



Thermador

VENTILATION

PROFESSIONAL & MASTERPIECE® SERIES

No need to worry about lingering odors or smoke with our elegant, powerful ventilation systems, featuring design accents that complement our Professional Series or our Masterpiece® Collection. These sophisticated ventilation systems remove smoke, grease and unhealthy airborne contaminants. From standard wall to specialty hoods, downdrafts, island and custom inserts, each model has one thing in common: legendary Thermador performance. These powerful, quiet systems tackle unwanted smoke, grease, heat and odors—quietly and efficiently—with ventilation power ranging from 400 to 1,300 CFM.

VENTILATION RANGE, RANGETOP AND VENTILATION MATRIX

PROFESSIONAL SERIES

- ✓ = PERFECT FIT
- ✓ = VIABLE OPTION

					
		27-INCH DEPTH			24-INCH DEPTH
 27-INCH DEPTH WALL HOODS	30" PH30CS	✓			✓
	36" PH36CS	✓	✓		✓
	42" PH42CS		✓		
	48" PH48CS			✓	
	54" PH54CS			✓	
 24-INCH DEPTH WALL HOODS	30" HPWB30FS	✓			✓
	36" HPWB36FS	✓	✓		✓
	48" HPWB48FS*			✓	
 ISLAND HOODS	42" HNI42YS	✓	✓		✓
	48" HNI48YS		✓	✓	
	54" HNI54YS			✓	
 CUSTOM INSERTS	30" VCI230DS	✓			✓
	36" VCI236DS	✓	✓		✓
	48" VCI248DS			✓	

The width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador blowers.
 *High heat tested to accommodate Pro Harmony™ or Pro Rangetop 18,000 burners and grill.

VENTILATION RANGE, RANGETOP AND VENTILATION MATRIX

PROFESSIONAL SERIES














 36-INCH PRO HARMONY		 48-INCH PRO HARMONY		 30-INCH RANGETOP			 36-INCH RANGETOP		 48-INCH RANGETOP	
24-INCH DEPTH		24-INCH DEPTH		24-INCH DEPTH		24-INCH DEPTH		24-INCH DEPTH		
				✓						
✓				✓						
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VENTILATION COOKTOP AND VENTILATION MATRIX

MASTERPIECE® SERIES

✓ = PERFECT FIT

✓ = VIABLE OPTION

		 30-INCH INDUCTION	 36-INCH INDUCTION	 30-INCH GAS COOKTOP	 36-INCH GAS COOKTOP
 WALL HOODS WITH BLOWER	30" HMWB30FS	✓		✓	
	36" HMWB36FS	✓	✓	✓	✓
 WALL HOODS	30" HMWN30FS	✓		✓	
	36" HMWN36FS	✓	✓	✓	✓
	48" HMWN48FS		✓		✓
 CHIMNEY HOODS WITH BLOWER	36" HMCB36FS	✓	✓	✓	✓
	42" HMCB42FS		✓		✓
 CHIMNEY HOODS	36" HMCN36FS	✓	✓	✓	✓
	42" HMCN42FS		✓		✓
 DRAWER HOOD	36" HDDW36FS	✓	✓	✓	✓
 GLASS CANOPY HOOD	36" HGEW36FS	✓	✓	✓	✓
 DOWNDRAFT	30" UCVM	✓		✓	
	36" UCVM		✓		✓
 CUSTOM INSERTS	21" VCI21CS	✓		✓	
	29" VCI29CS	✓	✓	✓	✓
 ISLAND HOOD	42" HGSI42TS	✓	✓	✓	✓

The width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador blowers.

VENTILATION COOKTOP AND VENTILATION MATRIX

MASTERPIECE® SERIES

 30-INCH ELECTRIC COOKTOP	 30-INCH SENSOR ELECTRIC COOKTOP	 36-INCH ELECTRIC COOKTOP	 36-INCH SENSOR ELECTRIC COOKTOP
✓	✓		
✓	✓	✓	✓
✓	✓		
✓	✓	✓	✓
		✓	✓
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✓	✓		
		✓	✓
✓	✓		
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓

VENTILATION BLOWER SELECTION AND DUCT GUIDE

PROFESSIONAL SERIES

Type	Model No.	Available Sizes (Widths)	Blower Information				Model No.	Total Amps @ 120 Volts, 60 Hz
			CFM	Remote	Inline	Integral		
WALL HOODS	PH_CS	30", 36", 42", 48", 54"	600			•	VTN630C	4.8
			1000			•	VTN1030C	5.0
			600	•			VTR630D	4.3
			1000	•			VTR1030D	7.8
			1300	•			VTR1330E	9.2
	HPWB_FS	30", 36", 48"	600		•		VTI610D	5.8
			1000		•		VTI1010D	7.6
			600			•	Included	3.4
ISLAND HOODS	HNI_YS	42", 48", 54"	1200			•	Included	10.2
			1000	•			VTR1030D	7.8
			1300	•			VTR1330E	9.2
			600		•		VTI610D	5.8
CUSTOM INSERTS	VC12_DS	30", 36", 48"	1000			•	VTI1010D	7.6
			600			•	VTI610D	5.8
			600	•			VTR630D	5.2
			1000	•			VTR1030D	7.8
			1300	•			VTR1330E	9.5
			600		•		VTI610D	5.8
			1000		•	VTI1010D	7.6	

MASTERPIECE® SERIES

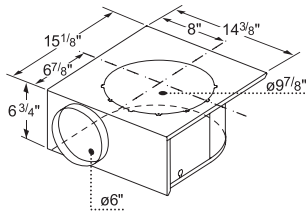
WALL HOODS	HMWN_FS	30"	600			•	VTN600F	4.6
			600	•			VTR630D	4.3
			1000	•			VTR1030D	7.8
			600		•		VTI610D	5.8
			1000		•		VTI1010D	7.6
	HMWB_FS	30", 36"	600			•	VTN600F	4.6
			1200			•	VTN1000F	8.8
			600	•			VTR630D	4.3
			1000	•			VTR1030D	7.8
			1300	•			VTR1330E	9.2
CHIMNEY HOODS	HMCN_FS	36", 42"	600		•		VTI610D	5.8
			1000		•		VTI1010D	7.6
			600			•	Included	3.4
			1000			•	VTN1080F	5.0
			600	•			VTR630D	6.7
	HMCB_FS	36", 42"	1000	•			VTR1030D	7.8
			1300	•			VTR1330E	9.2
			600		•		VTI610D	5.8
			1000		•		VTI1010D	7.6
			600			•	Included	4.9
ISLAND HOODS	HGEW36FS	36"	600			•	Included	4.9
			600			•	Included	4.9
			600			•	Included	4.9
CUSTOM INSERTS	HDDW36FS	36"	600			•	Included	4.9
			400			•	Included	3.0
DOWNDRAFT	UCVM_FS	21", 29"	400			•	Included	4.4
			600			•	VTN600CV2C	6.7
			600	•			VTR630D	6.7
			1000	•			VTR1030D	10.2
			600		•		VTI610D	5.8
			1000		•	VTI1010D	7.6	

*Purchase separately at most hardware stores, unless otherwise indicated with a Thermador model number.

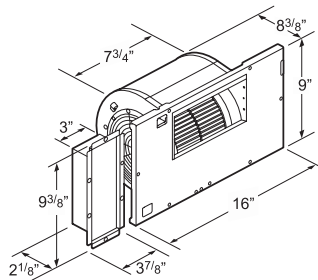
VENTILATION BLOWER OPTIONS

INTEGRAL (MOUNTED ON HOOD)

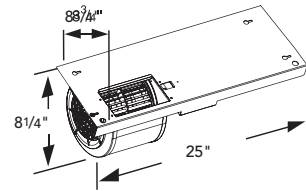
VTN600CV2C - 600 CFM



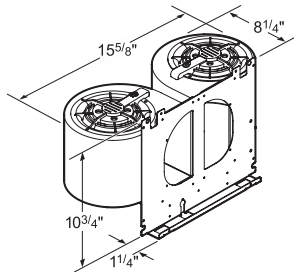
VTN600F - 600 CFM



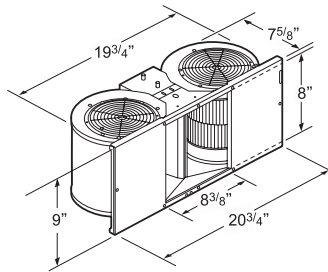
VTN630C - 600 CFM



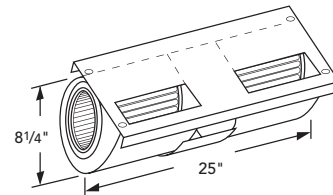
VTN1080F - 1000 CFM



VTN1000F - 1200 CFM

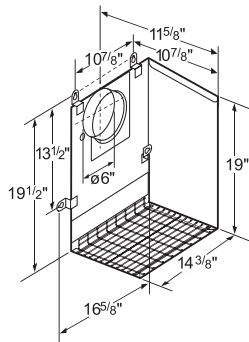


VTN1030C - 1000 CFM

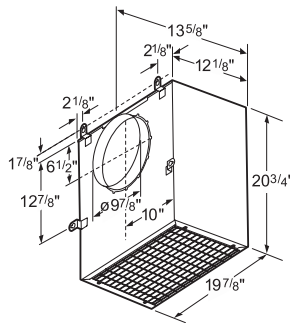


REMOTE (MOUNTED TO ROOF OR EXTERNAL WALL)

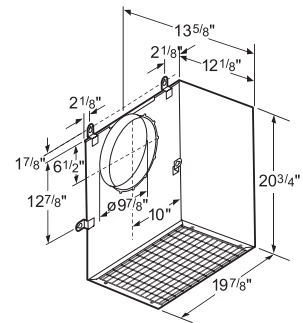
VTR630D - 600 CFM



VTR1030D - 1000 CFM

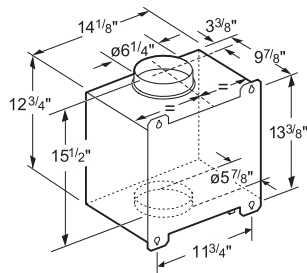


VTR1330E - 1300 CFM

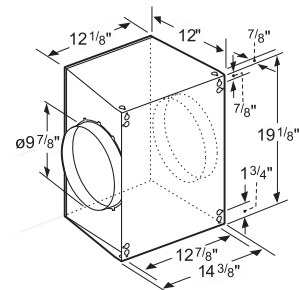


INLINE (MOUNTED BETWEEN KITCHEN AND EXTERNAL WALL)

VTI610D - 600 CFM



VTI1010D - 1000 CFM



When selecting a ventilation system, choose from one of our two sophisticated appliance collections. Select Professional Series for the ultimate in cooking and venting power or the Masterpiece® Series for its sleek styling and numerous convenience functions.



WALL HOODS

Wall hoods offer exceptional, quiet performance and distinctive design options.

- Efficient, high quality, all stainless steel filters
- Halogen lighting
- Deep enclosure area for excellent capture
- Removable dishwasher safe grease collection tray
- Recirculation option at 600 CFM



CHIMNEY HOODS

Our chimney style hoods impart a more traditional feel to the kitchen space.

- Adjustable chimney heights suit a range of ceilings
- All stainless steel or stainless steel with glass designs available
- Halogen lighting
- Dishwasher safe, stainless steel frame filters
- Automatic "Time-to-Clean-Filter" reminder light



ISLAND HOODS

Thermador island hoods offer excellent overall efficiency in drawing away smoke, moisture and heat.

- An option for when a wall surface is not available
- Push button controls
- Halogen or fluorescent lighting
- All stainless steel or stainless steel with elegant glass canopy design



CUSTOM INSERTS

To create a seamless design with wall or island applications, use custom hood inserts.

- Available options for all types of cooking surfaces
- User-friendly ventilation controls or remote control options
- Wall or island applications
- Halogen lighting



DOWNDRAFTS

Downdraft ventilation offers space efficiency and a sleek look for non-professional cooktops.

- Over 13-inch intake
- Full face filter combines a filter with splatter shield in one easy-to-remove, dishwasher safe element
- Wall or island applications
- 600 CFM recirculation kit option with integral blower is available for difficult-to-duct situations



MODEL HPWB48FS SHOWN WITH 48-INCH PRO HARMONY® RANGE PRD486GDHU AND 36-INCH WARMING DRAWER WDF30EP

VENTILATION

WALL HOODS

Thermador Wall Hoods put the finishing touch on your cooking system, with deep capture areas for the best overall efficiency in drawing away smoke, moisture and heat. These elegant hoods combine style with vigorous performance, generating ventilation power from 600 to 1,300 CFM. Available in a variety of heights, widths and depths, they accommodate your individual venting needs. All models include brilliant halogen lighting for enhanced visibility and convenient speed controls. For ultra-simple cleanup, the removable filters and grease collection trays fit easily in your dishwasher.

WALL HOODS FEATURES & BENEFITS



HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.

DELAYED SHUTOFF

For the greatest efficiency, our Professional ventilation models include delayed shut-off to tackle lingering odors. (Except HMWB30FS, HMWB36FS)



BAFFLE FILTERS

Unique low-profile baffle filters maximize grease capture without affecting flow, and they're dishwasher safe for easy clean-up.



EXTERIOR CONTROLS

Easy-to-clean, easy-to-use push-button controls put accuracy at your fingertips.

POWERFUL VENTILATION

Breathe deeply with the air-freshening power of up to 1,300 CFM. Our new HPWB Series Professional Hood now has blower included for ease of installation.

TIME-TO-CLEAN-FILTER LIGHT

Easy clean-up: all Thermador ventilation filters are dishwasher safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light. (Except HMWB30FS, HMWB36FS)

KEEP-HOT SHELF

Hold dishes at serving temperature on our optional Keep-Hot Shelf. (PH30CS, PH36CS, PH42CS, PH48CS and PH54CS only)

PLANNING INFORMATION

MODEL OPTIONS

When selecting a ventilation system, choose from one of our two sophisticated appliance collections. Select Professional Series for the ultimate in cooking and venting power or the Masterpiece® Series for its sleek styling and numerous convenience functions. Thermador Wall Hoods are available in various depths and heights to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Wall Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box. Remote blowers require a five wire installation.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
PH30CS, PH36CS, PH42CS, PH48CS, PH54CS	20 Amp
HPWB30FS, HPWB36FS, HPWB48FS	15 or 20 Amp
HMWN30FS, HMWN36FS, HMWN48FS	15 or 20 Amp
HMWB30FS, HMWB36FS	15 or 20 Amp

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Wall Hood, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop/range model for proper hood mounting heights.

AVAILABLE CEILING HEIGHT

The standard ceiling height can vary from region to region and in homes built in different eras. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. Kitchen ceiling heights can vary between 7'6" (or 90") to over 10' (or 120").

Before selecting a Thermador Hood, check the available installation space and any extra space that may remain after proper installation of a hood and cooktop or range. This extra space can be filled using Thermador's stainless steel duct cover accessories or integrated with kitchen cabinetry. The space can also be adjusted by raising or lowering your hood within the recommended range (typically 30" to 36" above the cooking surface).

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integral) are available for Thermador's Professional and Masterpiece® Series Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integral Blowers (VTN series)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood. Professional gas cooktops generally should have 1 CFM for every 100 BTU.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure/air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 150 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

WARRANTY

Limited warranty parts and labor (1 year)

See page 294 for additional warranty details.

VENTILATION 27-INCH DEPTH WALL HOOD (30"/36"/42"/48"/54")

Models: PH30CS, PH36CS, PH42CS, PH48CS, PH54CS



PROFESSIONAL

- PH30CS – 30-Inch
- PH36CS – 36-Inch
- PH42CS – 42-Inch
- PH48CS – 48-Inch
- PH54CS – 54-Inch

SPECIFICATIONS

Available Hood Widths	30", 36", 42", 48", 54"
UL Approved for Damp Environments	Yes
Blower	Sold Separately – See Blower Options Table
Duct Size at Discharge	10" Round
Ducting Direction	Vertical or Horizontal
Dishwasher Safe Filters	Commercial-Style Baffle
Halogen Lighting	30", 36", 42" – 2 Bulbs 48", 54" – 3 Bulbs
Infrared Keep-Hot Lights	2

PERFORMANCE

- 3 fan speeds
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems
- UL approved for damp environments
- Extended capture area ensures removal of smoke and odor

DESIGN

- Brushed stainless steel finish
- Double wall construction
- Welded, polished seams for a flawless design
- Easy to operate control buttons
- 27-inch depth hood is a perfect companion to the Pro Grand® professional range

CONVENIENCE

- Halogen lighting spotlights your best recipes
- 2 Infrared Keep-Hot Lamps hold food warm until serving time
- Dishwasher safe commercial-style baffle filter
- Dimmer lighting
- Grease collection trays are easily removed, dishwasher safe
- After 40 hours of operation, the Clean Filter button illuminates
- Auto start High Heat Sensor
- Delayed shut off tackles lingering odors for up to 10 minutes
- Blowers sold separately
- Hood includes filters, lights, backdraft damper and transition
- Choose from Inline, Remote or Integrated Blowers

ACCESSORIES

PHREML – Remote Control Panel

- Overall size: 14 1/2" W x 4 3/8" H
- For use with PH_CS
- Stainless steel finish
- Cable-connected to blower and hood controls
- Cable length: 30 ft.

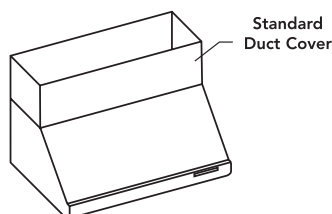


DC_US – 6-Inch High Duct Cover

DCT_US – 12-Inch High Duct Cover

For use with PH_DS, HPWB_FS, HMWN_FS and HMWB_FS

Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
36-Inch	DC36US	DCT36US
42-Inch	N/A	DCT42US
48-Inch	DC48US	DCT48US



KHS_QS – Keep-Hot Shelf

(30"/36"/42"/48"/54") KHS30QS/KHS36QS/KHS42QS/KHS48QS/KHS54QS

- For use with PH_CS
- Stainless steel finish
- Convenient shelf allows dishes to keep hot at serving temperature. Includes stainless steel backguard and two shelves.



VENTILATION 27-INCH DEPTH WALL HOOD (30"/36"/42"/48"/54")

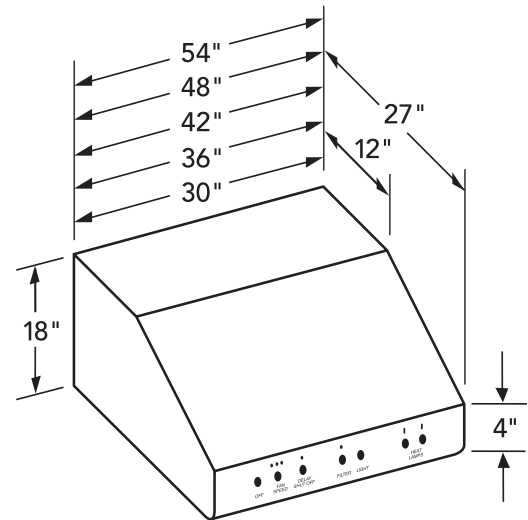
Models: PH30CS, PH36CS, PH42CS, PH48CS, PH54CS

INSTALLATION OPTIONS

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional Cooktop or Range, consult the appliance's installation manual. Accessory 6" and/or 12" duct covers are used to fill the space between the hood and ceiling.

Both vertical and horizontal discharge is possible with either mounting method. The hood is shipped ready for vertical discharge.

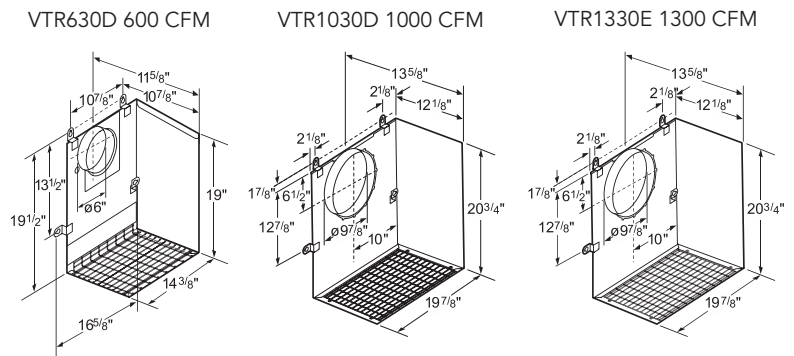


BLOWER OPTIONS

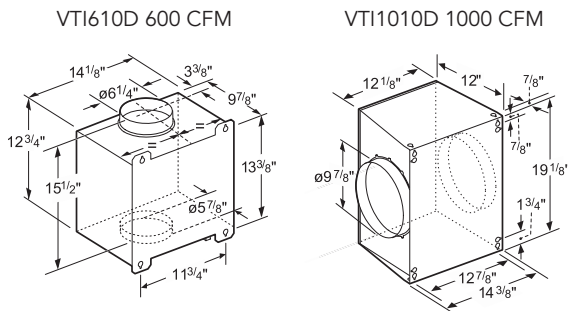
REMOTE	
VTR630D – 600 CFM	Use RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM VTR1330E – 1300 CFM	Use RFPLT1000 in roof-mount applications
INLINE	
VTI610D – 600 CFM VTI1010D – 1000 CFM	Use WC10 Wall Cap
INTEGRATED	
VTN630C – 600 CFM VTN1030C – 1000 CFM	Use WC10 Wall Cap

See page 145 for further details.

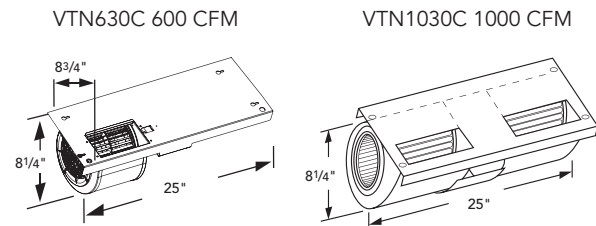
REMOTE (Mounted to roof or external wall)



INLINE (Mounted between kitchen and external wall)



INTEGRAL (Mounted on hood)



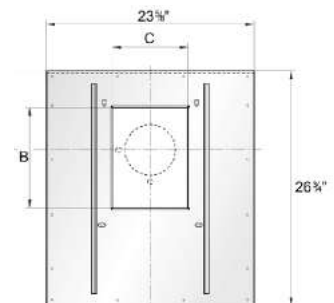
REMOTE BLOWER ACCESSORIES

RFPLT600, RFPLT1000 – Roof plate Material

For use with Remote Blowers VTR630D, VTR1030D and VTR1330E

Combinations	
Roof plate	Remote Blower
RFPLT600	VTR630D
RFPLT1000	VTR1030D, VTR1330E

Model No.	Overall Dimensions			Duct Size
	A	B	C	
RFPLT600	7 1/2"	8 1/2"	9 1/4"	6"
RFPLT1000	9 3/8"	12"	11 1/8"	10"



VENTILATION 24-INCH DEPTH WALL HOOD WITH BLOWER (30"/36"/48")

Models: HPWB30FS, HPWB36FS, HPWB48FS



PROFESSIONAL

HPWB30FS – 30-Inch

HPWB36FS – 36-Inch

HPWB48FS – 48-Inch

SPECIFICATIONS

Available Hood Widths	30", 36", 48"
Blower	30" – 600 CFM Blower Included 36" – 1200 CFM Blower Included 48" – 1200 CFM Blower Included
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher Safe Filters	Low-Profile Baffle
Halogen Lighting	30", 36" – 2 Bulbs 48" – 3 Bulbs

PERFORMANCE

- 3 fan speeds
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems
- Extended capture area ensures removal of smoke and odor

DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Stainless steel button controls

CAPACITY

- Integrated Blower included
- Recirculation possible with kit RECIRC_FS (max 600 CFM)

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe low-profile baffle filters
- Grease collection trays are easily removed, dishwasher safe
- Built-in Clean Filter Reminder light
- Delayed shut off tackles lingering odors for up to 10 minutes
- Hood includes filters, backdraft damper and transition
- Accessories include: 6" Duct Covers or 12" Duct Covers

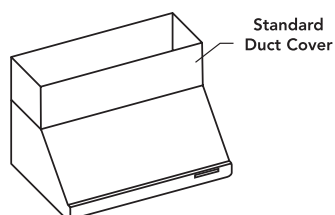
ACCESSORIES

DC_US – 6-Inch High Duct Cover

DCT_US – 12-Inch High Duct Cover

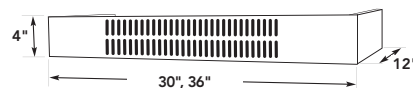
For use with PH_DS, HPWB_FS,
HMWN_FS and HMWB_FS

Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
36-Inch	DC36US	DCT36US
48-Inch	DC48US	DCT48US



RECIRC_FS – Recirculation Kit
(30"/36") RECIRC30FS/RECIRC36FS

- For use with HPWB30FS, HMWN_FS and HMWB_FS
- Stainless steel finish
- Perfect for hard to duct installations
- Use with 600 CFM blowers only



CHFILT3036 – Replacement Charcoal Filters

For use with Recirculation Kit

VENTILATION 24-INCH DEPTH WALL HOOD WITH BLOWER (30"/36"/48")

Models: HPWB30FS, HPWB36FS, HPWB48FS

INSTALLATION OPTIONS

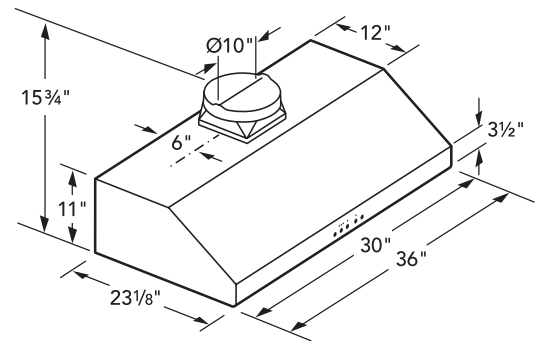
Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional Cooktop or Range, consult the appliance's installation manual.

Accessory 6" and/or 12" duct covers are used to fill the space between the hood and ceiling.

This Thermador Wall Hood can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

These hoods are designed to be used for vertical discharge. A ductless, recirculation installation is possible with kit RECIRC_FS.



VENTILATION WALL HOOD (30"/36"/48")

Models: HMWN30FS, HMWN36FS, HMWN48FS



MASTERPIECE

- HMWN30FS – 30-Inch
- HMWN36FS – 36-Inch
- HMWN48FS – 48-Inch

SPECIFICATIONS

Available Hood Widths	30", 36", 48"
Blower	Sold separately – See Blower Options table
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher Safe Filters	Low-Profile Baffle
Halogen Lighting	30", 36" – 2 Bulbs 48" – 3 Bulbs

PERFORMANCE

- 3 fan speeds plus 10 minute high-power operation mode
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems
- Extended capture area ensures removal of smoke and odor

DESIGN

- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls

CAPACITY

- Recirculation possible with kit RECIRC__FS (max 600 CFM)

CONVENIENCE

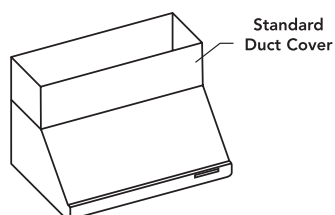
- Halogen lighting spotlights your best recipes
- Dishwasher safe low-profile baffle filters
- Grease collection trays are easily removed, dishwasher safe
- Built-in Clean Filter Reminder light
- Delayed shut off tackles lingering odors for up to 10 minutes
- Blowers sold separately
- Choose from Inline, Remote or Integrated Blowers
- Hood includes filters, backdraft damper and transition

ACCESSORIES

DC__US – 6-Inch High Duct Cover
DCT__US – 12-Inch High Duct Cover

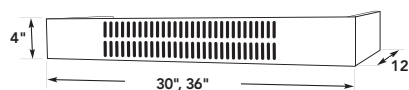
For use with PH__DS, HPWB__FS,
HMWN__FS and HMWB__FS

Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
36-Inch	DC36US	DCT36US
48-Inch	DC48US	DCT48US



RECIRC__FS – Recirculation Kit
(30"/36") RECIRC30FS/RECIRC36FS

- For use with HPWB30FS, HMWN__FS and HMWB__FS
- Stainless steel finish
- Perfect for hard to duct installations
- Use with 600 CFM blowers only



CHFILT3036 – Replacement Charcoal Filters

For use with Recirculation Kit

VENTILATION WALL HOOD (30"/36"/48")

Models: HMWN30FS, HMWN36FS, HMWN48FS

INSTALLATION OPTIONS

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

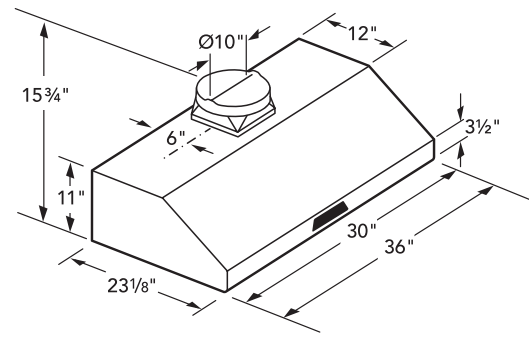
Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional Cooktop or Range, consult the appliance's installation manual.

Accessory 6" and/or 12" duct covers are used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

These hoods are designed to be used for vertical discharge. A ductless, recirculation installation is possible with kit RECIRC_FS.

These hoods are not recommended to be used over indoor grills.

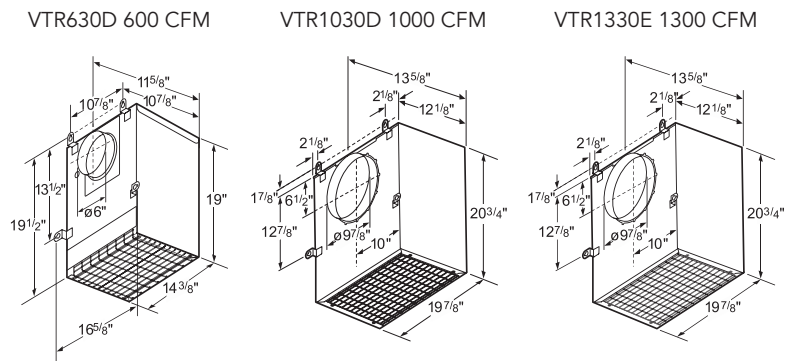


BLOWER OPTIONS

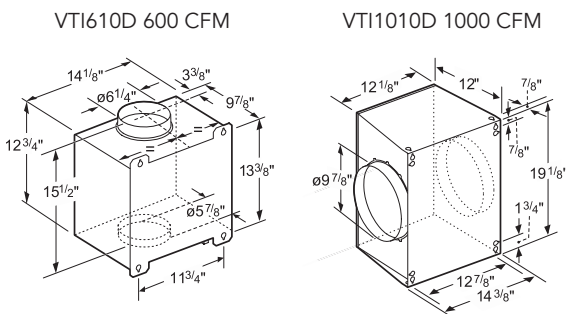
REMOTE	
VTR630D – 600 CFM	Use RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use RFPLT1000 in roof-mount applications (Not for use with 30" hood)
INLINE	
VTI610D – 600 CFM	
VTI1010D – 1000 CFM	
INTEGRATED	
VTN600F – 600 CFM	
VTN1000F – 1200 CFM	Not for use with 30" hood

See page 145 for further details.

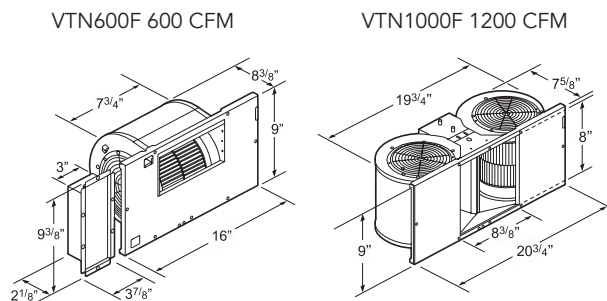
REMOTE (Mounted to roof or external wall)



INLINE (Mounted between kitchen and external wall)



INTEGRAL (Mounted on hood)



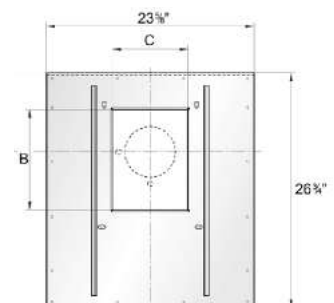
REMOTE BLOWER ACCESSORIES

RFPLT600, RFPLT1000 – Roof plate Material

For use with Remote Blowers VTR630D, VTR1030D and VTR1330E

Combinations	
Roof plate	Remote Blower
RFPLT600	VTR630D
RFPLT1000	VTR1030D, VTR1330E

Model No.	Overall Dimensions			Duct Size
	A	B	C	
RFPLT600	7 1/2"	8 1/2"	9 1/4"	6"
RFPLT1000	9 3/8"	12"	11 1/8"	10"



VENTILATION WALL HOOD WITH BLOWER (30"/36")

Models: HMWB30FS, HMWB36FS



MASTERPIECE

HMWB30FS – 30-Inch

HMWB36FS – 36-Inch

SPECIFICATIONS

Available Hood Widths	30", 36"
Blower	600 CFM Blower Included
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher Safe Filters	Low-Profile Baffle
Halogen Lighting	2

PERFORMANCE

- 3 fan speeds plus 10 minute high-power operation mode
- Filter systems are highly efficient at capturing grease
- Powerfully quiet ventilation systems
- Extended capture area ensures removal of smoke and odor

DESIGN

- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Easy to operate control buttons

CAPACITY

- 600 CFM Integrated Blower included
- Recirculation possible with kit RECIRC__FS (max 600 CFM)

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe low-profile baffle filters
- Grease collection trays are easily removed, dishwasher safe
- Hood includes filters, backdraft damper and transition

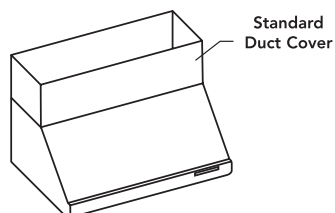
ACCESSORIES

DC__US – 6-Inch High Duct Cover

DCT__US – 12-Inch High Duct Cover

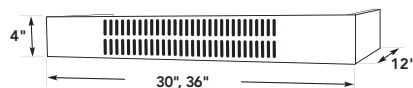
For use with PH__DS, HPWB__FS, HMWN__FS and HMWB__FS

Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
36-Inch	DC36US	DCT36US



RECIRC__FS – Recirculation Kit (30"/36") RECIRC30FS/RECIRC36FS

- For use with HPWB__FS, HMWN__FS and HMWB__FS
- Stainless steel finish
- Perfect for hard to duct installations
- Use with 600 CFM blowers only



CHFILT3036 – Replacement Charcoal Filters

For use with Recirculation Kit

INSTALLATION OPTIONS

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

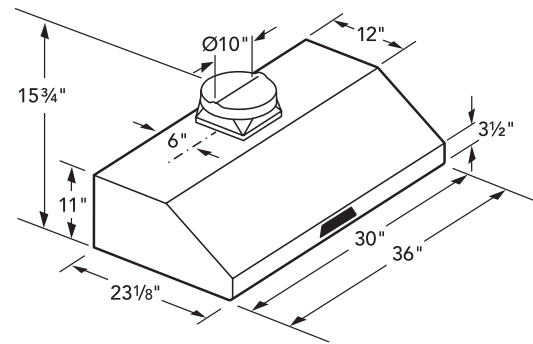
Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional Cooktop or Range, consult the appliance's installation manual.

Accessory 6" and/or 12" duct covers are used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

These hoods are designed to be used for vertical discharge. A ductless, recirculation installation is possible with kit RECIRC_FS.

These hoods are not recommended to be used over indoor grills.





Thermador

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VENTILATION

CHIMNEY WALL HOODS

Our Masterpiece® Series Chimney Style Hoods impart a more open kitchen environment and create a dramatic gathering point. Each model is adjustable to suit a range of ceiling heights and includes conveniences such as dishwasher safe, anodized filters and electronic 4-speed controls. Halogen lighting brilliantly illuminates your cooking space for excellent visibility.

CHIMNEY WALL HOODS FEATURES & BENEFITS



HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.



MESH FILTERS

Aluminum mesh filters with stainless steel frame maximize grease capture without affecting flow and feature a quick release latch for easy clean-up.



ELECTRONIC TOUCH CONTROL

The sleek electronic touch control panel is easy to use and easy to clean.

TIME-TO-CLEAN-FILTER LIGHT

Easy clean-up: All Thermador ventilation filters are dishwasher safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light. (Except HMCB36FS, HMCB42FS)

DELAYED SHUTOFF

For the greatest efficiency, our Masterpiece® ventilation models include delayed shutoff to tackle lingering odors. (Except HMCB36FS, HMCB42FS)

PLANNING INFORMATION

MODEL OPTIONS

Thermador Masterpiece Series Chimney Wall Hoods feature sleek styling and numerous convenience functions. Chimney Wall Hoods are available in 36-inch and 42-inch widths and are adjustable to suit a range of ceiling heights. All stainless steel or stainless steel with glass designs are available. Be sure to reference the correct model information in this design guide.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Chimney Wall Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

If possible, site the earthed socket directly behind the chimney paneling. The grounded socket should be connected via its own circuit. If the grounded socket is no longer accessible following installation of the hood, ensure that there is a permanently installed disconnect.

MODEL	REQUIRED CIRCUIT BREAKER
	120 V AC, 60 Hz
HMCN36FS, HMCN42FS, HMCB36FS, HMCB42FS, HGEW36FS, HDDW36FS	15 AMP

CHIMNEY WALL HOODS PLANNING INFORMATION

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Chimney Wall Hood, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop/range model for proper hood mounting heights.

AVAILABLE CEILING HEIGHT

The standard ceiling height can vary from region to region and in homes built in different eras. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. Kitchen ceiling heights can vary between 7'6" (or 90") to over 10' (or 120").

Before selecting a Thermador Hood, check the available installation space and any extra space that may remain after proper installation of a hood and cooktop or range. This extra space can be filled using Thermador's stainless steel duct cover accessories. The space can also be adjusted by raising or lowering your hood within the recommended range (typically 30" to 36" above the cooking surface).

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integral) are available for Thermador's Masterpiece® Series Hoods. If the unit you have selected does not have a blower included, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integral Blowers (VTN series)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood. Professional gas cooktops generally should have 1 CFM for every 100 BTU. For Masterpiece® Electric and Induction Cooktops, and Gas Cooktops under 60,000 BTU, choose a blower with a minimum of 100 CFM per 12" of cooktop width.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure/air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of makeup air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 150 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

WARRANTY

Limited warranty parts and labor (1 year)
See page 294 for additional warranty details.

VENTILATION CHIMNEY WALL HOOD (36"/42")

Models: HMCN36FS, HMCN42FS



MASTERPIECE

HMCN36FS – 36-Inch

HMCN42FS – 42-Inch

PERFORMANCE

- 3 fan speeds plus 10 minute high-power operation mode
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems

DESIGN

- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe stainless-frame mesh filters
- Dimmer lighting – for those hours after a late meal
- Built-in Clean Filter Reminder light
- Telescopic chimney – adjustable at installation
- Delayed shutoff tackles lingering odors for up to 10 minutes
- Blowers sold separately
- Choose from Inline, Remote or Integrated Blowers

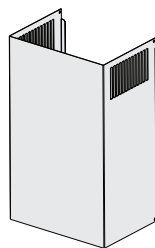
SPECIFICATIONS

Available Hood Widths	36", 42"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	8" Round
Ducting Direction	Vertical
Ceiling Heights	8 ft. to 9 ft.
Dishwasher Safe Filters	3 Mesh with Stainless Frame
Halogen Lighting	3

ACCESSORIES

CHIMXHMC – Chimney Extension

- For use with HMCN_FS, HMCB_FS
- Stainless steel chimney hood extension for up to 12-foot ceiling applications
- Extension replaces upper section of standard chimney extension



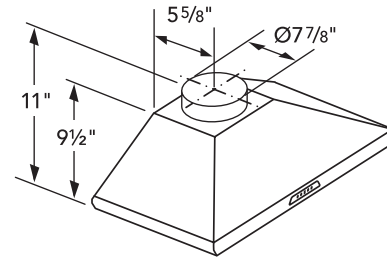
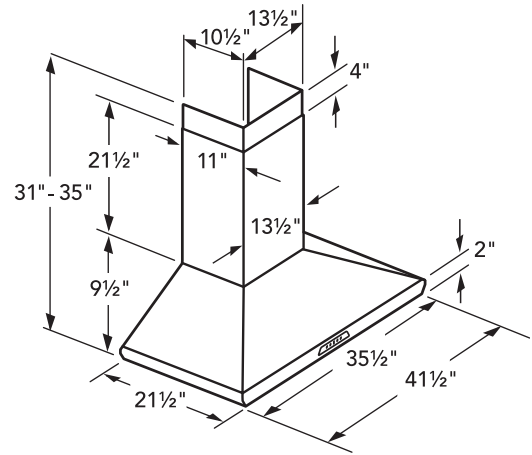
INSTALLATION OPTIONS

Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador non-professional gas, electric, or induction cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

These hoods are designed to be used for vertical discharge. A blower must be purchased separately.



BLOWER OPTIONS

REMOTE

VTR630D – 600 CFM Use RFPLT600 in roof-mount applications

VTR1030D – 1000 CFM Use RFPLT1000 in roof-mount applications

INLINE

VTI610D – 600 CFM

VTI1010D – 1000 CFM

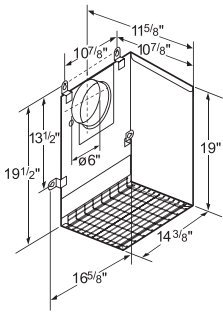
INTEGRATED

VTN1080F – 1000 CFM

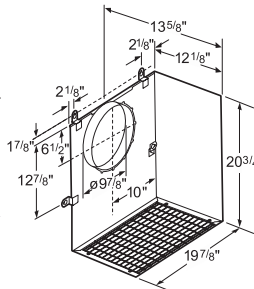
See page 145 for further details.

REMOTE (Mounted to roof or external wall)

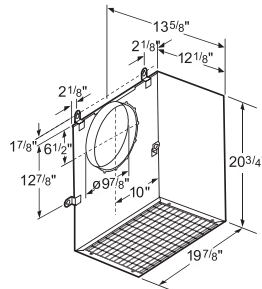
VTR630D 600 CFM



VTR1030D 1000 CFM

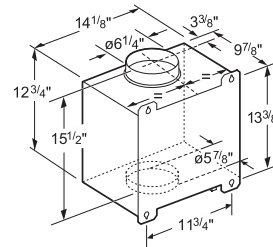


VTR1330E 1300 CFM

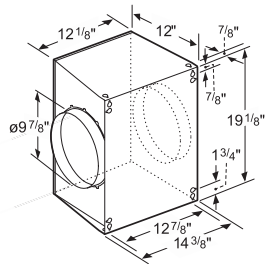


INLINE (Mounted between kitchen and external wall)

VTI610D 600 CFM

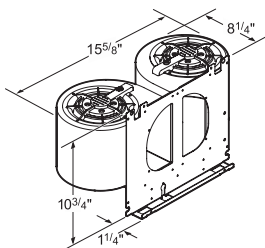


VTI1010D 1000 CFM



INTEGRAL (Mounted on hood)

VTN1080F 1000 CFM



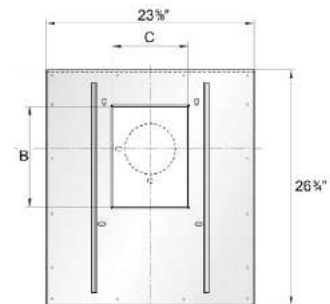
REMOTE BLOWER ACCESSORIES

RFPLT600, RFPLT1000 – Roofplate Material

For use with Remote Blowers VTR630D, VTR1030D and VTR1330E

Combinations	
Roofplate	Remote Blower
RFPLT600	VTR630D
RFPLT1000	VTR1030D, VTR1330E

Overall Dimensions				
Model No.	A	B	C	Duct Size
RFPLT600	7 1/2"	8 1/2"	9 1/4"	6"
RFPLT1000	9 3/8"	12"	11 1/8"	10"



VENTILATION CHIMNEY WALL HOOD WITH BLOWER (36"/42")

Models: HMCB36FS, HMCB42FS



MASTERPIECE

HMCB36FS – 36-Inch

HMCB42FS – 42-Inch

PERFORMANCE

- 3 fan speeds plus 10 minute high-power operation mode
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems

DESIGN

- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Easy to operate control buttons

CAPACITY

- 600 CFM Integrated Blower included

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe stainless-frame mesh filters
- Telescopic chimney – adjustable at installation
- Hood includes filters, lights, backdraft damper and transition

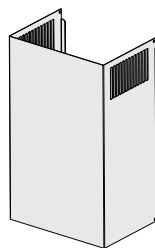
SPECIFICATIONS

Available Hood Widths	36", 42"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8 ft. to 9 ft.
Dishwasher Safe Filters	3 Mesh
Halogen Lighting	3

ACCESSORIES

CHIMXHMC – Chimney Extension

- For use with HMCB__FS, HMCN__FS
- Stainless steel chimney hood extension for up to 12-foot ceiling applications
- Extension replaces upper section of standard chimney extension



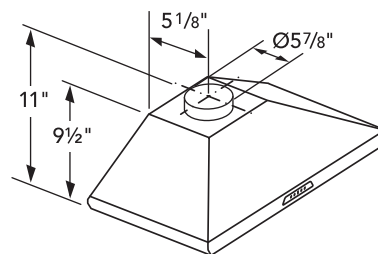
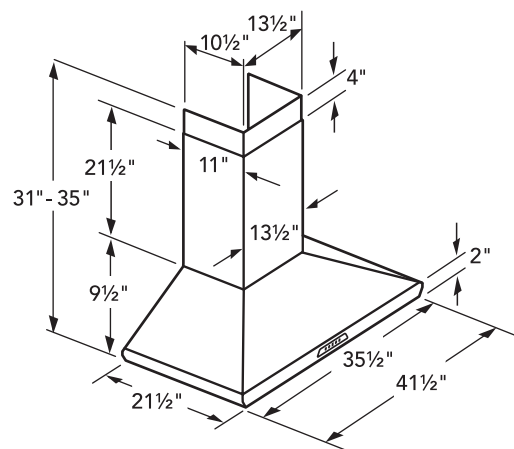
INSTALLATION OPTIONS

Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador non-professional gas, electric, or induction cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

These hoods are designed to be used for vertical discharge. A 600 CFM integrated blower is included.



VENTILATION PIVOT-LIFT GLASS CANOPY HOOD (36")

Model: HGEW36FS



MASTERPIECE

HGEW36FS – 36-Inch

PERFORMANCE

- Lower the unique glass canopy for greater capture area
- 3 fan speeds plus 10 minute high-power operation mode
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems

DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls
- Elegantly curved glass canopy

CAPACITY

- 600 CFM Integrated Blower included

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe stainless-frame mesh filters
- Dimmer lighting – for those hours after a late meal
- Unique canopy pivots up – offering increased head room
- Built-in Clean Filter Reminder light
- Telescopic chimney – adjustable at installation
- Delayed shutoff tackles lingering odors for up to 10 minutes
- Hood includes filters, lights, backdraft damper and transition

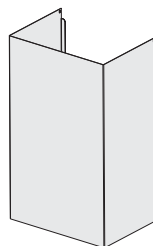
SPECIFICATIONS

Available Hood Widths	36"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8 ft. to 9 3/4 ft.
Dishwasher Safe Filters	1 Mesh
Halogen Lighting	2

ACCESSORIES

CHIMXHGE – Chimney Extension

- For use with HGEW__FS
- Stainless steel chimney hood extension for up to 12-foot ceiling applications
- Extension replaces upper section of standard chimney extension



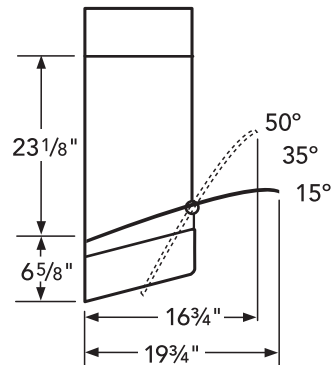
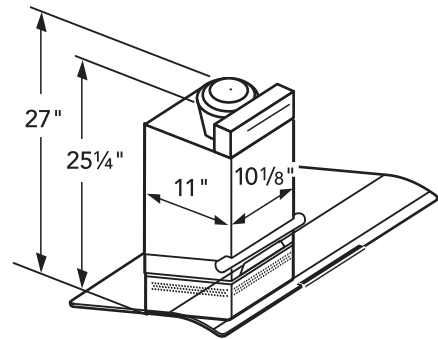
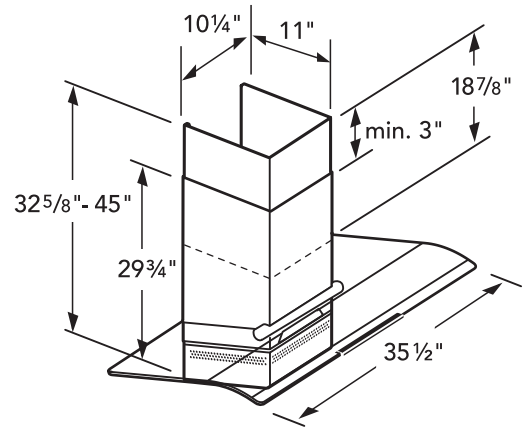
INSTALLATION OPTIONS

Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador non-professional gas, electric, or induction cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

This hood is designed to be used for vertical discharge. A 600 CFM integrated blower is included.



Installation Note: This product ships with two transport brackets to hold the moveable canopy in place during shipping and installation. After installation, be sure to remove the brackets to operate the pivot-lift glass canopy.

VENTILATION CHIMNEY WALL DRAWER HOOD (36")

Model: HDDW36FS



MASTERPIECE

HDDW36FS – 36-Inch

PERFORMANCE

- 3 fan speeds plus 10 minute high-power operation mode
- 45% increase in capture area when hood is extended
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems
- Sound insulation mats make this hood barely audible

DESIGN

- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls

CAPACITY

- 600 CFM Integrated Blower included

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe stainless-frame mesh filters
- Dimmer lighting – for those hours after a late meal
- Unique sliding stainless steel canopy can be pushed back against the wall to increase the capture area
- Built-in Clean Filter Reminder light
- Telescopic chimney – adjustable at installation
- Delayed shutoff tackles lingering odors for up to 10 minutes
- Hood includes filters, lights, backdraft damper and transition

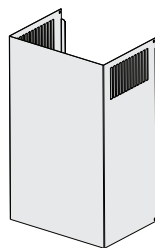
SPECIFICATIONS

Available Hood Widths	36"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	7 3/4 ft. to 9 1/2 ft.
Dishwasher Safe Filters	4 Mesh
Halogen Lighting	4

ACCESSORIES

CHIMXHDD – Chimney Extension

- For use with HDDW__FS
- Stainless steel chimney hood extension for up to 12-foot ceiling applications
- Extension replaces upper section of standard chimney extension



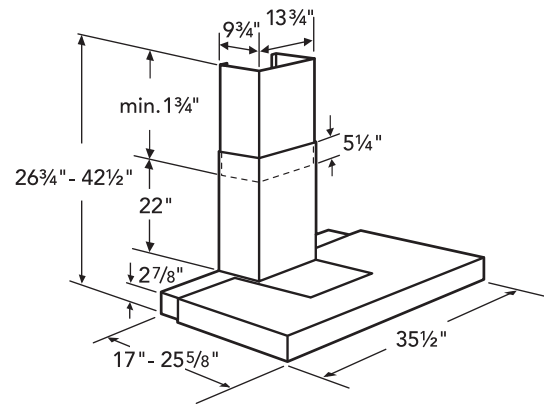
INSTALLATION OPTIONS

Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador non-professional gas, electric, or induction cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

This hood is designed to be used for vertical discharge. A 600 CFM integrated blower is included.



Installation Note: This product ships with two transport brackets to hold the moveable canopy in place during shipping and installation. After installation, be sure to remove the brackets to operate the sliding drawer canopy.



VENTILATION

ISLAND HOODS

Thermador Island Hoods put the finishing touches on your cooking system, with excellent overall efficiency in drawing away smoke, moisture and heat. The adjustable chimney height is perfect over island cooktop or range installations. Dishwasher safe aluminum mesh filters make cleanup easy.

ISLAND HOODS FEATURES & BENEFITS



EXTERIOR CONTROLS

Easy-to-clean, easy-to-use push-button controls put accuracy at your fingertips.



HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes. (HGS142TS only)

POWERFULLY QUIET™ OPERATION

Steam, smoke and odors are no problem for Thermador's ducted ventilation systems.

TIME-TO-CLEAN-FILTER LIGHT

Easy clean-up: All Thermador ventilation filters are dishwasher safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light. (HNI42YS, HNI48YS, HNI54YS only)

DISHWASHER SAFE FILTERS

Dishwasher-safe anodized aluminum mesh filters for easy-clean maintenance.

DELAYED SHUTOFF

For the greatest efficiency, our Professional ventilation models include delayed shutoff to tackle lingering odors. (HNI42YS, HNI48YS, HNI54YS only)

PLANNING INFORMATION

MODEL OPTIONS

Thermador Professional Series Island Hoods are available in 42-inch, 48-inch and 54-inch widths and feature a stainless steel design. A Masterpiece® Series Island Hood is available in a 42-inch width and features a stainless steel design with an elegant glass canopy. All of our island hoods are adjustable to suit a range of ceiling heights.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Wall Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

MODEL	REQUIRED CIRCUIT BREAKER
	120 V AC, 60 Hz
HNI42YS, HNI48YS, HNI54YS, HGS142TS	15 Amp

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Island Hood, be sure to verify the dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Island Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area. Island installations require a greater capture area; therefore the hoods used should overlap your cooking surface by a minimum of 3" to 6" on either side.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop/range model for proper hood mounting heights.

AVAILABLE CEILING HEIGHT

The standard ceiling height can vary from region to region and in homes built in different eras. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. Kitchen ceiling heights can vary between 7'6" (or 90") to over 10' (or 120").

Before selecting a Thermador Hood, check the available installation space and any extra space that may remain after proper installation of a hood and cooktop or range. This extra space can be filled using Thermador's stainless steel duct cover accessories. The space can also be adjusted by raising or lowering your hood within the recommended range (typically 30" to 36" above the cooking surface).

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integral) are available for Thermador's Professional Series Island Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI Series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integral Blowers (VTN Series)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood. Professional Gas Cooktops generally should have 1 CFM for every 100 BTU. For Masterpiece® Electric and Induction Cooktops, and Gas Cooktops under 60,000 BTU, choose a blower with a minimum of 100 CFM per 12" of cooktop width.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 400 to 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure/air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 150 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

WARRANTY

Limited warranty parts and labor (1 year)

See page 294 for additional warranty details.

VENTILATION ISLAND HOOD (42"/48"/54")

Models: HNI42YS, HNI48YS, HNI54YS



PROFESSIONAL

HNI42YS – 42-Inch

HNI48YS – 48-Inch

HNI54YS – 54-Inch

SPECIFICATIONS

Available Hood Widths	42", 48", 54"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	8" Round
Ducting Direction	Vertical
Ceiling Heights	8 1/4 ft. to 10 ft.
Dishwasher Safe Filters	Mesh
Halogen Lighting	4

PERFORMANCE

- 3 fan speeds plus 10 minute high-power operation mode
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems

DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- 27-inch depth hood is a perfect companion to the Pro Grand® professional range
- Premium electronic touch controls

CONVENIENCE

- Fluorescent lighting brightens the entire work space
- Dishwasher safe aluminum mesh filters
- After 40 hours of operation, the Clean Filter button illuminates
- Telescopic chimney – adjustable at installation
- Auto start High Heat Sensor
- Delayed shutoff tackles lingering odors for up to 10 minutes
- Blowers sold separately
- Choose from Inline or Remote Blowers
- Hood includes filters, lights, backdraft damper and transition

VENTILATION ISLAND HOOD (42"/48"/54")

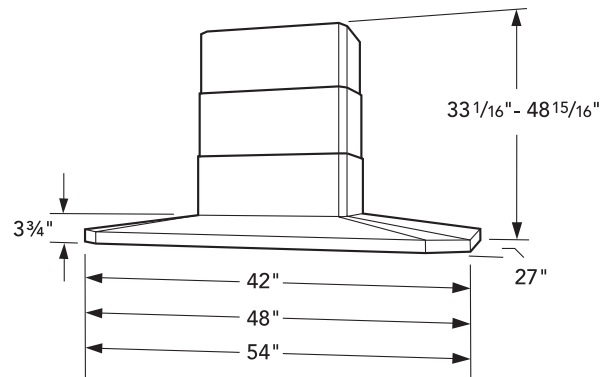
Models: HNI42YS, HNI48YS, HNI54YS

INSTALLATION OPTIONS

Thermador Professional Series Island Hoods may be installed above a Thermador Professional Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador Cooktop or Range, consult the appliance's installation manual.

Thermador Island Hoods are suspended from the ceiling. These hoods are designed to be used for vertical discharge. A blower must be purchased separately.



BLOWER OPTIONS

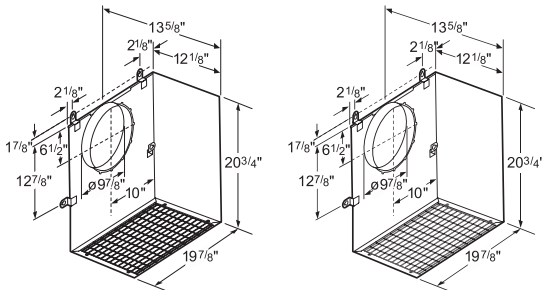
REMOTE	
VTR1030D – 1000 CFM	Use RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use RFPLT1000 in roof-mount applications
INLINE	
VTI1010D – 1000 CFM	

See page 145 for further details.

REMOTE (Mounted to roof or external wall)

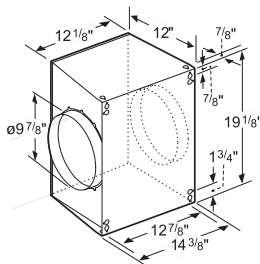
VTR1030D 1000 CFM

VTR1330E 1300 CFM



INLINE (Mounted between kitchen and external wall)

VTI1010D 1000 CFM

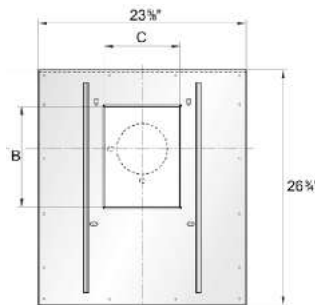


REMOTE BLOWER ACCESSORIES

RFPLT1000 – Roofplate Material

For use with Remote Blowers VTR1030D and VTR1330E

Combinations				
Roofplate	Remote Blower			
RFPLT1000	VTR1030D, VTR1330E			
Overall Dimensions				
Model No.	A	B	C	Duct Size
RFPLT1000	9 3/8"	12"	11 1/8"	10"



VENTILATION ISLAND HOOD WITH BLOWER (42")

Model: HGSI42TS



MASTERPIECE

HGSI42TS - 42-Inch

PERFORMANCE

- 3 fan speeds
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems

DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Easy to operate control buttons

CAPACITY

- 400 CFM Integrated Blower included

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe aluminum mesh filters
- Telescopic chimney – adjustable at installation
- Hood includes filters, lights, backdraft damper and transition

SPECIFICATIONS

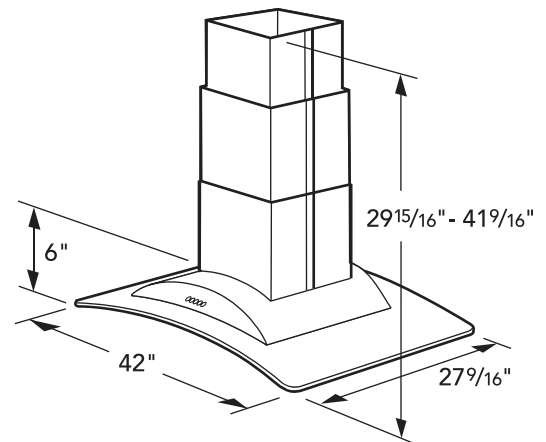
Available Hood Widths	42"
Blower	400 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8 ft. to 10 ft.
Dishwasher Safe Filters	Mesh
Halogen Lighting	4

INSTALLATION OPTIONS

Thermador Masterpiece® Series Island Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador Cooktop or Range, consult the appliance's installation manual.

Thermador Island Hoods are suspended from the ceiling. These hoods are designed to be used for vertical discharge. A 400 CFM blower is included.





VENTILATION

CUSTOM INSERTS

Use Thermador Custom Hood Inserts within custom hood applications to create a seamless design with wall or island applications. These inserts efficiently and quietly remove odor and steam. Inserts are available for both professional and non-professional applications.

CUSTOM INSERTS FEATURES & BENEFITS



CUSTOM HOOD INSERT

Specially designed for professional custom hood applications to create a concealed ventilation system.

TIME-TO-CLEAN-FILTER LIGHT

Easy cleanup: All Thermador ventilation filters are dishwasher safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light. (VCI230DS, VCI236DS, VCI248DS only)

DELAYED SHUTOFF

For the greatest efficiency, our Professional ventilation models include delayed shutoff to tackle lingering odors. (VCI230DS, VCI236DS, VCI248DS only)

PUSH BUTTON CONTROLS

Concealed three-speed, push-button controls are easy to use. (Professional Series only)



REMOTE VENTILATION CONTROL

Remote control for customized ventilation applications is easy to use and has a sophisticated and professional style. (VCI230DS, VCI236DS, VCI248DS only)



HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.



MESH FILTERS

Aluminum mesh filters with stainless steel frame maximize grease capture without affecting flow and feature a quick release latch for easy clean-up.

PLANNING INFORMATION

MODEL OPTIONS

Thermador Custom Hood Inserts are available for both professional and non-professional applications. The Professional Series Custom Hood Inserts are available in 30-inch, 36-inch and 48-inch widths. The Masterpiece® Series Custom Hood Inserts are available in 21-inch (for 30-inch wide installations) and 29-inch (for 36-inch wide installations).

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Custom Insert is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

MODEL	REQUIRED CIRCUIT BREAKER
	120 V AC, 60 Hz
VCI230DS, VCI236DS, VCI248DS, VCI21CS, VCI29CS	15 Amp

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Custom Hood Insert, be sure to verify the dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Professional Custom Series Hood Inserts are designed for installation with all professional-style cooktops and ranges. Masterpiece® Custom Series Hood Inserts are designed for installation with non-professional gas, electric or induction cooktops. Refer to the appropriate section for additional specifications.

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop/range model for proper hood mounting heights.

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integral) are available for Thermador's Professional and Masterpiece® Series Hoods. If the unit you have selected does not have a blower included, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integral Blowers (VTI series)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood. Professional Gas Cooktops generally should have 1 CFM for every 100 BTU. For Masterpiece® Electric and Induction Cooktops, and Gas Cooktops under 60,000 BTU, choose a blower with a minimum of 100 CFM per 12" of cooktop width.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 400 to 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure/air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 150 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

Installation Note: Professional Rangetops and Ranges require that minimum distances be maintained from the cooking surface to combustible materials (i.e. a wood covering around the insert). These minimum distances range from 30" to 40" and can vary from product to product and by manufacturer. Refer to the installation manual of the rangetop or range prior to the design and installation of the custom hood insert.

WARRANTY

Limited warranty parts and labor (1 year)

See page 294 for additional warranty details.

VENTILATION CUSTOM INSERT (30"/36"/48")

Models: VCI230DS, VCI236DS, VCI248DS



PROFESSIONAL

VCI230DS – 30-Inch

VCI236DS – 36-Inch

VCI248DS – 48-Inch

Custom hood insert for use within wall or island custom hood applications

PERFORMANCE

- 3 fan speeds
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems
- Deep capture area allows for efficient capture of smoke and steam

DESIGN

- Suitable for wall or island applications
- Stainless steel button controls

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe aluminum mesh filters
- All-stainless steel baffle filters are available
- Built-in Clean Filter Reminder light
- Delayed shutoff tackles lingering odors for up to 10 minutes
- Blowers sold separately
- Choose from Inline, Remote or Integrated Blowers

SPECIFICATIONS

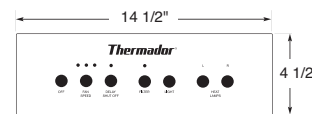
Available Hood Widths	30", 36", 48"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher Safe Filters	Mesh (Baffle filters sold as an accessory)
Halogen Lighting	30", 36" – 2 Bulbs 48" – 4 Bulbs

REMOTE CONTROL PANELS

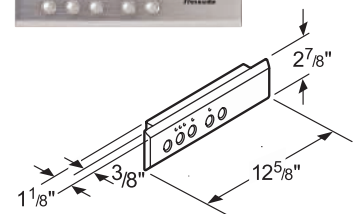
VCI2REMFS/VCI2REM

- Overall size: 14 1/2" W x 4 1/2" H
- For use with VCI2_DS
- Stainless steel finish
- Cable-connected to blower and hood controls
- Choose from one of two unique styles

VCI2REM



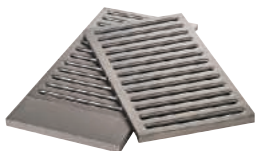
VCI2REMFS



ACCESSORIES

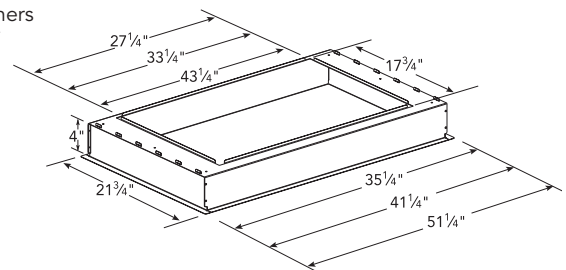
BAFFLT – Baffle Filters
(30"/36"/48") BAFFLT30/BAFFLT36/BAFFLT48

- For use with VCI2_DS
- Stainless steel finish
- Unique low profile design maximizes grease capture
- Dishwasher safe for easy clean-up



LINER – Custom Hood Liners
(30"/36"/48") LINER30/LINER36/LINER48

- For use with VCI2_DS
- Stainless steel custom hood liners to protect the exterior base of custom insert
- Custom hood liner completes custom insert installation



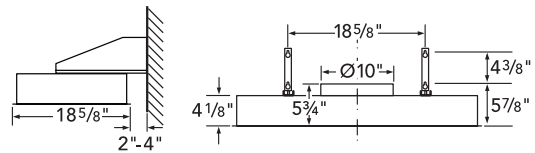
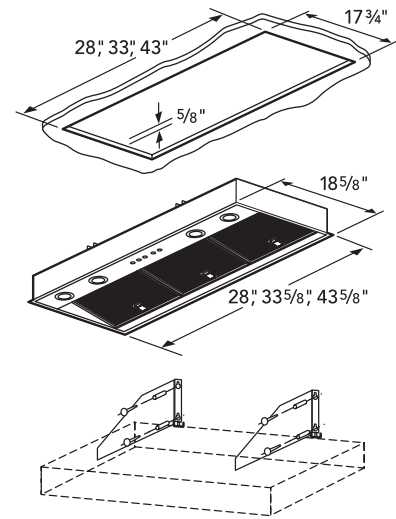
INSTALLATION OPTIONS

Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

Thermador Professional Series Custom Hood Inserts may be installed above a Thermador Professional Series Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. Professional Rangetops and Ranges require that minimum distances be maintained from the cooking surface to combustible materials (i.e. a wood covering around the insert). These minimum distances range from 30" to 40" and can vary from product to product and by manufacturer. Refer to the installation manual of the rangetop or range prior to the design and installation of the custom hood insert.

These hoods are designed to be used for vertical discharge. A blower must be purchased separately.



Installation Note: Professional Rangetops and Ranges require that minimum distances be maintained from the cooking surface to combustible materials (i.e. a wood covering around the insert). These minimum distances range from 30" to 40" and can vary from product to product and by manufacturer. Refer to the installation manual of the rangetop or range prior to the design and installation of the custom hood insert.

BLOWER OPTIONS

REMOTE

VTR630D – 600 CFM	Use RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use RFPLT1000 in roof-mount applications

INLINE

VTI610D – 600 CFM
VTI1010D – 1000 CFM

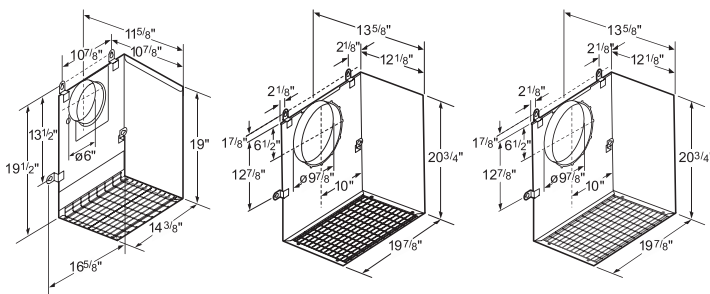
INTEGRATED

VTI610D – 600 CFM	Inline blower can be used for an integrated solution
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See page 145 for further details.

REMOTE (Mounted to roof or external wall)

VTR630D 600 CFM VTR1030D 1000 CFM VTR1330E 1300 CFM



REMOTE BLOWER ACCESSORIES

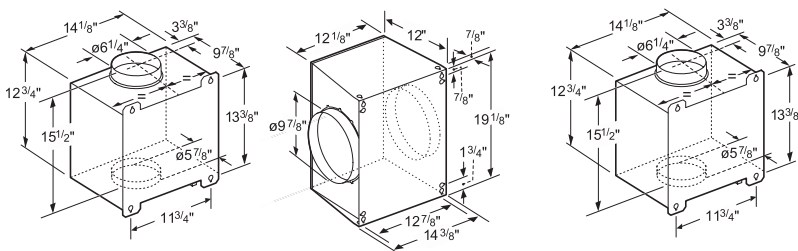
RFPLT600, RFPLT1000 – Roofplate Material

For use with Remote Blowers VTR630D, VTR1030D and VTR1330E

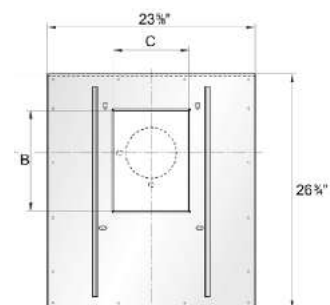
Combinations	
Roofplate	Remote Blower
RFPLT600	VTR630D
RFPLT1000	VTR1030D, VTR1330E

INLINE (Mounted between kitchen and external wall) INTEGRAL (Mounted on hood)

VTI610D 600 CFM VTI1010D 1000 CFM VTI610D 600 CFM

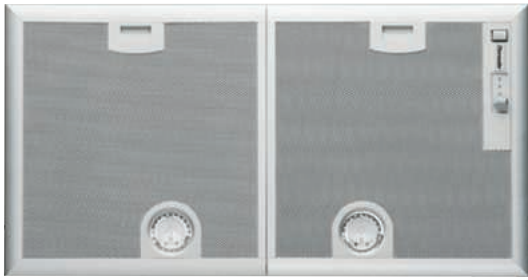


Overall Dimensions				
Model No.	A	B	C	Duct Size
RFPLT600	7 1/2"	8 1/2"	9 1/4"	6"
RFPLT1000	9 3/8"	12"	11 1/8"	10"



VENTILATION CUSTOM INSERT WITH BLOWER (21"/29")

Models: VCI21CS, VCI29CS



MASTERPIECE

VCI21CS – 21-Inch

VCI29CS – 29-Inch

Custom hood insert for use within custom hood applications

PERFORMANCE

- 3 fan speeds plus 10 minute high-power operation mode
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems

DESIGN

- Suitable for wall or island applications
- Slide control for easy power adjustments

CAPACITY

- 400 CFM Integrated Blower included

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher safe aluminum mesh filters
- Hood includes filters, lights, backdraft damper and transition

SPECIFICATIONS

Available Hood Widths	21", 29"
Installation Width	21" Model – Up to 30" Wide 29" Model – Up to 36" Wide
Blower	400 CFM Blower Included
Duct Size at Discharge	6" Round
Dishwasher Safe Filters	2 Mesh
Halogen Lighting	2

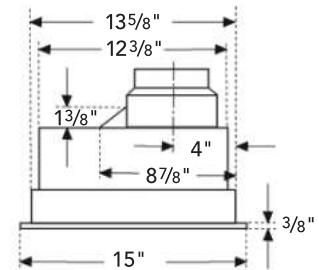
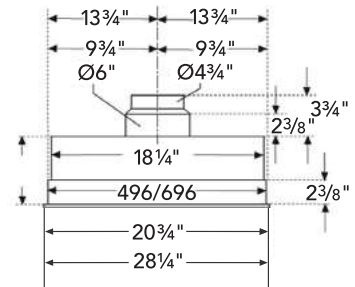
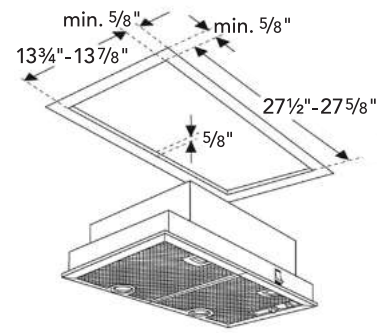
INSTALLATION OPTIONS

Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

Thermador Masterpiece® Series Custom Hood Inserts may be installed above a Thermador non-professional gas, electric, or induction cooktop up to 36-inches wide to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador Cooktop, consult the appliance's installation manual.

These hoods are designed to be used for vertical discharge. A 400 CFM Blower is included.





VENTILATION

DOWNDRAFT

If you prefer a concealed look, choose a Thermador Downdraft Ventilation Unit, which offers space efficiency when a hood is not preferred. A full face filter combines a filter with splatter shield in one easy-to-remove, dishwasher-safe element. Thermador invented the first retractable downdraft, and was also the first to introduce a recirculation option for downdrafts—making ventilation possible in any kitchen.

DOWNDRAFT FEATURES & BENEFITS



FULL 13-INCH RISE

With an over 13-inch intake, the UCVM rises well above even the tallest pans. This protects against splatters when cooking and provides better performance in capturing steam and smoke—even from the front burners.

DOWNDRAFT RECIRCULATION OPTION

Downdraft recirculation is now available for island or wall applications. Combine the performance of the UCVM Downdraft with the odor- and grease-capturing filters in the Recirculation Module for the perfect ventilation combination for anywhere in your kitchen.

FULL FACE FILTERS

Full-face filters combine a filter with a splatter shield in one easy-to-remove, dishwasher-safe element. These filters maximize grease capture without affecting airflow.

PLANNING INFORMATION

MODEL OPTIONS

Thermador Downdraft Hoods are available in 30 and 36-inch widths to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Downdraft Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
UCVM30FS, UCVM36FS	15 Amp

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Downdraft Hood, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Downdraft Hoods may be installed in a wall or island behind a Thermador non-professional gas, electric or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

HOOD WIDTH

Downdraft ventilation units should be the same width as the cooking surfaces they are ventilating.

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integral) are available for Thermador's Downdraft Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integral Blowers (VTN series)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require.

CHOOSING THE RIGHT CFM

The power of the cooktop, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood. Professional Gas Rangetops generally should have 1 CFM for every 100 BTU.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure/air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 150 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

WARRANTY

Limited warranty parts and labor (1 year)

See page 294 for additional warranty details.

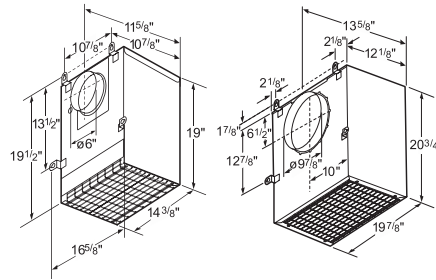
BLOWER OPTIONS

REMOTE VTR630D – 600 CFM VTR1030D – 1000 CFM	Requires CV2T6 Transition Use RFPLT600 in roof-mount applications Use RFPLT1000 in roof-mount applications
INLINE VTI610D – 600 CFM VTI1010D – 1000 CFM	Requires CV2T6 Transition
INTEGRATED VTN600CV2C – 600 CFM	

See page 145 for further details.

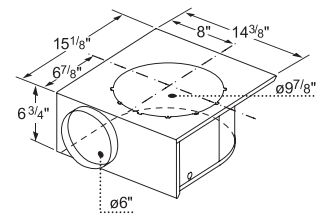
REMOTE (Mounted to roof or external wall)

VTR630D 600 CFM VTR1030D 1000 CFM



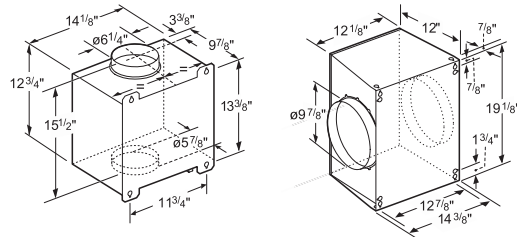
INTEGRAL (Mounted on hood)

VTN600CV2C 600 CFM



INLINE (Mounted between kitchen and external wall)

VTI610D 600 CFM VTI1010D 1000 CFM



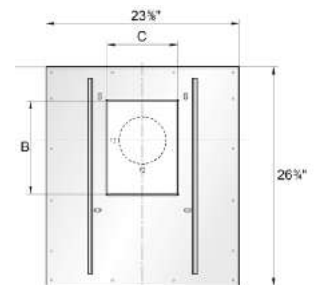
REMOTE BLOWER ACCESSORIES

RFPLT600, RFPLT1000 – Roofplate Material

For use with Remote Blowers VTR630D and VTR1030D

Combinations	
Roofplate	Remote Blower
RFPLT600	VTR630D
RFPLT1000	VTR1030D

Overall Dimensions				
Model No.	A	B	C	Duct Size
RFPLT600	7 1/2"	8 1/2"	9 1/4"	6"
RFPLT1000	9 3/8"	12"	11 1/8"	10"



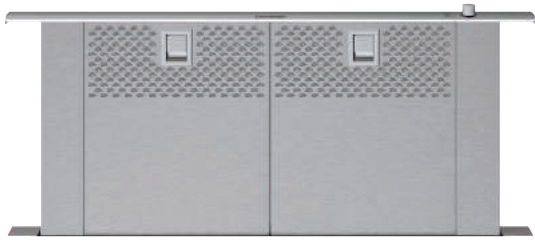
CV2T6 TRANSITION

Transition piece required for installation of inline and remote blowers – downdraft applications only



VENTILATION DOWNDRAFT (30"/36")

Models: UCVM30FS, UCVM36FS



MASTERPIECE

UCVM30FS – 30-Inch

UCVM36FS – 36-Inch

PERFORMANCE

- 3 fan speeds
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems

DESIGN

- Suitable for wall or island applications
- Brushed stainless steel finish
- Easy to operate control buttons

CAPACITY

- Downdraft rises over 13 inches to capture steam from the tallest pots
- Downdraft recirculation possible with module RECIRC36DF

CONVENIENCE

- Dishwasher safe full-face filters also act as a splatter shield
- Blowers sold separately
- Choose from Inline, Remote or Integrated Blowers

SPECIFICATIONS

Available Hood Widths	30", 36"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	6" Round
Ducting Direction	Down, Left or Right
Dishwasher Safe Filters	Full-Face Mesh

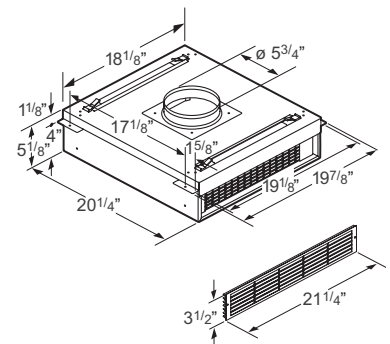
ACCESSORIES

RECIRC36DF – Recirculation Kit

- For use with UCVM__FS
- Comes complete with 2 charcoal filters, 2 venting grids, and ducting to transition to integrated blower (blower sold separately)
- For toe kick heights of 4 inches or taller
- Wall or island applications
- Easily mounts to integrated blower (VTN600CV2C) under cooktop
- Toe kick/socket can be vented in any direction
- Mounts to base of cabinet; recesses into toe kick
- To be used only with Thermador downdraft and integrated blower

REPLACEMENT CHARCOAL FILTERS

Sold Separately as a Service Item (For use with Recirculation Module)



INSTALLATION OPTIONS

The Thermador Downdraft Hood System is available in 30-inch or 36-inch widths. It is intended for installation with Thermador non-professional gas, electric or induction cooktops only.

A Recirculation Kit (RECIRC_FS) can be purchased separately and used in conjunction with the Integral Blower if ducting to the outside is not a viable option. Refer to the appropriate section for additional specifications.

These hoods are designed to be used for vertical or horizontal discharge.

