

Thermador®

VENTILATION

APPLICATION AND PRODUCT GUIDE





WALL HOOD PH48HS SHOWN WITH PRO HARMONY® RANGE PRG486GDH WITH PA12GCVRHC GRIDDLE COVER ACCESSORY

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WHY VENTILATION IS IMPORTANT

When it comes to ventilation performance, there's only one name you need to remember. Thermador. Our powerful, quiet systems tackle unwanted smoke, grease, heat and odors, quietly and efficiently.

For all of the warm images your kitchen may conjure up, the fact is, your kitchen can be a major source of pollutants in the home. All of these are released into the air as you are cooking, and can end up on walls, ceilings, carpet, upholstery and drapes. Additionally, in today's well-sealed homes, insufficient ventilation can cause heat buildup and, in extreme cases, even carbon monoxide poisoning. That's why choosing a quality ventilation system by Thermador is one of the most important decisions you can make when designing your kitchen.



CLEANLINESS

We understand that keeping your kitchen fresh and clean is a priority.

- Eliminate grease and smoke from your culinary workspace
- Reducing moisture protects the finishes in your home
- Capture grease in dishwasher-safe filters, not on your kitchen cabinets, countertop and floor

HEALTH AND SAFETY

Ventilation fans remove moisture, odor and unhealthy byproducts of combustion, including carbon monoxide and nitrogen oxides.

- Proper ventilation is essential for maintaining a healthy indoor environment and minimizing airborne health risks
- Controlling moisture reduces the cause of many types of mold
- Hood and downdraft ventilation systems handle high heat and exhaust needs to maintain a safe cooking area

ODORS

No need to worry about lingering odors or smoke with these elegant, powerful ventilation systems.

- Blowers freshen up your kitchen with amazing efficiency
- Some models include delayed shutoff to tackle lingering odors
- Switching on the hood a few minutes prior to cooking will start circulating the air and help remove odors once cooking has started

DESIGN

Ventilation can provide a dramatic focal point for your kitchen or it can be concealed for a seamless design.

- Our ventilation systems are meticulously crafted for both function and design
- Choose from our two distinct series to help define your space and coordinate with your Professional or Masterpiece® Series family of appliances

HOODS THAT FIT WITH YOUR KITCHEN

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
- Removable dishwasher-safe grease collection tray
- Halogen lighting
- Recirculation option at 600 CFM
- Deep enclosure area for excellent capture



CHIMNEY WALL HOODS

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

- Adjustable chimney heights suit a range of ceilings
- Halogen lighting
- All stainless steel or stainless steel with glass designs available
- Dishwasher-safe, stainless steel frame filters
- Automatic 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
- Halogen lighting
- Dishwasher-safe, stainless steel filters
- All stainless steel or stainless steel with elegant glass canopy design
- Slim and sleek design that does not obstruct the views beyond your kitchen



CUSTOM INSERTS

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

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



DOWNDRAFTS

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

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

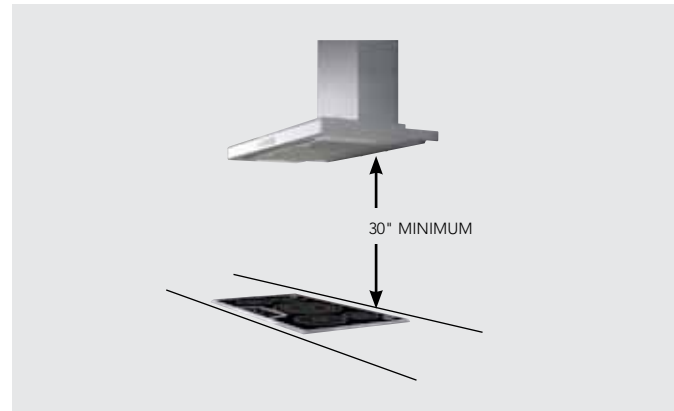
SELECTING THE RIGHT HOOD

CHOOSING THE CORRECT SIZE AND PLACEMENT

1. 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.



2. 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 up to 3" on either side of the cooktop.

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



3. 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 your hood, check your available installation space and any extra space that may remain after proper installation of your hood and cooktop or range. This extra space can be filled by integrating with your kitchen cabinetry or by using Thermador's Stainless Steel Duct Cover or Chimney Extension 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).

Example: The height of your countertop is 36" and you want to add 30" (the minimum distance) between your rangetop to the bottom of the hood. The height of your Thermador Hood is 11," so 77" minimum is required for proper hood installation (from floor to top of hood).

If your ceiling is 7'6", subtract the space needed from the space available (90" - 77" = 13"). In this case, you have 13" of extra space.



*Duct covers and chimney extensions are available as an accessory when the hood is mounted below the height of the ceiling.

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options are available for Thermador's Professional and Masterpiece® Series Hoods and Downdraft Ventilation Units. If the unit you have selected does not have a blower included, choose from one of the following options, which can be purchased separately. See page 40. 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.

1. 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.

2. INLINE BLOWERS (VTI SERIES)

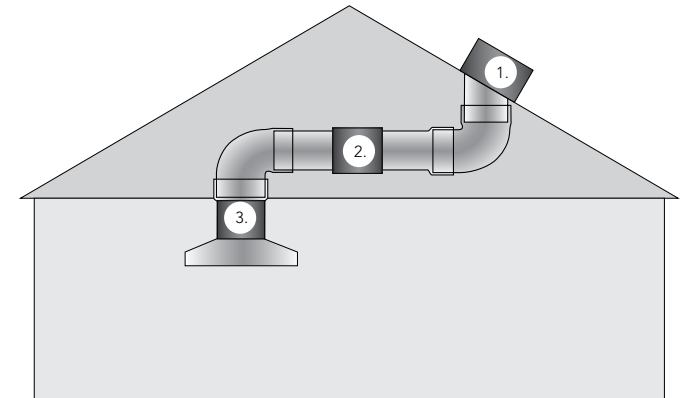
To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

3. 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.

SPECIAL NOTE

Always allow access to the blower for serviceability, should it be needed.



SELECTING THE RIGHT HOOD

CHOOSING THE RIGHT CFM

1. POWER AND SIZE OF THE COOKTOP

The power of your cooktop, measured in BTUs (British thermal units), is perhaps the most important factor in determining CFM (cubic feet per minute) needs for your hood.

PROFESSIONAL SERIES RANGES AND RANGETOPS

Thermador's Professional Series Hoods are tested and approved to withstand the high heat generated by our Professional Ranges and Rangetops.

Professional gas cooktops generally should have 1 CFM for every 100 BTUs.

MASTERPIECE® SERIES COOKTOPS

Thermador's Masterpiece Series Hoods are best matched with our non-professional cooking products.

For electric and induction cooktops, and gas cooktops under 60,000 BTUs, choose a blower with a minimum of 100 CFM per 12" of cooktop width.

Example: A Thermador 30" Professional Range with a 60,000 BTU Cooktop should have a 600 CFM Hood. It is also important to note that this method assumes that all burners are on high at the same time. Griddles and grills generally require an additional 200 CFM.



30" PROFESSIONAL WALL HOOD (600 CFM)

+



30" PRO GRAND RANGE (60,000 BTU)

Example: A Thermador 36" wide Cooktop requires a blower with a minimum of 300 CFM.



36" HOOD WITH >.300 CFM

+



36" INDUCTION COOKTOP

CHOOSING THE RIGHT CFM

2. COOKING STYLE

The appropriate airflow capacity is determined by evaluating the cooking space and the occupants' cooking habits.

- 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.
- 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.
- 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.

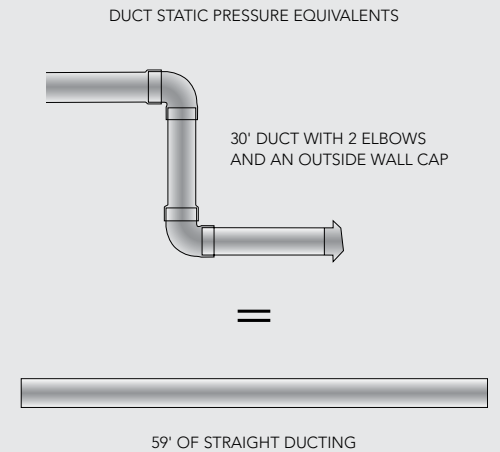
3. LENGTH AND SIZE OF DUCT WORK

Proper performance is dependent upon proper ducting. Use a qualified and trained installer.

- 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.
- Check local codes for makeup air requirements, if any. For more information on makeup air, see page 42.

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.

Example: Assume you have 30 feet of straight 10" duct with two 90-degree elbows and an outside wall cap. To calculate the equivalent straight duct run pressure, you would add 12 feet for each elbow, and 5 feet for the outside wall cap, increasing your equivalent total run from 30 to 59 feet.



For more information on the equivalent duct lengths for commonly used transitions, see page 41.

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 1300 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 HOOD PH48HS SHOWN WITH PRO HARMONY® RANGE PRG486GDH WITH PA12GCVRHC GRIDDLE COVER ACCESSORY; STEAM AND CONVECTION OVEN MES301HP SHOWN WITH 30-INCH TRIM KIT AND SINGLE OVEN POD301

WALL HOODS

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

PH30CS / PH36CS / PH42CS / PH48CS / PH54CS



PERFORMANCE

- Three 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

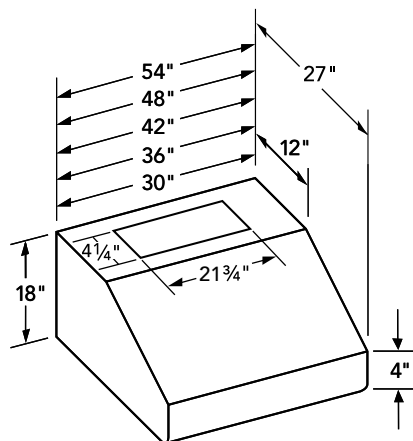
- 27-inch depth, 18-inch tall
- Brushed stainless steel finish
- Double wall construction
- Welded, polished seams for a flawless design
- Easy to operate control buttons
- 27-inch depth, 18-inch tall hood is a perfect companion to the Pro Grand® Professional Range

CAPACITY

- Seven different blowers to choose from the lineup according to cooking needs
- Blowers sold separately

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Two 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 shutoff tackles lingering odors for up to 10 minutes
- Hood includes filters, lights, backdraft damper and transition
- Choose from Inline, Remote or Integrated Blowers



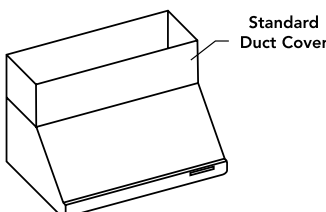
ACCESSORIES

See page 38 for further details.

DC__US – 6-Inch High Duct Cover

DCT__US – 12-Inch High Duct Cover

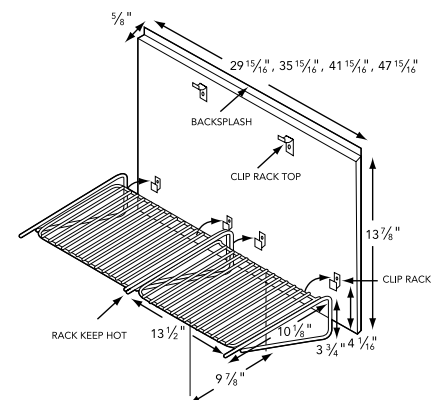
Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
36-Inch	DC36US	DCT36US
42-Inch	N/A	DCT42US
48-Inch	DC48US	DCT48US
54-Inch	N/A	N/A



KHS__QS – Keep-Hot Shelf

(30"/36"/42"/48")

KHS30QS/KHS36QS/KHS42QS/
KHS48QS



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 12 Volt, 20 Watt Max., G-4 Base, Included	30", 36", 42" – 2 Bulbs 48", 54" – 3 Bulbs
Infrared Keep-Hot Lights PAR-38 175W or PAR-40 250W, Included	2
Electrical	120V AC, 60Hz

BLOWER OPTIONS

See page 40 for further details.

REMOTE

VTR630D – 600 CFM

Use RFPLT600 in roof-mount applications

VTR1030D – 1000 CFM

Use RFPLT1000 in roof-mount applications

VTR1330E – 1300 CFM

INLINE

VTI610D – 600 CFM

VTI1010D – 1000 CFM

Use WC10 Wall Cap

INTEGRATED

VTN630C – 600 CFM

VTN1030C – 1000 CFM

Use WC10 Wall Cap

REMOTE BLOWER ACCESSORIES

See page 39 for further details.

Roofplate – RFPLT600

Use with Remote Blower VTR630D

Roofplate – RFPLT1000

Use with Remote Blowers VTR1030D and VTR1330E

WALL HOODS

PROFESSIONAL SERIES 24-INCH DEPTH WALL HOOD (30"/36"/48")

PH30HS / PH36HS / PH48HS



PERFORMANCE

- Three fan speeds
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation systems
- Extended capture area ensures removal of smoke and odors
- Approved by CSA for damp environments

DESIGN

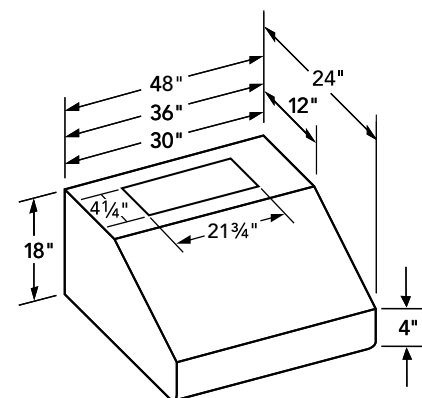
- 24-inch depth, 18-inch tall
- Brushed stainless steel finish
- Chiseled design for a seamless integration into any kitchen
- Stainless steel control buttons
- Stainless steel professional baffle filters
- 24-inch depth hood is 18-inches tall and a perfect companion with Pro Harmony Ranges and Rangetops

CAPACITY

- Seven different blowers to choose from the lineup according to cooking needs
- Blowers sold separately

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher-safe stainless steel baffle filters
- Dimmer lighting – for a soft lighting effect
- Dishwasher-safe grease collection trays are easily removed
- Built-in Clean Filter Reminder light illuminates after 40 hours of operation
- Delayed shutoff tackles lingering odors for up to 10 minutes
- Auto start High Heat Sensor
- Hood includes filters, lights, backdraft damper and transition
- Choose from Inline, Remote or Integrated Blowers



SPECIFICATIONS

Available Hood Widths	30", 36", 48"
CSA Approved for Damp Environments	Yes
Blower	Sold Separately – See Blower Options Table
Duct Size at Discharge	10"
Ducting Direction	Vertical or Horizontal
Dishwasher-Safe Filters	Commercial-Style Stainless Steel Baffle Filter
Halogen Lighting	30", 36" – 2 Bulbs 48" – 4 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz

BLOWER OPTIONS

See page 40 for further details.

REMOTE

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

INLINE

VTI610D – 600 CFM	
VTI1010D – 1000 CFM	

INTEGRATED

VTN630C – 600 CFM	
VTN1030C – 600 CFM	Use WC10 Wall Cap

REMOTE BLOWER ACCESSORIES

See page 39 for further details.

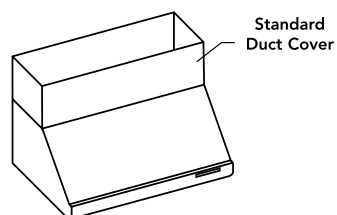
Roofplate – RFPLT600	Use with Remote Blower VTR630D
Roofplate – RFPLT1000	Use with Remote Blowers VTR1030D and VTR1330E

ACCESSORIES

See page 38 for further details.

DC_US – 6-Inch High Duct Cover
DCT_US – 12-Inch High Duct Cover

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



WALL HOODS

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

HPWB30FS / HPWB36FS / HPWB48FS



PERFORMANCE

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

DESIGN

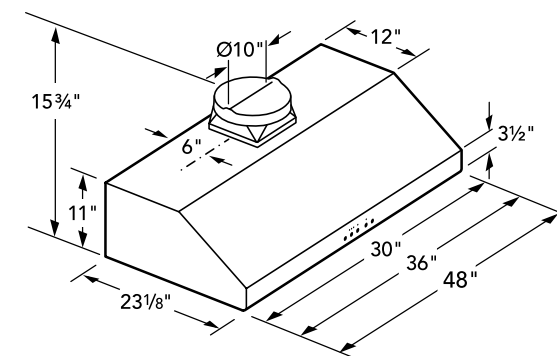
- 24-inch depth, 11-inch tall
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Stainless steel button controls

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 shutoff tackles lingering odors for up to 10 minutes
- Hood includes filters, backdraft damper and transition
- Accessories include: 6" Duct Covers or 12" Duct Covers



SPECIFICATIONS

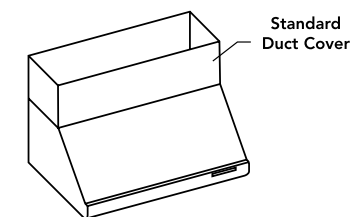
Available Hood Widths	30", 36", 48"
Blower	30" – 600 CFM Blower Included 36" – 1200 CFM Blower Included 48" – 1200 CFM Blower Included
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-Safe Filters	Low-Profile Baffle
Halogen Lighting	30", 36" – 2 Bulbs 48" – 3 Bulbs
120 Volt, 50 Watt Max., GU10 Base, Not Included	
Electrical	120V AC, 60Hz

ACCESSORIES

See page 38 for further details.

DC_US – 6-Inch High Duct Cover
DCT_US – 12-Inch High Duct Cover

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



CHFILT3036 – Replacement Charcoal Filters
For use with Recirculation Kit

RECIRC30FS – Recirculation Kit
For 30" Hood Only



WALL HOODS

MASTERPIECE SERIES WALL HOOD (30"/36"/48")

HMWN30FS / HMWN36FS / HMWN48FS



PERFORMANCE

- Three 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

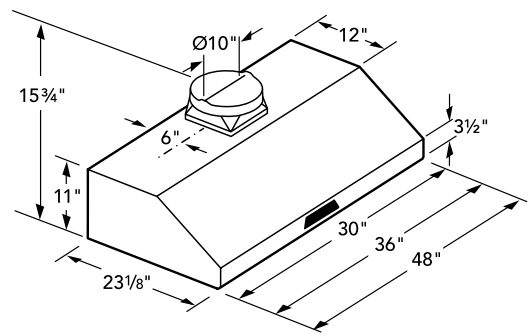
- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls

CAPACITY

- Recirculation possible with kit RECIRC_FS (max 600 CFM)
- Blowers sold separately

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 shutoff tackles lingering odors for up to 10 minutes
- Choose from Inline, Remote or Integrated Blowers
- Hood includes filters, backdraft damper and transition



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
120 Volt, 50 Watt Max., GU10 Base, Not Included	
Electrical	120V AC, 60Hz

BLOWER OPTIONS

See page 40 for further details.

REMOTE

VTR630D – 600 CFM	Use RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM (Not for use with 30" hood)	Use RFPLT1000 in roof-mount applications

INLINE

VTI610D – 600 CFM	
VTI1010D – 1000 CFM	
INTEGRATED	
VTN600F – 600 CFM	
VTN1000F – 1200 CFM	Not for use with 30" hood

REMOTE BLOWER ACCESSORIES

See page 39 for further details.

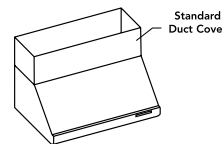
Roofplate – RFPLT600	Use with Remote Blower VTR630D
Roofplate – RFPLT1000	Use with Remote Blowers VTR1030D and VTR1330E

ACCESSORIES

See page 38 for further details.

DC_US – 6-Inch High Duct Cover
DCT_US – 12-Inch High Duct Cover

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



CHFILT3036 – Replacement Charcoal Filters
For use with Recirculation Kit

RECIRC_FS – Recirculation Kit
(30"/36") RECIRC30FS/RECIRC36FS
For use with 600 CFM Blowers only



WALL HOODS

MASTERPIECE SERIES WALL HOOD WITH BLOWER (30"/36")

HMWB30FS / HMWB36FS



PERFORMANCE

- Three 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

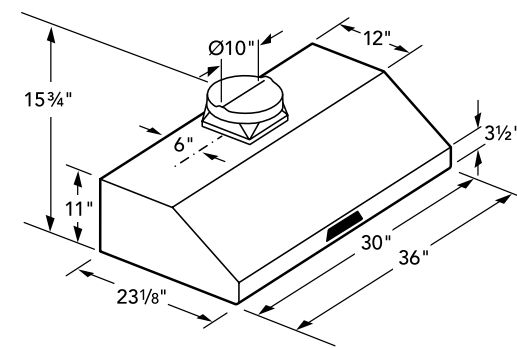
- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Easy to operate control buttons

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



SPECIFICATIONS

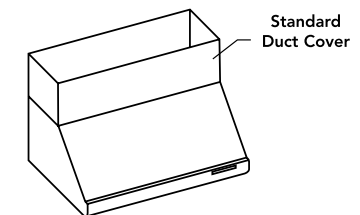
Available Hood Widths	30", 36"
Blower	600 CFM Blower Included
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-Safe Filters	Low-Profile Baffle
Halogen Lighting	2 Bulbs
120 Volt, 50 Watt Max., GU10 Base, Not Included	
Electrical	120V AC, 60Hz

ACCESSORIES

See page 38 for further details.

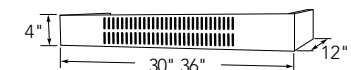
DC_US – 6-Inch High Duct Cover
DCT_US – 12-Inch High Duct Cover

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



CHFILT3036 – Replacement Charcoal Filters
For use with Recirculation Kit

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



CHIMNEY WALL HOODS

Our Masterpiece® Series chimney style wall hoods impart a more traditional feel to the kitchen space 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 DRAWER HOOD HDDW36FS SHOWN WITH
GAS COOKTOP SGSX365FS AND WALL OVEN ME301ES

CHIMNEY WALL HOODS

MASTERPIECE SERIES CHIMNEY WALL HOOD (36"/42")

HMCN36FS / HMCN42FS



PERFORMANCE

- Three 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

CAPACITY

- Six different blowers to choose from the lineup according to cooking needs
- Blowers sold separately

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
- 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 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz

BLOWER OPTIONS

See page 40 for further details.

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	
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INTEGRATED

VTN1080F – 1000 CFM	
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REMOTE BLOWER ACCESSORIES

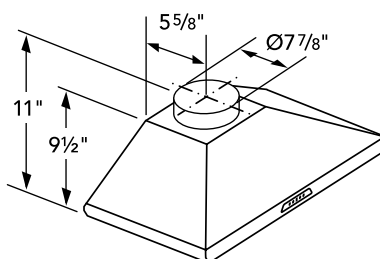
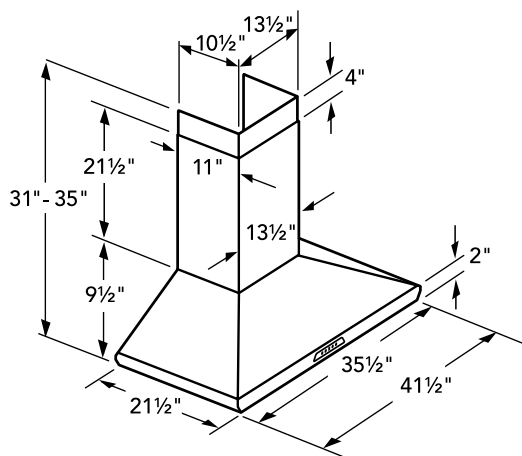
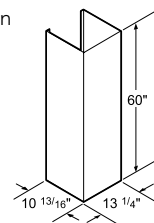
See page 39 for further details.

Roofplate – RFPLT600	Use with Remote Blower VTR630D
Roofplate – RFPLT1000	Use with Remote Blowers VTR1030D and VTR1330E

ACCESSORIES

See page 38 for further details.

CHIMXHMC – Chimney Extension
For up to 11' ceiling applications



CHIMNEY WALL HOODS

MASTERPIECE SERIES CHIMNEY WALL HOOD WITH BLOWER (36"/42")

HMCB36FS / HMCB42FS



PERFORMANCE

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

DESIGN

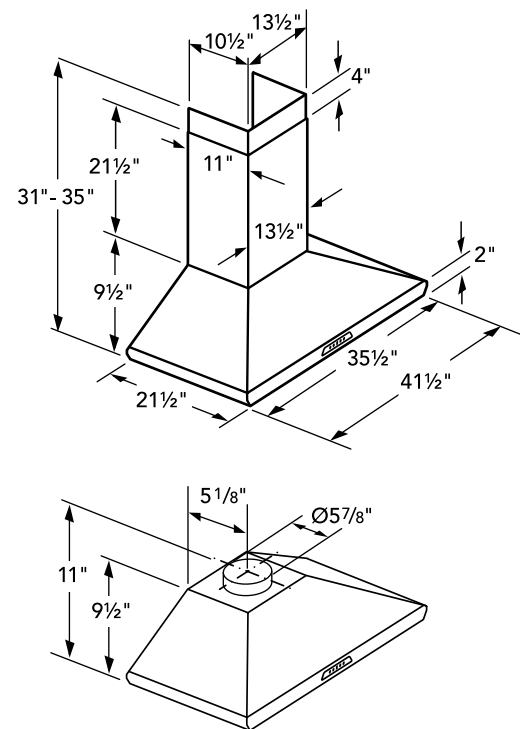
- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Easy to operate control buttons

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



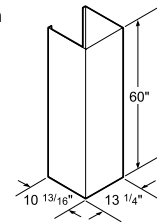
SPECIFICATIONS

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 w/Stainless Frame
Halogen Lighting	3 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz

ACCESSORIES

See page 38 for further details.

CHIMXHMC – Chimney Extension



CHIMNEY WALL HOODS

MASTERPIECE SERIES PIVOT-LIFT GLASS CANOPY CHIMNEY WALL HOOD (36")

HGEW36FS



PERFORMANCE

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

DESIGN

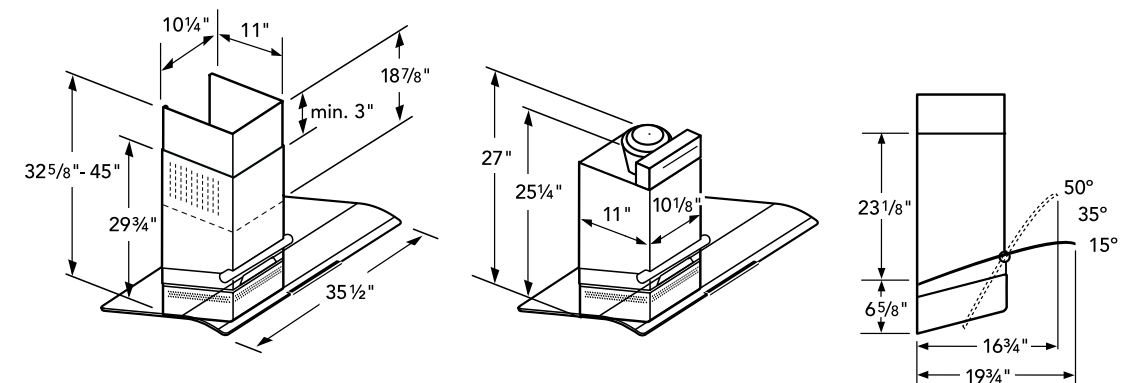
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls
- Elegantly curved glass canopy

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



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.

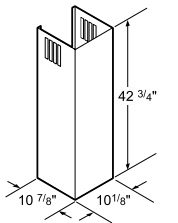
SPECIFICATIONS

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 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz

ACCESSORIES

See page 38 for further details.

CHIMXHGE – Chimney Extension
For up to 11' ceiling applications



CHIMNEY WALL HOODS

MASTERPIECE SERIES CHIMNEY WALL DRAWER HOOD (36")

HDDW36FS



PERFORMANCE

- Three 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

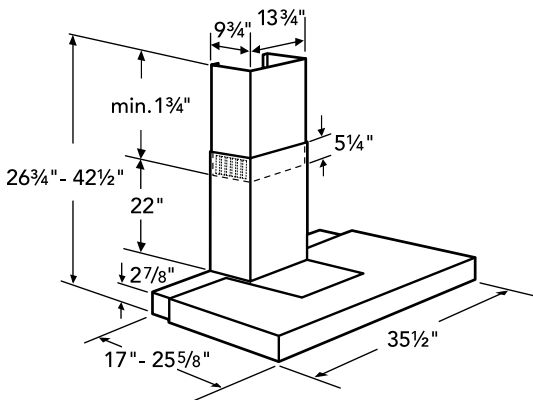
- Classic chiseled design matches Thermador's Masterpiece® Series family of kitchen appliances
- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls

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



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.

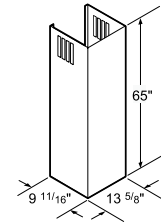
SPECIFICATIONS

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 w/Stainless Frame
Halogen Lighting	4 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz

ACCESSORIES

See page 38 for further details.

CHIMXHDD – Chimney Extension
For up to 11' ceiling applications



Measurement in inches



CHIMNEY WALL HOOD HMCB42FS SHOWN WITH GAS COOKTOP SGSX365FS

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 filters make cleanup easy.



ISLAND HOOD HPIN42HS SHOWN WITH INDUCTION COOKTOP CIT365CB; STEAM AND CONVECTION OVEN MES301HS SHOWN WITH 30" TRIM KIT AND WARMING DRAWER; FRENCH DOOR REFRIGERATOR T36IT71NNP SHOWN WITH CUSTOM PANELS

ISLAND HOODS

PROFESSIONAL SERIES LOW PROFILE ISLAND HOOD (42"/48")

HPIN42HS / HPIN48HS



PERFORMANCE

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

DESIGN

- Chiseled design for a seamless integration into any kitchen
- Brushed stainless steel finish
- Low profile stainless steel baffle filters
- Stainless steel control buttons

CAPACITY

- Choose from our five blower options
- Blowers sold separately

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher-safe frameless filters with stainless steel covers
- Dimmer lighting – for a soft lighting effect
- Built-in Clean Filter Reminder light illuminates after 40 hours of operation
- Delayed shutoff tackles lingering odors for up to 10 minutes
- Hood includes filters and lights

SPECIFICATIONS

Available Hood Widths	42", 48"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8 ft. to 9 ft.
Dishwasher-Safe Filters	Stainless Steel Filter
Halogen Lighting	4 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz

BLOWER OPTIONS

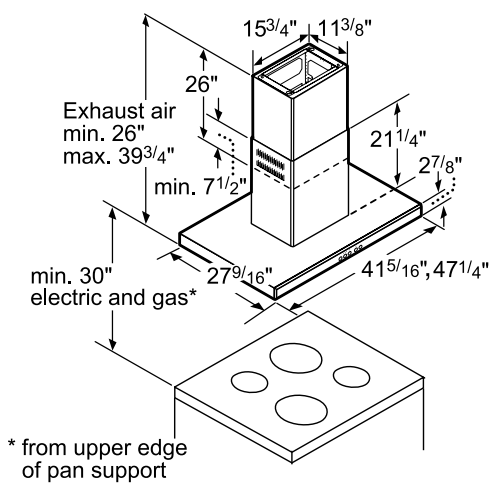
See page 40 for further details.

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	

REMOTE BLOWER ACCESSORIES

See page 39 for further details.

Roofplate – RFPLT600	Use with Remote Blower VTR630D
Roofplate – RFPLT1000	Use with Remote Blowers VTR1030D and VTR1330E



ISLAND HOODS

MASTERPIECE SERIES LOW PROFILE ISLAND HOOD (42"/48")

HPIB42HS / HPIB48HS



PERFORMANCE

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

DESIGN

- Chiseled design for a seamless integration into any kitchen
- Brushed stainless steel finish
- Stainless steel control buttons

CAPACITY

- 600 CFM Blower included
- Recirculation option possible

CONVENIENCE

- All-in-one low profile solution with the flexibility of having an integrated blower
- Halogen lighting spotlights your best recipes
- Dishwasher-safe frameless filters with stainless steel covers
- Dimmer lighting – for a soft lighting effect
- Built-in Clean Filter Reminder light illuminates after 40 hours of operation
- Delayed shutoff tackles lingering odors for up to 10 minutes
- Hood includes filters and lights

SPECIFICATIONS

Available Hood Widths	42", 48"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8 ft. to 9 ft.
Dishwasher-Safe Filters	Stainless Steel Filter
Halogen Lighting	4 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz

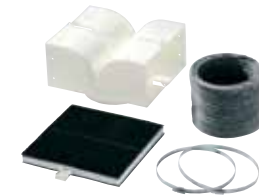
ACCESSORIES

See page 38 for further details.

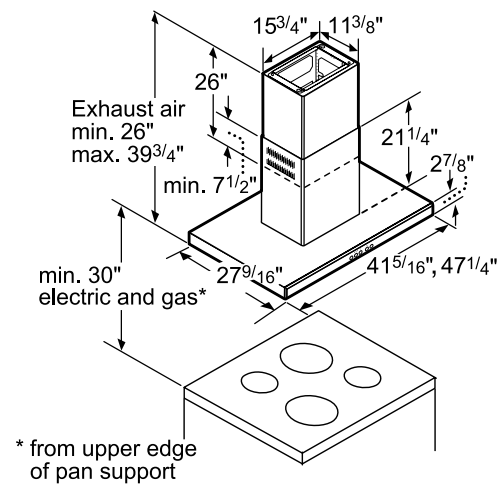
CHFILISL – Replacement Charcoal Filters
For use with Recirculation Kit



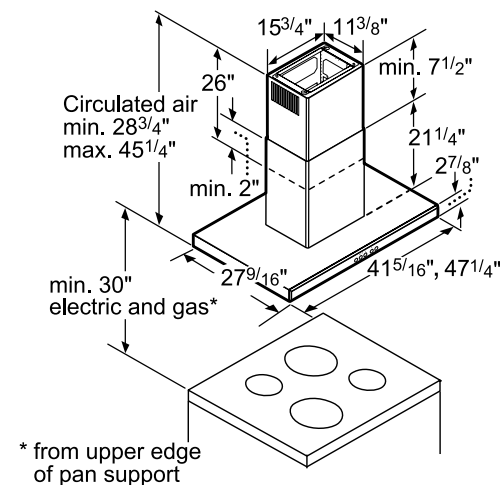
RECIRISL – Recirculation Kit



EXTERNAL EXHAUST



INTERNAL RECIRCULATION



ISLAND HOODS

MASTERPIECE SERIES GLASS ISLAND HOOD (40")

HMIB40HS



PERFORMANCE

- Four fan speeds including one intensive level
- Filters are highly efficient at capturing grease
- Powerfully quiet ventilation system
- Perfect fit for 30-inch and 36-inch cooktops

DESIGN

- Chiseled design for a seamless integration into any kitchen
- Brushed stainless steel finish
- Stunning combination of glass and stainless steel with Masterpiece® design elements

CAPACITY

- 600 CFM Blower included
- Recirculation option possible

CONVENIENCE

- Halogen lighting spotlights your best recipes
- Dishwasher-safe stainless-frame mesh filters
- Dimmer lighting – for a soft lighting effect completely adjustable by user
- Built-in Clean Filter Reminder light illuminates after 40 hours of operation
- Easy to operate touch control buttons
- Hood includes filters and lights

SPECIFICATIONS

Available Hood Widths	40"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8 ft. to 9 ft.
Dishwasher-Safe Filters	Stainless Steel Mesh Filter
Halogen Lighting	4 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz

ACCESSORIES

See page 38 for further details.

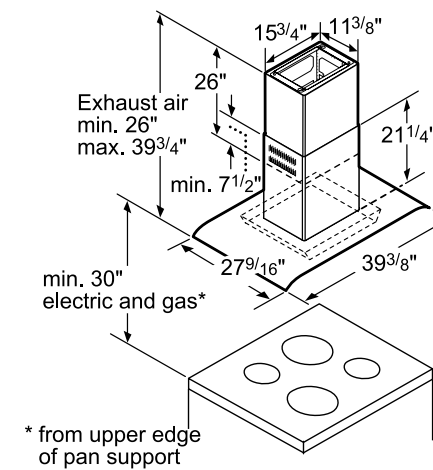
CHFILISL – Replacement Charcoal Filters
For use with Recirculation Kit



RECIRISL – Recirculation Kit

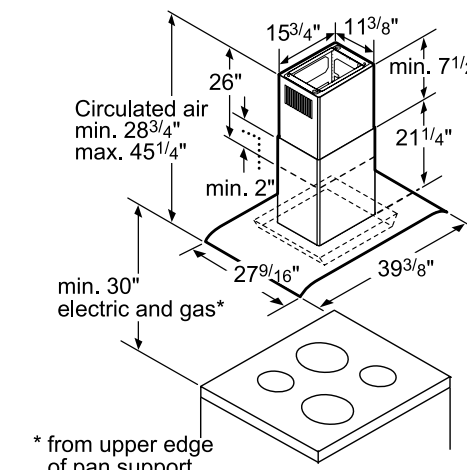


EXTERNAL EXHAUST



* from upper edge of pan support

INTERNAL RECIRCULATION



* from upper edge of pan support

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 with easy-to-access controls. Inserts are available for both professional and non-professional applications



CUSTOM INSERTS

PROFESSIONAL SERIES CUSTOM INSERT (30"/36"/48")

VCI230DS / VCI236DS / VCI248DS



PERFORMANCE

- Three 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

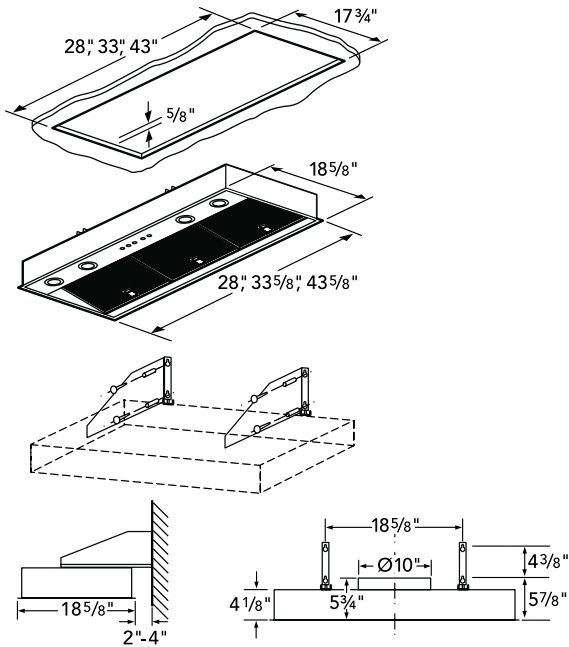
- Suitable for wall or island applications
- Stainless steel button controls

CAPACITY

- Choose from five blower options
- Blowers sold separately

CONVENIENCE

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



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.

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 120 Volt, 20 Watt Max., G-4 Base, Included	30", 36" – 2 Bulbs 48" – 4 Bulbs
Electrical	120V AC, 60Hz

BLOWER OPTIONS

See page 40 for further details.

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

INTEGRATED

VTI610D – 600 CFM

VTI1010D* – 1000 CFM

Inline blower can be used for an integrated solution

REMOTE BLOWER ACCESSORIES

See page 39 for further details.

Roofplate – RFPLT600

Use with Remote Blower VTR630D

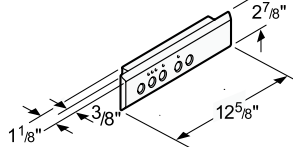
Roofplate – RFPLT1000

Use with Remote Blowers VTR1030D and VTR1330E

ACCESSORIES

See page 38 for further details.

VCI2REMFS –
Remote Control Panel

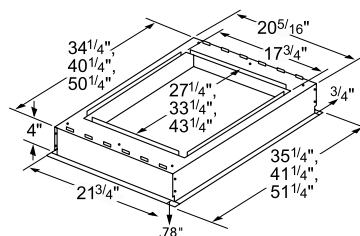


BAFFLT_ – Baffle Filters
(30"/36"/48")
BAFFLT30/BAFFLT36/
BAFFLT48



LINER_ – Custom Hood Liners
(30"/36"/48")

LINER30/LINER36/LINER48



*Please visit thermador.com for installation tips and details.

CUSTOM INSERTS

MASTERPIECE SERIES CUSTOM INSERT WITH BLOWER (21"/29")

VCI21CS / VCI29CS



PERFORMANCE

- Three 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

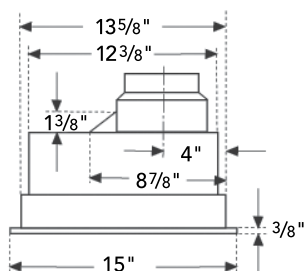
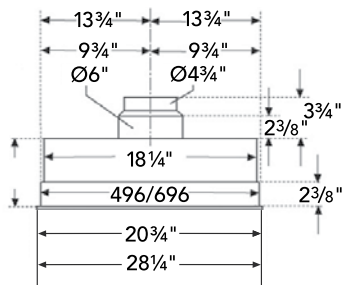
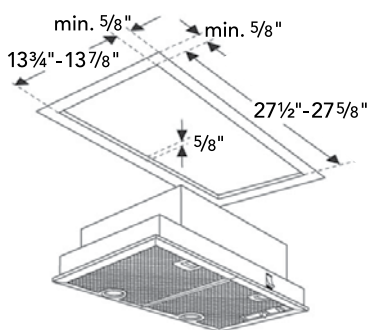
- 400 CFM Integrated Blower included

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	VCI21CS – Up to 30" Wide VCI29CS – Up to 36" Wide
Blower	400 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Dishwasher-Safe Filters	2 Mesh
Halogen Lighting	2 Bulbs
120 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60Hz





DOWNDRAFT

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 with easy-to-access controls. Inserts are available for both professional and non-professional applications.

DOWNDRAFT

MASTERPIECE SERIES DOWNDRAFT (30"/36")

UCVM30FS / UCVM36FS



PERFORMANCE

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

DESIGN

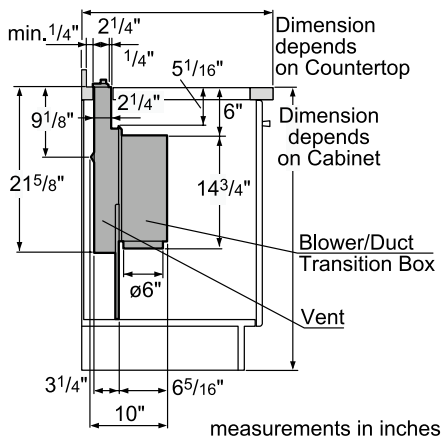
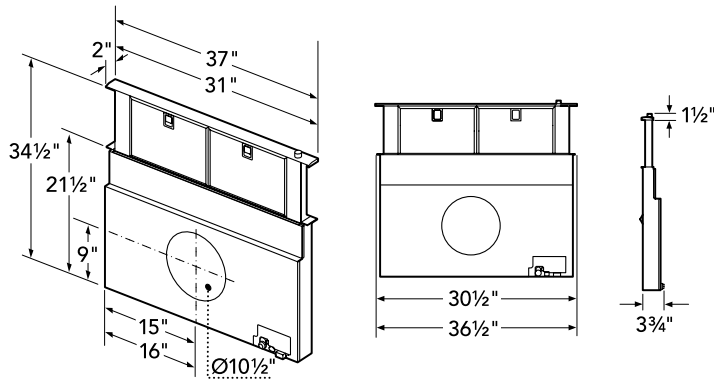
- Ideal for island and some wall applications
- Brushed stainless steel finish
- Easy to operate control buttons

CAPACITY

- Downdraft rises over 13 inches to capture steam from the tallest pots
- Choose from five blower options
- Blowers sold separately
- Downdraft recirculation possible with module RECIRC36DF

CONVENIENCE

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



SPECIFICATIONS

Available Downdraft 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
Electrical	120V AC, 60Hz

BLOWER OPTIONS

See page 40 for further details.

REMOTE	Requires CV2T6 or CV2T10 Transition
VTR630D – 600 CFM	Use RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use RFPLT1000 in roof-mount applications
INLINE	Requires CV2T6 or CV2T10 Transition
VTI610D – 600 CFM	
VTI1010D – 1000 CFM	
INTEGRATED	
VTN600CV2C – 600 CFM	

TRANSITION OPTIONS

See page 39 for further details.

CV2T6	Transition for 6" Ducting
CV2T10	Transition for 10" Ducting

REMOTE BLOWER ACCESSORIES

See page 39 for further details.

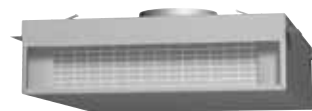
Roofplate – RFPLT600	Use with Remote Blower VTR630D
Roofplate – RFPLT1000	Use with Remote Blower VTR1030D

REMOTE BLOWER ACCESSORIES

See page 38 for further details.

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

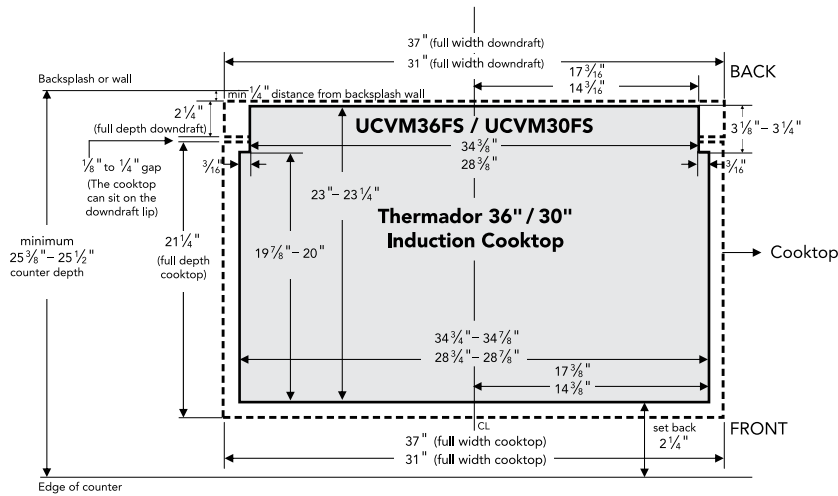
RECIRC36DF – Recirculation Kit



DOWNDRAFT

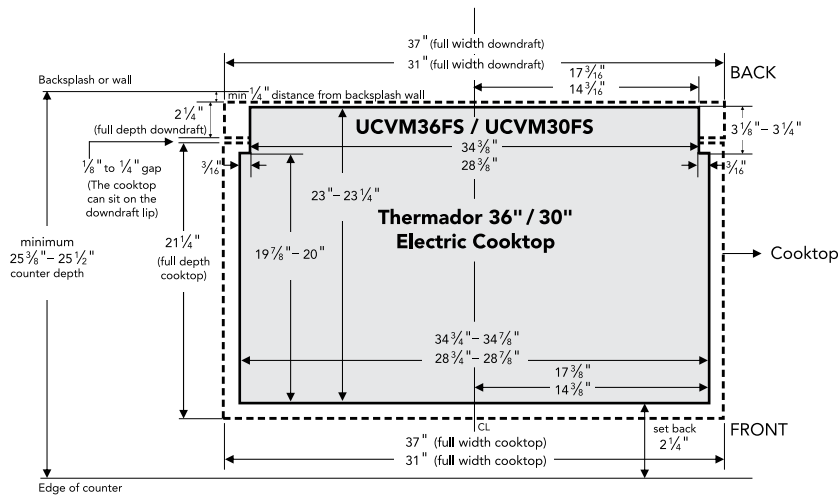
MASTERPIECE SERIES DOWNDRAFT (30"/36")

UCVM30FS / UCVM36FS



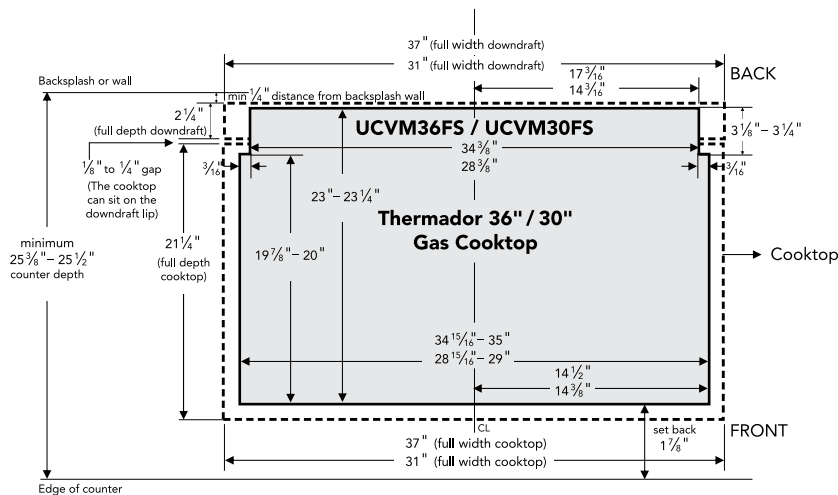
Note: All dimensions are for Thermador products from 2010 Thermador full-line catalog. For detailed electrical and gas hookups, please refer to cooktop installation instruction.

— Cutout
- - - Full appliance dimension



Note: All dimensions are for Thermador products from 2010 Thermador full-line catalog. for detailed electrical and gas hookups, please refer to cooktop installation instruction

— Cutout
- - - Full appliance dimension












* All dimensions are for Thermador products from 2010 Thermador full-line catalog. Note: for detailed electrical and gas hookups, please refer to cooktop installation instruction

— Cutout
- - - Full appliance dimension

RANGE, RANGETOP AND VENTILATION MATRIX
PROFESSIONAL SERIES

✓ = PERFECT FIT
 ✓ = VIABLE OPTION

		 30-INCH PRO GRAND	 36-INCH PRO GRAND	 48-INCH PRO GRAND	 30-INCH PRO HARMONY
		27-INCH DEPTH			24-INCH DEPTH
 27-INCH DEPTH 18-INCH TALL WALL HOODS	30" PH30CS	✓			✓
	36" PH36CS	✓	✓		✓
	42" PH42CS		✓		
	48" PH48CS			✓	
	54" PH54CS			✓	
 24-INCH DEPTH 18-INCH TALL WALL HOODS	30" PH30HS	✓			✓
	36" PH36HS	✓	✓		✓
	48" PH48HS		✓	✓	
 24-INCH DEPTH 11-INCH TALL WALL HOODS	30" HPWB30FS	✓			✓
	36" HPWB36FS	✓	✓		✓
	48" HPWB48FS*			✓	
 ISLAND HOODS	42" HPIN42HS	✓	✓		✓
	48" HPIN48HS			✓	
 CUSTOM INSERTS†	30" VCI230DS	✓			✓
	36" VCI236DS	✓	✓		✓
	48" VCI248DS			✓	












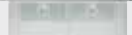
 36-INCH PRO HARMONY	 48-INCH PRO HARMONY	 30-INCH RANGETOP	 36-INCH RANGETOP	 48-INCH RANGETOP
24-INCH DEPTH		24-INCH DEPTH		
		✓		
✓		✓		
✓			✓	
	✓			✓
	✓			✓
		✓		
✓		✓	✓	
✓	✓		✓	✓
	✓			✓
		✓		
✓		✓	✓	
	✓			✓

For optimal performance, 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 griddle.
 †Pro Harmony ranges and PRO Rangetops require a 40-inch minimum distance to combustible materials.

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	30" HMWN30FS	✓		✓	
	36" HMWN36FS	✓	✓	✓	✓
	48" HMWN48FS		✓		✓
 WALL HOODS WITH BLOWER	30" HMWB30FS	✓		✓	
	36" HMWB36FS	✓	✓	✓	✓
 CHIMNEY WALL HOODS	36" HMCN36FS	✓	✓	✓	✓
	42" HMCN42FS		✓		✓
 CHIMNEY WALL HOODS WITH BLOWER	36" HMCB36FS	✓	✓	✓	✓
	42" HMCB42FS		✓		✓
 GLASS CANOPY HOOD WITH BLOWER	36" HGEW36FS	✓	✓	✓	✓
 DRAWER HOOD WITH BLOWER	36" HDDW36FS	✓	✓	✓	✓
 ISLAND HOODS WITH BLOWER	40" HMIB40HS	✓	✓	✓	✓
	42" HPIB42HS	✓	✓	✓	✓
	48" HPIB48HS*		✓		✓
 CUSTOM INSERTS WITH BLOWER	21" VCI21CS	✓		✓	
	29" VCI29CS	✓	✓	✓	✓
 DOWNDRAFTS	30" UCVM30FS	✓		✓	
	36" UCVM36FS		✓		✓

For optimal performance, 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.
 *Compatible with cooktops of widths up to 42"

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

BLOWER SELECTION AND DUCT GUIDE

PROFESSIONAL SERIES

Type	Model No.	Available Sizes (Widths)	Blower Information	CFM	Type			Model No.	Total Amps @ 120 Volts, 60 Hz
					Remote	In-line	Integrated		
WALL HOODS	PH_CS	30", 36", 42", 48", 54"	Blower Information	600			●	VTN630C	4.8
				1000			●	VTN1030C	5.0
				600	●			VTR630D	4.3
				1000	●			VTR1030D	7.8
				1300	●			VTR1330E	9.2
				600		●		VTI610D	5.8
	HPWB_FS	30", 36", 48"		1000		●		VTI1010D	7.6
				600			●	Included	3.4
	PH_HS	30", 36", 48"		1200			●	Included	10.2
				600	●			VTR630D	4.3
				1000	●			VTR1030D	7.8
				1300	●			VTR1330E	9.2
600				●		VTI610D	5.8		
1000				●		VTI1010D	7.6		
ISLAND HOODS	HPIN_HS	42", 48"	600			●	VTN630C	4.8	
			1000			●	VTN1030C	5.0	
			1300			●	VTR630D	4.3	
			1000			●	VTR1030D	7.8	
CUSTOM INSERTS	VCI2_DS	30", 36", 48"	600			●	VTR1330E	9.2	
			600	●			VTI610D	5.8	
			1000			●	VTR630D	4.3	
			1300			●	VTR1030D	7.8	
			600	●			VTI610D	5.8	
			1000			●	VTI1010D	7.6	

Roofplate Required	Duct Size at Blower	Blower Information	Transition with Backdraft Damper	Duct Size at Discharge			Discharge Direction						
				6-Inch	8-Inch	10-Inch	Vertical	Horizontal	Side & Down	Recirculation Capability			
RFPLT600							●	●					
RFPLT1000							●	●					
	6-Inch												
	8-Inch												
	10-Inch												

MASTERPIECE® SERIES

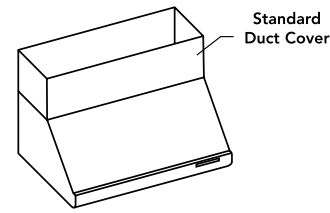
Type	Model No.	Available Sizes (Widths)	Blower Information	CFM	Type			Model No.	Total Amps @ 120 Volts, 60 Hz
					Remote	In-line	Integrated		
WALL HOODS	HMWN_FS	30"	Blower Information	600			●	VTN600F	4.6
				600	●			VTR630D	4.3
				1000	●			VTR1030D	7.8
				600		●		VTI610D	5.8
				1000		●		VTI1010D	7.6
				600			●	VTN600F	4.6
	HMWB_FS	36", 48"		1200			●	VTN1000F	8.8
				600	●			VTR630D	4.3
				1000	●			VTR1030D	7.8
				1300	●			VTR1330E	9.2
				600		●		VTI610D	5.8
				1000		●		VTI1010D	7.6
CHIMNEY WALL HOODS	HMCN_FS	36", 42"	600			●	Included	3.4	
			1000			●	VTN1080F	5.0	
			600	●			VTR630D	6.7	
			1000	●			VTR1030D	7.8	
	HMCB_FS	36", 42"	1300	●			VTR1330E	9.2	
			600		●		VTI610D	5.8	
			1000		●		VTI1010D	7.6	
ISLAND HOODS	HPIB_HS	40"	600			●	Included	4.9	
			600			●	Included	4.9	
			600			●	Included	4.9	
CUSTOM INSERTS	VCI_CS	21", 29"	400			●	Included	5.2	
			400			●	Included	5.2	
DOWNDRAFT	UCVM_FS	30", 36"	400			●	Included	4.4	
			600			●	VTN600CV2C	6.7	
			600	●			VTR630D	6.7	
			1000	●			VTR1030D	10.2	
			600		●		VTI610D	5.8	
			1000		●		VTI1010D	7.6	

Roofplate Required	Duct Size at Blower	Blower Information	Transition with Backdraft Damper	Duct Size at Discharge			Discharge Direction					
				6-Inch	8-Inch	10-Inch	Vertical	Horizontal	Side & Down	Recirculation Capability		
							●	●				●
							●	●				
	6-Inch											
	8-Inch											
	10-Inch											

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

WALL HOOD AND ISLAND HOOD ACCESSORIES

DUCT COVER



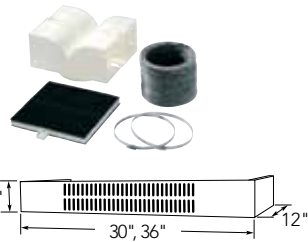
Standard Duct Cover
For use with PH_CS, PH_HS, HPWB_FS, HMWN_FS & HMWB_FS

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

RECIRCULATION KIT

- Stainless steel finish
- Perfect for hard to duct installations
- Use with 600 CFM blowers only

RECIRSL – Island Hood Recirculation Kit
For use with HMIB40HS & HPIB_HS



RECIRC_FS – Recirculation Kit

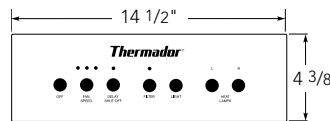
(30"/36") RECIRC30FS/RECIRC36FS
For use with HPWB30FS, HMWN_FS (select models), & HMWB_FS

REMOTE CONTROL PANEL – PHREML

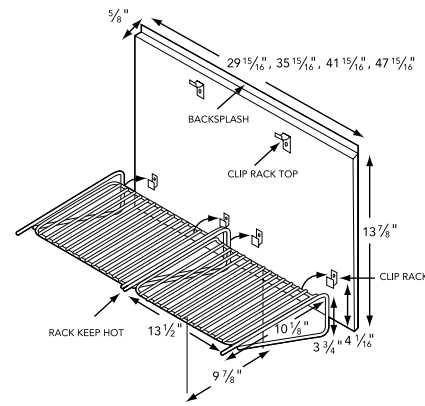


For use with PH_CS

- Stainless steel finish
- Cable-connected to blower and hood controls
- Cable length: 30 ft.



KEEP-HOT SHELF



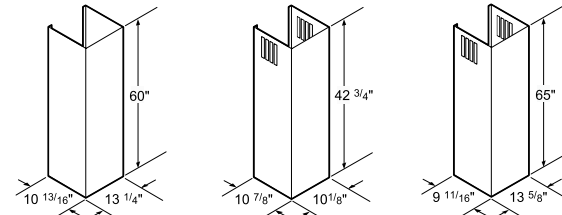
For use with PH_CS & PH_HS

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

30-Inch	KHS30QS
36-Inch	KHS36QS
42-Inch	KHS42QS
48-Inch	KHS48QS

CHIMNEY EXTENSION

Stainless steel chimney hood extension for up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension



CHIMXHMC

For use with HMCN_FS & HMCB_FS

CHIMXHGE

For use with HGEW36FS

CHIMXHDD

For use with HDDW36FS

REPLACEMENT CHARCOAL FILTERS

CHFILT3036	For use with Recirculation Kit RECIRC_FS
CHFILISL	For use with Recirculation Kit RECIRSL

LIGHTING

SKU	Included	Bulb Type
PH_CS	Yes	12V, 20W Max., G-4 Base
PH_HS	Yes	12V, 20W Max., G-4 Base
HPWB_FS	No	120V, 50W Max., GU10 Base
HMWN_FS	No	120V, 50W Max., GU10 Base
HMWB_FS	No	120V, 50W Max., GU10 Base
HMCN_FS	Yes	12V, 20W Max., G-4 Base
HMCB_FS	Yes	12V, 20W Max., G-4 Base
HGEW36FS	Yes	12V, 20W Max., G-4 Base
HDDW36FS	Yes	12V, 20W Max., G-4 Base
HPIN_HS	Yes	12V, 20W Max., G-4 Base
HPIB_HS	Yes	12V, 20W Max., G-4 Base
HMIB_HS	Yes	12V, 20W Max., G-4 Base

CUSTOM INSERT ACCESSORIES

REMOTE CONTROL PANELS

VCI2REMFS



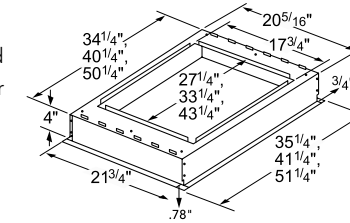
For use with VCI2_DS

- Stainless steel finish
- Cable-connected to blower and hood controls
- Choose from one of two unique styles
- Cable length 30 ft.

CUSTOM HOOD LINERS

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*



30-Inch LINER30

36-Inch LINER36

48-Inch LINER48

DOWNDRAFT ACCESSORIES

RECIRCULATION KIT – RECIRC36DF

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" or taller

Wall or island applications

Easily mounts to integrated blower (VTN600CV2C) under cooktop

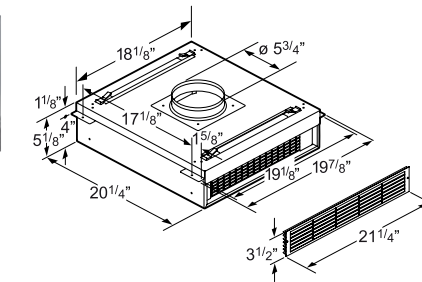
Toe kick/socket can be vented in any direction

Mounts to base of cabinet; recesses into toe kick

To be used only with Thermador Downdraft and Integrated Blower

Replacement filters are ordered as a service item

Filters should be replaced twice a year



BAFFLE FILTER



For use with VCI2_DS

- Stainless steel finish
- Unique low profile design maximizes grease capture
- Dishwasher-safe for easy cleanup

30-Inch BAFFLT30

36-Inch BAFFLT36

48-Inch BAFFLT48

REMOTE BLOWER ACCESSORIES

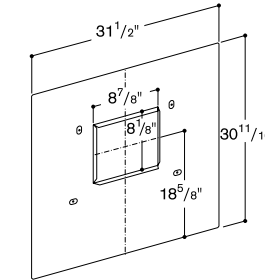
ROOFPLATE MATERIAL

For use with VTR630D, VTR1030D and VTR1330E

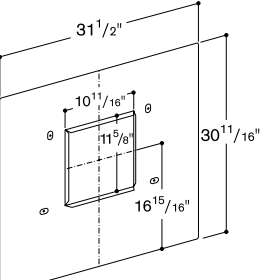
Combinations

Roofplate	Remote Blower
RFPLT600	VTR630D
RFPLT1000	VTR1030D, VTR1330E

RFPLT600



RFPLT1000

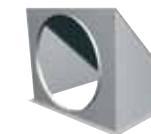


TRANSITIONS



CV2T6

Transition piece required for installation of 600 CFM inline and remote blowers with 6" duct connections – downdraft applications only



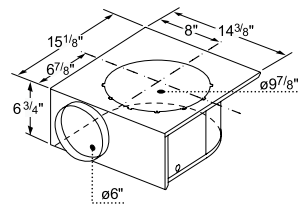
CV2T10

Improves overall performance when installing with Thermador's 1000 CFM Inline or Remote Blowers with 10" duct connections – downdraft applications only

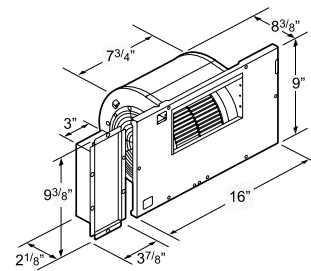
BLOWER OPTIONS

INTEGRAL (MOUNTED ON HOOD)

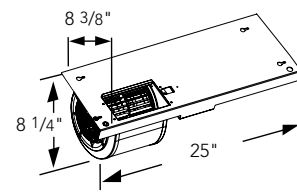
VTN600CV2C - 600 CFM



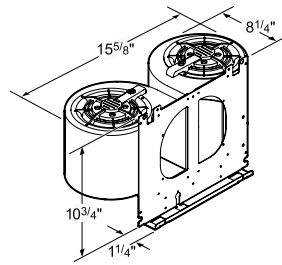
VTN600F - 600 CFM



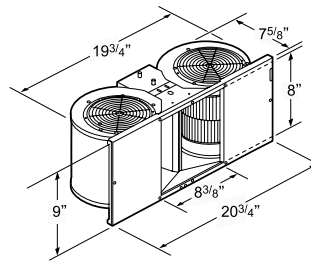
VTN630C - 600 CFM



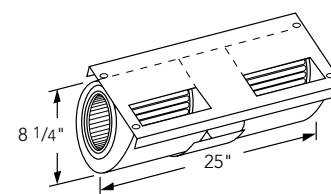
VTN1080F - 1000 CFM



VTN1000F - 1200 CFM

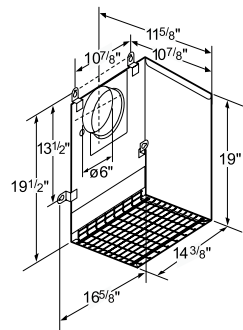


VTN1030C - 1000 CFM

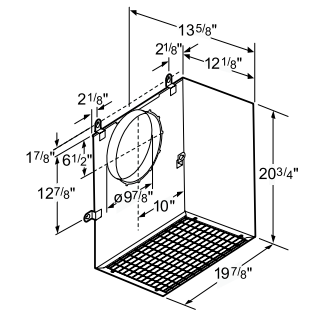


REMOTE (MOUNTED TO ROOF OR EXTERNAL WALL)

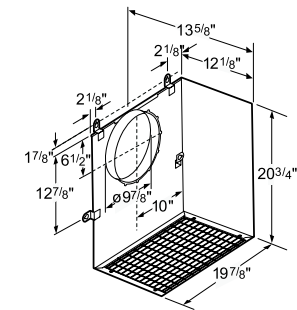
VTR630D - 600 CFM



VTR1030D - 1000 CFM

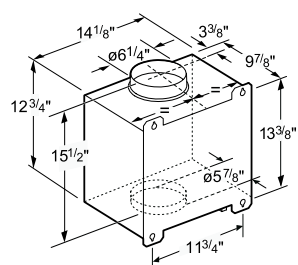


VTR1330E - 1300 CFM

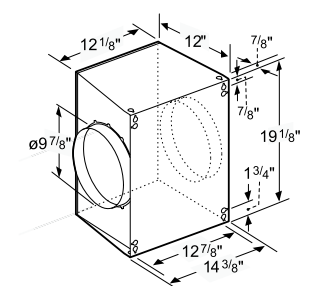


INLINE (MOUNTED BETWEEN KITCHEN AND EXTERNAL WALL)

VTI610D - 600 CFM



VTI1010D - 1000 CFM



EQUIVALENT DUCT LENGTHS FOR COMMONLY USED TRANSITIONS

DUCT PIECE	SIZE OF DUCT PIECE (IN.)	EQUIVALENT LENGTH (FT.)	DUCT PIECE	SIZE OF DUCT PIECE (IN.)	EQUIVALENT LENGTH (FT.)
Smooth Straight	6	1.2	3 1/4" x 10" to Round 90° Elbow	6	10
	7	0.95		7	5
	8	0.7	3 1/4" x 10" Center Reverse Elbow Left	N/A	15
10	0.6	3 1/4" x 10" Center Reverse Elbow Right		N/A	25
3 1/4" x 10" Straight	N/A		1	3 1/4" x 10" Left Reverse Elbow	N/A
3 1/4" x 14" Straight	N/A	0.7	3 1/4" x 10" Right Reverse Elbow		N/A
90° Elbow Round	6	12		Round Wall Cap	6
	7	8	7		2
	8	6	8		2
45° Elbow Round	6	5	Round Roof Cap	6	2
	7	4		7	2
	8	3		8	2
3 1/4" x 10" 90° Elbow Round	N/A	5	2' Long 3 1/4" x 10" Flex	N/A	20
	3 1/4" x 10" 45° Elbow Round	N/A		15	3 1/4" x 10" to Round
3 1/4" x 10" Flat Elbow		N/A	20	7" Inline Backdraft Damper	
	Round to 3 1/4" x 10"	6	1		3 1/4" x 10" Roof Jack and Shutter
7		1	Round to 3 1/4" x 10" 90° Elbow	6	
3 1/4" x 10" to Round	6	5		7	8
	7	3			

Note: These commonly used installation parts can be purchased at a local hardware store. Thermador does not manufacture all these parts.

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE PRIMARY CONSIDERATIONS IN CHOOSING A VENTILATION SYSTEM?

While every kitchen offers its unique set of constraints, the following is a list of basic questions one must ask before selecting a ventilation system:

1. Type of cooking surface (see page 8 for details)
2. BTU of heating surface (see page 8 for details)
3. Air volume or CFMs (see page 9 for details)
4. Duct run (see page 9 for details)

CAN I USE A DOWNDRAFT WITH A SLIDE-IN RANGE?

Thermador Downdrafts cannot be used in combination with ranges or built-in ovens. The units must only be installed with drop-in cooking equipment.

CAN I RECIRCULATE A DOWNDRAFT IN MY ISLAND?

Yes, Thermador was the first to introduce a recirculation module for downdrafts. The module comes complete with charcoal filters and socket grids to vent the toe-kick socket area. The downdraft recirculation module easily attaches to the integrated blower inside the cabinet (under the cooktop). This module works in island or wall applications with toe-kicks with heights of 4 inches or taller.

CAN I INSTALL AN EXTERNAL VENT FAN OR INLINE FAN TO BOOST THE PERFORMANCE OF MY HOOD VENTILATION EQUIPMENT?

Do not install inline or external fans to boost a hood that has its own power unit. In general, attempting that type of "boost" will not be effective. Also, most cooking ventilation products are designed with fan switches matched to the original motor amp ratings and would not support the increased amp draw from additional motor installations. This type of tampering voids the original manufacturer's warranty.

HOW CAN I GET ODORS OUT MORE QUICKLY?

Similar to pre-heating your oven, switch on the hood a few minutes before you start cooking. This starts to circulate air in the kitchen, which will help remove the odors. Also, many Thermador Hoods feature a delayed shutoff function. The hood will tackle lingering odors and automatically turn off after 10 minutes.

HOW OFTEN SHOULD I CLEAN MY FILTERS?

Thermador's anodized aluminum mesh grease filters should be washed approximately every month depending on the amount of usage. Wash more often if your cooking style generates greater grease like frying foods or wok cooking.

Use hot, soapy water to clean filters. Thermador Filters are also dishwasher-safe.

Baffle filters, which are used in Thermador's Wall Hoods, are designed to operate longer in high grease conditions without loss of performance. Generally, these need to be cleaned whenever the surfaces become unsightly.

WHAT TYPE OF DUCT IS BEST FOR VENTING A HOOD OR DOWNDRAFT?

Hoods must be vented using metal duct. Given a choice between flexible metal duct and smooth metal duct, choose smooth duct. The ridges found in flexible metal duct create turbulence and will diminish airflow. The larger the ducting, the less noise there will be and the better the rate of extraction.

HOW FAR CAN I RUN MY DUCTWORK TO EXHAUST MY HOOD?

For maximum performance keep the duct straight and short. Use the shortest route with the fewest turns possible. 45° turns are better than 90° turns. Be sure to use an external roof or wall cap. When 10" round ducting is being used, Thermador recommends not exceeding 150 feet of duct. If in doubt, consult a qualified designer/installer knowledgeable in ventilation.

I KEEP HEARING ABOUT "MAKEUP AIR". WHAT IS THIS AND HOW DOES IT APPLY TO MY HOOD?

When a ventilation fan operates, it draws air from inside the house to the outside, creating a slight vacuum within the house. This creates negative pressure, meaning the pressure inside the house is less than the pressure outside. If the negative pressure is strong enough, it can cause the furnace and other fuel-burning appliances to backdraft dangerous gases such as carbon monoxide into the home. All exhaust fans need an adequate supply of fresh air from the outside to operate safely. The air needed for this purpose is called "makeup air".

Examine the fresh air/building codes that exist where you live. Check with a local heating and ventilation expert to determine if your heating or air conditioning system makes allowances for additional "makeup air". "Makeup" air can be introduced by simply opening a window or door.

WARRANTY

VENTILATION	Full warranty parts and labor (1 year)
PROFESSIONAL RANGES	Full warranty parts and labor (1 year)
PROFESSIONAL RANGETOPS	Full warranty parts and labor (1 year)
INDUCTION COOKTOPS	Full warranty parts and labor (1 year)
GAS COOKTOPS	Full warranty parts and labor (1 year)
ELECTRIC COOKTOPS	Full warranty parts and labor (1 year)

Full warranty and limited warranty from date of installation. For complete warranty details, refer to your Care & Use manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.

Installation Notes:

- 1) Follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances for makeup air requirements (if any) when installing your service.
- 2) Refer to the installation instructions shipped with each Thermador product for detailed specifications.

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Thermador[®]

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U S A

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C A N A D A

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forests controlled sources and
recycled wood or fiber
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