

Thermador[®]

Care and Use Manual

for

UNIVERSAL COOK'N'VENT[®] DOWNDRAFT SYSTEM

30" MODELS - UCV30 • 36" MODELS - UCV36

45" MODELS - UCV45

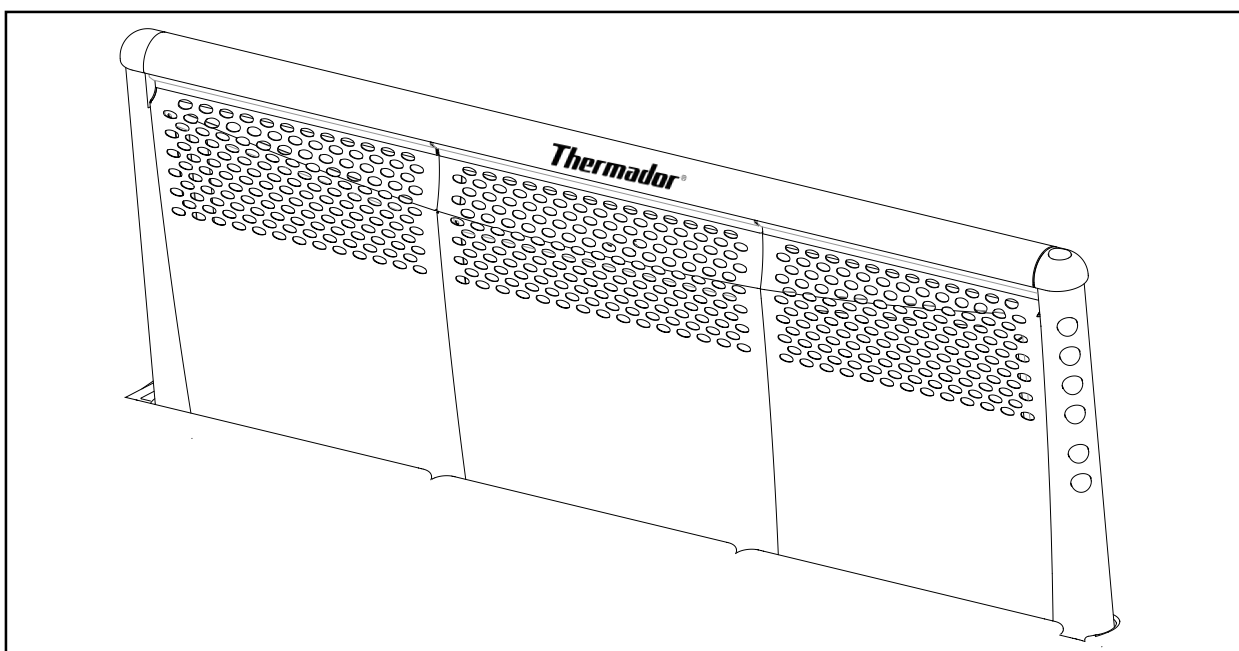


TABLE OF CONTENTS

Safety Instructions 2

Operating Instructions 3-4

Features 3

Operation 4

Care and Cleaning 5-6

Troubleshooting Guide 6

Consumer Service.....7-8

Warranty 7

How to Obtain Service 8

Data Plate Information 8

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS



WARNING

TO REDUCE THE RISK OF A COOKTOP GREASE FIRE:

- A. Never leave surface units unattended at high settings. Boil-overs 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 foods.
- 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 FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- A. Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-related construction.
- B. Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent backdrafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA), and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and the local code authorities.
- C. When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
- D. Ducted fans must always be vented to the outdoors.
- E. Always unplug or disconnect the downdraft from the power supply before servicing.



WARNING

THIS PRODUCT IS INTENDED FOR GENERAL VENTILATING USE ONLY. DO NOT USE TO EXHAUST HAZARDOUS OR EXPLOSIVE MATERIALS OR VAPORS.



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, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- B. **NEVER PICK UP A FLAMING PAN.** You may be burned.
- C. **DO NOT USE WATER,** including wet dish cloths 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.



WARNING

TO REDUCE RISK OF FIRE AND TO PROPERLY EXHAUST AIR, BE SURE TO DUCT AIR OUTSIDE. DO NOT VENT EXHAUST AIR INTO SPACES WITHIN WALLS, CEILINGS, ATTICS, CRAWL SPACES OR GARAGES.



WARNING

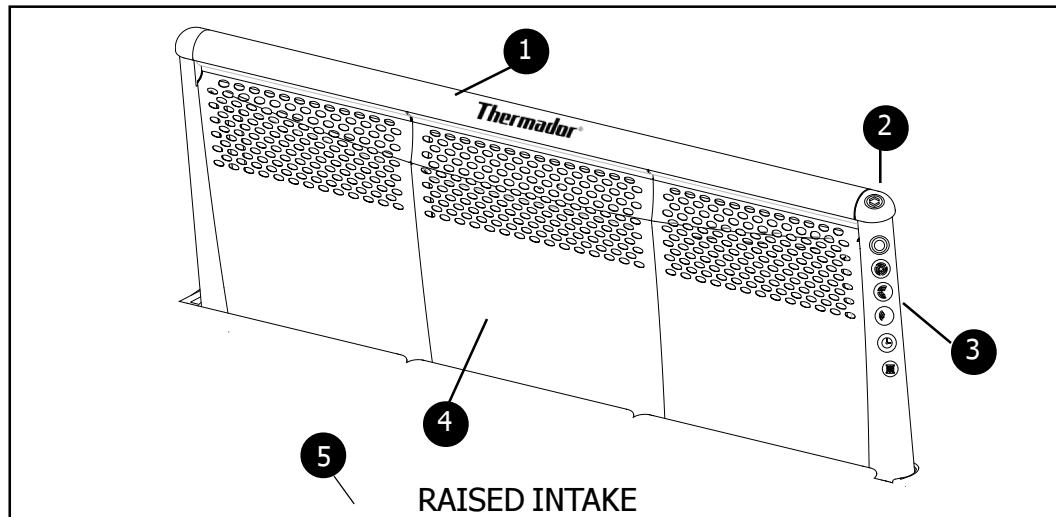
TO REDUCE THE RISK OF FIRE, USE ONLY METAL DUCT WORK.



WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK AND INJURY TO PERSONS, VENTILATOR ASSEMBLIES, MODELS UCV30, UCV36 AND UCV45 MUST BE INSTALLED WITH INTEGRAL BLOWER, MODEL VTN600CVA OR REMOTE BLOWERS MODEL VTR600R OR VTR1000Q. OTHER VENTILATOR BLOWERS CANNOT BE SUBSTITUTED.

FEATURES



- | | |
|--------------------------|----------------------|
| 1 Intake Top Cap | 4 Filters |
| 2 Snorkel Up/Down button | 5 Blower (not shown) |
| 3 Blower Controls | |

The Thermador Universal Cook'n'Vent® takes the place of an overhead hood and can be conveniently hidden away (lowered) when not in use.

There are five primary parts of the Universal Cook'n'Vent® downdraft system that will be referred to in this booklet: The Intake, the Snorkel Up/Down button, the Blower, the Blower Controls and the Filters.

The Intake

The intake, when fully raised to 15", captures and channels the cooking odors, steam, and grease.

UP/DOWN Push-button

The Snorkel Up/Down button is located on the top right of the intake. Press the push-button once to raise, lower, or stop the intake.

The Blower

The blower is the fan that draws the cooking odors out of the house. A blower must be purchased separately.

The Blower Controls

The blower controls are located on the right front of the intake. The intake must be in the raised position to operate the blower. When a control button is activated, it will be illuminated.

Filters

The filters are located on the front of the intake. The filters condense and trap the grease in the air. The 30" and 36" models have 3 filters and the 45" models have 4 filters.

AUTO-STOP FEATURE

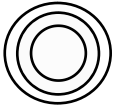
The downdraft system was designed with a safety feature. If anything obstructs the intake while it is being lowered, it will automatically stop.

OPERATION



Snorkel Up/Down

Pushing the Snorkel Up/Down button moves the intake up or down. Pushing this button while snorkel is raising or lowering will stop motion. Pushing again will reverse motion.



Blower Off

Off - Pressing once turns the ventilator off and resets the Time Delay Blower Shut Off.



High Blower Speed



Medium Blower Speed



Low Blower Speed

Pressing the High, Medium, or Low Blower Speed buttons will turn on or change the ventilator speed to the corresponding button selected.



Delay Shut Off

Pressing the Delay Shut Off button will turn the current speed off after 10 minutes of use. If the ventilator is off when this button is pressed, the ventilator will turn on high for 10 minutes. Pressing the Delay Shut Off button, Blower Off button or changing the ventilator speed during a timed mode turns off the timer.



Clean Filter Reminder

After 40 hours of operation the Clean Filter Reminder button will illuminate. At this time the filters need to be cleaned. Once the filters have been cleaned, press and hold this button for **three seconds** to reset.

For Best Results

- Turn the blower on before starting to cook.
- A higher heat setting may be needed when the Cook'n'Vent® is in operation.
- Use a rear burner when browning or pan frying meat.
- Open a window or inside door slightly.
- Wipe down the intake front panel, back wall and filters after each use.

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), or
- the burner flame repeatedly blows out.

To Raise the Intake

- Press the Snorkel Up/Down button once to raise the intake.
- The intake will stop automatically at its maximum height.

To Set or Adjust Blower Speed

- Vary the blower speed as needed for the food or the cooking method being used. For example: greasy or pungent foods require greater ventilation power than boiling pasta.

To Lower the Intake

- Press the Snorkel Up/Down button once.
- The blower, if operating when the Snorkel Up/Down button is pressed, will turn off when the intake is lowered.

To Stop Intake While It is Moving

Press the Snorkel Up/Down button once.

- The intake will stop.
- Press the Snorkel Up/Down button again to reverse direction.

CARE AND CLEANING

The efficiency of the Cook'n'Vent® downdraft ventilation 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.

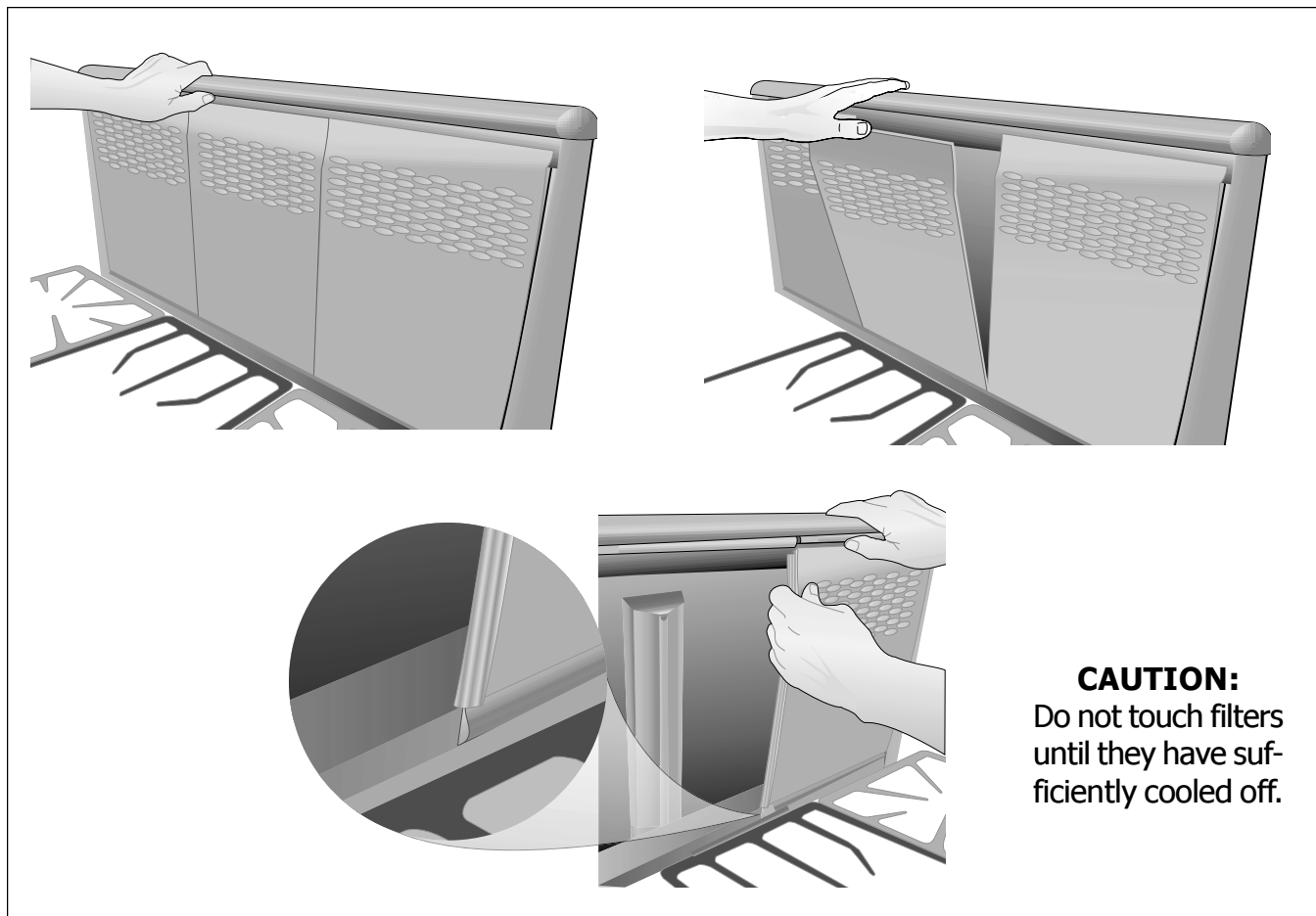
To Remove and Clean Filters

1. Intake must be in the raised position to clean.
2. Turn Off the blower.
3. Remove filters by pushing top of filters with thumbs until they release from frame. Begin by removing center filter(s), then remove outside filters.

4. Wash filters with soap and warm water, or in a dishwasher
5. Wipe up any accumulated grease or food on the Intake. Use a general household degreaser spray or cleaner. Rinse and dry.

To Re-Assemble the Filters

1. Insert bottom edge of filter into ledge at bottom of frame intake.
2. Push top portion of filter into top frame of intake until it snaps into place.
3. Do the same for each filter. Begin with outside filters, then center filters.



Care and Cleaning Tip

- 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 filters in their proper positions before using the Cook'n'Vent®.
- The cleaners recommended in the Care and Cleaning Table (pg. 6) indicate a type and do not constitute an endorsement. Use all products according to package directions.

Order of Filter Removal

2	1	2
---	---	---

30" and 36" UCV Filters

2	1	1	2
---	---	---	---

45" UCV Filters

Order of Filter Replacement

1	2	1
---	---	---

30" and 36" UCV Filters

1	2	2	1
---	---	---	---

45" UCV Filters

CARE AND CLEANING

Anodized Aluminum Top Cap for Stainless	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. <u>DO NOT USE powdered cleansers or steel wool pads.</u>
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.
Plastic Up/Down button and, Controls	Wipe with a moist soapy sponge. Rinse and dry. <u>DO NOT USE powdered cleansers or steel wool pads.</u>
Painted Top Cap for Black/White	Top cap is not removable. Wash top and underside with hot sudsy water. Rinse and wipe dry or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. <u>DO NOT USE powdered cleansers or steel wool pads.</u>
Stainless Steel Filter Front & Back Wall	Wipe grease accumulation with a paper towel or sponge. Scrape heavy buildup with a plastic spatula. Clean with a soapy sponge; rinse and dry. Always wipe or rub with grain. Wipe with Fantastik® or Formula 409® sprayed onto a paper towel . If grease buildup is heavy, several applications may be necessary. Polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Cameo Aluminum and Stainless Steel Cleanser®.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	REMEDY
Intake Stopped	Obstruction	Remove obstruction, press Snorkel Up/Down button to raise intake, then press again to lower intake.
Nothing works - all buttons are illuminated.	Intake encountered an obstruction on the way up & timed out.	Reactivate the controls by pressing the Delay Shut Off button and then the Blower Off button. Press the Snorkel Up/Down button to continue operation. If intake is so low that control buttons are not accessible, reset by unplugging and plugging. *If problem persists, leave intake in the current position and contact electrician or qualified appliance service technician.
Nothing works - no buttons are illuminated.	Control button board has become disconnected.	Contact qualified appliance service technician.
Clean Filter Reminder button illuminates		Clean filters, then press and hold the Clean Filter Reminder button for three seconds to reset.

CUSTOMER SERVICES WARRANTY

THERMADOR® COOK'N'VENT® WARRANTY UCV30, UCV36 AND UCV45

WHAT IS COVERED

FULL ONE YEAR WARRANTY

Covers one year from date of installation, or date of occupancy on a new, or previously

unoccupied dwelling. Save your dated receipt or other evidence of installation/occupancy date.

THERMADOR WILL PAY FOR

All repair labor and replacement parts found to be defective due to materials and workmanship.

Service must be provided by a Factory Authorized Service Agency, during normal working hours. For Service Agency nearest you, please call 800/735-4328.

THERMADOR WILL NOT PAY FOR

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 defects or repairs due to improper installation. You are responsible for providing electrical wiring and other connecting facilities.
 - Reset circuit breakers or replace home fuses.

- Damage caused 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.
 - Service labor during limited warranty period.
 - Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access. (i.e., airplane flights, ferry charges, isolated geographic regions).
 - Repairs due to other than normal home use.
-

WARRANTY APPLICATION

This warranty applies to appliances used in residential applications; it does not cover their use in commercial installations.

The warranty is for products purchased and retained in the 50 states of the U.S.A. the District of Columbia and Canada. 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. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance and warranty coverage. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

CUSTOMER SERVICES

SERVICE DATA

For handy reference, the serial tag information has been affixed to the back cover. For product

serial tag information, see below. Keep your invoice for warranty validation. To obtain service, see below.

BEFORE CALLING FOR SERVICE

- Ensure that the electrical cord is properly connected and the supply circuit is energized.

If the blower does not operate:

- Check that the intake is fully raised.
- Make sure that a blower control button has been activated.

HOW TO OBTAIN SERVICE

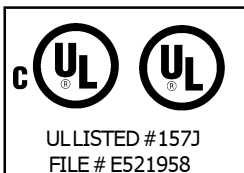
- Contact the Factory Authorized Service Agent in your area
- Contact the Dealership where you purchased the appliance
- Call the Thermador Customer Support Call Center at 800-735-4328
- Write us at: BSH Home Appliances Corp., 5551 McFadden Avenue, Huntington Beach, CA, 92649
- Visit our Thermador website at www.thermador.com



Serial Number/Data Plate Information

Note: All Thermador products referred to throughout this manual are manufactured by BSH Home Appliances Corp.

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



Thermador®

5551 McFadden Avenue, Huntington Beach, CA 92649 • 800/735-4328
BSH Home Appliances, Corp. 2002 • Litho in U. S. A. 08/02
5060004248 (8209)