



**Congratulations on your purchase!
Thank you for choosing a Sirius product.**

S-DDH1.1 INDUCTION DOWNDRAFT INSTALLATION AND OPERATION MANUAL

S-DDH1.1

EAN #9351116001247



DEAR CUSTOMER

The built-in induction cooktop is intended for household use only. Materials used for packaging are nature friendly and may be recycled, deposited or destroyed without any threat to the environment. In order to recognize these features, all packing materials are marked with relevant symbols. When you plan to replace your rangehood, deposit your old appliance with the authorized depot dealing with used household appliances.

INSTALLATION

Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance.

INSTALLATION INSTRUCTIONS

The appliance should be connected to the power supply in accordance with the instructions from the chapter "Electrical connections" and in line with the standing regulations and standards. The connections should be carried out by a qualified personnel only.

FIRE HAZARD PROTECTION

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.



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 2002/96/EC on waste electrical and electronic equipment (WEEE).

IMPORTANT WARNINGS ABOUT THE COOKING HOB	4
IMPORTANT WARNINGS ABOUT THE DOWNDRAFT	5
TECHNICAL DRAWING	6
INSTALLATION SEQUENCE	7
INSTALLING THE INDUCTION DOWNDRAFT	8
DUCTING TO SEM 7 / SEM 8 MOTOR (SIDE OR BOTTOM VENTING)	11
DUCTING TO SEM 7 / SEM 8 MOTOR (FRONT OR REAR VENTING)	12
DUCTING FROM MOTOR TO WALL VENT	14
ELECTRICAL CONNECTION	14
CONNECTION TO THE POWER SUPPLY	16
TECHNICAL INFORMATION	17
INDUCTION COOKTOP FUNCTIONS	20
SAFETY FUNCTION AND ERROR SIGNALS	30
CLEANING AND MAINTENANCE	31
USING THE DOWNDRAFT	32
ELECTRICAL CONNECTION OF THE DOWNDRAFT	33
FUNCTIONS OF THE DOWNDRAFT	35
CLEANING AND MAINTENANCE OF THE DOWNDRAFT	36
TROUBLESHOOTING	36
AFTER SALES SERVICE	37
INSTALLATION GUIDE	38
PARTS LIST	40
WARRANTY INFORMATION	43

IMPORTANT WARNINGS ABOUT THE INDUCTION COOKTOP

- The appliance may be installed and connected to the power supply only by a qualified technician.
- Particular areas of the cooktop surface (adjacent to the induction zones) are hot during operation.
- Hot oil ignites, so be sure to prepare food (such as fries) under constant supervision.
- Induction zones may not be left in operation empty, without any cookware on top.
- Never use the induction cooktop as a working surface. Sharp objects may damage the cooktop.
- Never place any metal objects upon the induction hotplate, such as knives, forks, spoons, pot lids etc., as they may get very hot.
- Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the cooktop surface.
- In case any other appliances are plugged in the electric mains close to the cooktop, prevent the plug cable from connecting with the cooking zones.
- Never store any flammable objects or chemicals, like cleaning agents, sprays, detergents, etc., below the appliance.
- Never use cracked or broken ceramic glass cooktop. In case you notice any visible cracks on the surface, cut the power supply immediately.
- In case of any malfunctions, disconnect the appliance from the power supply and call service department.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- The appliance is manufactured in compliance with the relevant effective safety standards.
- The appliance is not intended for use by children
- The hob can not be activated by external timers or remote controls systems.
- Be careful not to drop objects or crockery on the induction surface. Even light objects (e.g. a salt shaker) can crack or damage the cooktop.
- If the appliance is built in over an oven with a pyrolytic system, it should not be operated while the pyrolytic process is in progress because it can trigger the overheating protection of the cooktop.
- Don't connect the hob to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets).
- After using the cooktop, remove all cookware from the cooking surface. Do not rely on the pot detector.
- Connect the power cable to a permanent connection.

- Stationary appliances not fitted with means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, the instructions state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- If the glass is broken, please disconnect not only the supply chain of the cooking appliance but that of the downdraft also.



Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



Fire danger: Do not store items on the cooking surfaces.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid any kind of hazard.
- You may also find these instructional materials on the website of the manufacturer.

IMPORTANT WARNINGS ABOUT THE DOWNDRAFT

- It is designed to work in both ducted mode with outside evacuation, and recirculating mode.
- These hoods have been designed for personal use in the home. The appliance must be used by adults. Make sure that the appliance is out of reach of children. Make sure that children do not operate the controls.
- 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.
Your 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.
- 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 ever change or try to change the characteristics of this appliance. This would be a danger. Repairs must be performed only by an authorised technician.
Always disconnect the hood before carrying out cleaning or maintenance operations.
- Adequately ventilate the room when a cooker hood and other appliances, powered by energy other than electricity, are used simultaneously, so that the hood does not suck any combustion fumes.
- It is not allowed to cook food over open flames (flambé) or operate gas hobs without pots or pans on them under the hood itself (the flames sucked into the hood might damage the appliance).
- Frying with oil must be done under constant supervision as hot oils and fats may ignite
- Respect the guidelines for cleaning and replacement of grease filters. Accumulated deposits of grease are a fire hazard.
- Never use steam or high-pressure devices for cleaning your hood (regulations regarding electrical safety).
- Never use the rangehood without the grease filters.
- The minimum distance between the downdraft (closed) and the surface above it must be at least 800mm.
- When handling the downdraft, never put your hands in the field of action of the extractable unit.
- This appliance can be used by children aged from 8 years old. Children shall not play with this appliance. Cleaning and user maintenance shall not be made by children without supervision
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame

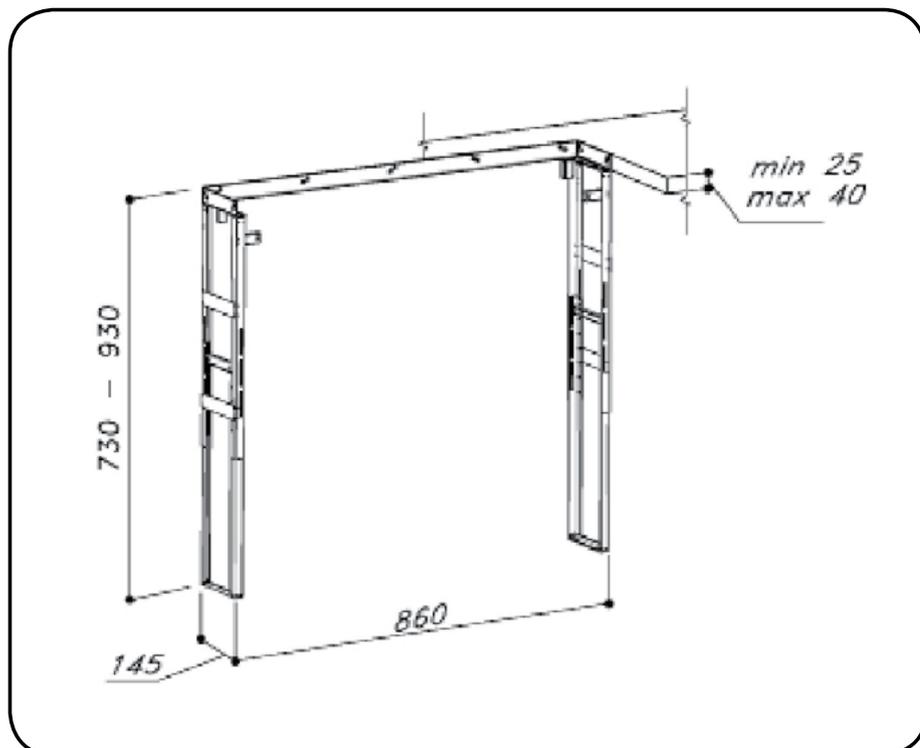
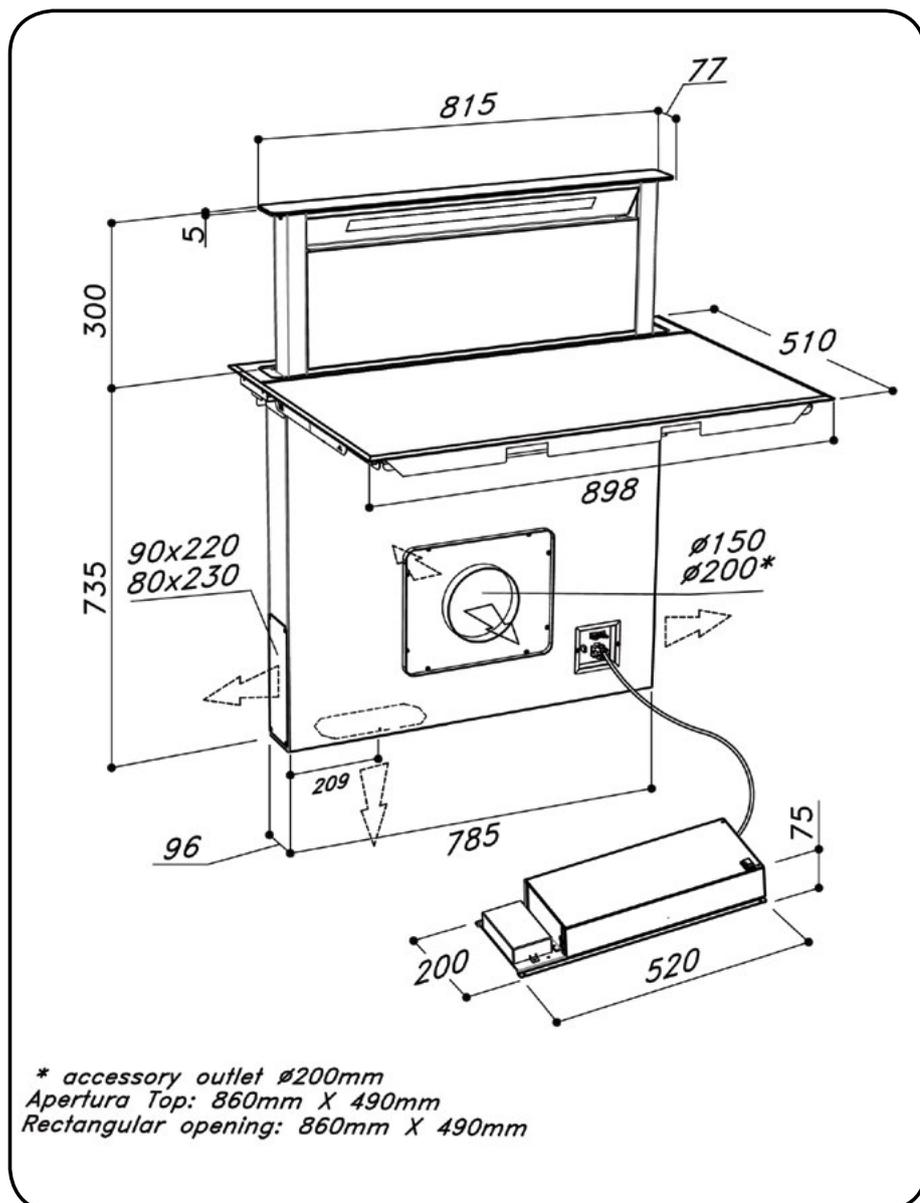
e.g. with a lid or a fire blanket.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- If the supply cord of the appliance is provided with a hob, this must be easily accessible.
- You may also find these instructional materials on our website: **www.siriusbrand.com**.

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

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

TECHNICAL DRAWING

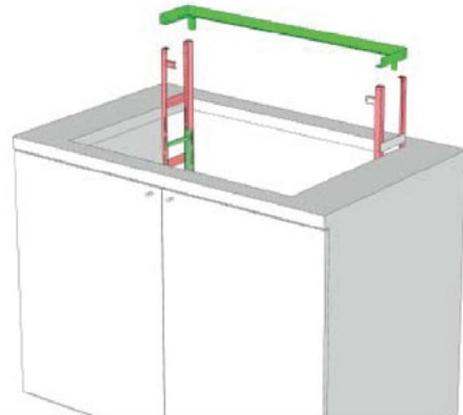


INSTALLATION SEQUENCE

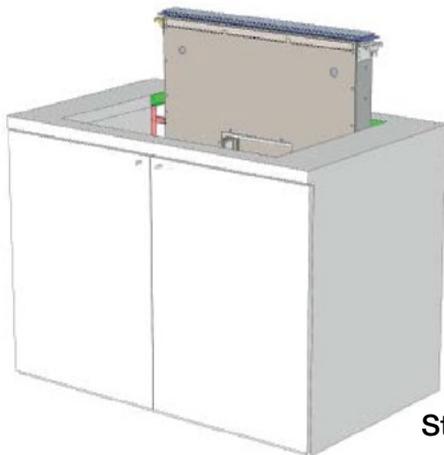
HOLE CUT FOR INSTALLING THE HOB



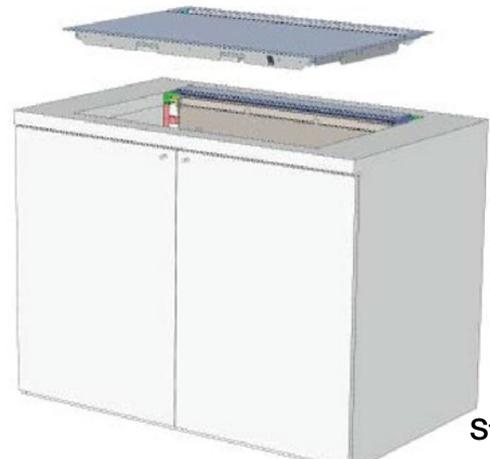
INSERTION OF THE METAL INSTALLATION STRUCTURE



DOWNDRAFT INSTALLATION



COOKING HOB INSTALLATION

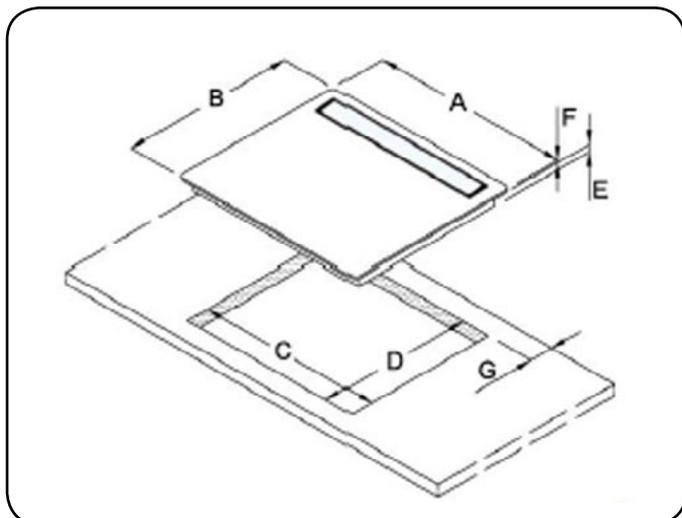


INSTALLATION OF INTEGRATED INDUCTION DOWNDRAFT

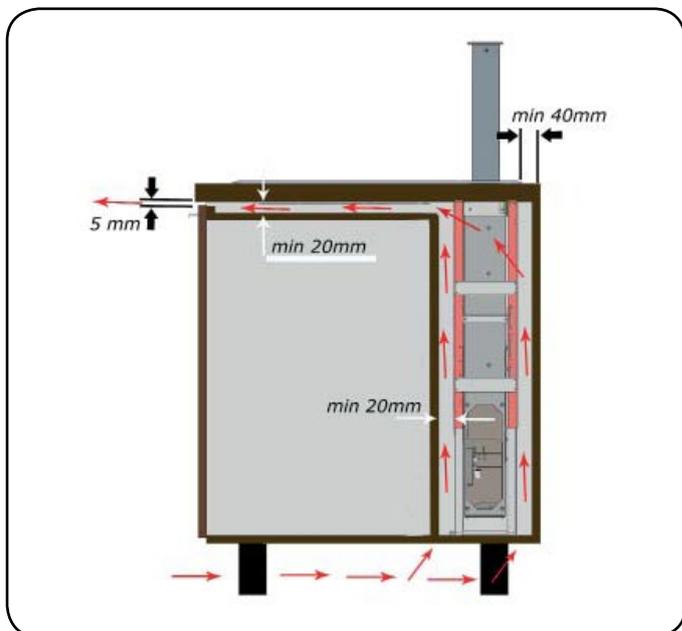


- The installation and the connection of the product to the mains electricity must only be carried out by qualified personnel.
- The kitchen unit into which the product is to be installed must be realised in materials (including adhesives and finishes) that are resistant to a temperature of 100°C.
- 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 40 mm thick worktops.**

BUILT-IN INDUCTION HOB OPENING DIMENSIONS



	S-DDH1.1
A	898mm
B	510mm
C	860mm
D	490mm
E	45
F	5
G	50



- 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.

PRE-INSTALLATION CHECKS

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

(NOTE: The motor plug is fitted with a dummy plug - with the exception of SEM1 motor - to protect the connection from dust. Ensure the red dummy plug is removed and replaced with the two pin motor plug from the power transformer box. Failure to do so will result in only two speeds operating).

Before installing the product, check that all components are not damaged. If any components are damaged, contact the retailer and do not go ahead with the installation.

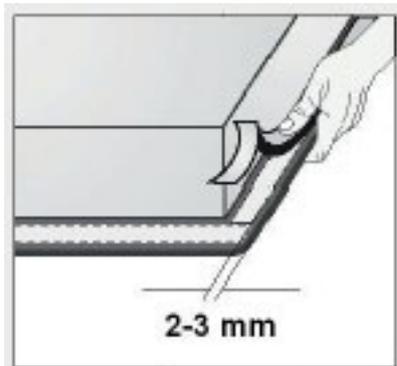
Before installing the downdraft, remove the safety spacer highlighted in the photograph (Fig. 1, Page 38).

Furthermore, carefully read all the instructions as follows:

- Utilise an air extraction duct that has a maximum length of not more than 7 metres.
 - Limit the number of curves in the duct because each curve reduces the efficiency of the extraction equal to 1 linear metre (E.g., if two 90° curves are utilised, the length of the duct must not exceed 5 metres in length).
 - Avoid drastic changes of direction.
 - Utilise a duct with a 200mm diameter along its whole length.
 - Utilise a duct that is manufactured from material approved to the norm. The supplying company will not respond to problems of flow capacity or noise if there is a lack of respect of the previously mentioned instructions and the guarantee will be annulled.
1. Position the support bracket of the downdraft in the rear part of the realised aperture (refer to Fig. 2).
 2. The bracket must be positioned approximately two/three millimetres from the upper surface of the worktop, as shown in Fig.3.
 3. 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.
 4. 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.
 5. Fix the two worktop reinforcement telescopic structures to the lower sides of the support bracket of the downdraft, as shown in Fig. 4.
 6. 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.
 7. 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.
 8. 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).
 9. Install the cooking hob ensuring that the opening at the rear of the product coincides perfectly with the downdraft (refer to Fig. 9).

INSTALLING 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.



Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

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.

INSTALLATION PROCEDURE

- The worktop must be perfectly level.
 - Place the cooking hob into the previously realised opening in the worktop.
 - 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.
1. Check that the downdraft inside the kitchen unit is perfectly vertical. Fix it utilising the brackets supplied (Fig. 11)
 2. Permanently fix the downdraft utilising the two screws indicated in Fig. 12
 3. 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.

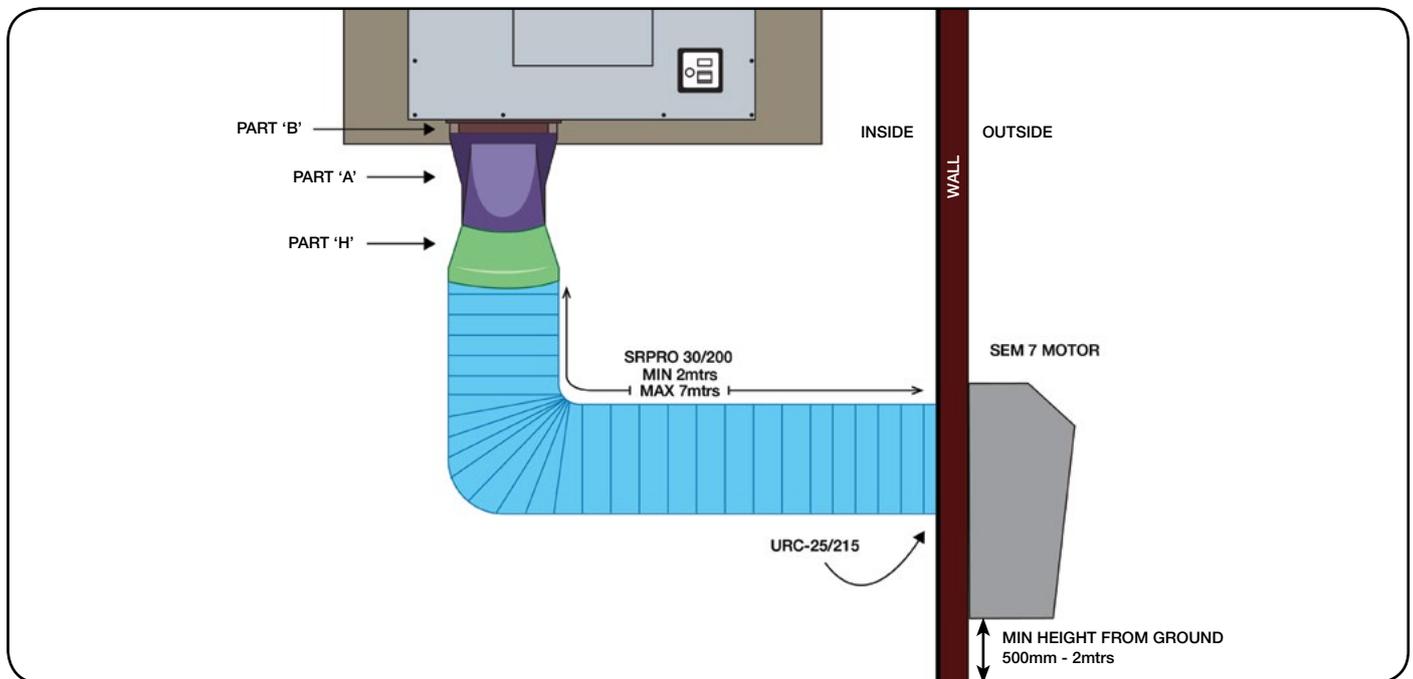
Ducting to SEM 7 motor (200mm ducting)

For SEM 8 motor with SDD2 L EMTC 880/1180 - 200mm option only.

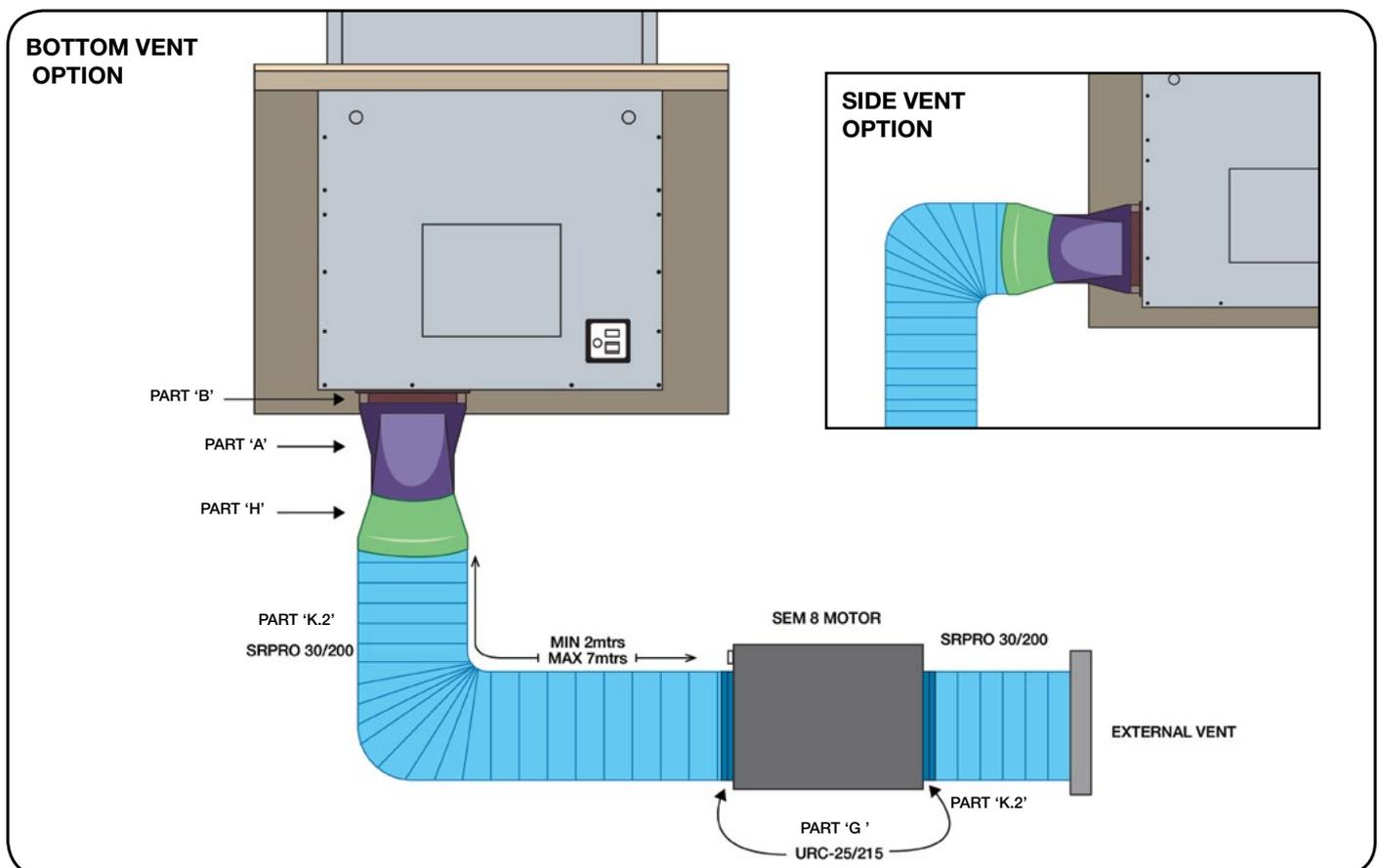
1B: Connect a duct expander (Part 'H') to rectangular to round adapter (Part 'A'), then connect length of ducting (Part 'K.2') to the 200mm outlet.

2B: Secure to the motor with a universal ring clamp (Part 'G').

- See page 12 for ducting to vent (N/A for SEM 7 motor)



Ducting to SEM 8 motor (200mm ducting)



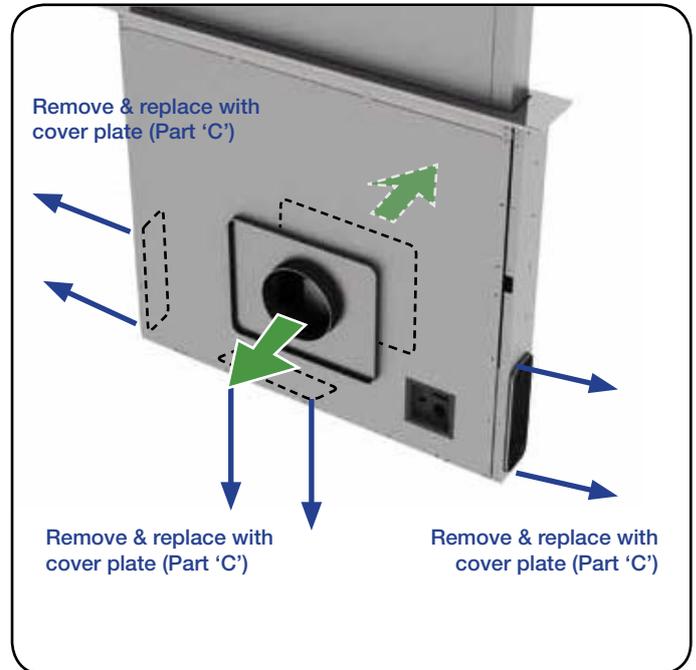
INSTALLATION INSTRUCTIONS FOR SEM 7, SEM 8 FRONT OR REAR VENTING

(For side or bottom venting instructions, see pages 7 - 9)

STEP 2:

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

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

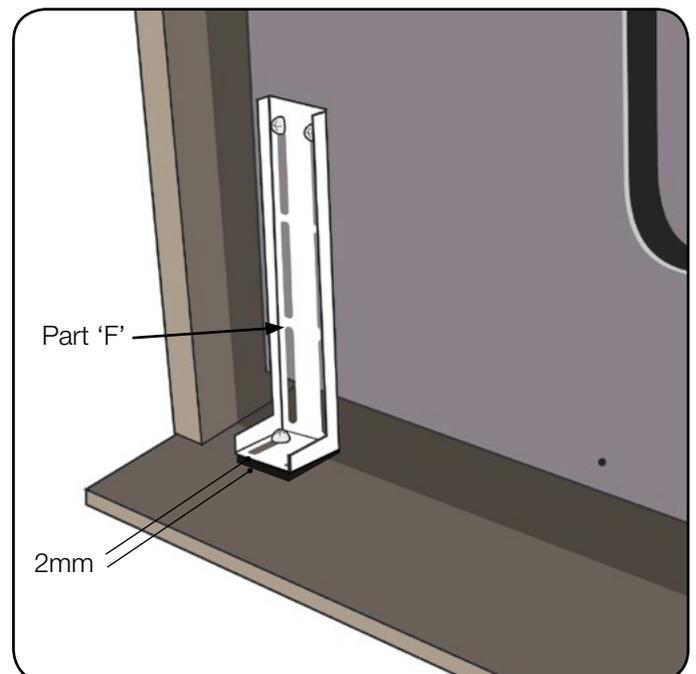


(Fig. 7)

STEP 3:

- Carefully lower downdraft into cutout cabinetry.
- Fix the downdraft inside the cabinet, using the special fixing brackets (Part 'F') supplied with the product.
- 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.
- Before inserting the screws, please make sure that the appliance is perfectly perpendicular with the work surface, ensuring unit is square and levelled with spirit level before turning on. (Fig. 5)

NB: If the unit is not levelled, the downdraft will shudder when rising. This could cause damage to your unit, which is not covered by warranty. This is installation damage.

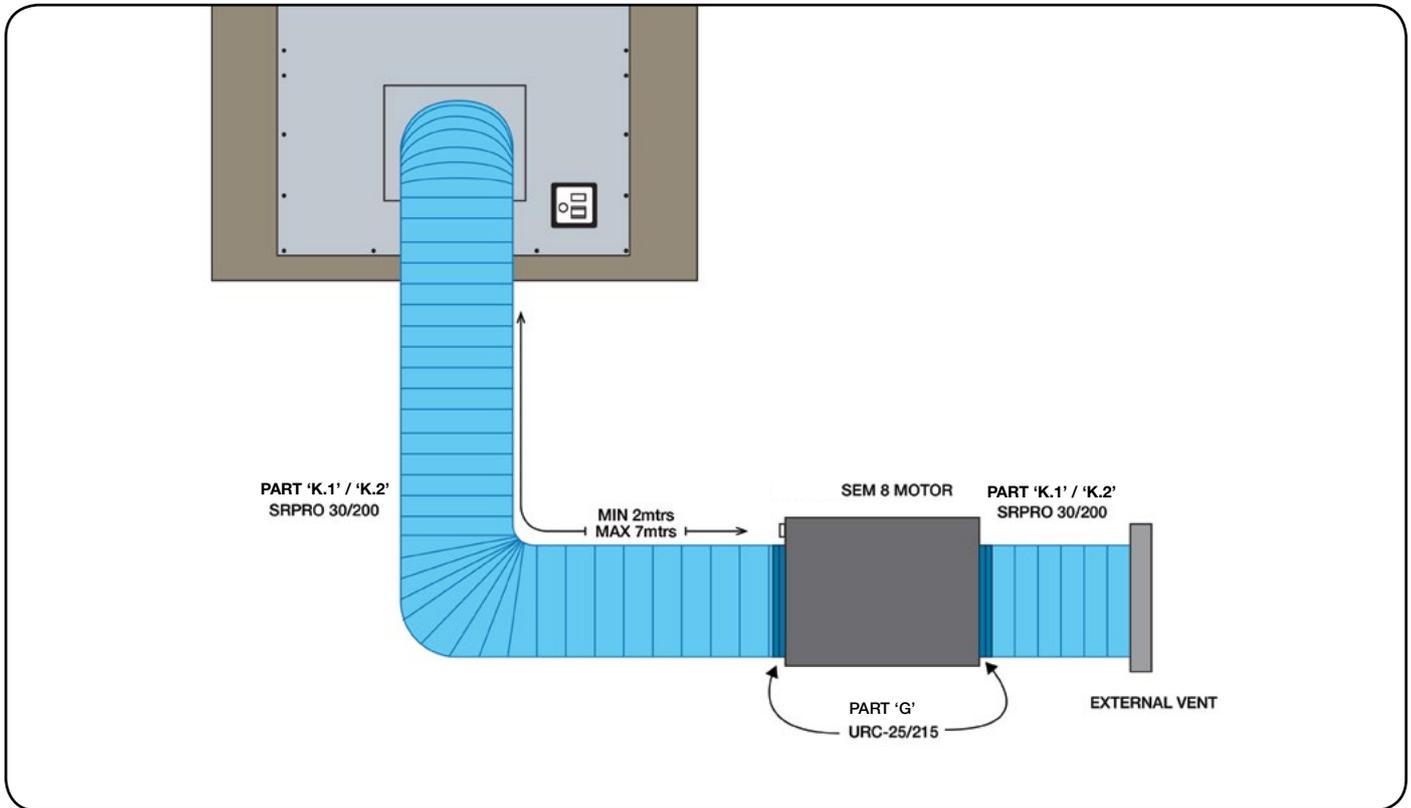


(Fig. 5)

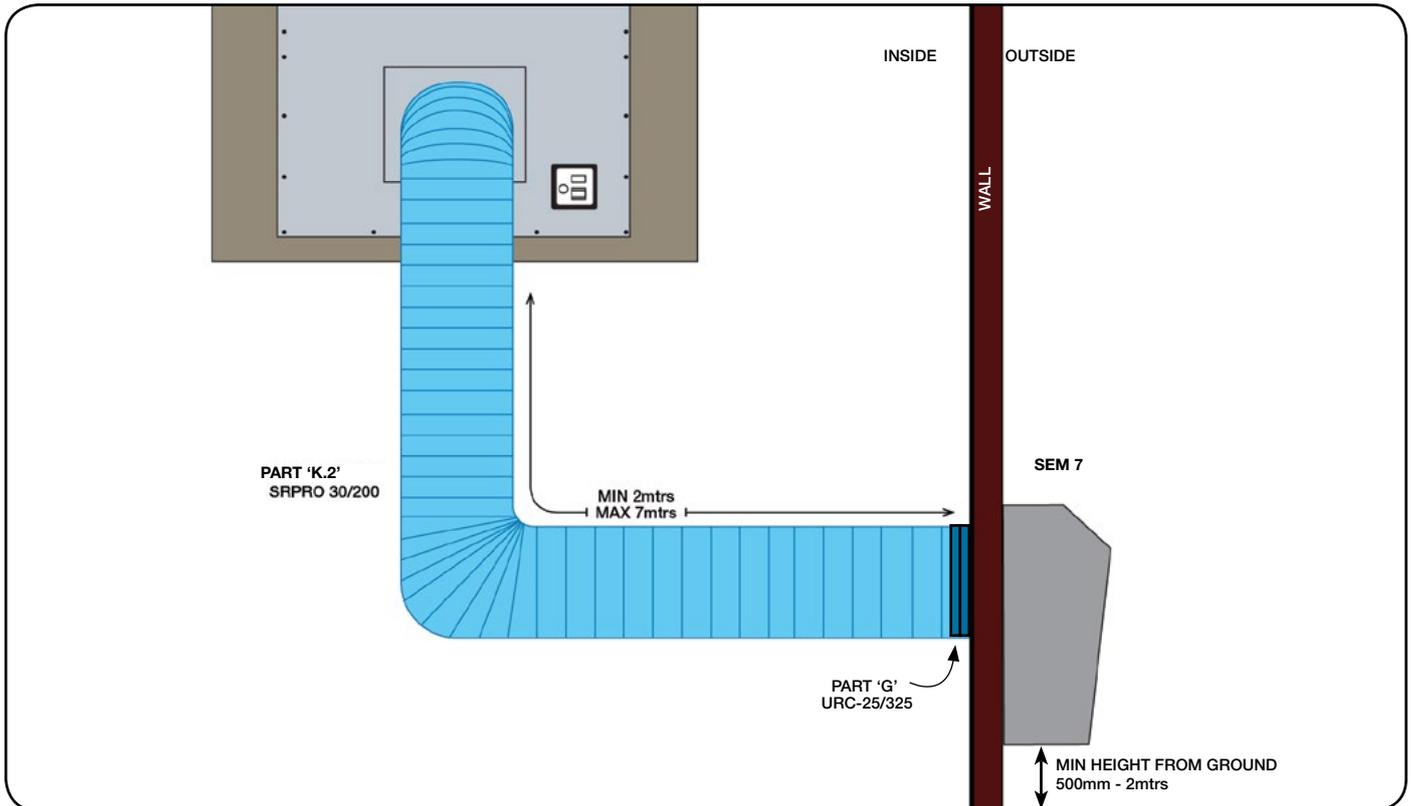
STEP 4:

1. Use 200mm ducting (Part 'K.2').
2. The ducting fits directly onto the collar on the front adaptor plate (Part 'D').
3. Fix in place using a universal ring clamp (Part 'G').

Ducting to SEM 8 motor (internal motor)



Ducting to SEM 7 motor (external motor)



DUCTING FROM MOTOR TO WALL VENT: (SEM 8)

1. Run the length of ducting to the motor. **(Additional lengths of ducting can be attached using an additional internal connector pieces.)**

NOTE: No connector required as it connects directly to the collar of the motor.

2. Secure with another universal 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.

3. Using another length of semi-rigid duct run from the exit collar on the SEM 8 to a predetermined exit point and connect to weatherproof vent with a clamp.

See www.siriusbrand.com for multiple vent options or see our nearest retail partner.

ELECTRICAL CONNECTION

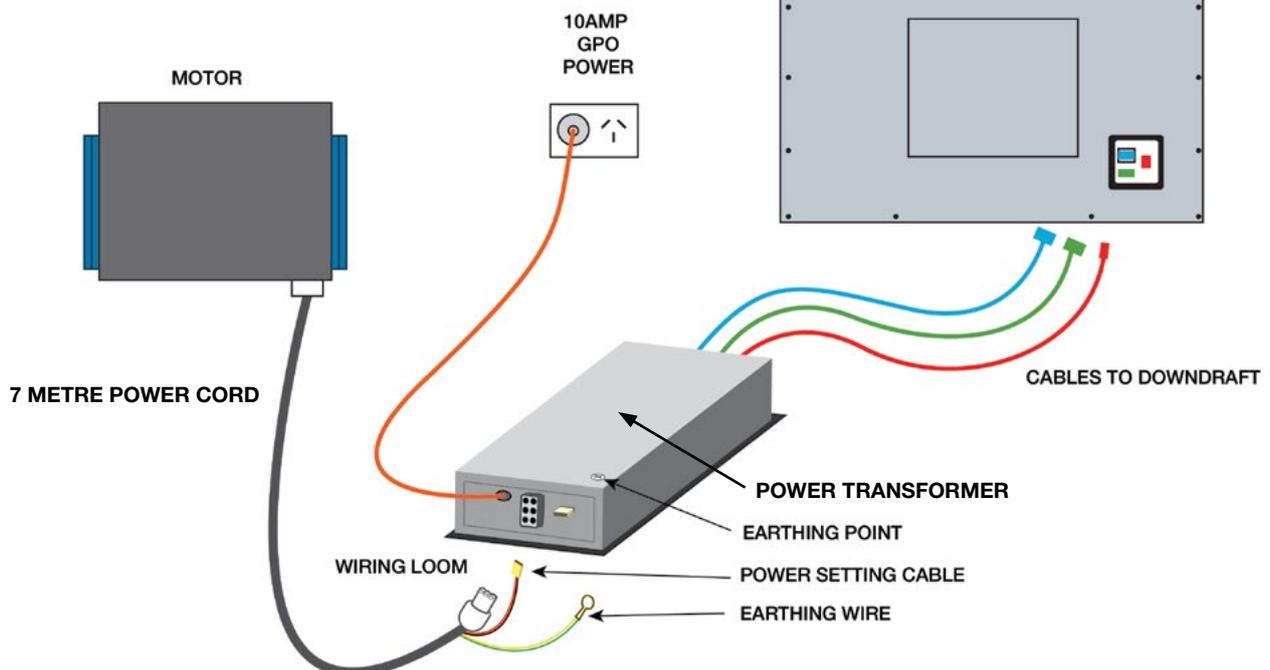
Power transformer can be located anywhere beneath the bench. It must be accessible for servicing.



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).



Place the power transformer at a distance of no less than 65 cm from gas cooktops.



ELECTRICAL CONNECTION



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**.



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.



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



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).



(Fig. 8)

CONNECTION TO THE POWER SUPPLY

- 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.

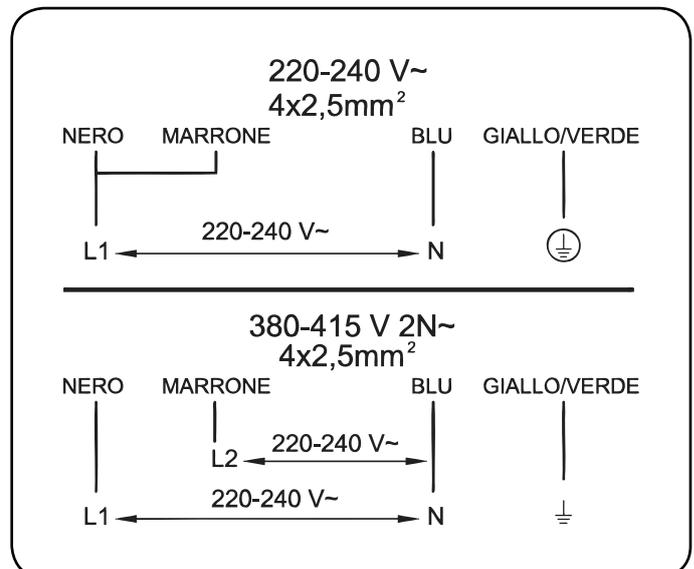


Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram. The earthing wire (PE) must be connected to the terminal marked with the earthing symbol. The connection cable must lead through the relief safety device, protecting it from accidental pulling out.



INSTALLATION DIAGRAM

- Cooktops models SDDH1.1 are equipped with power cables.
- The connection needs to be made on the terminals of the power cable directly during the connection with the electrical net as you can find both in the rating plate and in the electrical scheme here below.



TECHNICAL INFORMATION

SDDH1.1	
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	184 x 220, 2,1 (P=3,7)
Middle left	184 x 220, 2,1 (P=3,7)
Middle	-
Middle right	184 x 220, 2,1 (P=3,7)
Forward right	184 x 220, 2,1 (P=3,7)
Total power (W)	7400

P=Extra powerful setting

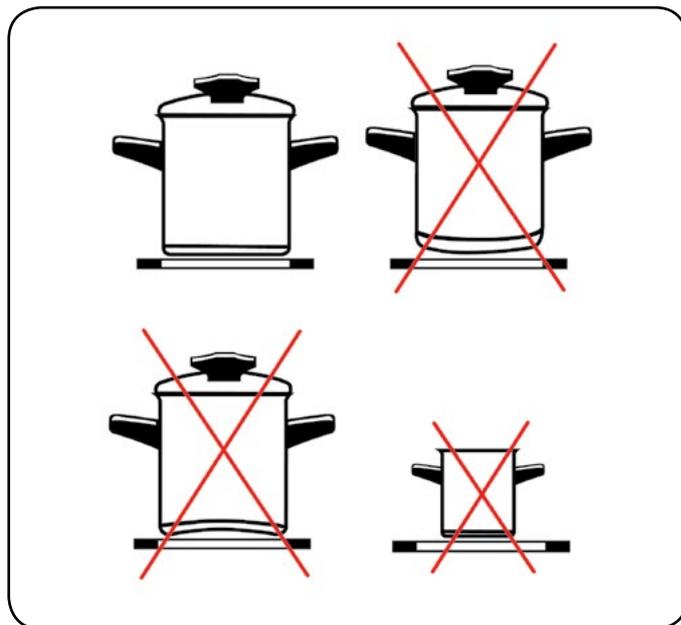
HOTPLATE FUNCTION PRINCIPAL

- 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.



In case sugar or other heavily sweetened substance is spilled on the hotplate, wipe is immediately and remove the sugar residues with a plastic scraper although the cooking zone is still hot, otherwise the hotplate may be damaged. Avoid cleaning the cookplate while the cooking zones are still hot, as you may damage the hob.

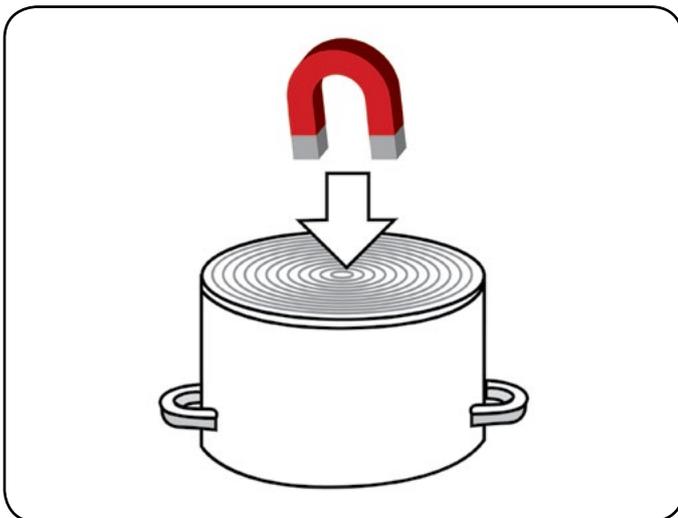
APPROPRIATE COOKWARE FOR INDUCTION HOTPLATES



- Induction hotplate will function perfectly only if appropriate cookware is used.
- Cookware should be in the middle of the hotplate during cooking.
- The appropriate cookware is the one which enables induction, for example steel, enamel or steel alloy cookware. Pots made from steel alloy with copper or aluminium bottom, or glass pots are inappropriate.
- **When buying cookware, check if it bears the label “allows induction”.**

Cooking zones	Min. pan bottom Ø min.		Max. pan bottom Ø
184x220mm (SINGLE)	Ø 115mm		Ø 180mm
184x220mm (SINGLE) IN BRIDGED MODE	Ø 135mm		Ø 180mm
184x220mm (DOUBLE) IN BRIDGED MODE	2 ZONES	-	380x220 mm
	4 ZONES	Ø 330mm	Ø 400mm

MAGNET TEST



Use small magnet to test if the dish bottom is magnetic. Only dishes where magnet sticks to the bottom are suitable for induction cooking.

Dish recognition

One of great advantages of the induction hotplate is pot recognition. Even if there are no dishes upon the hotplate, or the dish diameter is smaller than the diameter of the relevant hotplate, there are no thermal energy losses. When the hotplate is on, the power indicator displays letter “U”. If you place the dish over that hotplate within the following 10 minutes, the hotplate recognizes the dish and turns on to the preset power value.

At the moment you remove the dish from the hotplate, power is suspended. If you place smaller dish upon the hotplate and it is recognized, the hotplate will only use the amount of energy required to heat the dish according to its size.

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.

POWER REGULATION

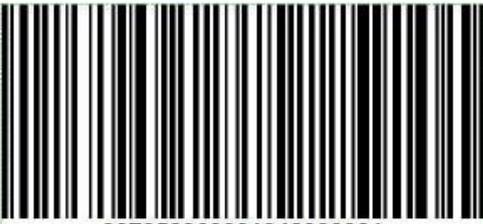
Hotplate may be damaged if:

- 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 smaller 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
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.

INDUCTION HOB <small>MADE IN ITALY</small>			
SDDH1.1	<input checked="" type="checkbox"/> 220- 240V	50 Hz	7.4kW
	<input type="checkbox"/> 380- 415V 2N		
 007050963001342000001			
TYPE	EQUIPMENT		
FSDH	S- DDH1 X(32+ 25)L(3+ 18)H1A+ SH1		



PG

AG 79



CE

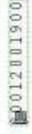


RoHS





<input checked="" type="checkbox"/>	<input type="checkbox"/>
220-240 V~	380-415 V 2N~
Black — L1 Brown — L2 Blue — N Green/Yellow — PE	Black — L1 Brown — L2 Blue — N Green/Yellow — PE



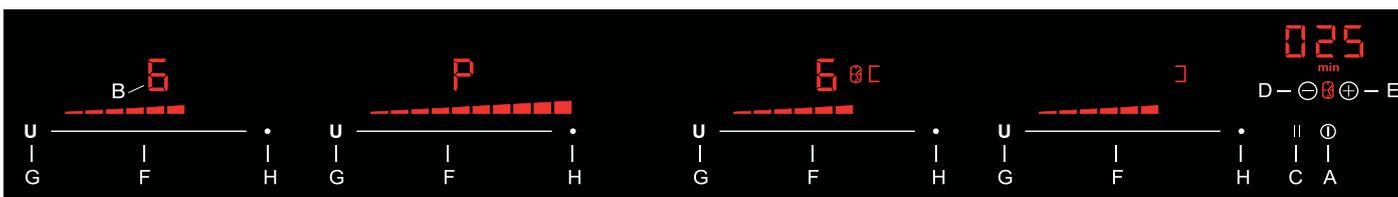
0012001900

INDUCTION 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. Hob control panel
7. Downdraft control unit

HOB CONTROL ELEMENTS



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

SLIDE CONTROL POWER

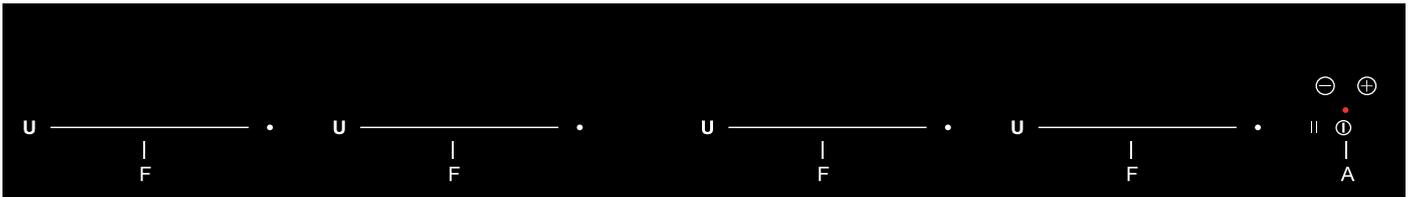


HOB CONTROL

- After turning the ceramic glass hob on all displays come on for a moment. The hob is ready for operation.
- The hob 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 signalization).
- Always keep the sensor surface clean.

ACTIVATING THE HOB

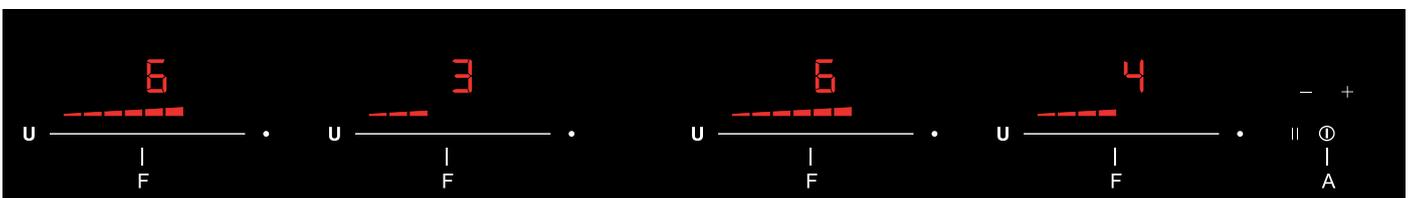
- Touch the (A) sensor for at least one second.
- The hob is activated and above the A button a LED turns on. (S-H1)



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

ACTIVATING THE HOB

- 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 THE HOB 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

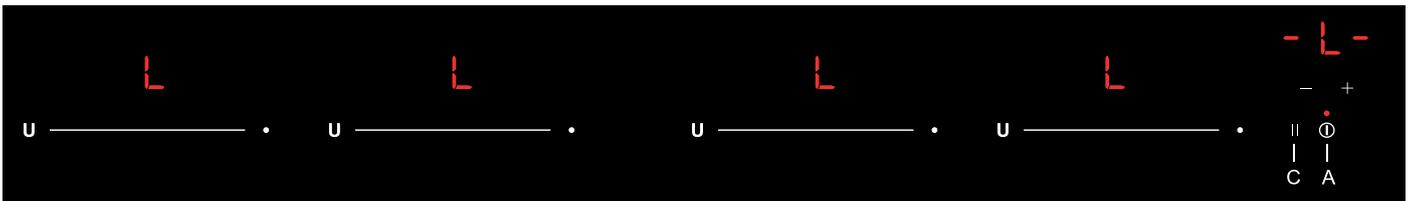
- By activating the key lock protection you can stop the operation of the appliance and the use of hotplates.

Activating the control unit lock

- The cooktop must be turned on.

Model SDDH1.1

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



Unlock the control:

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

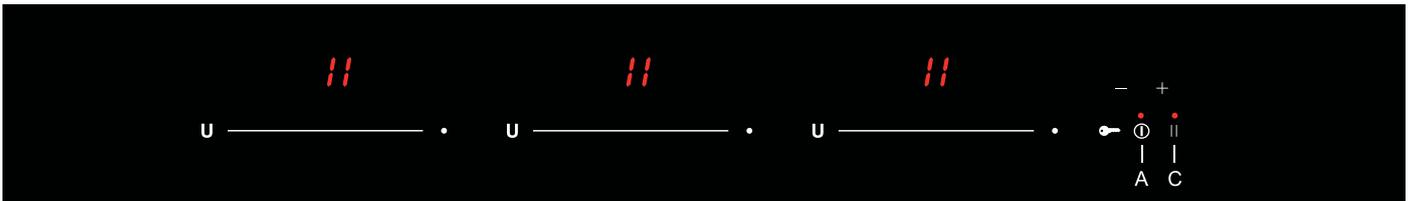
PAUSE FUNCTION



The execution of the 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 “||”.



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.



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.



EXTRA POWERFUL SETTING (HOTPLATES MARKED “P”)

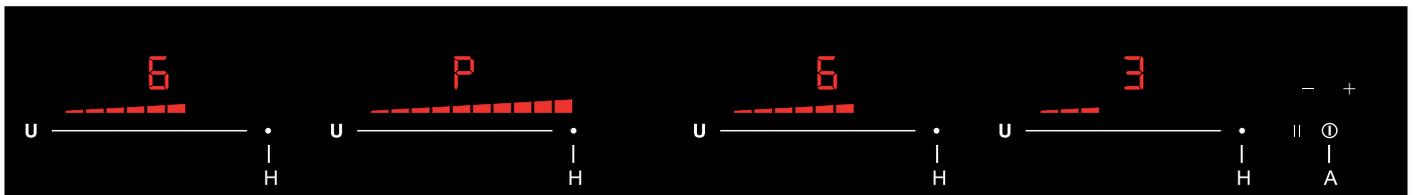
Extra powerful setting may be additionally switched on for fast cooking on indicated hotplates. This extra hotplate power is used for heating large quantities of food.

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.

Activated 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, until you get the “0” if you want to turn off the zone until the wanted cooking level.

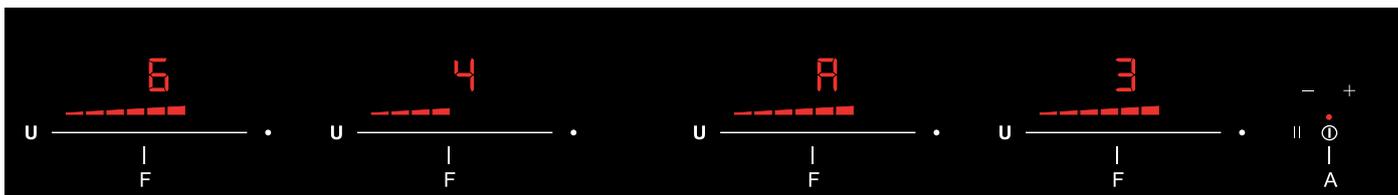
HEAT UP TIME AUTOMATIC

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 power setting to “0”.

Power setting	1	2	3	4	5	6	7	8
Max. power cooking time	48”	1’44”	2’28”	3’12”	4’08”	1’20”	1’68”	2’16”

BRIDGE FUNCTION

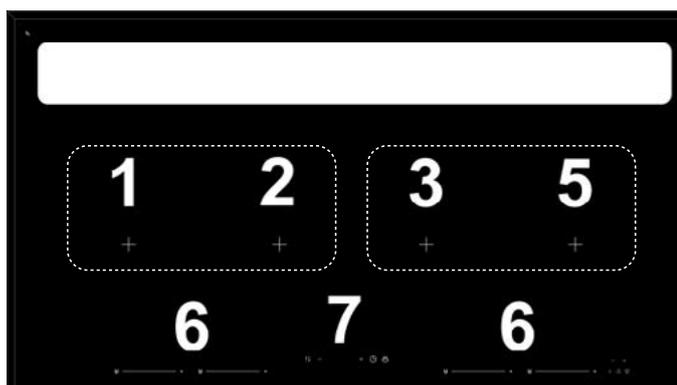
With the bridge function two separate cooking elements/inductors with the same diameter and equal power can be turned on at the same time and controlled with only one operation.

Activating Bridge Function

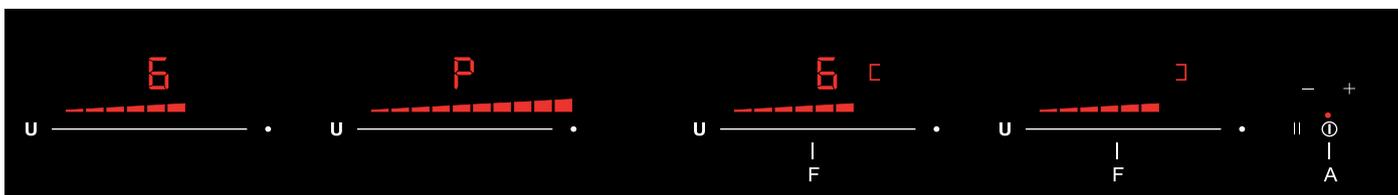
Whether the two zones are working at a different level, whether they are at level “0”:

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

1 e 2, 3 e 5



- 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 turns 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).

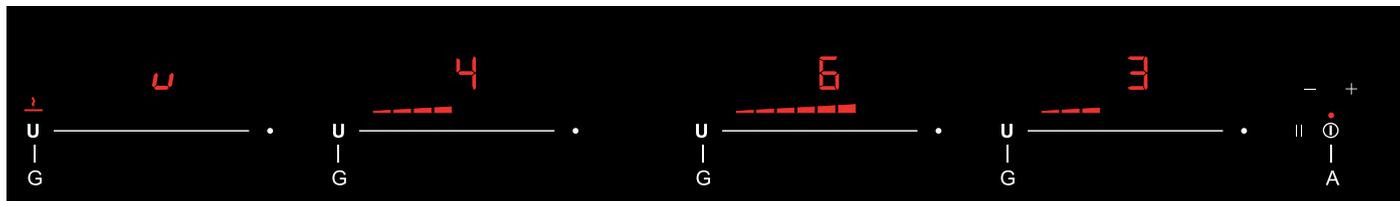
If the bridge function is deactivated while in operation, than both cooking elements go to level “0” and can be set again.

WARMING FUNCTION

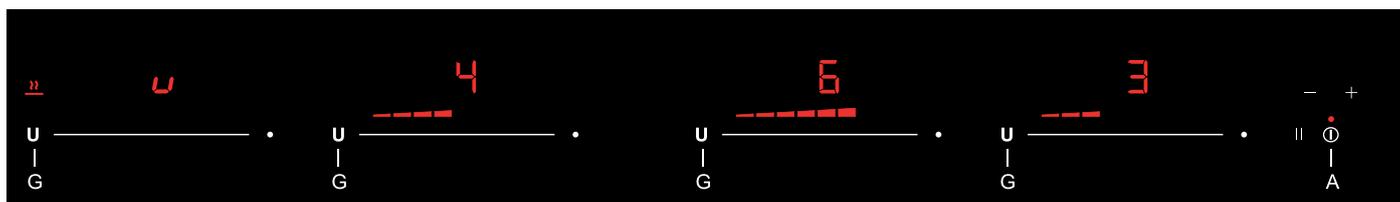
The warming function is used to keep cooked food warm. Hence this function can also be used as melting or simmer function.

Activating heating function:

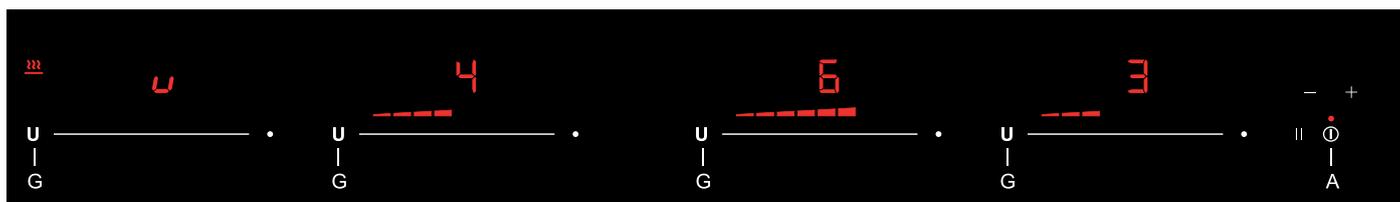
- Pressing the special function key (**G**) of a cooking zone activates the “melting” function. The first LED is activated.



- 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 “0”, 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

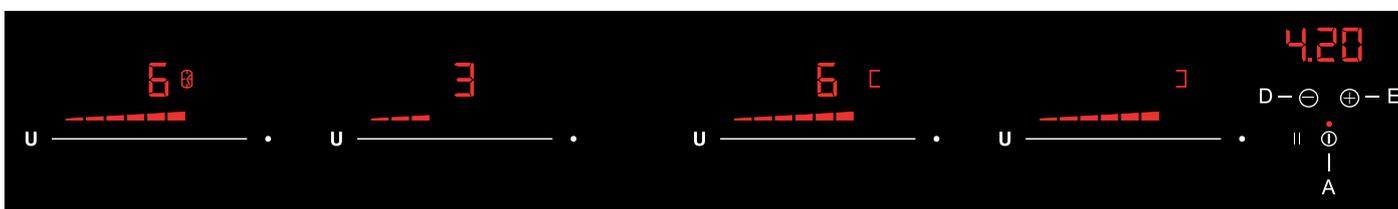
Use of timer facilitates cooking by setting the time of hotplate operation.

Turning timer on

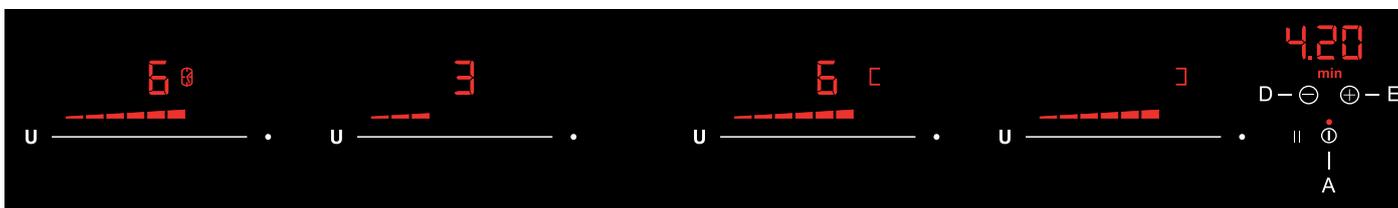
- The cooktop must be turned on and the zone where you want to set the timer must be working.
- Simultaneously press sensor (D) and (E), the timer's display shows "0.00", and the LED to the right of the display, of the first active cooking zone from the left, lights on.



- 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.



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 count-down 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 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

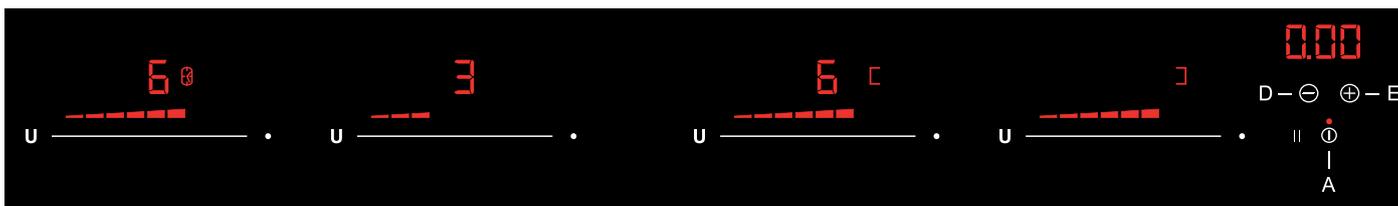
Timer can be used as alarm if it is already employed in timer control of one of the hotplates.

Time setting

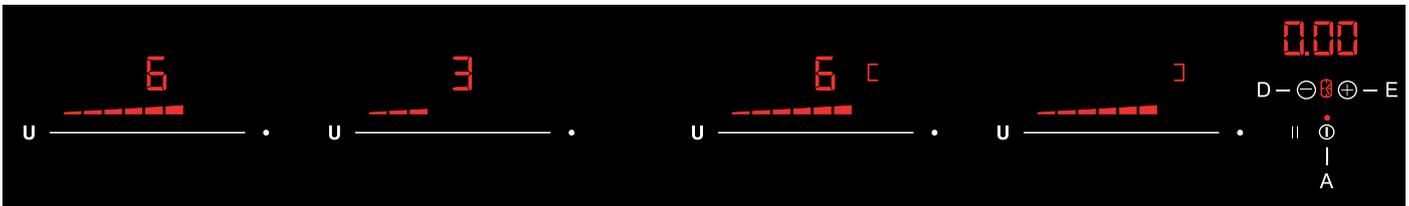
- Touch the sensor **(A)** to activate the cooking hob.
- Simultaneously press sensor **(E)** and **(D)** to activate the alarm.

The timer's display shows "0.00" and:

- 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.



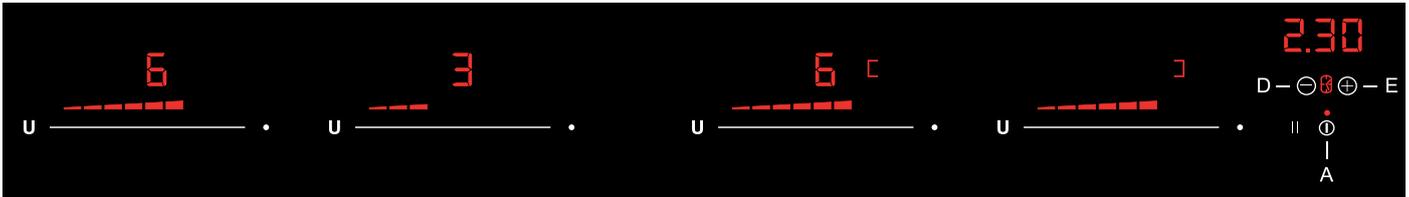
Simultaneously press **(D + E)** as many times as necessary to select alarm. The respective LED is located between the keys **(E)** and **(D)**.



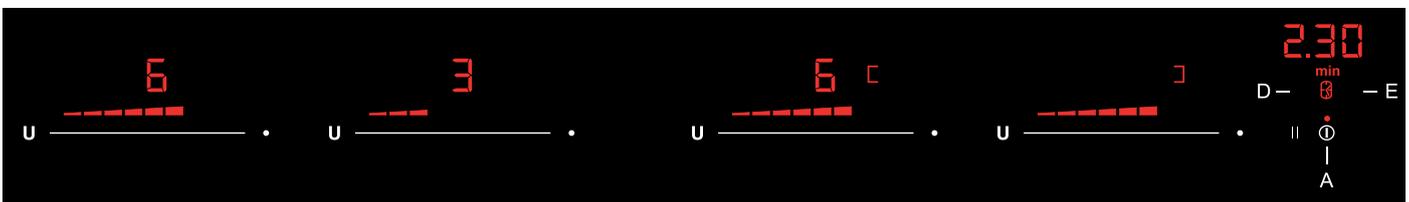
- if no cooking zone is active: the alerter's LED lights on.

- 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.

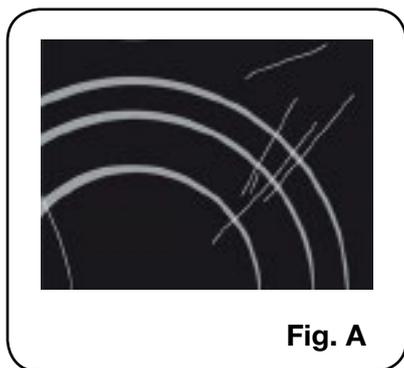
If you want to switch the timer off prior expiry of preset time:

- 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 FUNCTIONS 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 authorized center for technical assistance - specifying the error code.
E21	Control unit cuts off after controlling due to overheating to avoid damage to electronics.	Contact authorized center for technical assistance - specifying the error code.
E22 or Er22	Defective Key evaluation. Control unit cuts. Short-circuit or discontinuation in the range of the key evaluation.	Contact authorized center for technical assistance - specifying the error code.
E20 or Er20	Flash-failure faulty. Microcontroller faulty.	Contact authorized center for technical assistance - specifying the error code.
E36 or Er36	Control unit cuts off. Short-circuit	Contact authorized center for technical assistance - specifying the error code.
E31 or Er31	Configuration data incorrect. Configuration of induction necessary.	Contact authorized center for technical assistance - specifying the error code.
E47 or Er47	Communication error between TC and induction.	Contact authorized center for technical assistance - specifying the error code.
E2	Overheating of the induction coils.	Contact authorized center for technical assistance - specifying the error code.
EA	Error on the power board. Component failure.	Contact authorized center for technical assistance - specifying the error code.
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.	1) Contact authorized center for technical assistance - specifying the error code. 2) Contact an electrician check your home network.
E5	Error on filter board.	Contact authorized center for technical assistance - specifying the error code.
E6	Error on power unit.	Contact authorized center for technical assistance - specifying the error code.
E8	Incorrect fan speed; error on fan left or right.	Air exhaust blocked, for example by paper. Contact authorized center for technical assistance - specifying the error code.
E9	Coil temperature sensor defective.	Contact authorized center for technical assistance - specifying the error code.

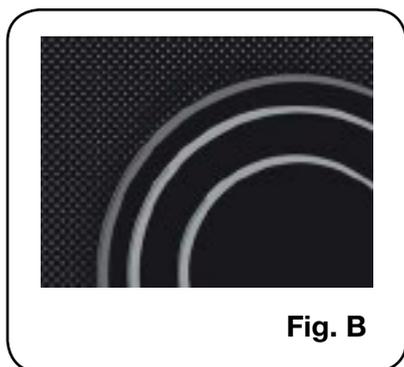
CLEANING AND MAINTENANCE OF INDUCTION HOB



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.

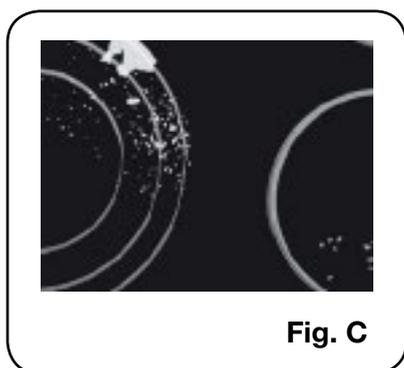
For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

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).

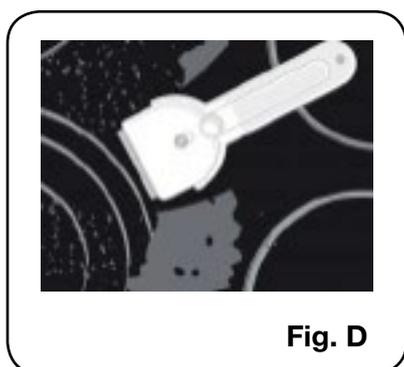
Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. B). Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. C).



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.

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).

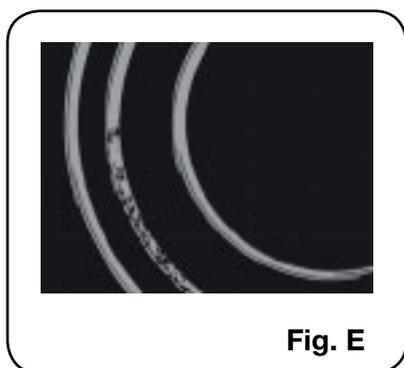


Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. D).

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).

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 esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.



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 with SEM10

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



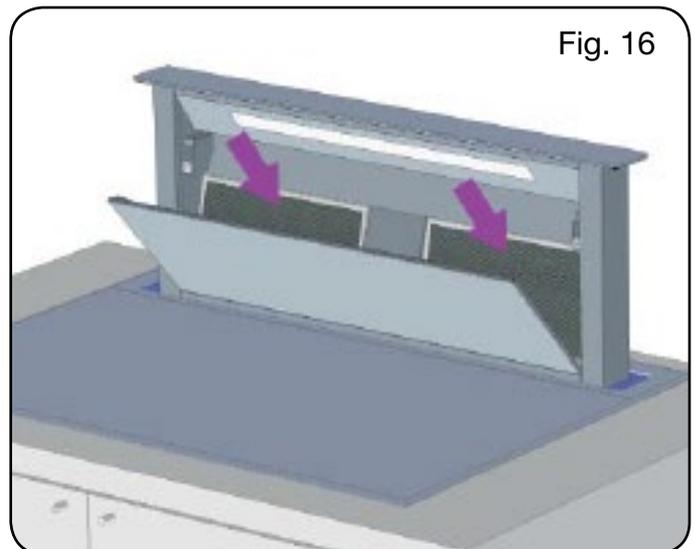
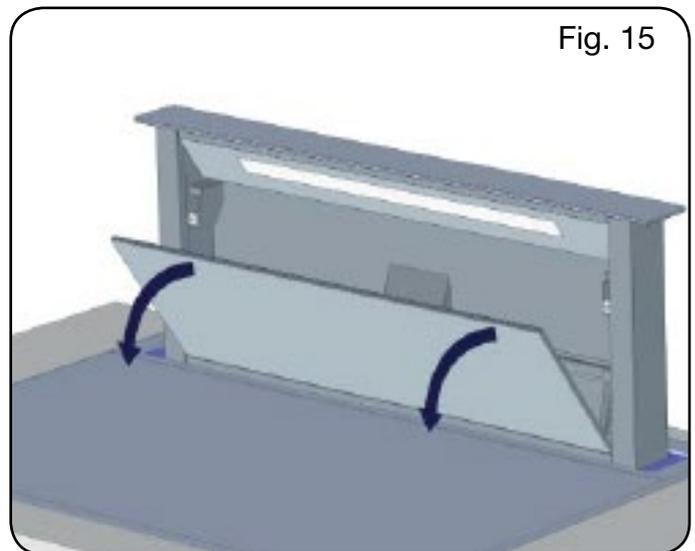
Installation must comply with the regulations in force regarding the ventilation of enclosed environments. In particular, discharged air must not be conveyed into a duct used for fumes discharge or discharge from appliances using gas or other combustible materials. The use of discontinued ducts is not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

GREASE FILTER REMOVAL MOUNTING THE ACTIVATED CHARCOAL FILTER (SEM 10 ONLY)

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. 15**). Remove the grease filters to access the carbon filters (**Fig. 16**). 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.



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



ELECTRICAL CONNECTION OF THE DOWNDRAFT



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 mono-phase electrical network through a CEI 60083 approved 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 aftersales 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.

ELECTRICAL CONNECTION



Connecting the product to the mains electricity must be carried out by technically qualified and specialised personnel.

The product must be connected to an electrical system correctly designed and in-stalled.

The electrical system must comply with VDE0100 standard.



If the product shows signs of a fault, disconnect the appliance or remove the fuse corresponding to the disconnection line of the appliance.

- If the product is not provided with a plug or if the plug is not easily accessible, it will be necessary to install a thermomagnetic circuit breaker switch on the electricity line between the product and the electrical system to which it is connected to that has a contact aperture of the poles of at least **3mm**.



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 condition.
- The cable diameter complies with installation regulations.

FUNCTIONS OF THE DOWNDRAFT

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 signalled by the flashing LEDs "D" for the set speed.

The timer can be cancelled by pressing the key again.

TIMER

As a result of the new EU65 “Energy label” and EU66 “Ecodesign” 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.

OTHER FUNCTIONS

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 signalling 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 specialized technician.

CLEANING AND MAINTENANCE OF THE DOWNDRAFT

Careful maintenance ensures proper operation and good performances over time.



The hood must be disconnected from the electrical network, both by unplugging the appliance from the socket and activating the magnetic circuit breaker (safety cut-out), before removing the metal grease filters. After cleaning operations, replace the metal grease filters as outlined in the installation instructions.

MAINTENANCE	HOW TO PROCEED?	ACCESSORY PRODUCTS TO USE
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 leds. 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 does not work.	Check that: <ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • 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, authorized for that brand if out of warranty.

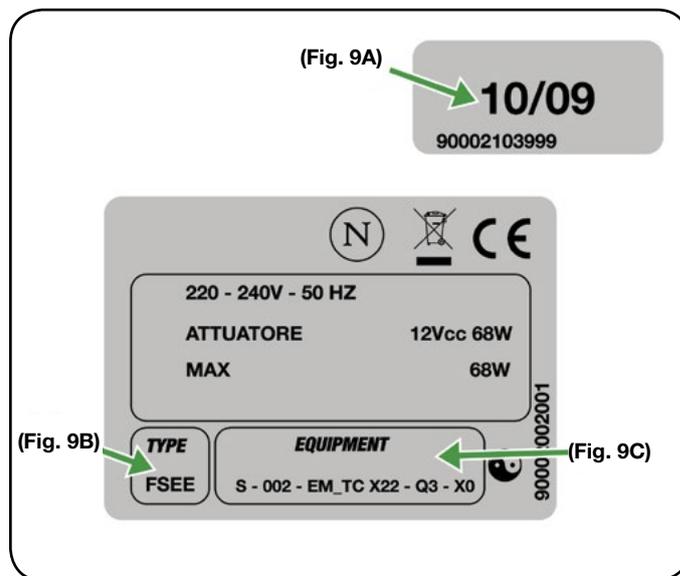
Contact www.siriusbrand.com
1300 762 219



NOTE

When calling, please mention the appliance details: Production date, (Fig. 9A), Type (Fig. 9B) and equipment (Fig. 9C).

This information is mentioned on the rating label and the production date one placed on the lower side of the downdraft.



(Fig. 9)

INSTALLATION GUIDE



FIG. 1

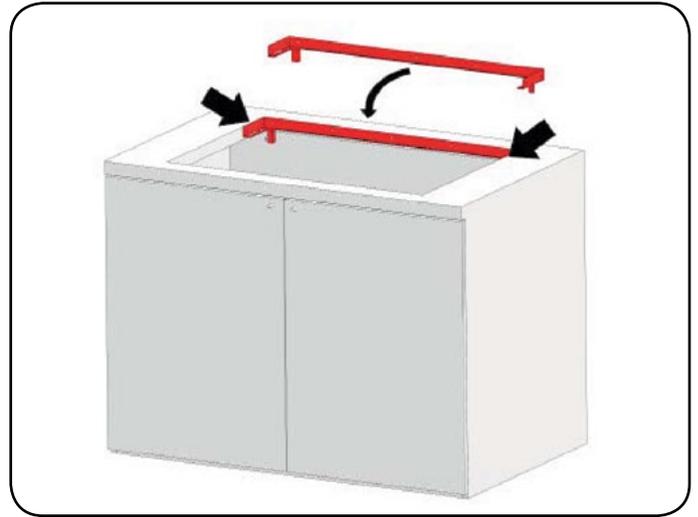


FIG. 2

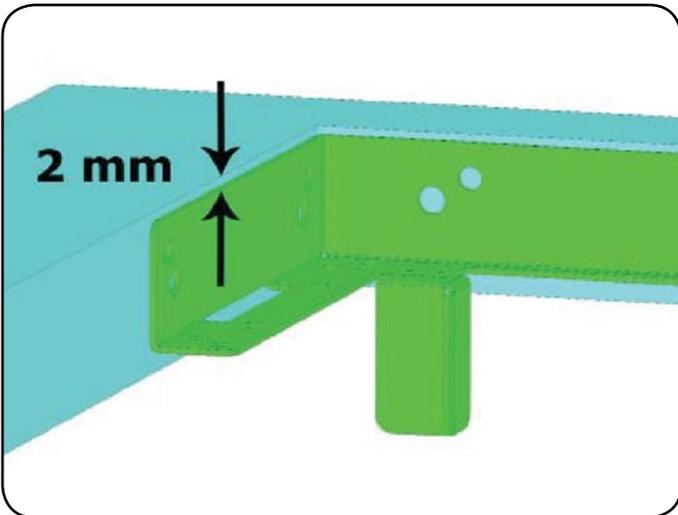


FIG. 3

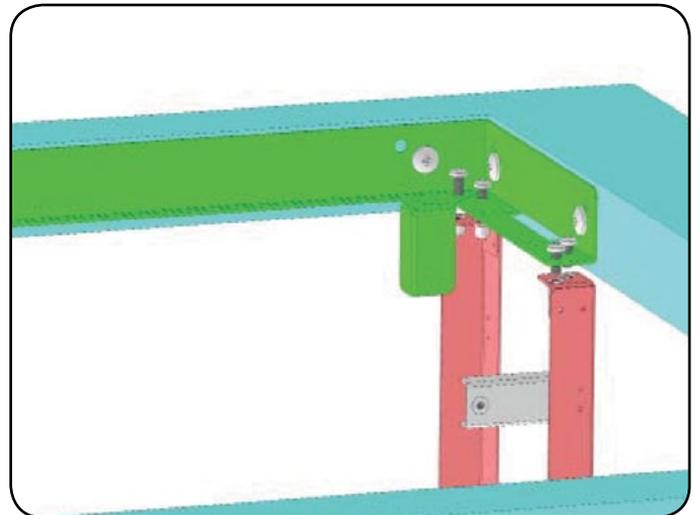


FIG. 4

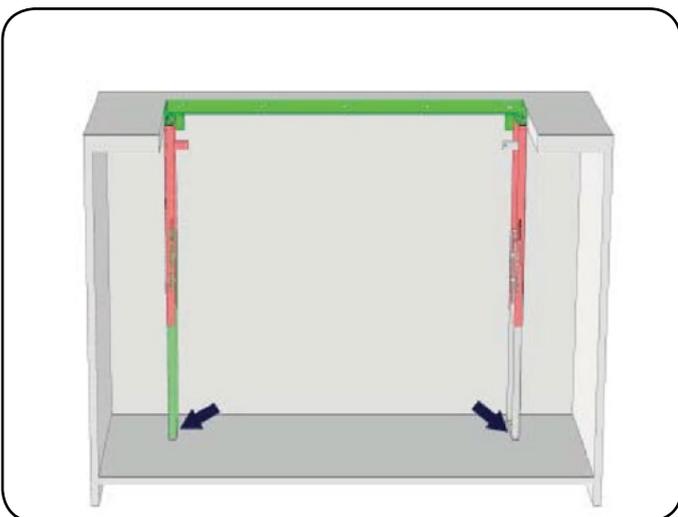


FIG. 5

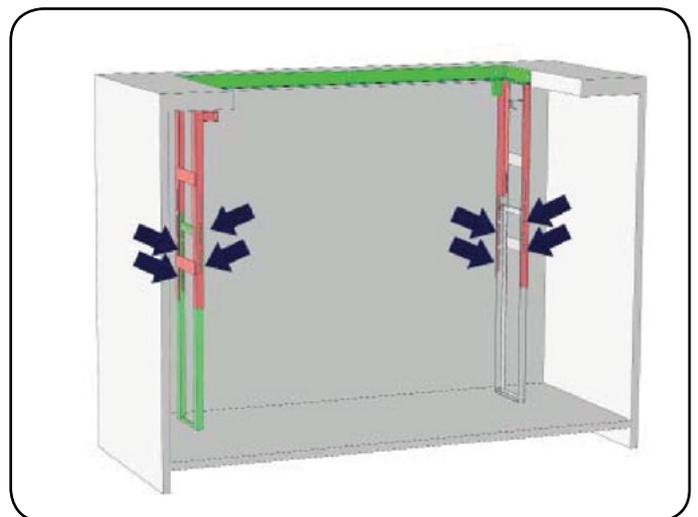


FIG. 6

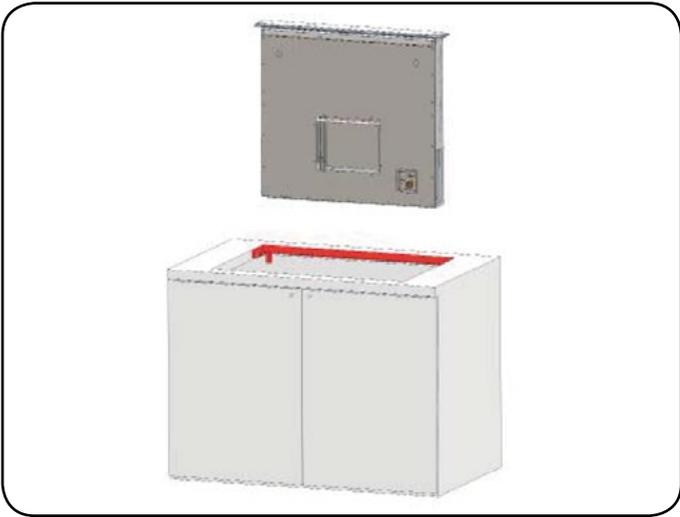


FIG. 7

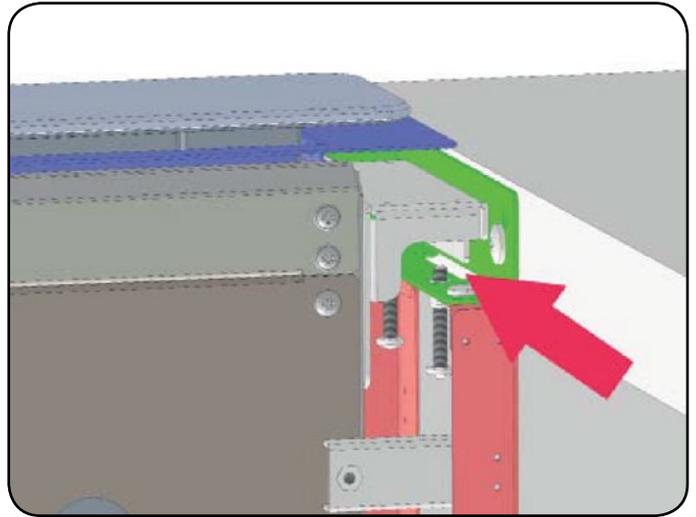


FIG. 8

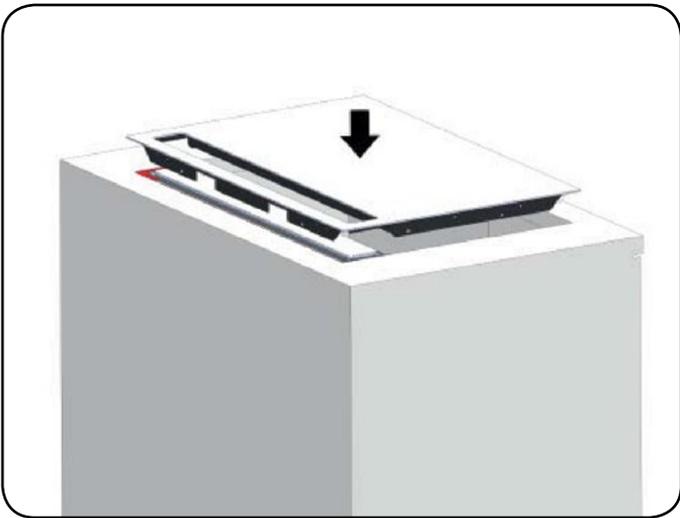


FIG. 9

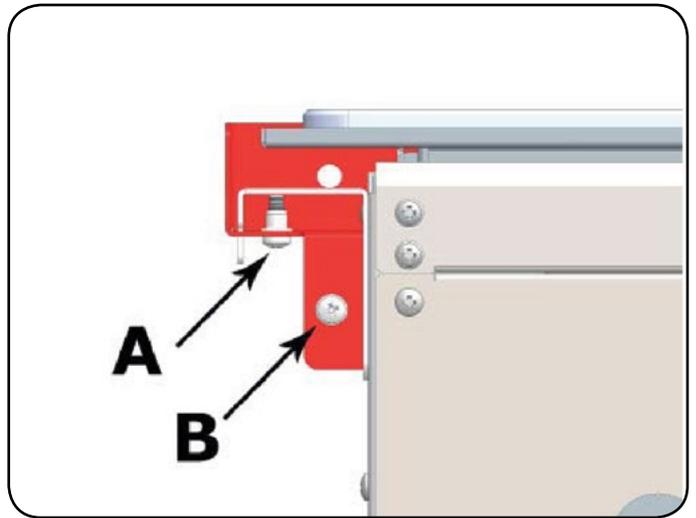


FIG. 10

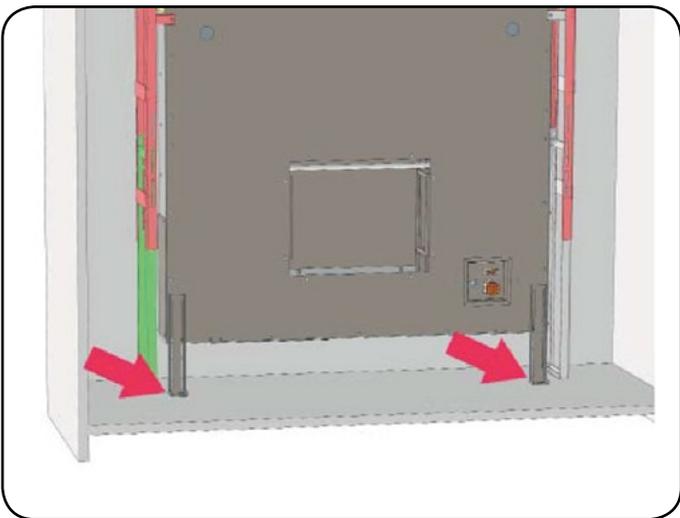


FIG. 11

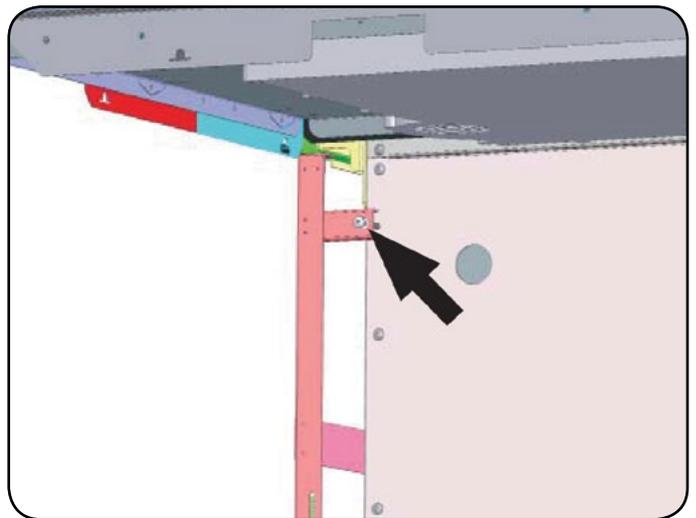


FIG. 12

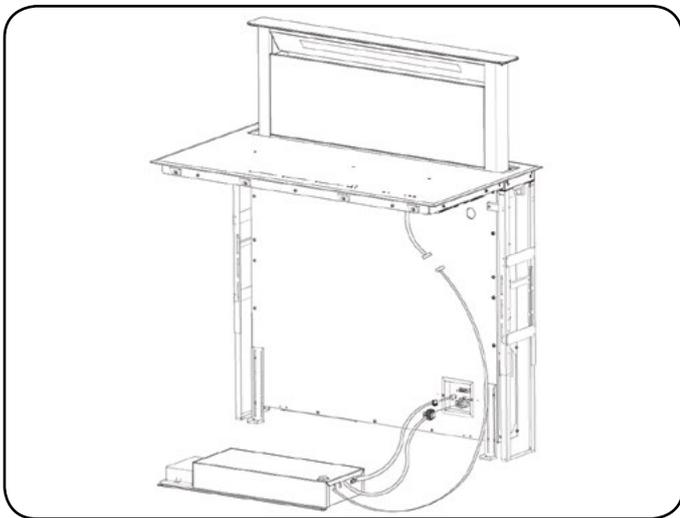


FIG. 13

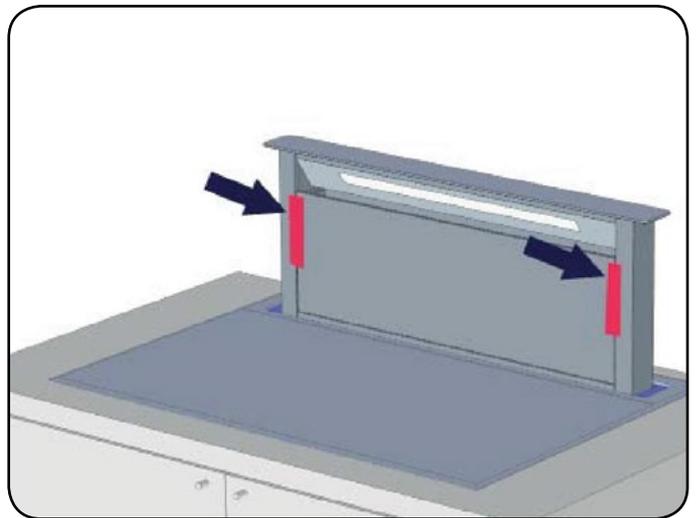


FIG. 14

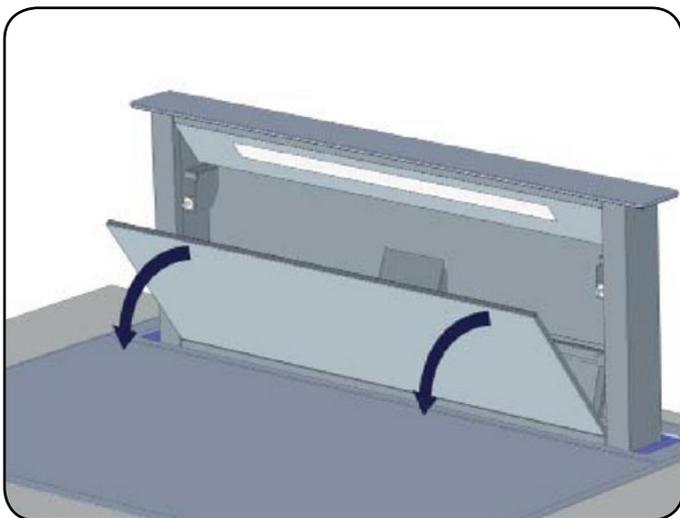


FIG. 15

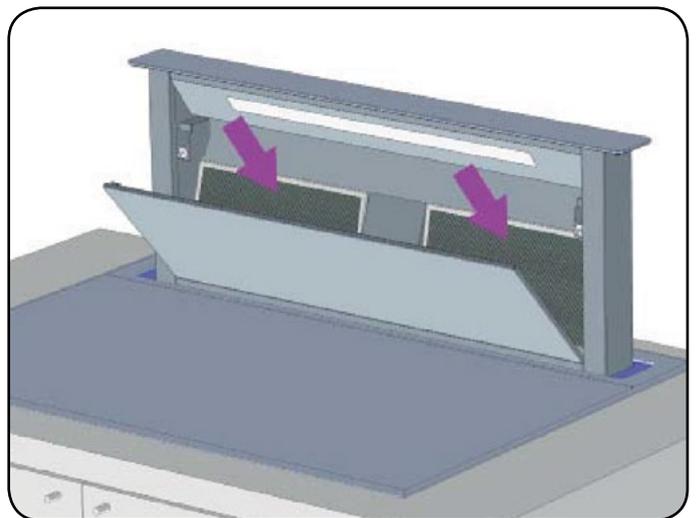


FIG. 16

PARTS LIST

A	RECTANGULAR TO ROUND DUCTING ADAPTOR	SPS-81020
B	BOTTOM/SIDE COVER COLLAR	SPS-51070102735
C	BOTTOM/SIDE EXIT PLATE	SPS-20059000094
D	FRONT/REAR VENT ADAPTOR	SPS-20059120071
E	FRONT/REAR VENT COVER PLATE	SPS-75059000082
F	UPRIGHT FIXING BRACKETS	SPS-77002002999
G	UNIVERSAL RING CLAMP	URC25-215
H	150MM TO 200MM DUCT EXPANDER	GDR 150/200
J	200MM DIAMETER CONNECTOR PIECE	GDC-200
K	K.2 - DUCTING 200MM	SRPRO 30/200
L	DUCTING CONNECTOR FOR SEM 10 INSTALLATIONS ONLY	Part no. 'FLANGE'

PARTS LIST - INCLUDED PIECES

PART A

Rectangular to round ducting adaptor
SPS-81020



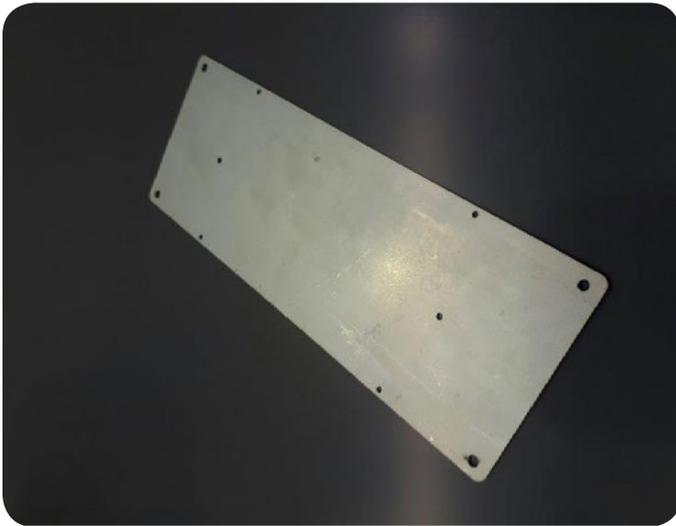
PART B

Bottom/side cover collar
SPS-51070102735



PART C

Bottom/side exit connector
SPS-20059000094



PART D

Front/rear vent adaptor
SPS-20059120071



PART E

Front/rear vent cover plate
SPS-75059000082



PART F

Upright fixing brackets
SPS-77002002999



PARTS LIST - OPTIONAL PIECES

To be purchased separately

PART G

Universal ring clamp
URC25-215/325



PART H

150mm to 200mm Duct expander
GDR 150/200



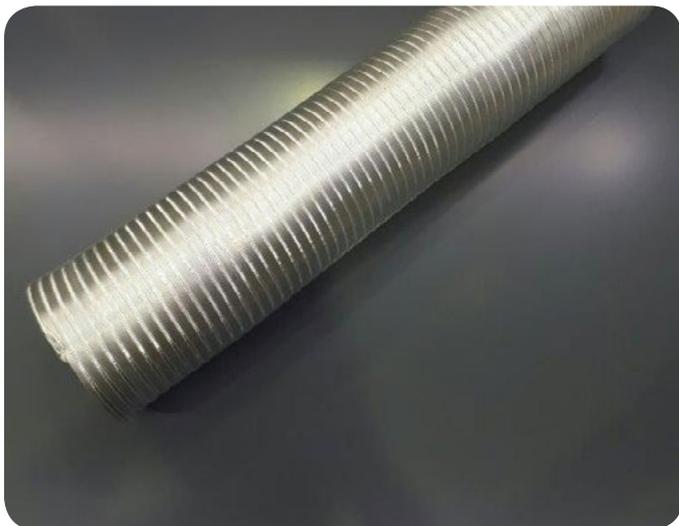
PART J

200mm diameter connector piece
GDC-200



Part K.2

Semi rigid aluminium ducting 200mm
SRPRO 30/200



PART L

Ducting connector for SEM 10 installations only
Part no. 'FLANGE'



WARRANTY INFORMATION



Sirius

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
1A Howe Street, Newton,
Auckland 1145, New Zealand
Phone: (09) 306 1020
Email: sales@aristonappliances.co.nz

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.**

 **Year Warranty**
when Sirius ducting is used*
www.siriusbrand.com

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 fuses, 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 for your warranty, please visit:

www.arisitwarranties.com.au/Customer-Registration.aspx

or scan the QR code.



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Dandenong South VIC 3175

P: Sales & Service: 1300 762 219

F: Sales & Service: (03) 9768 0838

E: arisit@arisit.com

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1A Howe Street Newton, Auckland 1145

PO Box 68-140 Newton, Auckland 1145

P: (09) 306 1020 - Fax: (09) 302 0077

E: sales2@aristonappliances.co.nz

www.arisit.com

www.siriusbrand.com

**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.

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.siriusbrand.com

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