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Australian Living



Valentina
collection

PRESTO RANGE USER MANUAL

OFFBOARD INDUCTION COOKTOP WITH DOWNDRAFT RANGEHOOD

SDDH1B4G
SDDH1B4M

9351116006594
9351116007195

Congratulations on your purchase and thank you for choosing this Sirius product.

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WARNINGS

This appliance is designed for normal domestic use. It is not designed for commercial or industrial use, or for purposes other than those for which it was designed.

When the appliance is delivered, check the overall appearance of the packaging. Any remarks should be written on the delivery coupon, of which you keep a copy.

The room must be provided with adequate ventilation when a rangehood and additional appliances are fed by energy other than electric power (gas, oil, or coal stoves, centralised heating, radiators, water heaters etc.) and are used simultaneously. The rangehood can't be conveyed through or into a duct used to let out fumes from appliances fed by energy other than electric power. When evacuating the air, the rangehood could generate negative pressure in the room which can't exceed the limit of 0.04 mbar, in order to avoid the suck of exhaust deriving from the heat source.

The room should be provided with air intakes to allow a constant flow of fresh air. Adequately ventilate the room when a rangehood and other appliances, powered by energy other than electricity, are used simultaneously, so that the hood does not suck any combustion fumes.

Range hoods and other cooking fume extractors may adversely affect the safe operation of appliances burning gas or other fuels (including those in other rooms) due to back flow of combustion gases. These gases can potentially result in carbon monoxide poisoning. After installation of a range hood or other cooking fume extractors, the operation of flued gas appliances should be tested by a competent person to ensure that back flow of combustion gases does not occur.

For the external exhausting of the fumes, comply with the regulations in force.

The motor of the peripheral exhausting group is powered by the rangehood placed in the kitchen.

All models are built in Class I, therefore they must be earthed.

Before connecting the rangehood to the mains supply, make sure that the voltage indicated in the rating plate corresponds to the mains voltage in the home.

If the supply cord of the appliance is provided with a cooktop, this must be easily accessible.



WARNING



The appliance must be installed and connected to the power supply only by a qualified technician.

If a stationary appliance is not fitted with a supply cord and a plug, or with other means of disconnection from the supply mains, it is necessary to predict a contact separation in all poles that provide full disconnection under over-voltage Category III conditions.

If the power cable is damaged, it must be replaced by a cable or a special assembly, available from the manufacturer or its service department technique.

Any consequences of or damage from incorrect installation or incorrect use of the appliance will not be covered by the manufacturer's guarantee.

Do not change or try to change the characteristics of this appliance. This would be a danger and will void any warranties.

Attention: remove any possible protective PVC film from all surfaces, including the filters. This protective PVC film is only required during storage and transport.

Repairs must be performed only by an authorised technician. Always disconnect the hood from the electrical mains before carrying out cleaning or maintenance operations.

Means for disconnection must be in-governance with local, state and national building regulations fixed wiring in accordance with the wiring rules.

The minimum distance of 60cm should be allowed between the supporting surface for the cooking vessels (trivets) on the cooktop and the lowest part of the range hood (filter). If the instructions for installation specify a greater distance, this has to be taken into account.

For electric/induction cooktops, the recommended install height from the cooking surface to the rangehood is minimum 600mm to 700mm. For gas cooktops, the recommended install height from the cooking surface to the rangehood is minimum 650mm to 750mm. For ceiling cassettes, the recommended install height from the cooking surface to the rangehood is 1200mm to 1800mm.

The appliance must be used by adults. Keep the appliance out of reach of children and always supervise when in use.



ATTENTION

The accessible parts can burn if used in conjunction with the cooking appliances.



WARNINGS

This appliance can be used by children aged from 8 years and above and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should not play with the appliance.

Cleaning and user maintenance should not be done by children without supervision.

Do not cook food over open flames (flambé) or operate cooktops without pots or pans on them under the hood itself. The flames may be sucked into the hood and damage the appliance or cause a fire hazard.

Frying with oil must be done under constant supervision as hot oils and fats may ignite.

Caution: Accessible parts may become hot when used with cooking appliance

Never use the rangehood without the grease filters in place.

Appropriate maintenance ensures good working and a good performance of the rangehood in the long run.

Never use steam or high-pressure devices for cleaning your hood (regulations regarding electrical safety).

The details concerning the method and frequency of cleaning

Respect the guidelines for cleaning and replacement of grease filters. Accumulated deposits of grease are a fire hazard. There is the possibility of fire if the cleaning operations are not carried out as indicated in the instructions.

You may also find these instructional materials on our websites: www.siriusaustralia.com or www.siriusnz.co.nz

We thank you for taking note of these warnings before installing and using the appliance. They have been written for your personal safety and the safety of others.

Emergency Services Australia: 000

Emergency Services New Zealand: 111



WARNING



NEVER try to extinguish a fire with water! Switch off the appliance and cover flame with a fire blanket. If necessary, call the emergency services. Ensure all flames are extinguished.

USEFUL DUCTING INFORMATION

Sirius warranty covers only Sirius product. If you choose to install a non-Sirius branded accessory such as flexible ducting, Sirius will only warrant the rangehood and motor. If installation is found to be the cause of failure or issue then charges will apply for service and parts.

Flexible ducting is not permitted under any circumstances. Flexible ducting has been found to increase noise levels, increase vibration and reduce airflow. Sirius Semi-rigid or solid ducting can be used in lieu. There is a range available to suit any application.

Ducting solutions available, visit www.siriusaustralia.com or www.siriusnz.co.nz

6 Year Warranty when Sirius Ducting is used. Full replacement warranty on parts and labour.

See website for terms & conditions.

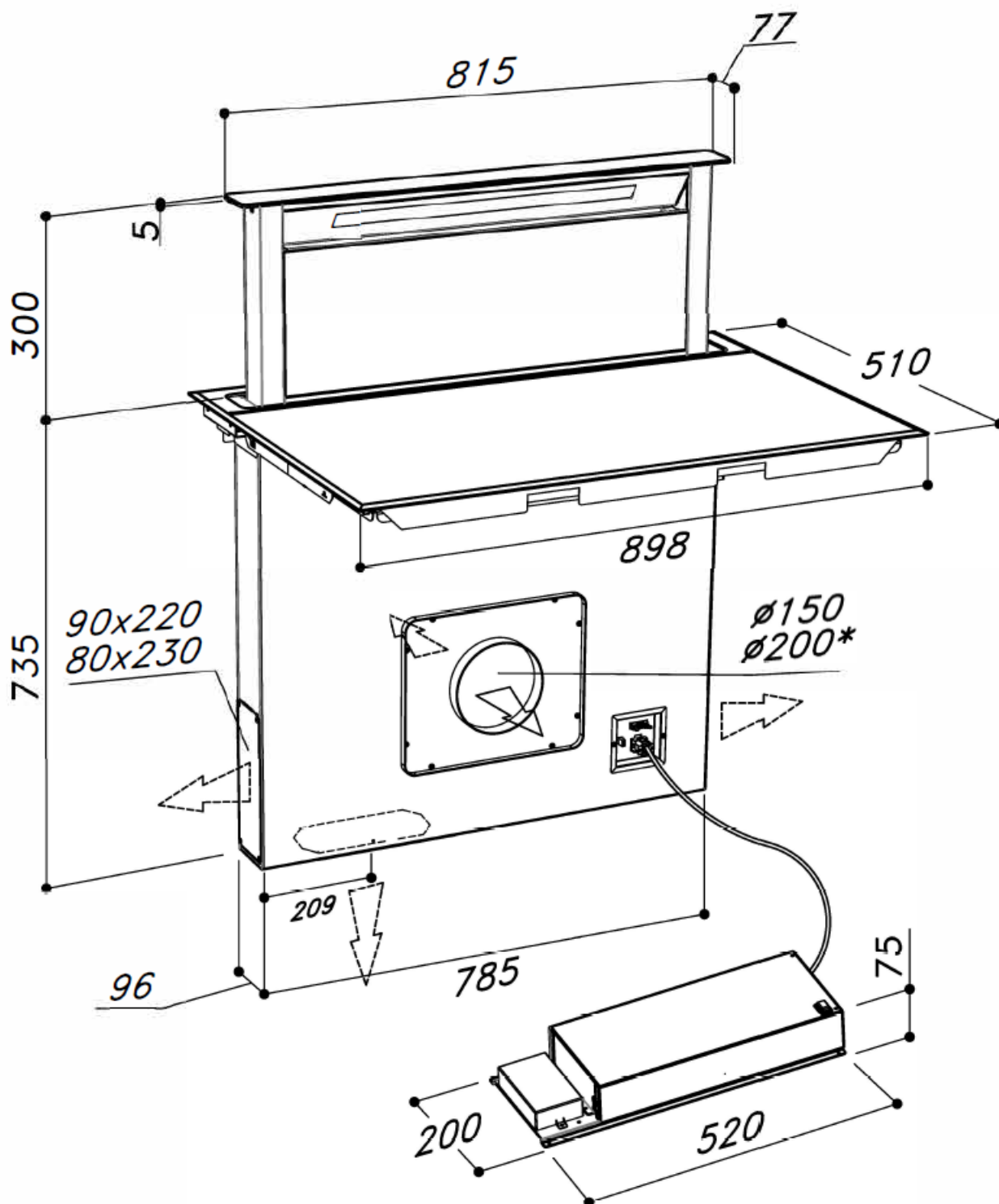
A reduction in the duct diameter from stated ducting size will void warranty.

If you are in doubt about the ducting, please contact Sirius prior to installation

AUS - 1300 762 219 or NZ - 09 306 1020



In the case of the version with external motor, for normal operation, it is necessary to use an external motor made by Sirius.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. This appliance is marked according to the European directive 2/96/EC on waste electrical and electronic equipment (WEEE).

PRE-INSTALLATION CHECKS

It is important to keep these instructions for use with the appliance. If the appliance should be sold or passed on to others, make sure that the instructions are passed on with it.

This rangehood is designed to work with ducted outside evacuation.

At Sirius, we are constantly seeking to improve our products. We reserve the right to modify their technical, functional, or aesthetic characteristics deriving from their upgrading.

Motors manufactured and approved by Sirius only are to be used at all times. Failure to comply with this will result in the forfeit of the manufacturer warranty.

This information serves as a general guide; the diagrams are not to scale and may not cover all situations.

Before proceeding with the installation of the unit, please thoroughly inspect the entire unit (including the motor) for any damages, including all of the electrical connections. If any damage is found, cease installation and report it immediately to the retail partner that the cassette was purchased from.

Connect all of the electrical components to the unit and motor to make sure both the unit and the motor are functioning properly.

Remove all plugs and proceed with installation if both unit and motor are fully operational.

Sirius warranty covers only Sirius product. If you choose to install a non-Sirius branded accessory such as flexible ducting, Sirius will only warrant the hood and motor. If installation or inferior parts are found to be the cause of failure or issue then charges will apply for service and parts.

Flexible ducting is not permitted under any circumstances. Flexible ducting has been found to increase noise levels, increase vibration and reduce airflow. Sirius Semi-rigid or solid ducting can be used in lieu. There is a range available to suit any application.

Available at www.siriusaustralia.com or www.siriusnz.co.nz



Installation must comply with the regulations in force regarding the ventilation of enclosed environments. In particular, discharged air must not be conveyed into a duct used for fumes

discharge or discharge from appliances using gas or other combustible materials. Air cannot be ducted into roof space. The use of discontinued ducts is not allowed without the approval of a qualified technician.

The kitchen unit into which the product is to be installed must be realised in materials (including adhesives and finishes) that are resistant to a temperature of 100°C.

After the installation, the product must be accessible for any servicing requirements.

Overhead cabinets must be a minimum of 800mm for installation or removal of downdraft section.

The cornice of the worktop can have a thickness greater than the worktop because an opening is maintained in the front part of the kitchen unit of at least 5mm (refer to design below) to ensure an adequate passage of air to avoid overheating the product.

Before cutting the hole, check inside the kitchen unit where the product will be housed to ensure that there are no obstructions such as parts of the unit's structure or anything else that could cause problems for a correct installation. Check that the overall dimensions of the downdraft and the cooking hob are compatible with the kitchen cabinets so that the installation is feasible.

Induction hob may be built into the 25 to 40mm thick worktops.

If the rating label on the rangehood shows the symbol  the appliance is built in Class II° and it **does not need** any earth connection.

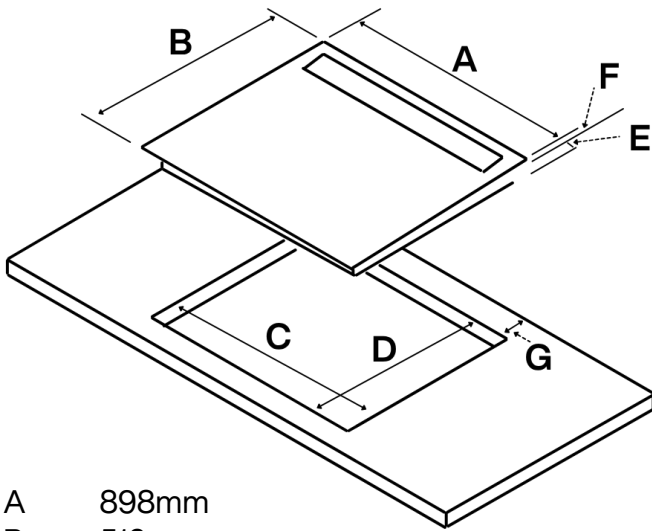
If the rating label on the rangehood does not show the symbol  the appliance is built in Class I° and it **does need** the earth connection.

When performing the electrical connections on the appliance, please make sure that the current-tap is provided with earth connection and that voltage values correspond to those indicated on the label placed inside the appliance itself.

Before carrying out any cleaning or maintaining operations, the appliance needs to be switched off. If the appliance is not provided with a non-separable flexible cable and plug, or with another device ensuring omnipolar disconnections from the grid, with an opening distance between the contacts of at least 3mm, then such disconnecting devices must be supplied within the fixed installation. If the fixed appliance is endowed with a supply cord and a plug, the appliance has to be put in a place where the plug can be reached easily.

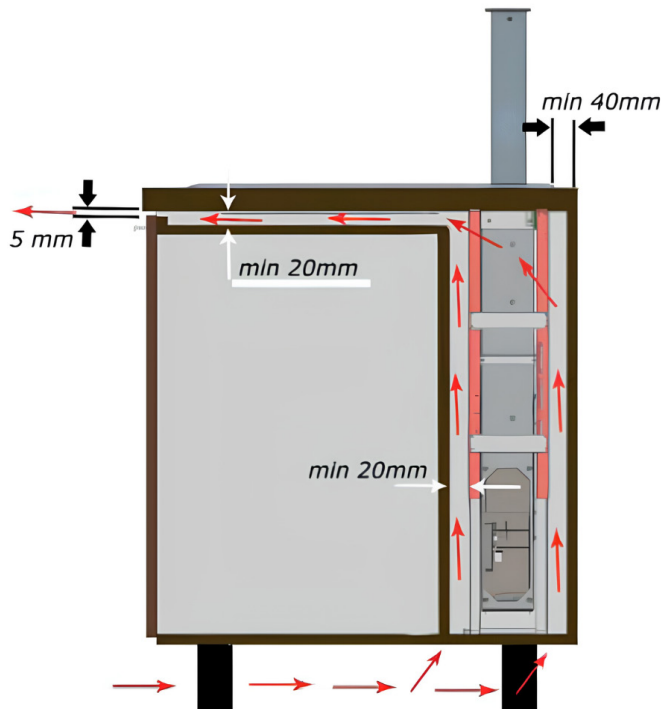
The use of materials which can burst into flames should be avoided in close proximity of the appliance. When frying, please pay particular attention to fire risk due to oil grease. Being highly flammable, fried oil is especially dangerous. Do not use uncovered electric grills. In order to avoid possible fire risk, all instructions for grease-filter cleaning and for removing eventual grease deposits should be strictly followed.

CUT-OUT DIMENSIONS



A	898mm
B	510mm
C	860mm
D	490mm
E	45mm
F	5mm
G	50mm

We highly recommend waiting to make any cut-outs until you have the unit.



A horizontal and vertical space of at least 20mm from the lower surface of the cooking hob and at least 20mm from the downdraft must be foreseen so as to create a passage for the air necessary to cool the product (refer to the above illustration).

There must be an opening of at least 50mm the whole width of the kitchen unit in the lower and rear part of the furniture to allow for the passage of air to avoid the product overheating.

Ensure that the passage of air in the lower part of the kitchen unit permits a constant flow of air to cool the product, i.e., a vent in kicker.

Fitting the oven underneath the cooking hob is possible with fan-cooled ovens. Before installing the oven, remove the rear wall of the kitchen unit where the oven will be fitted into the kitchen furniture.

There must also be a minimum aperture of 5mm in the front part and above all in the lower part of the kitchen furniture to ensure an adequate passage of air necessary to cool the product.



WARNING



Technical specifications and product sizes may vary without notice. Cut out dimensions are indicative only and physical measurement should be taken as a precautionary measure to ensure no issues arise with fitment.

Downdraft Ducting Solutions

There are several ways to duct and vent a downdraft, and this needs to be sorted before installation to ensure you're allowing for the right setup. Will it be under the floor, through the wall, or recirculated? There are five options to vent out of the unit, front, back, side, bottom or side. A minimum of 2 meters is the optimal length of duct for the best airflow at minimal noise.

CHOOSE YOUR MOTOR

For downdrafts, there is the specially designed Front Mounted (DDFMEL), or the SEM12ELA motors, or you can choose the standard Internal Inline (SEM11 or 81) or External Wall Mounted (SEM21 or 71). Check the products specification sheet to see which motor suits that model. Knowing which motor to use will help in choosing how you'll duct the hood.

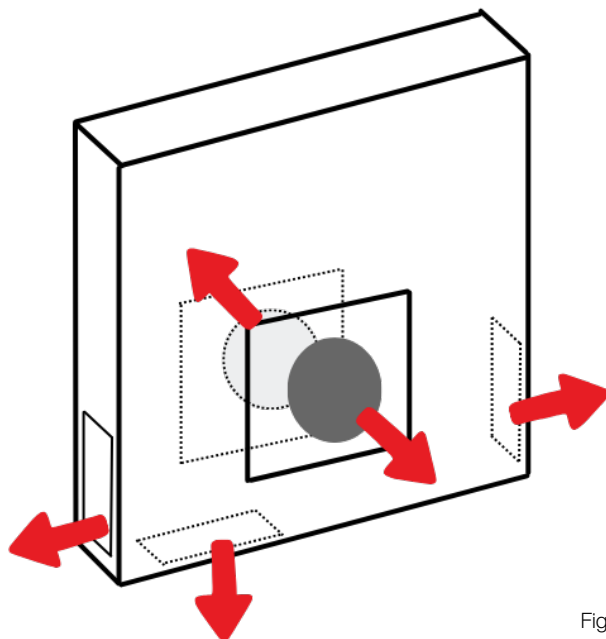


Fig.3

When ducting your downdraft, it's important to avoid flexible ducting. Flexible ducting can increase movement which increases noise, and can reduce extraction power.

Downdraft rangehoods have the option of being recirculated. With recirculated rangehoods the air is passed through the rangehood filter and then blown back into the room and come with a carbon filter to help clean the air that's being recirculated.

While we do not recommend recirculating your downdraft, this is often a good option for small spaces, or if you're unable to duct your rangehood outside, making it ideal for apartments or homes without an external venting option.



Note:

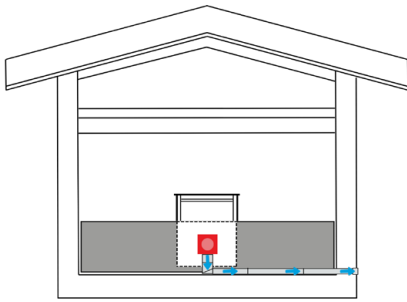
A rangehood and a SEM11, 21, 71 or 81 motor cannot be installed back-to-back. We recommend a minimum of 2 metres between rangehood and motor for best performances and noise reduction reasons.

- Use ducting within the min/max specifications
- Use ducting of the shortest possible length
- Limit the number of ducting bends
- Only use materials approved by standards and regulations
- Do not make any changes in ducting diameter (recommended constant diameter: Ø 150 mm / Ø 200 mm or equal surface area).

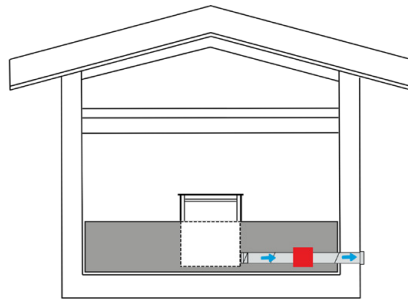
6 Year
Warranty
when Sirius ducting is used

DUCTING OUT OPTIONS

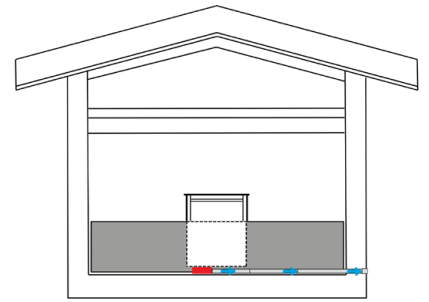
Ducting out is the optimal option if you want great air movement and low noise. When ducting, remember that the front and back with the DDFMEL motor are round exits, and the sides and bottom are rectangular. By using a straight to round adapter, you can use any type of ducting for your installation needs.



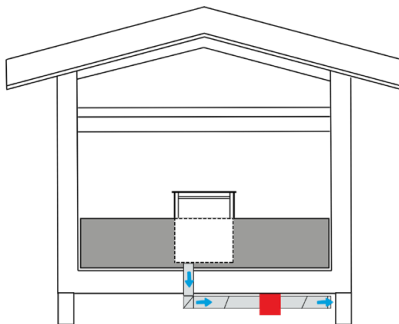
DDFMEL Motor - Ducting down and out through an external wall



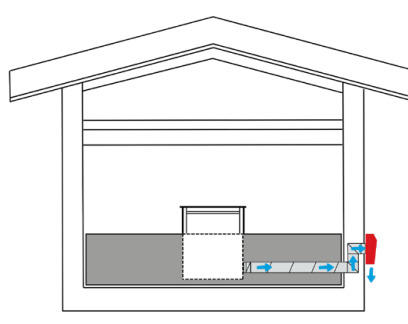
SEM11/81 Motor - Ducting out a side, to the motor and out an external wall



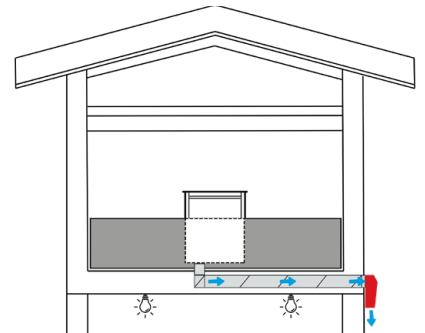
SEM12 Motor¹ - Specially designed to duct out the base of the unit then through an external wall



SEM11/81 Motor - If your house is elevated, duct down through the floor to the motor and out



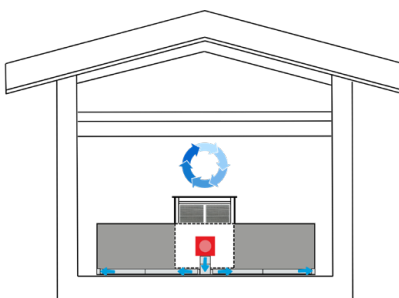
SEM21/71 Motor - duct from the units side, through the cabinet, out the wall, to the external wall motor



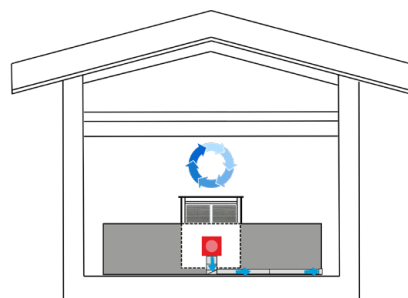
SEM21/71 Motor - for 2nd level, duct across to the external wall (through the floor or cabinet) to the external wall motor (must be accessible)

RECIRCULATING OPTIONS

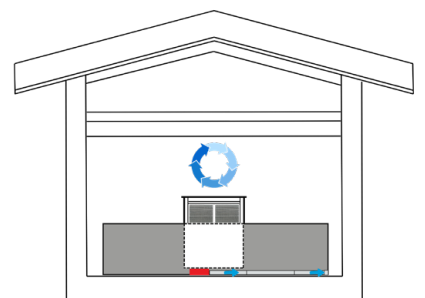
Recirculated is when the air is passed through the rangehoods charcoal filter, through the ducting and blown back into the room. This is a good option for small spaces, or if you're unable to duct your rangehood outside, making it ideal for apartments or homes without an external venting option. With recirculating, note that you lose approx. 15% air movement due to the additional charcoal or carbon filters required.



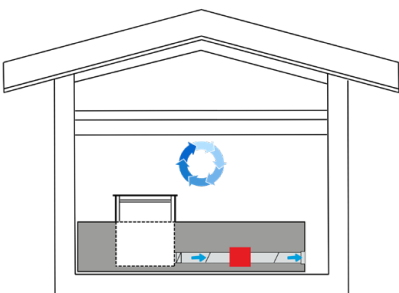
DDFMEL Motor - Ducting down and out both sides of the cabinet with a T connector



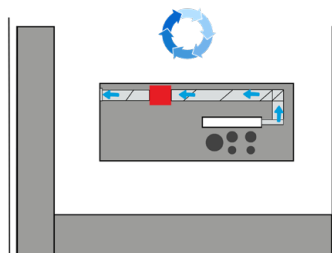
DDFMEL Motor - Ducting down and out through the side of the cabinet



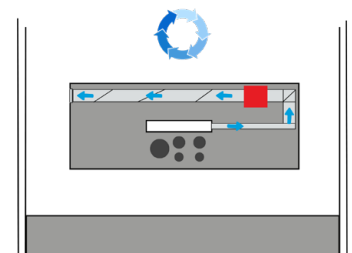
SEM12 Motor¹ - Specially designed to duct out the base of the unit then out the side of the cabinet



SEM11/81 Motor - Ducting out the side of the unit and out through the cabinet



Island Ducting - Duct from the units side, through a SEM11/81 motor and out the island



Island Ducting - Duct from the units side, through a SEM11/81 motor and out the island

INSTALLATION



Before installing the appliance, make sure that none of the parts are damaged in any way. In case of damaged parts, contact your retailer and do not proceed with installation. Read all of the following instructions with care before installing the appliance.

- Use ducting within the min/max specifications
- Use ducting of the shortest possible length
- Limit the number of ducting bends
- Only use materials approved by standards and regulations
- Do not make any changes in ducting diameter (recommended constant diameter: Ø 150 mm / Ø 200 mm or equal surface area).

1. Before installing the downdraft, remove the safety spacer highlighted in the photograph (Fig.1).



Fig.1

2. Position the support bracket of the downdraft in the rear part of the realised aperture (Fig.2).

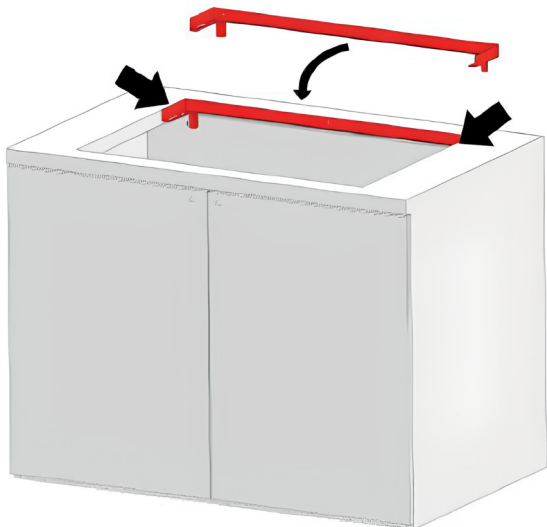


Fig.2



WARNING



The rangehood is quite heavy, so two people will be needed for installation.

3. The bracket must be positioned approximately two/ three millimetres from the upper surface of the worktop, as shown in Fig.3.

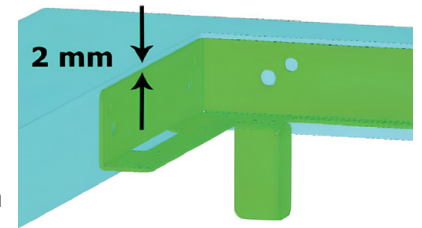


Fig.3

4. Fix the support bracket of the downdraft to the worktop by utilising the screws supplied in the case of wood worktops. For worktops realised in materials different to wood, utilise the appropriate screws.

5. Utilise the upper and lower holes positioned in the support bracket of the downdraft in accordance with the thickness of the worktop into which the product is installed.

6. Fix the two worktop reinforcement telescopic structures to the lower sides of the support bracket of the downdraft, as shown in Fig. 4.

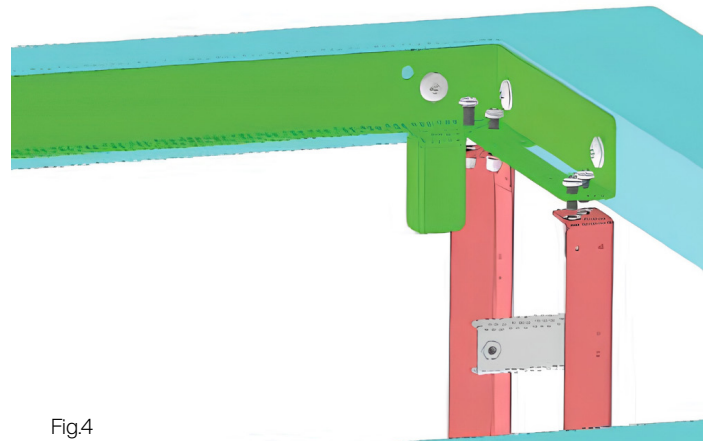


Fig.4

7. After fixing the reinforcement structures, adjust their telescopic travel so as to reach the base underneath (Fig. 5). Fix the structure to the base underneath utilising the screws supplied.

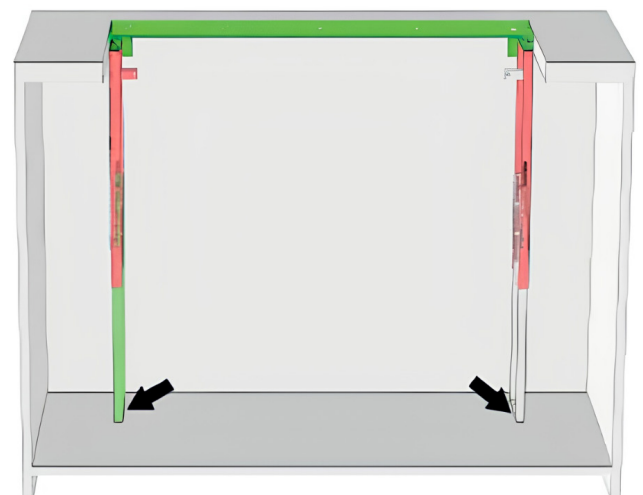


Fig.5

8. Check that the worktop is perfectly level then block the travel of the structures utilising the four self-threading screws, positioned as in Fig. 6.

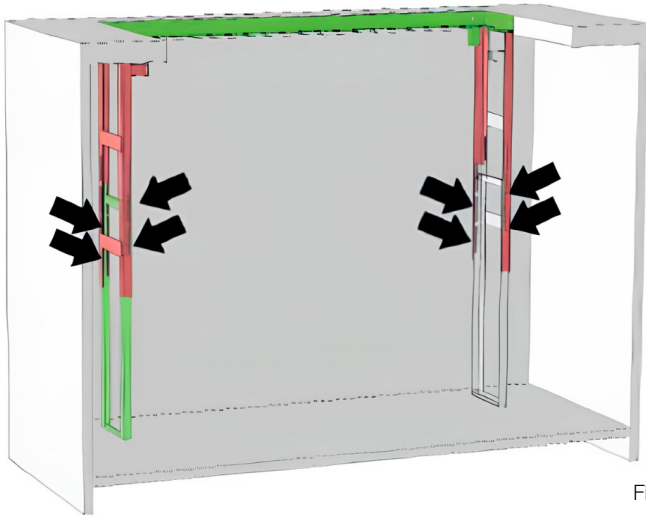


Fig.6

9. Insert the downdraft into the installed support bracket (refer to Fig. 7). The fixtures positioned on the downdraft must coincide perfectly with the support bracket installed in the kitchen unit (refer to Fig. 8).



Fig.7

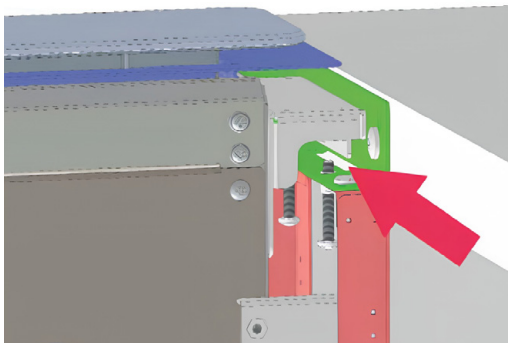
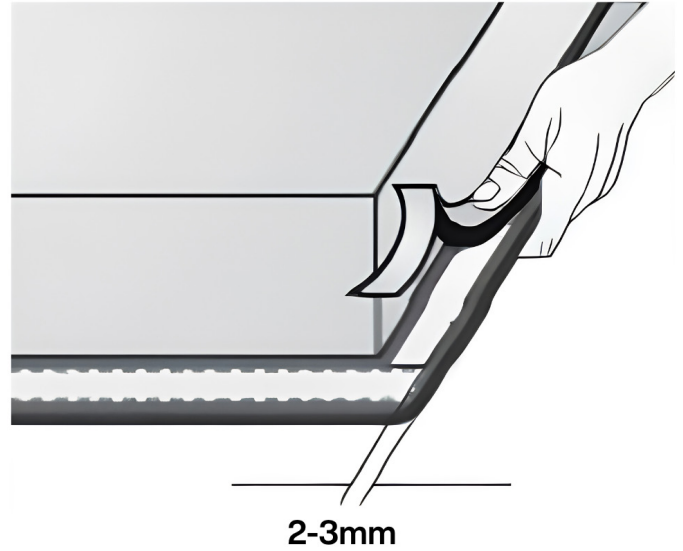


Fig.8

INSTALL THE FOAM GASKET

Before installing the cooking hob in its appropriate position in the worktop, apply the adhesive gasket in expanded polyurethane supplied with the product to the lower part of the cooking hob.



The gasket should be attached to the appliance in the following way:

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

10. Install the cooking hob ensuring that the opening at the rear of the product coincides perfectly with the downdraft (refer to Fig. 9).

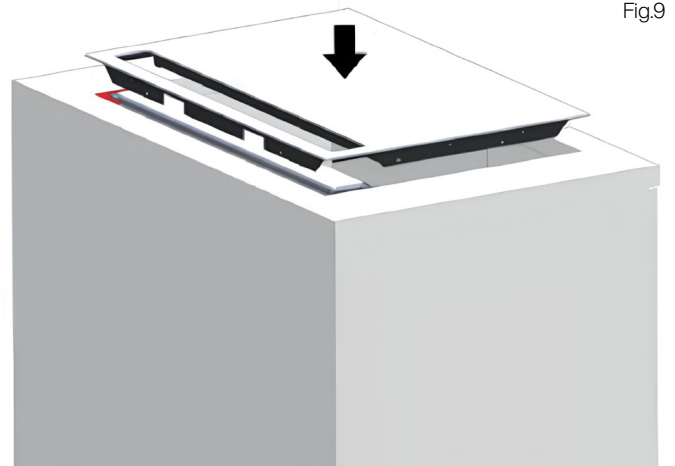
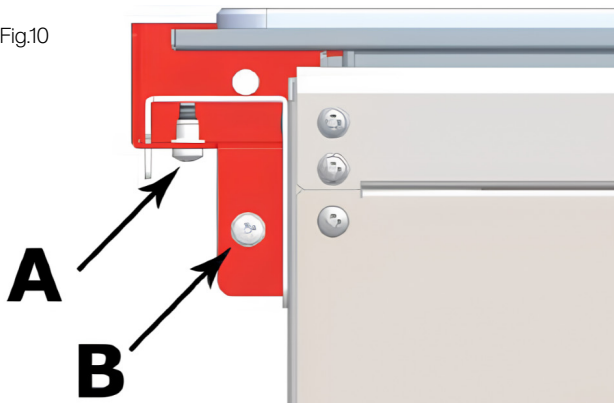


Fig.9

Press the induction hob down forcefully onto the worktop, in correspondence to the edges of the cooking hob.

- If the downdraft is not perfectly aligned with the induction hob, adjust the alignment screws (Fig. 10A) on the right and left of the product. Screw in the screws to lift the downdraft and unscrew to lower the downdraft.
- Before the installation, the screws indicated in Fig. 10B must be unscrewed as much as possible so as to keep the downdraft near to the rear part of the kitchen cabinetry.
- If the downdraft is not centred correctly with the cooking hob after the installation has been carried out, utilise the adjustment screws Fig.10B to shift it forwards by screwing in the screws on both the right and left side of the product.

Fig.10



11. Check that the downdraft inside the kitchen unit is perfectly vertical. Fix it utilising the brackets supplied (Fig.11)

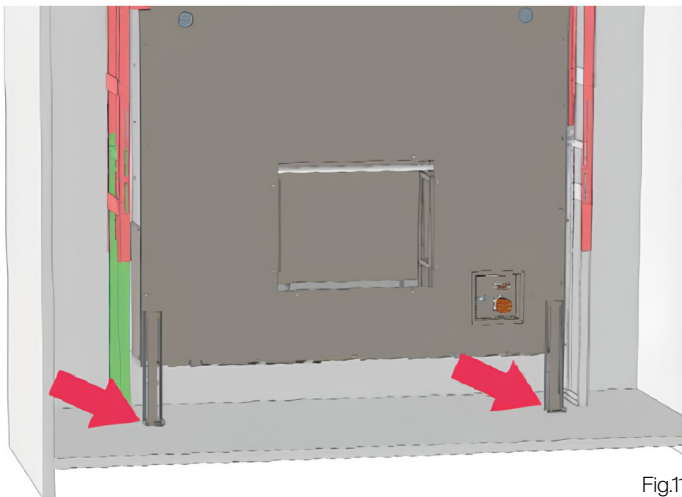


Fig.11

Permanently fix the downdraft utilising the two screws indicated in Fig. 12

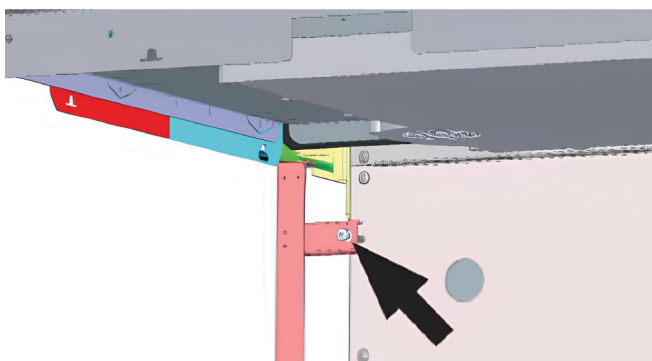


Fig.12

12. Connect the electrical cables of the downdraft as shown in Fig. 13 and then carry out the connection to the mains electricity in accordance with the information reported on the relative technical data plate.

Position the metal box containing the electronic components in an easily accessible position in the case of any servicing requirements.

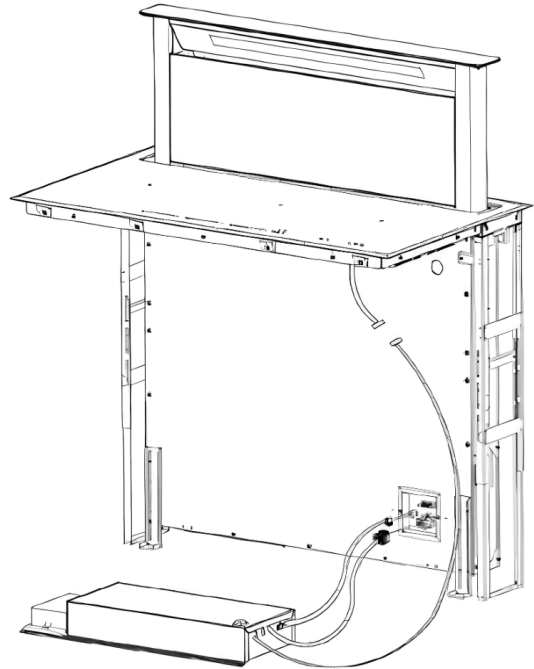
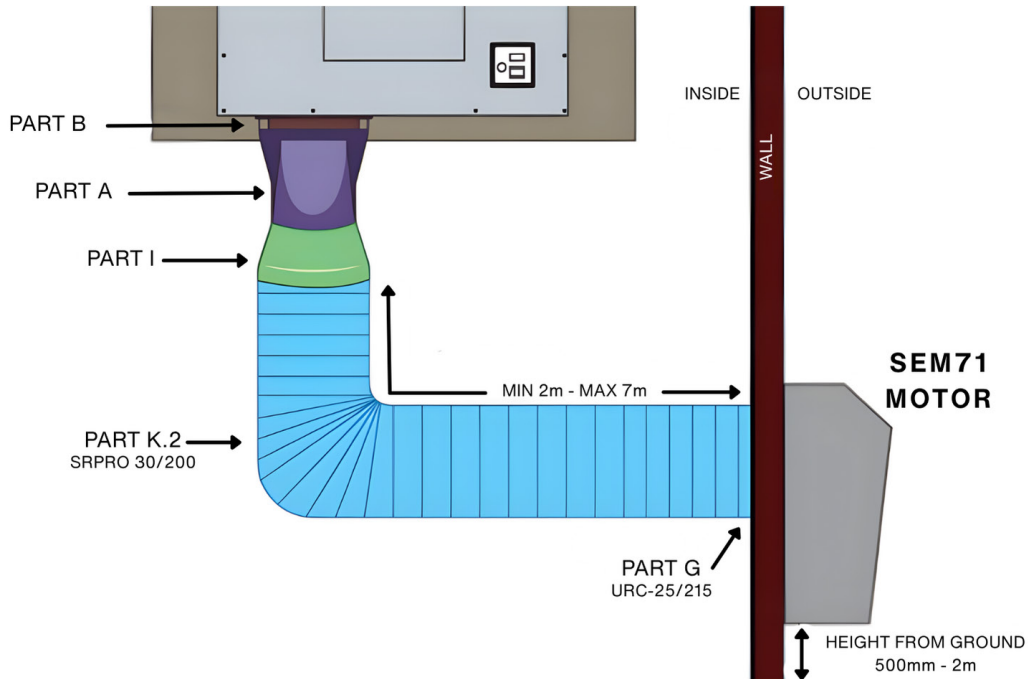


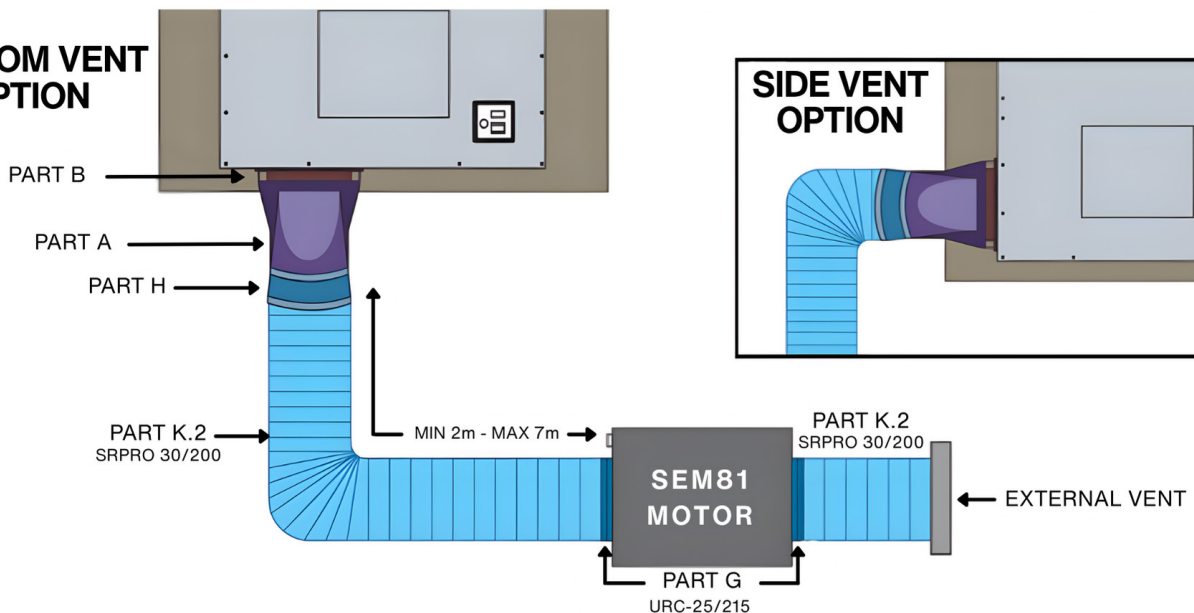
Fig.13

Side or Bottom Duct to SEM71 & SEM81 Motors

1. Connect a duct expander - Part H - to rectangular to round adapter - Part A - then connect length of ducting - Part K.2 - to the 200mm outlet.
2. Secure to the motor with a universal ring clamp - Part G.
3. For SEM81, continue duct on the other side of the motor to external wall to connect to the external vent. Secure with a ring clamp - Part G.



BOTTOM VENT OPTION

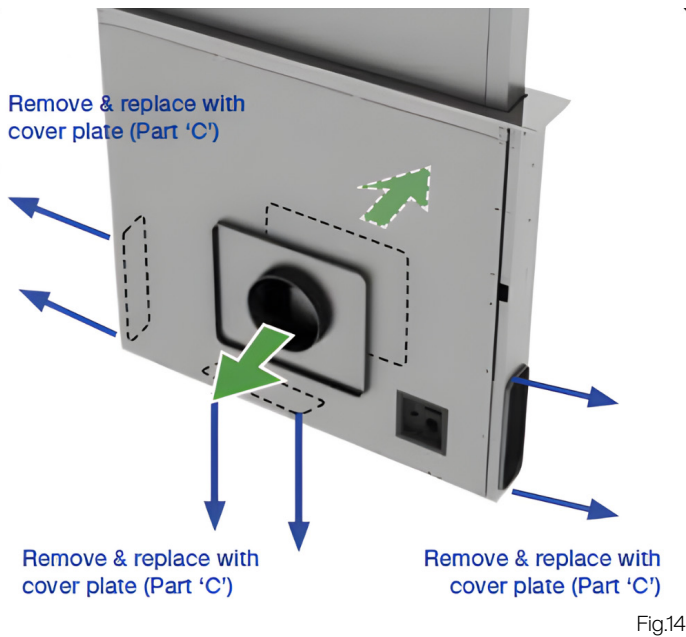


INSTALLATION INSTRUCTIONS FOR FRONT & BACK VENTING

Step 1

If venting from front, check to see if front adaptor plate - Part D - is attached.

If venting from the rear, remove 150mm or 200mm adaptor plate - Part D - and replace with front cover plate - Part E (Fig.14).



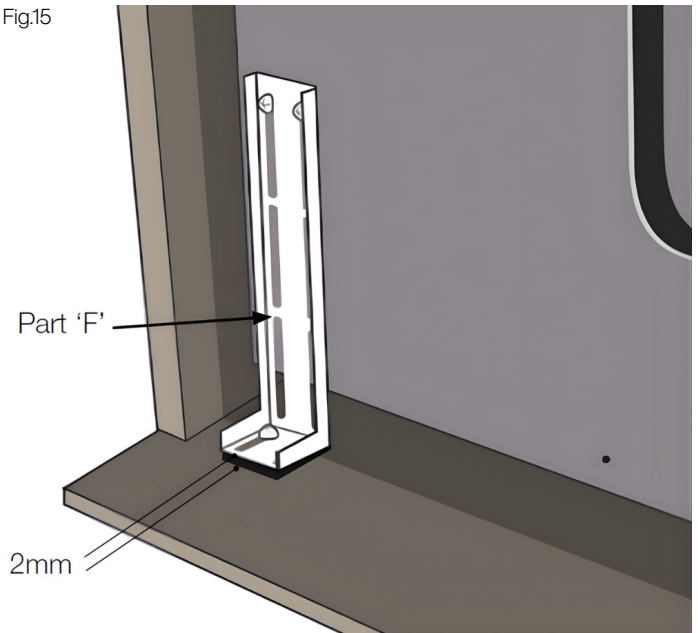
Step 2

Fix cover plates - Part C - to sides and bottom vents.

Step 3

- Carefully lower downdraft into cutout cabinetry.
- Attach the fixing brackets - Part F - to the bottom sides of the downdraft unit and the cabinet base. Wait to fully tighten until the unit is in the perfect position with the countertop. Additional brackets may be required for wider units and are fixed to the top of the unit and to the sides of the cabinet.
- Insert the brackets in the lower side of the downdraft in such a way that there is a 2 mm distance between the lower side of bracket and the bottom of the cabinet. This distance will allow the traction to be positioned downwards of the product, at the moment of fixing, in order to have the stainless steel trim perfectly adhering with the work surface. (Fig.15)

Fig.15

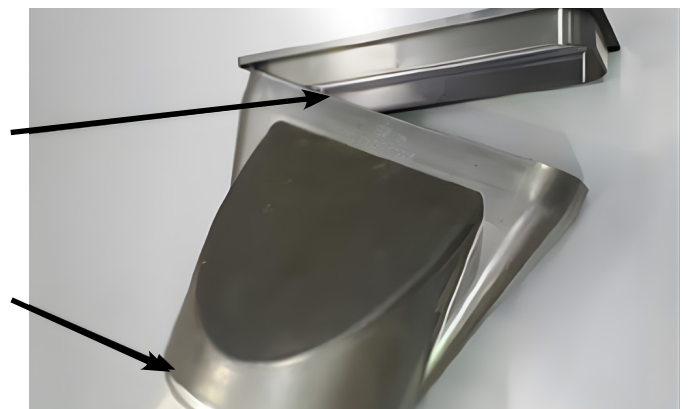


- Use a spirit level to ensure that the unit is perfectly level and plumb with the countertop. You want the trim and glass top sitting just on top of the countertop.
- When the unit is in the perfect position, tighten the screws at the bottom of the unit to secure it in place.

Step 4

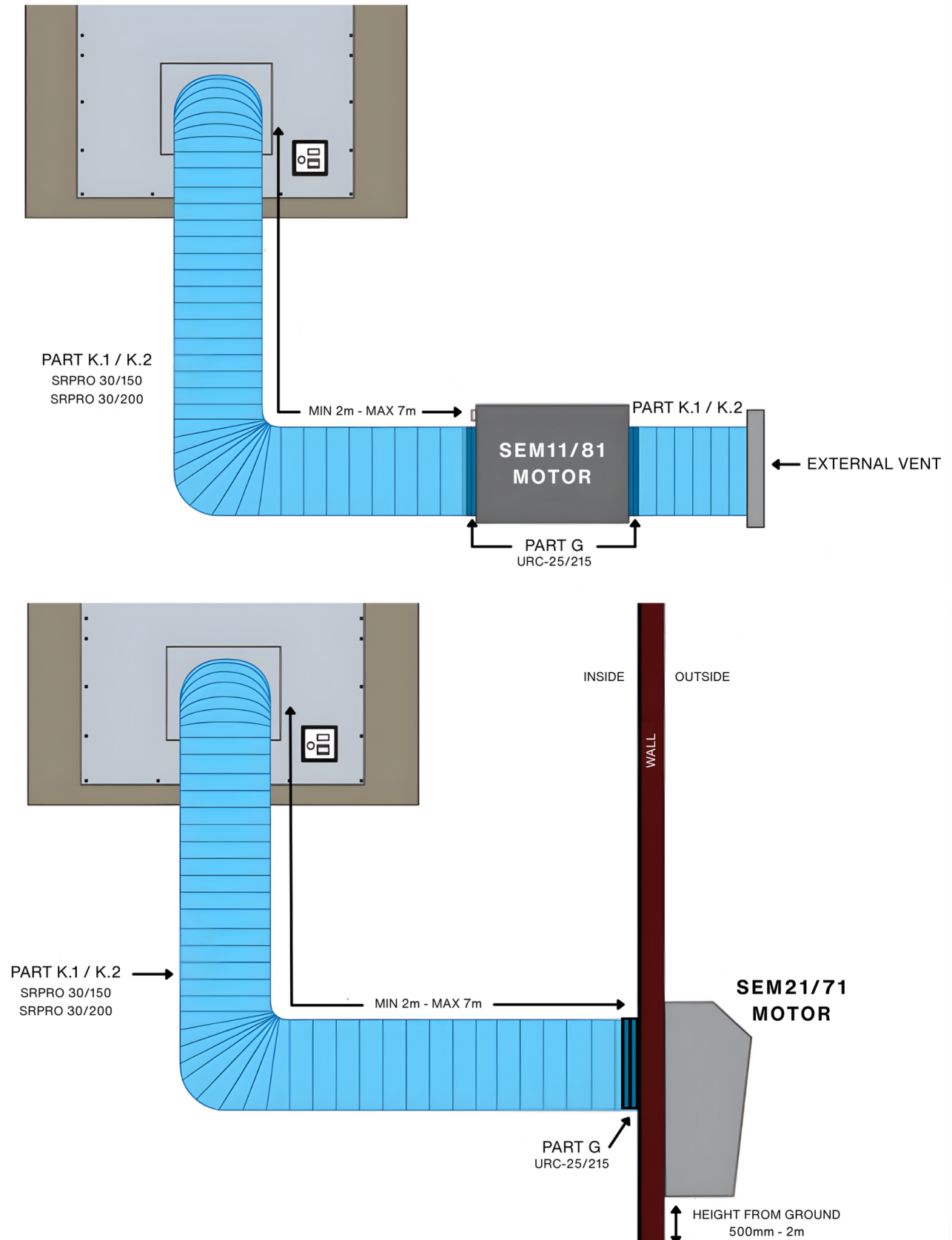
Using the supplied components, connect your ducting to the unit.

Duct tape may be used to secure joints and ensure there are no gaps



Front or Back Duct to SEM81 and SEM71 Motors

1. The ducting fits directly onto the collar on the front and back adaptor plates - Part D.
2. Fix in place using a universal ring clamp - Part G.
3. Continue duct on the other side of the motor to external wall to connect to the external vent. Secure with a ring clamp - Part G.

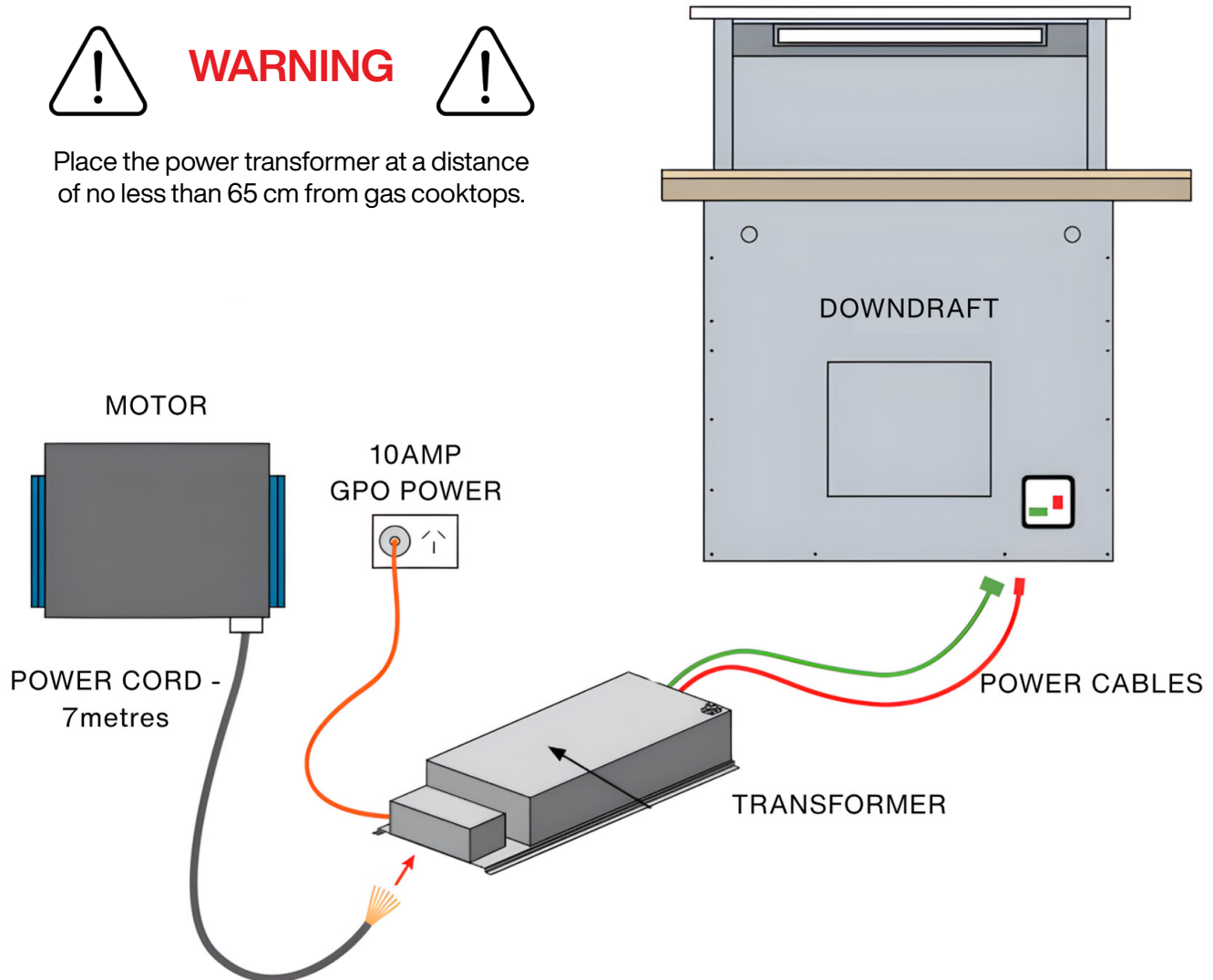


NOTE: The location of the motor is to be no less than 2 metres away from the downdraft. Failure to do so may result in additional noise level of the downdraft. Maximum distance is 7 metres, however 3 - 5 metres is optimum to minimise noise and maximise performance.

ELECTRICAL CONNECTION

Power transformer can be located anywhere beneath the bench and must be accessible for servicing.

We recommend installing the power transformer at least 10 cm above floor level and at a suitable distance from all heat sources (e.g. oven sides or cook top).



This appliance complies with the European Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (Electromagnetic Compatibility).

While installing the appliance and carrying maintenance operation, make sure it is disconnected from the electrical network or the fuses are cut out or removed. Check that:

- Power is connected.
- Feeder lines (mains) are in good conditions.
- The cables diameter complies with installation regulations.



The downdraft connection to the electrical network must be carried out only by professional and qualified technicians. The downdraft must be connected to a properly installed and suitable electrical network. The electrical system must comply with VDE0100 standard.



If the rangehood presents any anomaly, disconnect the appliance or remove the fuse corresponding to the appliance power disconnecting line.

If the appliance has no plug or if the plug is not easily accessible, then a device needs to be fitted to disconnect off from the electric network; this device must have an opening distance between contacts on all poles of at least 3 mm.



CAUTION

This appliance is fitted with an H05 VVF 3 conductor, 0.75 mm² (neutral, phase, and ground) power cord. This can be connected up to a 220 - 240 V monophasic electrical network through a CEI 60083 approved power socket (10AMP power socket), which must remain accessible after installation, in compliance with installation regulations. We decline any responsibility in case of accidents caused by a lack of ground connection or incorrect ground connection. The appliance must be fed through a differential protection device (RCD), with a nominal residual current not exceeding 30mA. If the power cord is damaged, call the after-sales service to avoid any risk.

- Connections may be carried out by a qualified technician only. The earthing protection must comply with the standing regulations.
- Connection terminals are revealed when the connection box cover is removed.
- Prior any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
- The rating plate is located underneath the appliance.
- The cooking hob operates at 220V-240V~. In order to make a fixed connection to the mains, insert an all-pole circuit breaker between the appliance and the mains. This device shall have a contact separation in all poles, providing full disconnection under over-voltage category III conditions.
- Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
- Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.

BASIC ADJUSTMENT OF SENSOR TO THE AMBIENCE

Upon each connection to the power supply the sensors of the appliance are automatically adjusted to the environment to ensure their proper function. All displays turn on and are fully illuminated for a few seconds. During the adjustment procedure the sensors must be free of any objects, otherwise the adjustment procedure will be interrupted until such objects are removed from the sensor surface. During this period the regulation of the cooktop is impossible.

To change the filters, raise the downdraft, pop open the front stainless steel panel and ease the filters out. Filters can be cleaned in the dishwasher. (Fig.12)

Filters must be replaced before next use.



Water splashing against the enclosure from any direction shall have no harmful effect, utilizing either: a) an oscillating fixture, or b) A spray nozzle with no shield. Test a) is conducted for 10 minutes. Test b) is conducted (without shield) for 5 minutes minimum.

Oscillating tube: Test duration: 10 minutes, or spray nozzle (same as IPX3 spray nozzle with shield removed).

USING THE COOKTOP

INDUCTION COOKING

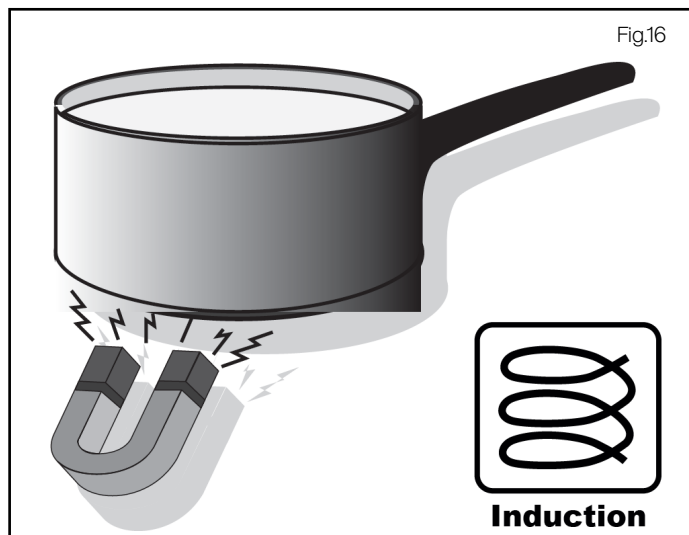
The fundamental characteristic of the induction system is the direct transference of heat from the generator to the cooking recipient.

- The transference of power takes place only when the recipient is placed on the cooking zone.
- The heat is generated only at the base of the recipient and transferred directly to the food to be cooked.
- Reduced heating time and low consumption of power during the beginning of cooking, allowing a global saving of power.
- The fibreglass top remains cold, the heat felt on the cooking top is that reflected from the base of the recipient.

COOKING WARES

- The use of appropriate cooking wares is an essential factor for induction cooking. Check that your pots and pans are suitable for the induction system. Only ferromagnetic cookware made of the following materials is suitable for induction cooktops:
- Enamelled steel with magnetic bottom
- Cast iron
- Induction-capable cookware of stainless steel.

To see if the cooking wares are suitable, check that they are attracted by a magnet. (Fig.16). There are some special induction cookware on the market whose bottoms are not totally ferromagnetic. To obtain good cooking suitability, we suggest you to use pots whose ferromagnetic zone has the same dimensions as the pot. We recommend flat bottom containers (Fig.16a). Do not use vessels with a rough base, to avoid scratching the thermal surface of the top. A significant factor in induction cooking is the size of the pot in relation to the plate used.



The cooking zones allow the use of containers with bottoms of various diameters. It is however preferable to use the cooking zone appropriate to the diameter of the pot you want to use.

USING THE COOKTOP

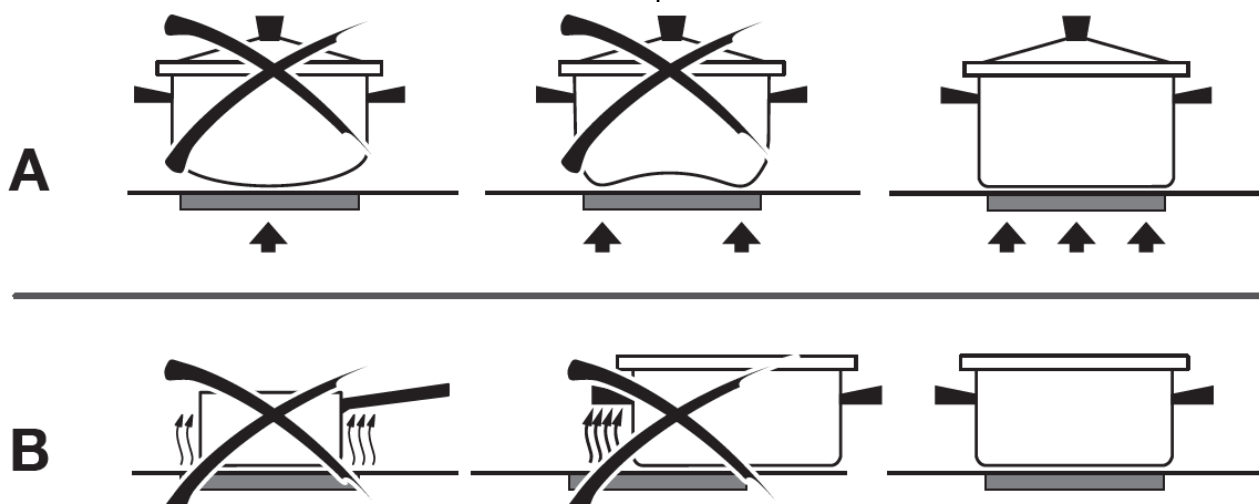
The appliance is operated using the control panel sensor keys. Functions are controlled by touching the sensor keys and confirmed by displays and acoustic signals. Touch the sensor keys from above, without covering other sensor keys.

SWITCHING THE APPLIANCE ON

Press the On-Off key to switch the hob on. All the displays relative to the cooking zones switch on in the «0» standby position.

The control unit remains active for 10 seconds. If no cooking zone is selected within this time, the appliance switches off automatically.

Fig.16a



TECHNICAL INFORMATION

Width	898 x 630
Rated Voltage	220-240V ~ o 380-415V 2N ~ 50/60 Hz
Type of Switch	Electronic Sensors
Cooking Zones (Ø, mm/kWx)	
Forward Left	184x220, 2, 1 (P=3, 7)
Middle Left	184x220, 2, 1 (P=3, 7)
Middle	-
Middle Right	184x220, 2, 1 (P=3, 7)
Middle Left	184x220, 2, 1 (P=3, 7)
Total Power W	7400

P= Extra powerful setting

HOTPLATE FUNCTION PRINCIPAL

- Induction hob is fitted with four cooking zones.
- Hob surface is completely flat and smooth, without edges to accumulate dirt.
- The cooking hob is equipped with a highly functional induction cooking zone. The heat is formed directly in the bottom of the cooking plate. This way, the required extent of energy is considerably smaller compared to traditional heaters, which operate on radiation principals.
- Glass ceramic hotplate is not heated directly, but only by return heat transmitted by the dish. This heat figures as "remaining heat" after the hotplate is turned off. The induction hotplate generates heat from the induction coil, installed underneath the ceramic glass surface. The coil stabilises the magnetic field.

Hotplate may be damaged if:

- It is turned on and left empty, or an empty dish is placed on it;
- You use clay dishes which leave scratches on the ceramic glass surface;
- You fail to wipe the dish bottom dry prior placing it on the induction cooktop; heat induction is obstructed and the hotplate may be damaged;
- You fail to use the appropriate dishes that can be magnetized: steel dishes, enamel or steel alloy dishes; induction hotplate will not function otherwise.

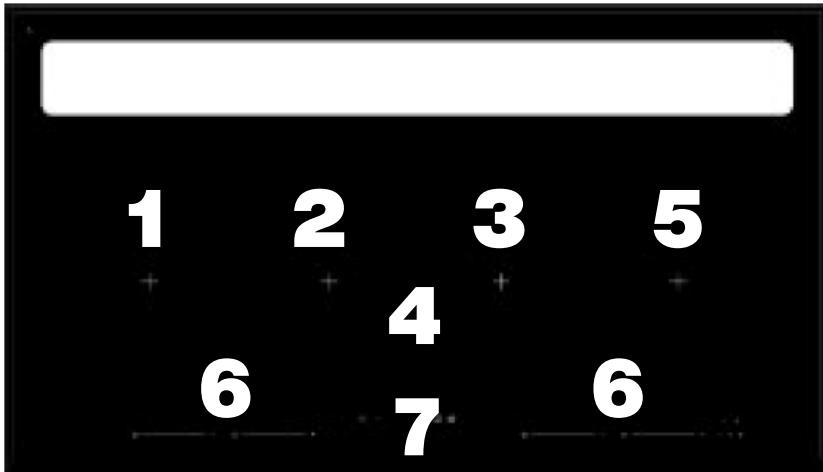
Heating power of the hotplates may be set at nine different levels. The following chart indicates illustrative use of each power setting.

Power Setting	Purpose
0	Off, using remaining heat
1-2	Maintaining warm food, slow simmer of small quantities
3	Slow simmer, continuation of cooking after a powerful start-up
4-5	Slow cooking, continuation of larger quantities, roasting larger chunks
6	Roasting, browning
7-8	Roasting
9	Start of cooking, roasting, searing
A	Automatic initial setting
P	Especially powerful setting for extremely large quantities of food

ENERGY SAVING TIPS

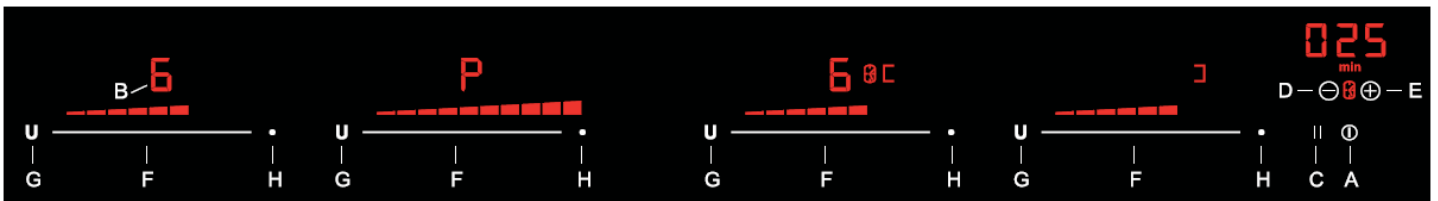
- When buying cookware be careful in selecting size: pot diameter usually refers to the top edge of the dish, which is often larger than the dish bottom. Steam-pressure pots (economic pots), which use pressure in tightly sealed interior, are especially economic, and save both time and energy. Shorter cooking time leaves more vitamins in food.
- Always leave enough water in steam pressure pots, otherwise it may result in overheating which may damage both the pot and the hotplate.
- Always cover the cookware with lids of appropriate size.
- Use such dish size to accommodate the quantity of food to be prepared. If you use excessively large pot for small amount of food, you will consume considerably more energy.

COOKTOP FUNCTIONS



1. Induction hotplate front left
2. Induction hotplate middle left
3. Induction hotplate middle right
4. Induction hotplate middle
5. Induction hotplate front right
6. Cooktop control panel
7. Downdraft control panel

COOKTOP CONTROL ELEMENTS



- | | |
|-------------------------------------|----------------------------|
| A. On/Off cooktop sensor | E. Sensor (+) of timer |
| B. Power level indicator | F. Slide control |
| C. Pause and recall function sensor | G. Warming function sensor |
| D. Sensor (-) of timer | H. Booster |

SLIDE CONTROL POWER

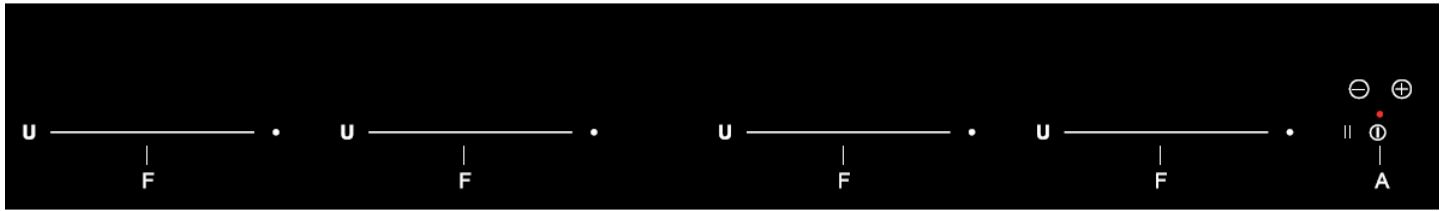


COOKTOP CONTROL

- After turning the cooktop on, all displays come on for a moment. The cooktop is ready for operation.
- The cooktop is fitted with electronic sensors which are switched on if you touch the relevant circle for at least one second.
- Each sensor activation is followed by a sound signal.
- Avoid placing any objects on sensor surface (possible error signalisation).
- Always keep the sensor surface clean.

ACTIVATION THE COOKTOP

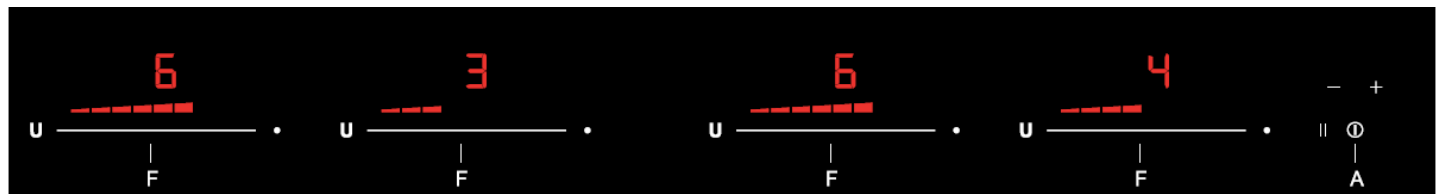
Touch the (A) sensor for at least one second. The cooktop is activated and above the A button a LED turns on.



NOTE

You need to select the next setting within 10 seconds, otherwise the cooktop switches off again.

- If you have switched on the cooking hob by utilising the sensor (A), the required cooking zone can be chosen within the next 10 seconds.
- Set the power level 1-9 by touching the slider (F).
- At the first touch, the level is set according to the part of the slider that you touch. Upon the slider, the control LEDs light up, according to the level set. By sliding along the slider, the power level setting is changed. By sliding to the right, the level increasing, while sliding to the left decreases the level. When you move your finger away from the slider, the cooking field starts to operate at the level set.
- If a specific point of slide control is pressed for at least 3 seconds, the automatic cooking is activated (see Automatic fast heating).



CHANGING HOTPLATE POWER SETTINGS

- By touching or sliding along the slide sensor (F) you change power setting.
- When you remove the finger from the slide sensor, the hotplate starts to operate at selected power.

SWITCHING HOTPLATES OFF

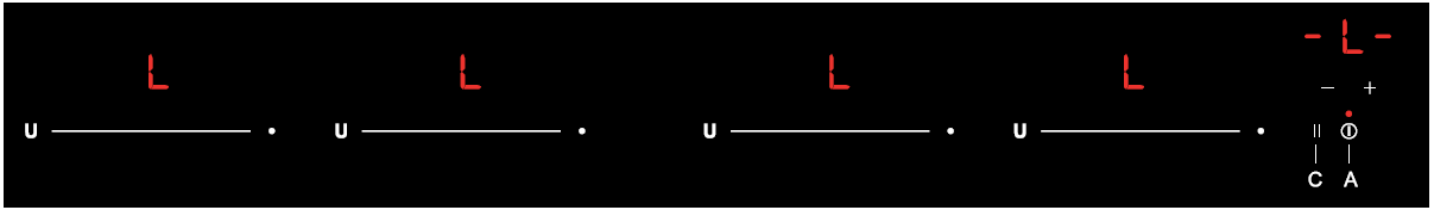
- Selected hotplate must be activated.
- By touching the slide sensor (F) at the start, bring the power setting to "0". Short beep confirms the OFF position.

SWITCHING COOKTOP OFF

- The hob is switched off by pressing the main (A) sensor.
- The sound signal beeps and all indicators go off, except for those hotplates which are still hot and display the warning "H" sign as an indication of the remaining heat.
- If you switch the hob off prior end of cooking session, use the remaining heat and save electric energy.

LOCKING THE CONTROL UNIT

- By activating the key lock protection you can stop the operation of the appliance and the use of hotplates.
- The cooktop must be turned on to activate the control unit lock.



- Simultaneously press “C” and “I” and immediately after again the button “C”. All displays show the letter “L”. The block is active.
- The safety lock secures all sensors operated by mistake, except the sensor “A”.
- If the cooktop is turning off when the lock function is activated, this function will remain in memory until the cooktop is switched off again.

UNLOCKING THE CONTROL UNIT

- The hob must be switched on.
- Temporary Unlock: Simultaneously press “C and I”. Now you can use the controls. When switched on, the cooktop will be locked again.
- Permanent Unlock: Simultaneously press “C and I” and immediately after the button (I) again. When switched on again, the block is off.

DEACTIVATING THE CONTROL UNIT LOCK

- The cooktop must be turned on.
- Press the sensor (C) for 1 second; after that, the unlocking is confirmed by a beep.

PAUSE FUNCTION



NOTE

This function is only possible if at least one zone is on. The pause condition may also be activated with cooking zone specific errors, here, the error display is hidden. Also residual heat indication, special messages such as A, P or no pan are hidden; the pause display has priority. If there is a general error during the pause, the control switches off and terminates the mode.

Activating the Pause Function

- Press the sensor (C) for at least 1 second, the corresponding LED turns on above the key and all displays show the symbol “II”.



While the Pause function is active:

- Any Timer (also Egg-timer) set before the pause will be stopped during the pause and continue when pause mode is deactivated.
- A selected booster or heat up time automatic function is terminated.
- Residual heat calculation and maximum operation time limitations will not be interrupted and keep on working in the background.
- Functional LED's such as Timer, multi-zone, keep on glowing according to their status.



NOTE

The pause mode can only be active for maximum 10 min. If the pause mode is not deactivated within 10min the control switches off automatically. Throughout the pause time the (A) button can be used to switch the control off. In this case the pause mode is also deactivated.

Deactivating the pause mode:

- Press the (C) followed, the LEDs light up above the cursor of one of cooking zones.
- Within 10 seconds press and scroll from the left to the right on the cursor of the illuminated area. The LED above the pause key turns off and the condition before the pause mode is restored.

RECALL FUNCTION

If the control was accidentally switched off through the main switch (A) all settings can be restored using the recall function. After switching the control off from the main switch the user has 6s to switch the control on again and then he has another 6s to press the pause button (C) in order to recall the settings. The recall function can only be used if at least one cooking zone was active (cooking level >0) independent from key lock.

REMAINING HEAT INDICATOR

Glass ceramic hob also features remaining heat indicator "H". Hotplates are not heated directly, but through return heat radiating from the dish.

As long as the symbol "H" is on after the hotplate was switched off, the remaining heat may be used for warming up food or for melting.

Even when the symbol "H" disappears, the hotplate may still be hot.



DANGER

BE CAREFUL OF BURNS!

EXTRA POWERFUL SETTING

This refers to hotplates marked 'P'.

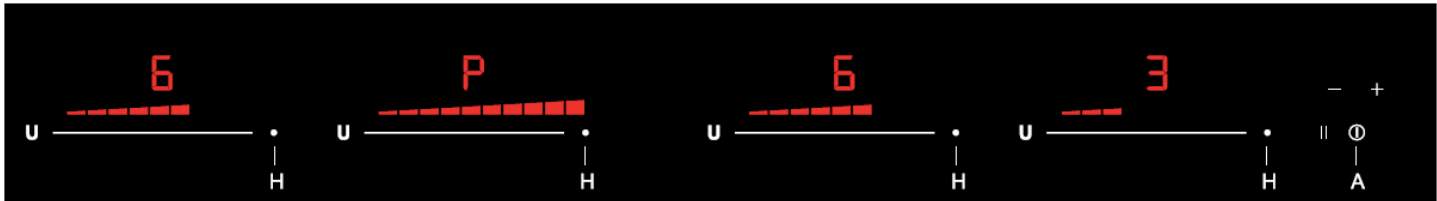
Extra powerful setting may be additionally switched on for fast cooking on indicated hotplates. This extra hotplate power is used for heating large quantities of food.

After switching on, the extra power is activated for 10 minutes then automatically switches back on to the maximum normal level 9.

During the time extra power is activated, the power of other hotplates is limited. This is indicated on the power display by intermittently flashing the selected cooking level and limited power for a few seconds.

Activating Extra Powerful Setting

- Press the (H) sensor of the required cooking zone, the extra cooking is active. The display shows "P"



Premature Turning Extra Powerful Setting Off

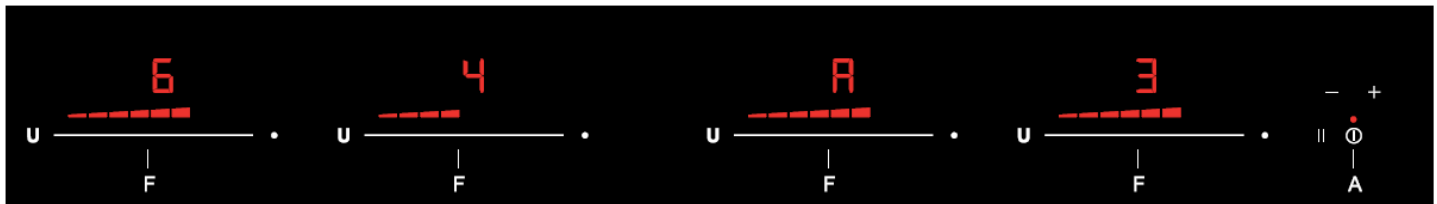
- Press and scroll on the cursor of the wanted zone, unit you get the "0" if you want to turn off the zone of until the wanted cooking level.

HEAT UP TIME AUTOMATIC

When automatic cooking mode is activated the hotplate will operate at maximum power for a limited period of time and then automatically switch to the reduced power level to resume cooking. It may be switched on in any of the hotplates for all power settings except for setting "9" where power is set at maximum all the time.

Automatic cooking mode is activated on any idle hotplate.

- Choose the required continuous cooking level and hold it for 3 seconds.
- The activated heat up time automatic will be displayed through alternating between "A" and the selected continuous cooking level on the display.
- As soon as the parboiling time is over, the preselected continuous cooking level is valid again.



Once the time from the chart below expires, the function is switched off and "A" disappears. You can also switch the automatic cooking mode off anytime by bringing the power setting to "0".

Power Setting	1	2	3	4	5	6	7	8
Max. Power Cooking Time	0.48	1.44	2.28	3.12	4.08	1.20	1.68	2.16

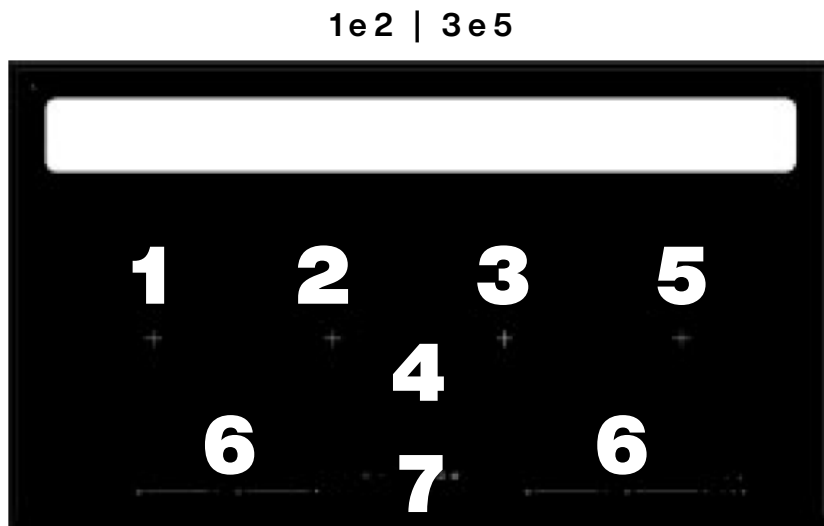
BRIDGE FUNCTION

With the bridge function two separate cooking elements/inductors with the same diameter and equal power can be turned on at the same time and controlled with only one operation.

Activating Bridge Function

Whether the two zones are working at a different level, whether they are at level "0":

- Simultaneously press anywhere on the slider (F) of the zones:



- Now the two areas work together, the LEDs to the right of the corresponding displays turn on. The level is shown on the display of the control zone, in the meanwhile the controlled zone's displays turn off.
- When this function is active, you can set a timer, the LED lights on near both displays of the zones, moreover it's not possible setting a particularly powerful cooking function.



If in 10 uninterrupted minutes no cookware is detected on one of the two elements, the bridge function is automatically deactivated, the uncovered cooking element is switched off and the covered cooking element remains as the single cooking element switched on with the set cooking level.

Deactivating Bridge Function

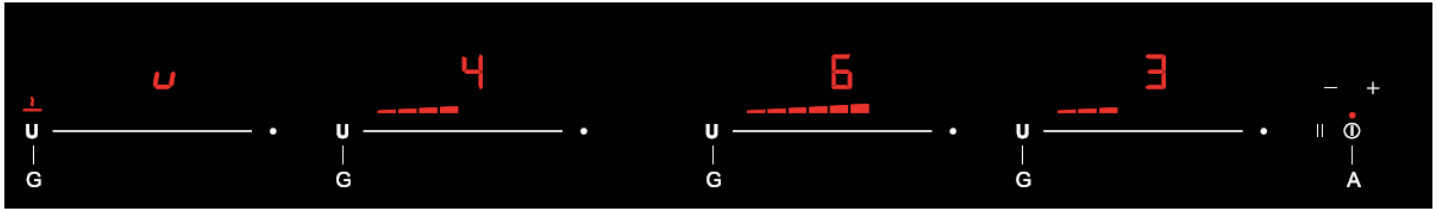
- The end of the Bridge Function can be done by repeating the simultaneous selection of both cooking elements (the same as activation).
- If the bridge function is deactivated while in operation, than both cooking elements go to level "0" and can be set again.

WARMING SETTING

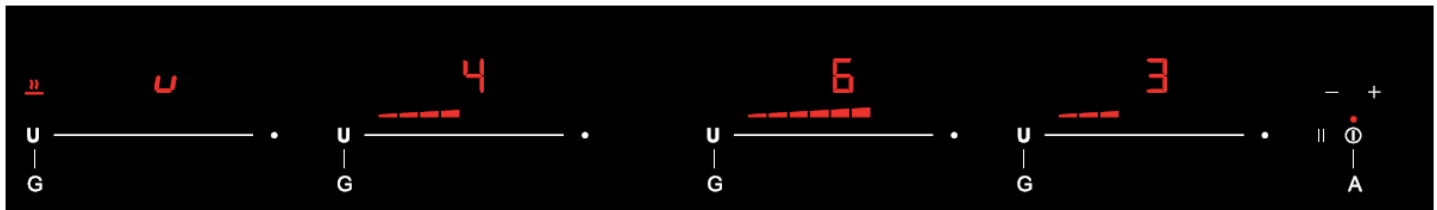
The warming function is used to keep cooked food warm. Hence this function can also be used as melting or simmer function.

Activating Heating Function

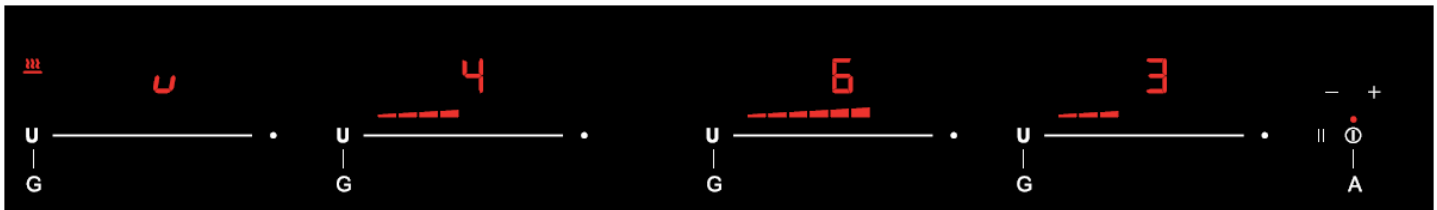
- Pressing the special function key (G) of a cooking zone activates the “melting” function. The first LED is activated.



- If the special function key is pressed a second time, “warming” level two is activated. The second LED is activated.



- If the special function key is pressed a third time, “simmering” level three is activated. The third LED is activated.



- If the special function key is pressed a fourth time the warming function ends.

SAFETY SWITCH OFF

Maximum continuous operation of a particular hotplate is limited, and the duration is displayed in the above chart. When the hotplate is switched off by the safety mechanism, the indicator displays symbols “O”, or “H” in case there is any remaining heat left.

In such cases switch the hotplate off by touching the slide sensor (F) at the start, bring the power setting to “0”.

Power Setting	1	2	3	4	5	6	7	8	
Hours Lapse Prior Safety Switch Off	6	6	5	5	4	1.5	1.5	1.5	91.5

Example: Set the hotplate to power level 5 and leave it operate for some time. If you do not change the above setting, the safety mechanism will switch the hotplate off after 4 hour.

PROTECTION FROM OVERHEATING

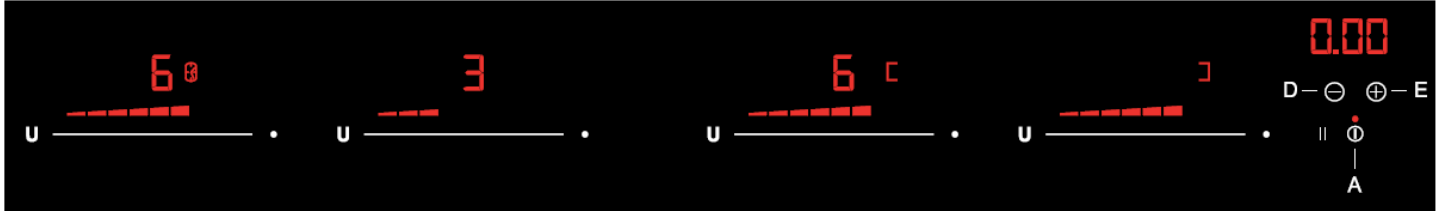
Induction hotplate is also fitted with safety device against overheating which protects electronic parts from damages. This device operates on several levels. When temperature of the hotplate excessively rises, it switches on two-stage fan. If this is not enough, extra powerful heating is deactivated, and finally the safety device either reduces the heating power of certain hotplates or turns them off completely. When the hotplate cools off, the full power of hotplate is again available.

TIMER

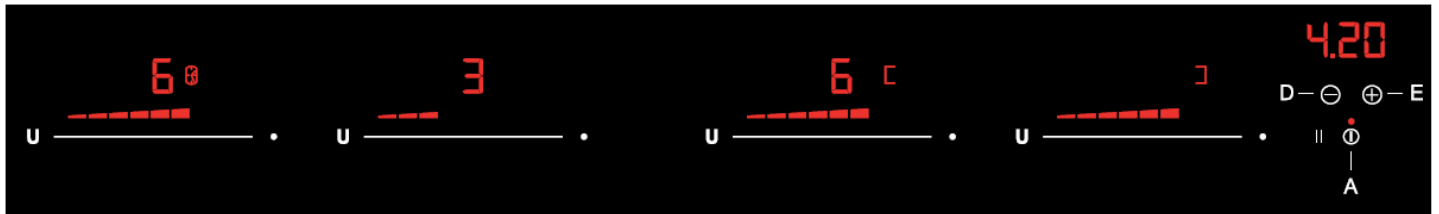
Use of timer facilitates cooking by setting the time of hotplate operation.

Turning Timer On

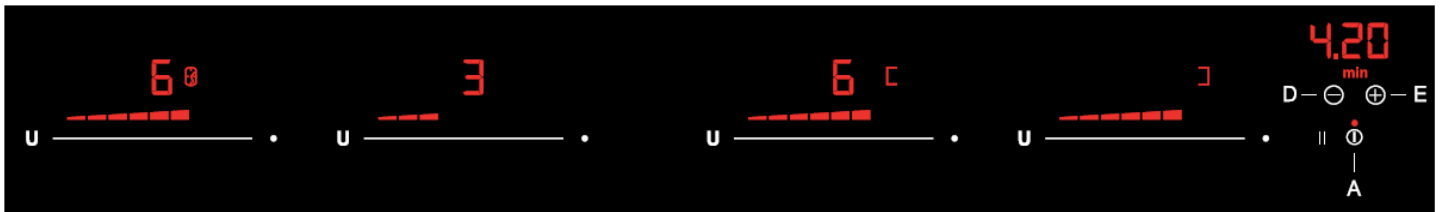
- The cooktop must be turned on and the zone where you want to set the timer must be working.
- Simultaneously press sensor (D) and (E), the timer's display shows "0.00", and the LED to the right of the display, of the first active cooking zone from the left, lights on.



- Simultaneously press (D + E) as many times as necessary, to select the zone where you want to set the timer. The LED lights on only for the active cooking zones.
- Within 10 seconds since pressing the (D + E) set the timer value by pressing the sensors (D) or (E).
- The value of the timer can be displayed:
 - in minutes and seconds up to 9min 59sec;



- in hours and minutes up to 9h 59min, in this case the word "min" is shown under the timer's display.



NOTE

Operation time can be set for each hotplate separately.

Changing Present Cooking Time

- Cooking time can be changed anytime during the operation.
- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to adjust the timer. The zone is identified by the lighting on of the LED to the right of the display.
- Press the sensors (D) or (E).
- If time is not modified in 10 seconds since pressing the sensor (D+E), the timer is keeping the countdown before the adjusting operation.

Checking Remaining Cooking Time

- Last set timer is always displayed, (the LED to the right of the display of the cooking zone in question has a lighting stronger than the others).
- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to see the remaining time. The zone is identified by the lighting on of the LED to the right of the display.
- The timer's display will display the remaining time of the selected cooking zone.

Turning Timer Off

When preset time elapses, a beep signals the end, and the hotplate is switched off.

Switch off the alarm by pressing the sensor (D) or (E) or it switches off automatically after two minutes.

If you want to switch off the timer prior to the end of the preset time:

- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to disable the timer. The zone is identified by the lighting on of the LED to the right of the display.
- Press (D) to the value "0".
- The illuminated point to the left part of the display is turned off and the timer is deactivated.

ALARM TIMER FUNCTION

Timer can be used as alarm if it is already employed in timer control of one of the hotplates.

Timer Setting

- Touch the sensor (A) to activate the cooking hob.
- Simultaneously press sensor (E) and (D) to activate the alarm. The timer's display shows "0.00"
 - If some cooking zone is active: the LED to the right of the display, of the first active cooking zone from the left, lights on.



Simultaneously press (D + E) as many times as necessary to select alarm. The respective LED is located between the keys (E) and (D).



- if no cooking zone is active: the alert LED lights on.
- The timer value is set by pressing sensors (D) or (E).

It's possible setting time is seconds and minutes also for the alerter:



or in hours and minutes.



Switching the Alarm Off

When the preset time expires a beep is heard which you can either turn off by touching the (D) or (E) sensors, or leave it to turn off automatically after 2 minutes.

If you want to switch the timer off prior expiry of preset time:

- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary to select the alerter, the respective LED lights on.
- Press (D) until the value »0« . The alerter is deactivated.

SAFETY FUNCTION AND ERROR SIGNALS

Error Code	Error Description	Instruction Manual
E03 + continuous tone or XXX	Permanent use of keys; Control unit cuts off after 10 sec. Water or cooking utensils on the glass above the control unit	Cleaning of the operational Surface. If the problem persists, contact authorised centre for technical assistance
E21	Control unit cuts off after controlling due to overheating to avoid damage to electronics	Contact authorised centre for technical support
E22 or Er22	Defective key evaluation. Control unit cuts. Short-circuit or discontinuation in the range of the key evaluation	Contact authorised centre for technical assistance
E20 or Er20	Flash-failure faulty. Micro-controller faulty	Contact authorised centre for technical assistance
E36 or Er36	Control unit cuts off. Short-circuit	Contact authorised centre for technical assistance
E31 or Er31	Configuration data incorrect. Configuration of induction necessary	Contact authorised centre for technical assistance
E47 or Er47	Communication error between TC and induction	Contact authorised centre for technical assistance
E2	Overheating of the induction coils	Contact authorised centre for technical assistance
EA	Error on the power board. Component failure	Contact authorised centre for technical assistance
U400	Secondary voltage of the power unit too high (primary >300V). Control unit cuts off after 1 sec releasing a permanent tone. Control unit is wrongly connected	Contact authorised centre for technical assistance Contact an electrician to check your home network
E5	Error on filter board	Contact authorised centre for technical assistance
E6	Error on power unit	Contact authorised centre for technical assistance
E8	Incorrect fan speed; error on fan left or right	Contact authorised centre for technical assistance
E9	Coil temperature sensor defective	Contact authorised centre for technical assistance

CLEANING & MAINTENANCE OF COOKTOP

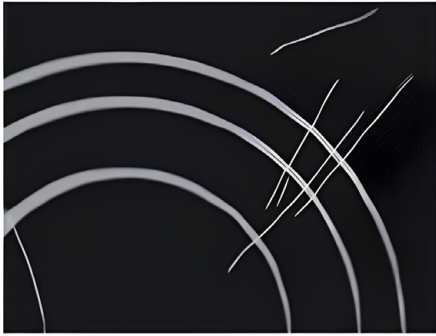


Fig.A

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the hob, they may scratch the surface (Fig. A).

Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig. A and B).

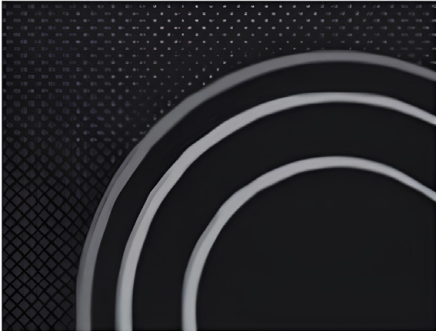


Fig.B

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. B).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. C).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. C).

Major stains are removed with special ceramic-glass cleansers. Follow strictly the manufacturer's instructions.



Fig.C

Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (Fig. C).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. D).

Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig. E), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. D).



Fig.D

Discoloring of ceramic-glass hob has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminium or copper bottom cookware) across the surface, and such discoloring is rather hard to remove.

Note: All described faults are mostly aesthetic and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.

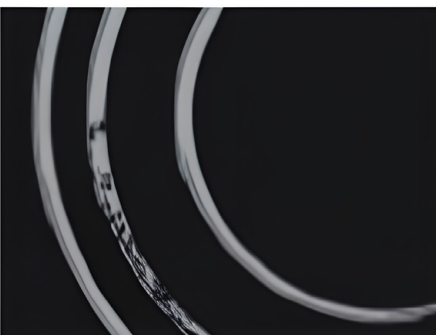


Fig.E

DOWNDRAFT RANGEHOOD

Use

The product has been designed to extract fumes, grease and cooking steam. It has been designed to work in both suctioning mode, with external venting evacuation, and re-circulating mode.

External Venting

The product can be installed with an external discharge outlet. In this case, install the extraction ducting to the outside of the building (extraction ducting not supplied).

Recirculating

In case fumes and vapour cannot be evacuated outside, the appliance can be used in the recirculating mode. (Part No. 'FLANGE').



CAUTION

Installation must comply with the regulations in force regarding the ventilation of enclosed environments. In particular, discharged air must not be conveyed into a duct used for fumes discharge or discharge from appliances using gas or other combustible materials. The use of discontinued ducts is not allowed without the approval of a qualified technician.

Removing Grease and/or Charcoal Filters

The removal and fitting of the grease and carbon filters need to be carried out with the downdraft in the open position. To do this, select; then remove the front panel by simultaneously pulling on both sides of the upper part. The panel will rotate forwards to make it possible to access the grease filters (Fig.17). Remove the grease filters to access the carbon filters (Fig.18). The replacement of the charcoal filters has to be carried out accordingly to the effective use of the Downdraft, and in any case at least once every 6 months.

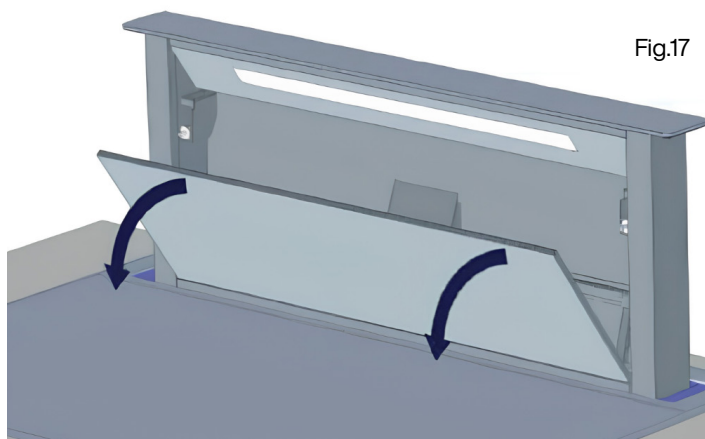


Fig.17

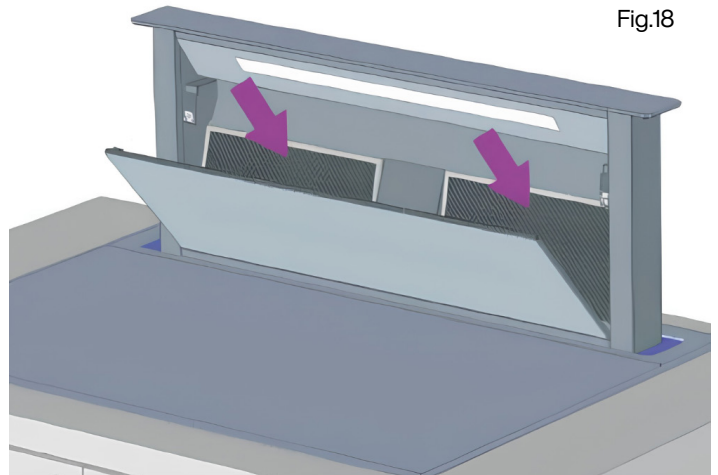


Fig.18



WARNING

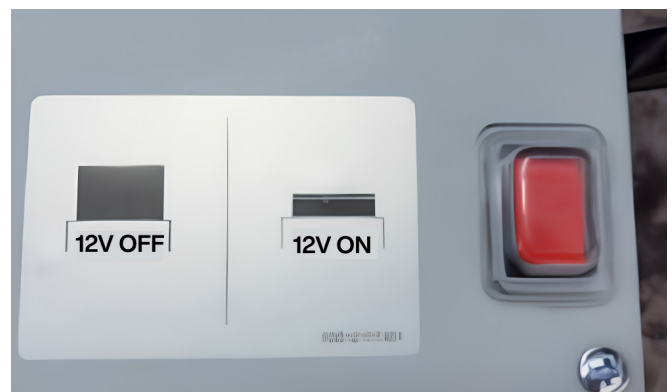
After having replaced the filters, reinstall the front stainless steel panel, otherwise the Downdraft will not function.

Electrical Connection of Downdraft



CAUTION

This appliance is fitted with an H05 VVF 3 conductor, 0.75 mm² (neutral, phase, and ground) power cord. This can be connected up to a 220 - 240 V monophase electrical network through a CEI 60083 approved power socket (10AMP power socket), which must remain accessible after installation, in compliance with installation regulations. We decline any responsibility in case of accidents caused by a lack of ground connection or incorrect ground connection. The appliance must be fed through a differential protection device (RCD), with a nominal residual current not exceeding 30mA. If the power cord is damaged, call the after-sales service to avoid any risk.



Once the installation is completed it is necessary to give electricity supply to the Downdraft pressing the red button placed above the metallic box with the wiring boards inside.

RANGEHOOD FUNCTIONS

A. LIGHT ON/OFF KEY



The light switches on and off only when the carriage is fully OPEN.

Pressing this button with the carriage closed will cause the carriage to open and then the light will switch on.

The button also serves to switch off the light if it is on.

B. ON/OFF KEY



This raises the extraction carriage upward movement and when it is fully open, it sets the second extraction speed.

With the carriage open: it switches off the motor and if on, the light; then it retracts the extraction carriage.

C. - KEY



This reduces the speed of the extractor motor from the 4th speed until the motor switches off, without closing the pull-out carriage.

D. INDICATORS



This signals the speed setting, by only the relevant LED switching on.

E. + KEY



This increases the speed of the extractor motor, from 1st to 4th speed, without moving the extractor panel.

F. TIMER



10 min after setting, it serves to stop the extractor motor, close the carriage and switch the lights off, if they are on.

The set function is signaled by the flashing LEDs "D" for the set speed.

The timer can be canceled by pressing the key again.

Timer

As a result of the new EU65 "Energy label" and EU66 "Eco-design" regulations issued by the European Commission, which came into force as from January 1st, 2015, our products have been adapted to comply with these new requirements.

All of the models complying with the energy label requirements, are equipped with new electronics including a timer device for suction speeds control, when the air capacity exceeds 650m³/h. Internal motor models, with maximum air capacity higher than 650m³/h, are equipped with a timer device that automatically switched the suction speed from 4th to 3rd speed, after 6 minutes operation.

External motor models are equipped with remote motors that, as for internal motor versions, include a timer device that switches down the suction speed when it exceeds 650m³/h. (See External Motors instructions). Remote motors, whose air capacity exceeds 650m³/h at both the 4th and 3rd speeds, will have the following by default timer control functions: The suction speed, after 6 minutes of operation. If the appliance is working at 3rd speed, it is automatically switched to 2nd speed, after 7 minutes operation. Operation speeds can also be changed during operation. The energy consumption of the appliance in standby mode is lower than 0.5W.

Automatic turn off:

After 4 hours of continuous working from the last setup, the appliance turns off and closes automatically.

Grease filters saturation:

After 30 hours of working, the speed indicators "D" will all flash simultaneously signaling the grease filters saturation.

To reset this alarm, hold down the "TIMER" button for at least 3 seconds, while the carriage is open.

Calibration:

The rangehood carries out its self calibration every 3 complete cycles of its extractable unit. By pushing the "TIMER" key 6 times consecutively (MAX break between one push and the other is 3 seconds) all the LEDs will flash and the calibration will be reset.

After the next 3 cycles the downdraft will carry out its self-calibration.

Stand-by:

When the extractable unit is closed and the light is switched off, the control panel, after 6 seconds, activates the Stand-by function, reducing the brightness of the LEDs. This function can be stopped by pressing ON/OFF or LIGHT key.

Security system:

If there is an obstacle while the extractable unit is closing, the Downdraft stops closing and rises again thanks to a security system. This operation has to be carried out by a specialised technician.

MAINTENANCE

Accurate maintenance guarantees good functioning and long-lasting performance.

Particular care is due to the grease filter panel. It can be removed by pushing its handle toward the back side of the rangehood and pulling the filter downwards so to unfasten it from its slot. To insert the filter just perform the opposite operation.

Filters may require cleaning sooner if frequent heavy frying is done.

To clean the appliance itself, water and detergent are recommended, while abrasive products should be avoided. For steel appliances specialised detergents are recommended (please follow the instructions indicated on the product itself to obtain the desired results).

Filters must be replaced before next use.

Maintenance	How to Proceed	Accessory Products Used
External surfaces and accessories	Do not use metallic scrubbers, abrasive products, or hard brushes.	To clean the external surfaces of the rangehood and the light housing screen use only commercially available household detergents diluted in water. Then rinse with clean water and dry with a soft cloth.
Filter cleaning	After 30 hours of operation, the downdraft will signal the grease filter saturation. The saturation is signaled by the blinking of the 4 central leads. To reset, hold down the timer button for at least 3 seconds, while the carriage is open.	The grease filters can be washed by hand or in the dishwasher. These filters need to be cleaned on a regular basis, otherwise they may represent a fire risk. If frying or cooking with oil, the filters need to be cleaned more regularly. Refit the grease filters and front panel, making sure that the panel is properly fitted at the sides so that it does not cause the downdraft to stop operating.
NB: Filters should be replaced approximately every 6 months, depending on style and frequency of cooking. For high fat cooking it is recommended to clean the filters every 2 weeks.		

TROUBLESHOOTING

Problem	Solution
The rangehood doesn't work	Check that: • There is not a power outage. • A specific speed has actually been selected. • The 6 pin connection is inserted properly. • The red reset key, found over the electrical system box, is pushed. • Make sure that the wires of the 9 pole connection are inserted properly in the connector itself (during the connection phase, an excessive pressure could bend the contacts).
The rangehood has low performance	Check that: • The motor speed selected is sufficient for the quantity of fumes and vapors present in the room. • The kitchen is ventilated well enough to allow air for intake. • The non-return valves of the suctioning unit are free to rotate. • The ducting is clear and not obstructed. • Unit is only working on 2 speeds - refer to page 5. • The correct minimum diameter ducting has been used
The rangehood stops in the middle of operation	Check that: • There is not a power outage. • The safety switch has not tripped (RCD or safety switch).

AFTER SALES SERVICE

Any maintenance operation on your appliance should be carried out by:

- Either Arisit Pty Ltd;
- Or a qualified professional technician, authorised for that brand if out of warranty.

Contact www.siriusaustralia.com or 1300 762 219

INCLUDED PARTS

PART A



Rectangular to round ducting adaptor
SPS-75000081020

PART B



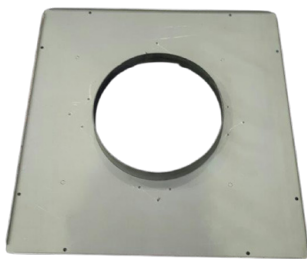
Bottom/side cover collar
SPS-75070102735

PART C



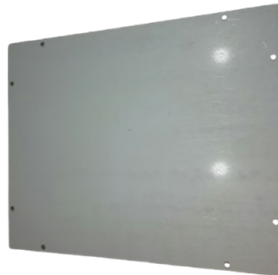
Bottom/side exit connector
SPS-75070100094

PART D



Front/rear vent adaptor
SPS-75070100311 (For 58 Model)
SPS-75070100071 (For 88/118 Model)

PART E



Front/rear vent cover plate
SPS-75059000082

PART F



Upright fixing brackets
SPS-75070100112

DUCTING COMPONENTS NOT INCLUDED

PART G



Universal ring clamp
URC25-215/325

PART H



150mm to 200mm Duct expander
GDR 150/200

PART I



150mm diameter connector piece
GDC-150

PART J



200mm diameter connector piece
GDC-200

PART K



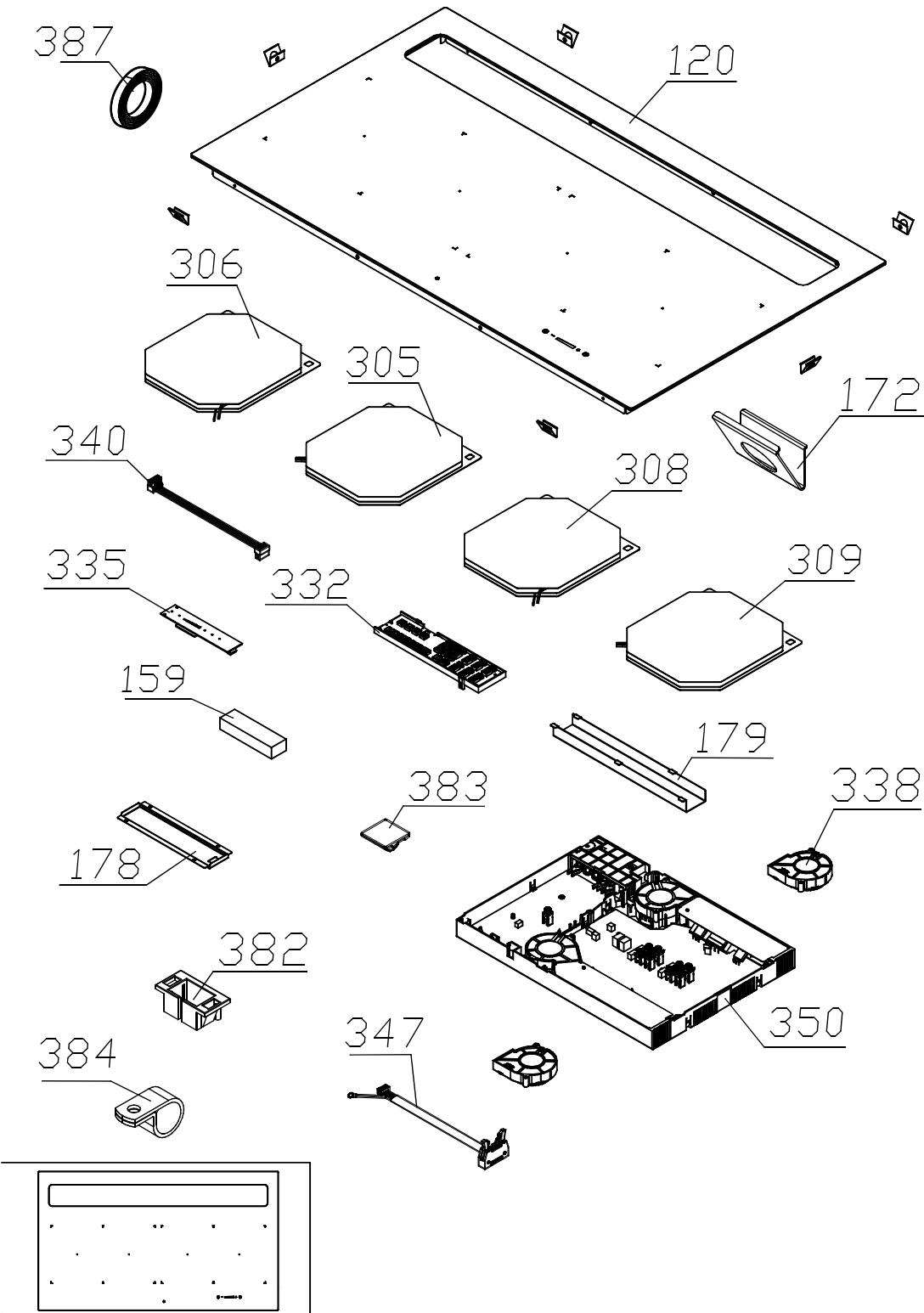
Semi rigid aluminium ducting 150mm
/ 200mm
SRPRO 30/150 or SRPRO 30/200

PART L



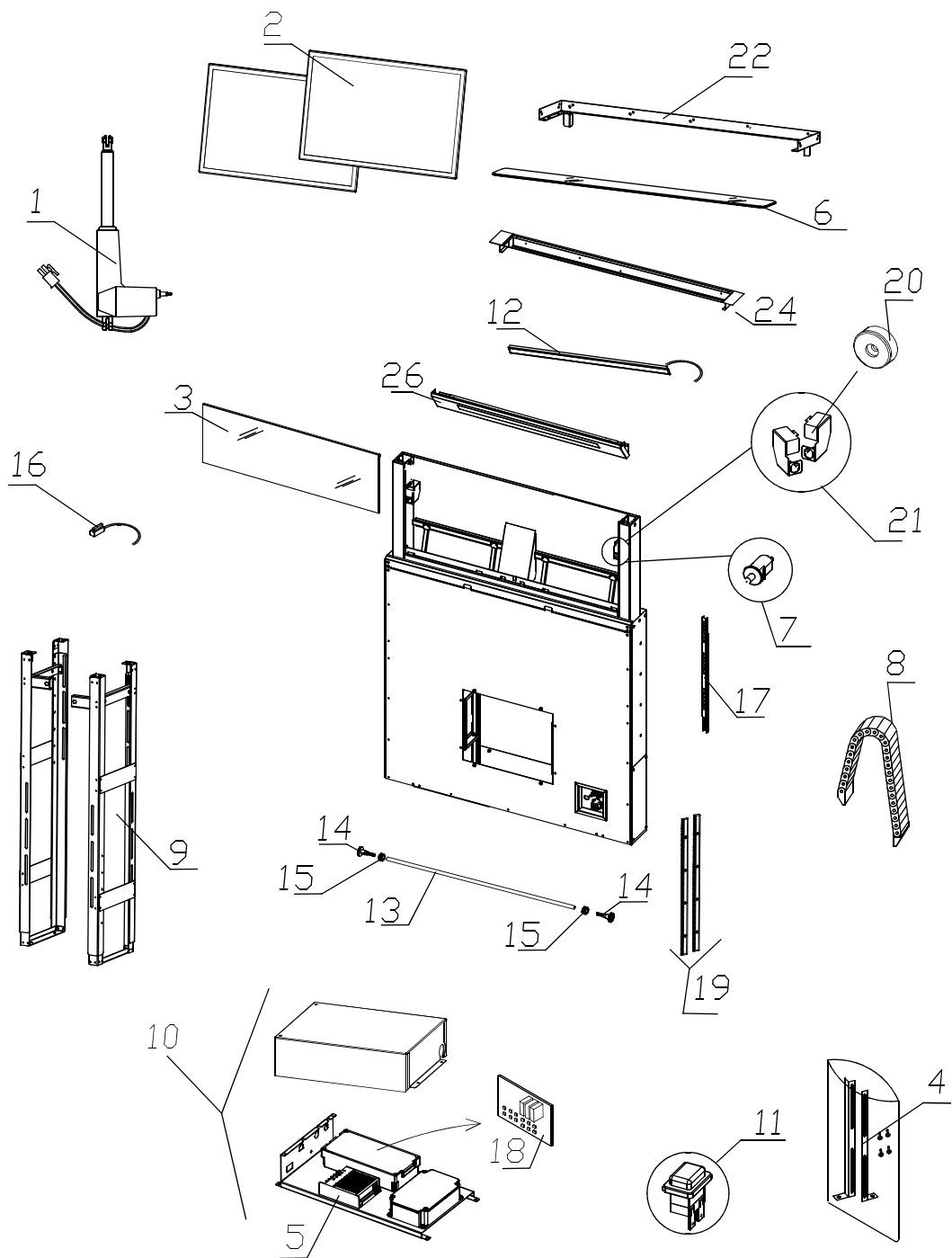
220X90mm Rectangular piece
SPS-66102291000

PARTS LIST - COOKTOP



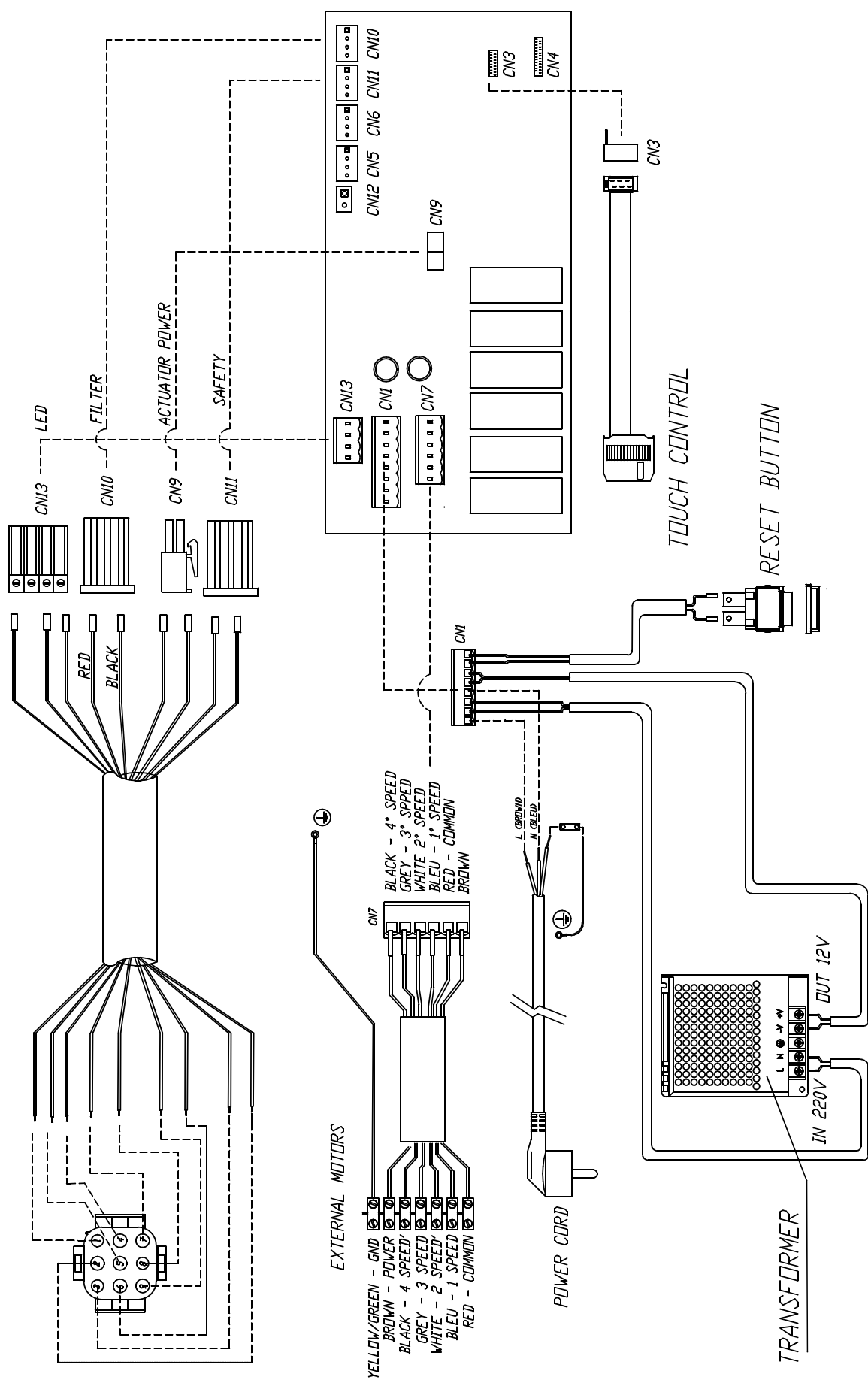
120	Glass Cooktop 75050806457	306	Coil Ind.Octa 2.1/3.0kW 75070007099	347	Flat Cable EFI-A544 75070000544
159	Touch Control 75070204171	308	Coil Induc.Octa 2.1/3.0 kW 75070007124	350	Generator 4 Master Zone Basic 4 75070004037
172	Built in Spring 75159306044	309	Coil Induc.Octa 2.1/3.0kW 75070007125	382	Flat Cable Grommet 75070204172
178	Board Protection Cover 75159621755	332	Touch Control Board Slim SK6 75070004269	383	Adhesive Cable Clamp 75070200460
179	Cable Cover Coil 75159621833	335	Touch Control Board 75070004268	384	Cable Clamps 75070005040
305	Coil In.Octa 2.1/3.0kW 75070007099	340	Induction Cable L=280 75070001115	387	Install Kit 75188004594

PARTS LIST - DOWNDRAFT



1	LA31 Actuator Group 75072099999	9	Brackets 75159217374	17	Guide Slide 75181734380
2	Filter 75071505033	10	CABL. TW LED ECB-C178 75075290178	18	Main Board 75004250999
3	Panel 75025729011	11	Emergency Switch/Power 75470199999	19	Rack 75036099999
4	Accessories 75002002999	12	LED Light Bar 75001515029	20	Magnet 75096000553
5	Transformer 75075000975	13	Gear Rod 75180030021	21	Magnet Cover 75025700150
6	Black Glass Luminoir 75087009999	14	Gear 75180030400	22	Frame 75062200140
7	Buttons 75025100335	15	Brass Rod 75501000015	24	Liner 75162200136
8	Chain 75074516018	16	Magnetic Sensor 75075030312	26	LED Cover 75102300076

WIRING DIAGRAM



WARRANTY INFORMATION



Dear Customer,

Thank you for choosing this Sirius Rangehood.

We are sure that it will provide you with many years of excellent service. At Arisit Pty Limited we are dedicated to ensuring that our customers receive the best possible after-sales care.

The Sirius 'Protection Plan' has been devised to give you added peace of mind. Should you encounter any problems with your appliance, our nationwide team of specially trained technicians will deal with your call swiftly and efficiently.

PRIORITY SERVICE, ACCESSORIES & SPARE PARTS

AUSTRALIA

ARISIT PTY LIMITED

40-50 Mark Anthony Drive, Dandenong South,

VIC 3175, Australia

Phone: 1300 762 219

Email: consumer.care@arisit.com

NEW ZEALAND

ARISIT PTY LIMITED

Phone: (09) 306 1020

Email: arisit.nz@arisit.com

Warranty

By registering your ownership NOW, you qualify for Sirius's Total Peace of Mind Protection Plan.

Australian & New Zealand 3 / 6 Year Protection Plan*

This guarantees your appliance for a full 3 years parts and labour & 10 years for the off-board motors (covering manufacturing defects only) from the date of purchase, subject to the Terms and Conditions overleaf.

***3 Year warranty is extended to a 6 year period only when Sirius ducting is installed.**

6 Year
Warranty
when Sirius ducting is used

Your Warranty

Register now to qualify.

Terms & Conditions

These Terms and Conditions apply only to Sirius products distributed in Australia and New Zealand by Arisit Pty Limited.

1. This warranty applies for a period of 3 years on all products.

a) Warranty is extended to a 6 year period when Sirius ducting is installed.

b) All off-board motors are covered under warranty for a 10 year period for manufacturing defects only.

2. Warranty applies for parts and labour in Australia and New Zealand, commencing from date of purchase.

3. This warranty applies only to the original purchaser/hire purchaser of this appliance and cannot be assigned or transferred. Failure to produce documentary proof of the date of original acquisition by the original purchaser will result in a charge being levied for work done, labour and parts supplied.

4. This warranty does not apply to:

a) Consumable items such as filters, fuses, and light bulbs.

b) Damage to body work, paint work, glass, and plastic items (such as, but not limited to windows, covers, baskets, trays, worktops, door handles, control and kick panels.)

c) Corrosion & rust damage. A fee may be charged following warranty claims where no fault is found with the appliance

5. This warranty will not apply where:

a) The fault is caused by accident, misuse, an infestation of insect and or vermin, fire, flood or the use of products not approved by Arisit Pty Limited.

b) There has been a failure to comply with the manufacturer's operating and installation instructions.

c) Service, modification or repair has been carried out by anybody other than an approved Arisit Service Technician.

d) The appliance has been used/ installed anywhere other than a private dwelling, or where it has been used other than for domestic use.

e) The appliance is subject to a rental agreement.

6. Any defective part that has been replaced becomes the property of Arisit Pty. Limited.

7. This warranty applies only to Sirius appliances purchased and installed in Australia and New Zealand.

8. Loss of use of the appliance or consequential loss of any nature is not covered.

9. A charge may be levied at the discretion of Arisit Pty Limited if the call is deemed unnecessary or if the cause of failure is traced to external sourced such as, but not limited to: blown fused, power failure, faulty installation, customer misuse or negligence, etc

10. Where the appliance, the subject of a warranty claim or repair, is used or installed more than TWENTY (20) kilometres from the nearest Arisit Service Division or Authorised Service Agent, the cost of delivery to the nearest Service

Division or travel costs for a technician or Authorised Service Agent shall be for the account of the Purchaser. Where a built-in appliance is located or installed outside the Arisit Authorised Service Agent's normal service area, additional travel and labour costs shall be the account of the

Purchaser .

11. Service is offered during normal business hours only, also appliances to have a clear access in a serviceable area

12. Arisit Pty Limited shall not under any circumstances be responsible in terms of this warranty for the replacement or repair of any part of the equipment which may have been damaged in transit, during and after installation or imperfections after installation.

13. Losses caused by act of God, failure to obtain spare parts, strikes or lockouts are not covered.

14. External off board motors must be installed a minimum of 2 metres and maximum of 7 metres away from the rangehood. This is for optimum sound and performance.

15. All motors must be accessible for servicing purposes and if installed above 2 metres from ground height additional cost will be incurred due to OH&S standards for service agents. Prior to install please check minimum & maximum installation details on the Sirius website, FAQ under support tab. We reserve the right to amend any of the above without prior notice.

16. This warranty does not affect your statutory rights.

To register your product for warranty, click the QR code or visit www.siriusbrand.com/pages/register-new-product

6 Year
Warranty
when Sirius ducting is used

Full replacement warranty on parts and labour. Check website for T&Cs.
10 year warranty on SEM motors.



ARISIT PTY LIMITED (Australia)

ABN 23 091 515 294

40-50 Mark Anthony Drive

Dandenong South VIC 3175

P: Sales & Service: 1300 762 219

F: Sales & Service: (03) 9768 0838

E: arisit@arisit.com

ARISIT PTY LIMITED (New Zealand)

P: (09) 306 1020

E: arisit.nz@arisit.com



www.siriusaustralia.com

www.siriusnz.co.nz

Sirius Hoods and ducting products are only available from our select group of Sirius Professional Stockists nationwide. For the latest list of Sirius Stockists near you, please refer to www.siriusaustralia.com

All efforts have been made to ensure that the information provided in this brochure is correct at the time of printing. Due to continuous product improvement and ongoing development, Sirius reserves the right to make changes to the products and technical data without prior notice.

Some products appearing in this brochure may be for illustrative purposes only. Diagrams are indicative measures only. Prior to commencing cabinetry cutouts the operating/installation instructions accompanying the product must be referred to at www.siriusaustralia.com