

# DOWNDRAFT VENTILATION



## USE & CARE INFORMATION

**WOLF**<sup>®</sup>



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As you read this Use & Care Information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

### **⚠ CAUTION**

signals a situation where minor injury or product damage may occur if you do not follow instructions.

### **⚠ WARNING**

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, this Use & Care Information may signal an IMPORTANT NOTE which highlights information that is especially important.



## THANK YOU

Your purchase of a Wolf downdraft ventilation system attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your downdraft with quality materials and workmanship to give you years of dependable service.

Before you begin using your downdraft, please take some time to read this Use & Care Information. It will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations for your downdraft ventilation system.

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, please call 800-332-9513.

Your Wolf Appliance product is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 11 and refer to it should service become necessary.

**IMPORTANT NOTE:** Wolf downdraft ventilation systems are recommended for use with Wolf framed electric, gas, induction and multi-function cooktops. They cannot be used with unframed electric cooktops and are not recommended for use with the electric grill, steamer and fryer modules. A Pro ventilation hood is recommended for use with Wolf dual fuel ranges, gas ranges, sealed burner range-tops and gas rangetops.

**IMPORTANT NOTE:** A downdraft can be used with sealed burner rangetop Models SRT304 and SRT366. An accessory trim kit (SRT/DDTRIM) is necessary for this installation. Contact your Wolf dealer for details.

Any violation of this application may void your warranty for one or both products.

## CONTACT INFORMATION

**Wolf Customer Service:**  
**800-332-9513**

**Website:**  
**[wolfappliance.com](http://wolfappliance.com)**

# SAFETY INSTRUCTIONS AND PRECAUTIONS



- **IMPORTANT NOTE: Read all safety instructions before using this appliance.**
- **Read this Use & Care Information carefully before using your new downdraft ventilation system** to reduce the risk of fire, electric shock or injury to persons.
- **Installation work and electrical wiring must be done by qualified person(s)** in accordance with all applicable codes and standards, including fire-rated construction codes and standards.
- **Use this downdraft only in the manner intended** by Wolf Appliance Company. If you have questions, contact us at 800-332-9513.
- **Before servicing or cleaning, switch power off** at the service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means can not be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- **Sufficient air is needed for proper combustion and exhausting of gases** through the flue (chimney) of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA), the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.
- **This appliance must be grounded.**
- **For general ventilating use only.** Do not use to exhaust hazardous or explosive materials and vapors.
- **Ducted fans must always be vented to the outdoors.**
- **To reduce the risk of fire, use only steel ductwork.**
- **Do not install this downdraft with the activating switch** directly behind a burner or element. The minimum distance between the switch and edge of the burner should be 4" (102 mm).
- **Do not wear loose-fitting or hanging clothing** when operating this appliance. It may be ignited by burners or elements on the cooktop.
- **Children should not be left alone or unattended** in the area where this appliance is in use.

## ⚠ CAUTION

**To reduce the risk of fire and properly exhaust air, be certain to duct air outside. Do not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces or garages.**



- **Do not repair or replace any part of this appliance** unless specifically recommended in this book. All other service should be performed by a qualified technician.
- **To avoid motor bearing damage** and noisy and/or unbalanced impellers, keep drywall spray, construction dust, etc. off power unit.
- **When cutting or drilling into wall or ceiling**, do not damage electrical wiring or other hidden utilities.
- **Please read the specification label** on the downdraft for further information and requirements.

#### **▲ WARNING**

#### **TO REDUCE THE RISK OF 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.**
- Always turn hood ON when cooking at high heat or when flambeing foods (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').**
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.**
- Use proper pan size. Always use cookware appropriate for the size of the surface element.**

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

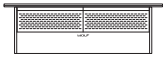
- **Smother flames with close-fitting lid**, cookie sheet, or metal tray, then turn off the burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.
- **Never pick up a flaming pan** – you may be burned.
- **Do not use water**, including wet dishcloths or towels – a violent steam explosion will result.

#### **USE AN EXTINGUISHER ONLY IF:**

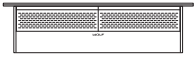
- **You know you have a Class ABC extinguisher** and you already know how to operate it.
- **The fire is small and contained** in the area where it started.
- **The fire department is being called.**
- **You can fight the fire with your back to an exit** (NFPA Fire Safety Tips).



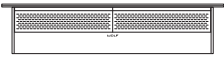
**DOWNDRAFT** FEATURES



**Model DD30**



**Model DD36**



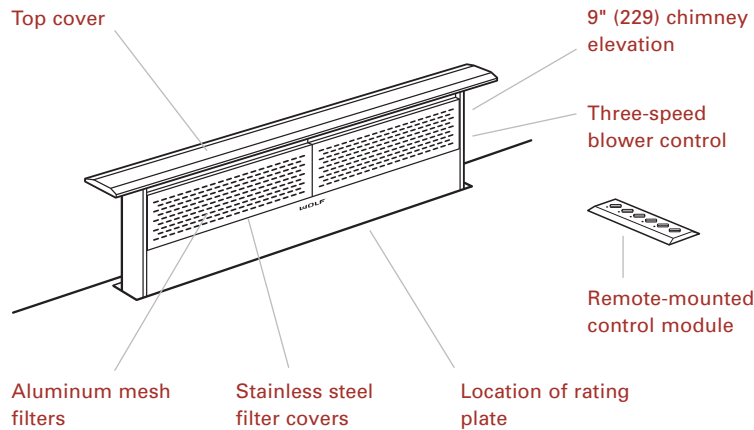
**Model DD45**

- Classic, platinum and carbon stainless steel finishes available on control module and top cover for Models DD30 and DD36
- Model DD45 comes standard with a classic stainless steel control module and top cover—not available in platinum or carbon stainless steel finish
- Internal and remote blower options
- Remote-mounted control module
- Three-speed blower control
- Filter clean timer lets you know when the filter needs cleaning
- Delay-off feature automatically turns unit off after five minutes, chimney remains up
- Stainless steel filter cover with dishwasher safe aluminum mesh filter
- LED indicators
- 9" (229) chimney elevation
- Downdraft control kit, available as a sales accessory for Models DD30 and DD36 (included with Model DD45)—includes control module, top cover, mounting brackets, RJ45 connector and mounting hardware
- UL listed to US and Canadian safety standards
- Two and five year residential warranty—exclusions apply, see warranty on page 11

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WARRANTY

**Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.**

**DOWNDRAFT**  
**Model DD36 shown**



**DOWNDRAFT** ACCESSORIES

Optional downdraft accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, [wolfappliance.com](http://wolfappliance.com).

**BLOWER OPTIONS**

Wolf downdraft Models DD30I, DD36I and DD45I include a 500 CFM internal blower. Models DD30R, DD36R and DD45R are shipped without a blower assembly and can be used with the remote blowers listed below. Remote blowers are available as sales accessories.

**Models DD30R, DD36R and DD45R**

- 900 CFM Remote Blower **801641**
- 1200 CFM Remote Blower **801642**
- 1500 CFM Remote Blower **804701**

**IMPORTANT NOTE:** Blower options vary with the cooking surface. For recommendations, refer to the Wolf Design Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

**CONTROL KITS**

**IMPORTANT NOTE:** The downdraft must be used with a Wolf-approved control module and top cover.

The remote-mounted control module and top cover are available in the classic, platinum and carbon stainless steel finish for Models DD30 and DD36, and classic stainless steel only for Model DD45.

The control kit, available as a sales accessory for Models DD30 and DD36 and included with Model DD45, includes the control module, top cover, mounting brackets, RJ45 connector and mounting hardware.

**Models DD30I and DD30R**

- Classic Stainless **DD30CONTROL/S**
- Platinum Stainless **DD30CONTROL/P**
- Carbon Stainless **DD30CONTROL/B**

**Models DD36I and DD36R**

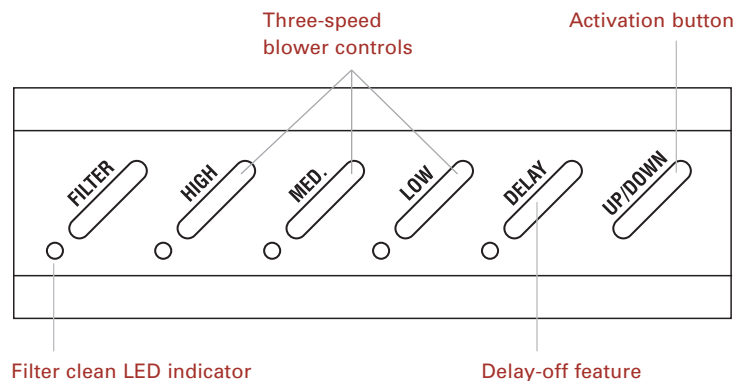
- Classic Stainless **DD36CONTROL/S**
- Platinum Stainless **DD36CONTROL/P**
- Carbon Stainless **DD36CONTROL/B**

**DOWNDRAFT CONTROLS**

- To activate your new Wolf downdraft, press the **UP/DOWN** button on the control module.
- Once the **UP/DOWN** button is pressed, the downdraft blower will turn on at the last speed used, or on medium for first time use.
- To adjust the speed of the blower, press the **HIGH, MEDIUM** or **LOW** button. The corresponding LED will illuminate to indicate the blower speed.
- The LED next to the **FILTER** button on the control module will illuminate when it is time to clean the filters. This indicator light comes on after approximately 30 hours of operation. Refer to Filter Care on page 9.
- To reset the FILTER clean LED indicator, press the **FILTER** button.
- In delay-off mode, both the **DELAY** LED and the corresponding blower speed LED will be illuminated.
- If the blower is on high speed and the **DELAY** button is pressed, the blower will stay on high speed for five minutes. It will then switch to low speed for an additional five minutes before turning off. The chimney will stay up.
- If the blower is on medium speed and the **DELAY** button is pressed, the blower will stay on medium speed for five minutes. It will then switch to low speed for an additional five minutes before turning off. The chimney will stay up.
- If the blower is on low speed and the **DELAY** button is pressed, the blower will stay on low speed for five minutes before turning off. The chimney will stay up.
- If the **DELAY** button is pressed when the blower is off or when the chimney is down, no operation will take place.
- If the **DELAY** button is pressed when the unit is already in delay-off mode the delay-off feature will be cancelled.

**DELAY-OFF FEATURE**

- The delay-off feature will allow the downdraft blower to continue operating at the selected speed for approximately five minutes after the **DELAY** button has been pressed. This feature allows you to leave the cooking area, while the downdraft system is still in operation, it will then shut off and the chimney will stay up.

**Downdraft control module**





## GENERAL CARE

Most surfaces of your downdraft ventilation system are stainless steel or aluminum. Although these surfaces are resistant to most stains, they are not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.

**IMPORTANT NOTE:** Be careful not to soak the control module. Although they are sealed, excessive moisture may cause damage to the controls.

## CLEANING

Using a clean cloth or sponge, wipe with warm water and mild detergent. Rinse and dry immediately. Apply protective polish, always in the same direction as the grain.

**IMPORTANT NOTE:** Do not use steel wool pads or abrasive cleaners; they will permanently scratch the surface.

**IMPORTANT NOTE:** Painted surfaces should be cleaned with warm water and mild detergent only.

**Spray Degreasers:** Removes fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaks.

**Hard Water Stains:** Use white vinegar and water.

**Protective Polish:** Apply to the surface to maintain luster and protect from some food stains. Use a soft, non-abrasive stainless steel cleaner like Signature Polish (see side note) and apply with a soft lint-free cloth.

## FILTER CARE

The aluminum mesh filters should be cleaned approximately every month, depending on use. The FILTER clean LED on your control module will illuminate when it is time to clean the filters. This indicator light comes on after approximately 30 hours of operation. You may need to clean the filters more often if your cooking style generates large amounts of grease, like frying foods or wok cooking.

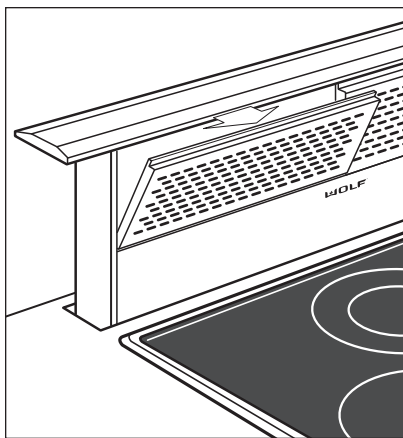
The filters and filter covers are dishwasher safe and are designed to fit most dishwashers.

To remove the filters, push down on the filter frame while pulling the filter out away from the downdraft. Refer to the illustration below. Place the aluminum mesh filter and stainless steel cover into the dishwasher at approximately 140°F (60°C), or hand wash, and use a biodegradable detergent. When filters are dry, reinstall using the reverse procedure.

**IMPORTANT NOTE:** DO NOT operate the downdraft without filters. This may cause damage to the blower or other internal components of the downdraft system.

## SIGNATURE POLISH

**Signature Polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413-0436, or call 877-376-5474 (toll free).**



**Downdraft filter removal**

## SERVICE INFORMATION

### SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your down-draft. This information is found on the product rating plate, located above the airbox on the front side of the unit. Refer to the illustration on page 6. Record the rating plate information below for future reference.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Installation Date \_\_\_\_\_

Wolf Authorized Service Center and Phone  
\_\_\_\_\_

Wolf Dealer and Phone  
\_\_\_\_\_

### BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

### PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1) Mail in the completed Wolf Product Registration Card.
- 2) Register online at **wolfappliance.com**.
- 3) Register by phone by calling the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers of your appliance are printed on the enclosed Wolf Product Registration Card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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### CONTACT INFORMATION

**Wolf Customer Service:  
800-332-9513**

**Website:  
wolfappliance.com**

## WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

RESIDENTIAL USE ONLY

### FULL TWO YEAR WARRANTY\*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

### LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),  
Electronic Control Boards, Magnetron Tubes and Induction Generators

### LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

### TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

**THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE COMPANY, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.**

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 legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, Inc., P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, [wolfappliance.com](http://wolfappliance.com), or call 800-332-9513.

\* Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





WOLF APPLIANCE COMPANY, INC. P. O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

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