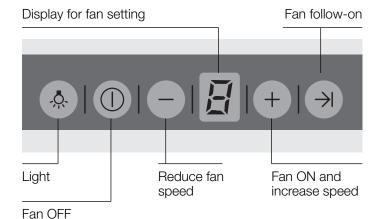
GAS HOBS / GAS COOKERS:

Do not use all the gas hotplates simultaneously for a prolonged period (max. 15 minutes) at maximum thermal load, otherwise there is a risk of burns if the housing surfaces are touched or a risk of damage to the extractor hood. If the extractor hood is situated over a gas hob, operate the hood at maximum setting if three or more gas hotplates are operated simultaneously.

OPERATION

⚠ The most effective method of removing vapours produced during cooking is to:

- Switch the ventilator ON as soon as you begin cooking.
- Switch the ventilator OFF a few minutes after you have finished cooking.



Acoustic signal:

☐ When a button is pressed, this is verified by an acoustic signal.

Switching off the acoustic signal:

☐ Simultaneously press buttons 0 and + until a signal is emitted after approx. 3 seconds.

Switching on the acoustic signal:

☐ Repeat the process.

Switching the fan ON

☐ Press the + button or pull out the filter drawer.

Setting the required fan speed:

- ☐ Press the + button.

 The fan speed is increased by one step.
- ☐ Press the button.

 The fan speed is reduced by one step.

Switching the fan OFF:

Press the 0 button.
 The displayed \(\mathcal{I} \) goes out shortly afterwards.

Or:

 \square Keep pressing the – button until the fan switches off. The displayed \square goes out shortly afterwards.

Intensive setting:

Maximum power is obtained at the intensive setting. It is only required for short intervals.

- □ Keep pressing the + button until a P appears in the display.
- ☐ If the intensive setting is not cancelled by hand, the fan will automatically switch back to step ☐ after 10 minutes.

Fan follow-on:

 \square Press the \rightarrow I button or push in the filter drawer.

The fan runs for 10 minutes at setting **1**. At the same time a dot flashes in the display. Then the fan switches off automatically.

Lighting:

- ☐ Briefly press the ♠ button to switch the light on and off
- ☐ The light can be switched on at any time, even though the fan is switched off.
- ☐ Adjusting the brightness:

Hold down the A button until the desired brightness is obtained

Switching on the light automatically, e.g. via a timer:

☐ Fan and light must be switched off.

Switching on:

Simultaneously press the **–** and \rightarrow I buttons.

☐ After approx. 3 seconds the light switches on to acknowledge the setting.

Switching off:

Repeat the process with the light switched on.

☐ After approx. 3 seconds the light switches off to acknowledge the setting.

FILTERS AND MAINTENANCE

GREASE FILTERS:

Metal filters are used to trap the greasy element of the vapours that develop during cooking.

The filter mats are made from non-combustible metal.

Caution:

As the filter becomes more and more saturated with grease, not only does the risk of it catching fire increase but the efficiency of the extractor hood can also be adversely affected.

Important:

By cleaning the metal grease filters at appropriate intervals, the possibility of them catching fire as a result of a build-up of heat such as occurs when deep-fat frying or roasting is taking place, is reduced.

Saturation indicator:

When the grease filters reach saturation point, an acoustic signal is sounded for 6 seconds after the fan has switched off, and an \bar{z} appears in the display. The grease filters should be cleaned straight away.

Cleaning the metal grease filters:

- ☐ In normal operation (1 to 2 hours daily), the metal grease filter must be cleaned 1 x a month.
- ☐ The filters can be cleaned in a dishwasher. It is however possible that they will become slightly discoloured.
- ☐ The filter must be placed loosely, and NOT wedged, in the dishwasher.

Important:

Metal filters that are saturated with grease should not be washed together with other dishes etc.

soapy water first of all.

Do not use aggressive, acidic or caustic cleaners.

Then brush the filters clean, rinse them thoroughly and leave the water to drain off.

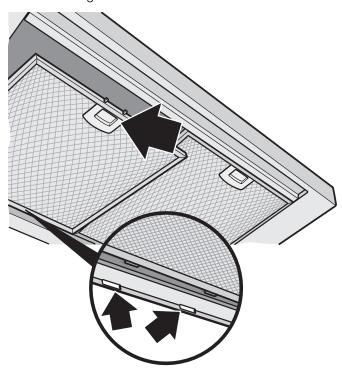
☐ When cleaning the filters by hand, soak them in hot

Removing and inserting the metal grease filters:

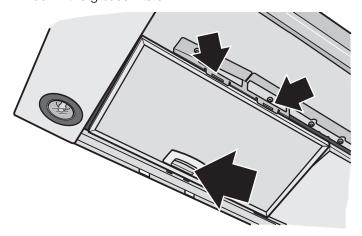
Warning: The halogen bulbs must be switched off and cool.

A Before changing the grease filters, ensure that the filter drawer has been pushed in.

1. Press the catches on the front grease filters and fold down the grease filters.



Press the catches on the rear grease filters and fold down the grease filters.



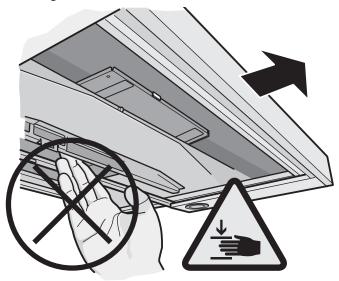
- 3. Clean the grease filter.
- 4. Insert the clean filters back into the hood.
- 5. Cancel the $\frac{1}{2}$ in the display.
 - ☐ Press the button 0.

CARE AND CLEANING

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.

⚠ Do not clean the extractor hood with abrasive sponges or with cleaning agents which contain sand, soda, acid or chlorine!

⚠ To facilitate cleaning, pull out the filter drawer. Do not catch hand between the filter brackets, danger of crushing!



⚠ Do not insert the filter drawer while cleaning it. Danger of crushing!



- ☐ Clean the extractor hood with a hot soap solution or a mild window cleaner.
- ☐ Do not scrape off dried-on dirt but wipe off with a damp cloth.

- ☐ When cleaning the grease filters, remove grease deposits from accessible parts of the housing. This prevents the risk of fire and ensures that the extractor hood continues operating at maximum efficiency.
- □ Note: Do not use alcohol (spirit) on plastic surfaces, as dull marks may appear.

Caution: Ensure that the kitchen is adequately ventilated. Avoid naked flames!

⚠ Clean the operating buttons with a mild soapy solution and a soft, damp cloth only.

Do not use stainless-steel cleaner to clean the operating buttons.

Stainless steel surfaces:

- ☐ Use a mild non-abrasive stainless steel cleaner.
- ☐ Clean the surface in the same direction as it has been ground and polished.
- ☐ We recommend our stainless steel cleaner Fantastik® or Formula 409® sprayed onto a paper towel.

Aluminium and plastic surfaces:

- ☐ Do not use dry cloths.
- ☐ Use a mild window cleaning agent.
- ☐ Do not use aggressive, acidic or caustic cleaners.

Observe the warranty regulations in the enclosed service booklet.

REPLACING THE BULBS

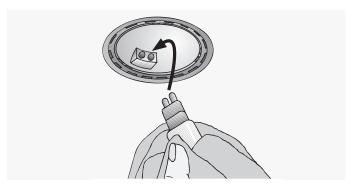
1. Switch off the extractor hood and pull out the mains plug or switch off the electricity supply at the fuse box.

⚠ When switched on, the halogen bulbs become very hot. Even for some time after the bulbs have been switched off there is still a risk of burns.

2. Remove the bulb ring with a screwdriver or similar tool.



3. Replace the halogen light bulb (conventional halogen bulb, 12 Volt, max. 20 Watt, G4 bulbholder). Caution: Plug-in bulbholder. Take hold of the bulb with a clean cloth.



- 4. Re-insert the bulb ring.
- 5. Restore the power by inserting the mains plug or switching on the fuse.

Note: If the light does not function, check that the bulbs have been inserted correctly.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Remedy
Nothing works – display is not illuminated	Control button board has become disconnected.	Contact qualified appliance service technician.
If an Ξ or Γ appears in the display	Filters saturated	See "Filters and Maintenence" Section.
If is not possible to operate the extractgor hood	Power failure	Disconnect the extractor hood from the mains electricity supply by pulling out the plug or switching it off at the main fuse box. Wait for approx. 1 minute and then switch it on again.

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.
- ☐ Make sure that the blower speed control knob is not in the OFF position.
- ☐ The manufacturer of the extractor hoods accepts no liability for complaints which can be attributed to the design and layout of the pipework.

How to obtain Service

For authorized service or parts information, call 1-800-735-4328.

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: 1-800-735-4328.

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 previouslyunoccupied 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 provide 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, misue, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
- 4. Repairs due tro other than normal home use.

Warranty Application

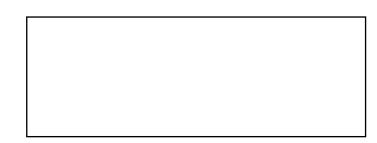
This warranty applies to appliances used in normal family households. It does not cover their use in commercial situations.

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 expirationm 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.



Serial Number/Data Plate Location: Are to be found on the name plate inside the appliance after removal of the filter frame.

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



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