

# 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.

REQUIRED CIRCUIT BREAKER	
MODEL	
	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 Integrated) 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.

#### Integrated 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 (2 year)

See page 302 for additional warranty details.

## BLOWER OPTIONS

### REMOTE Requires CV2T6 or CV2T10 Transition

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

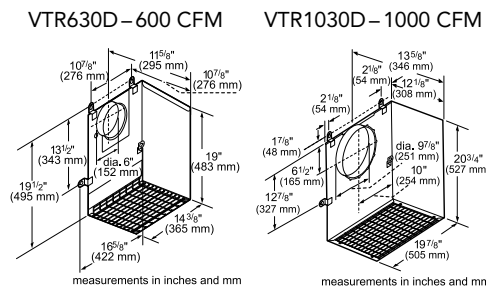
### INLINE Requires CV2T6 or CV2T10 Transition

VTI610D – 600 CFM
VTI1010D – 1000 CFM

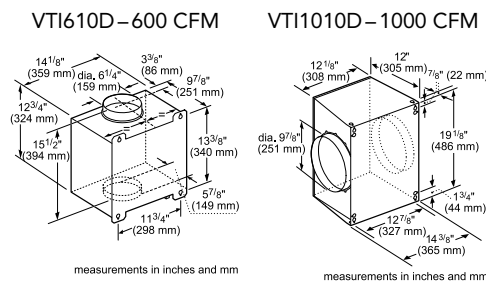
### INTEGRATED

VTN600CV2C – 600 CFM
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### REMOTE (Mounted to roof or external wall)

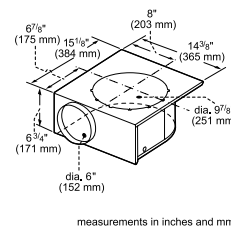


### INLINE (Mounted between kitchen and external wall)



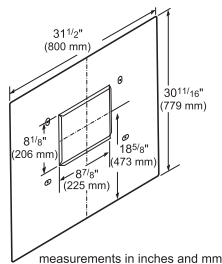
### INTEGRATED (Mounted on hood)

#### VTN600CV2C – 600 CFM

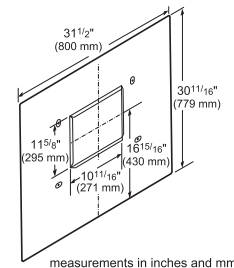


## REMOTE BLOWER ACCESSORIES

RFPLT600  
For use with Remote  
Blower VTR630D



RFPLT1000  
For use with Remote  
Blower VTR1030D



# VENTILATION DOWNDRAFT (30"/36")

UCVM30FS / UCVM36FS



## MASTERPIECE

UCVM30FS—30-Inch

UCVM36FS—36-Inch

## UCVM30FS / UCVM36FS

### PERFORMANCE

- Suitable for wall or island applications
- Downdraft rises over 13" to capture steam from the tallest pots
- Downdraft recirculation possible with module RECIRC36DF
- Three fan speeds
- Dishwasher-safe full-face filters also act as a splatter shield
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet® ventilation systems
- Blowers sold separately
- Choose from Inline, Remote or Integrated Blowers

### DESIGN

- Brushed stainless steel finish
- Easy-to-operate control buttons

## SPECIFICATIONS

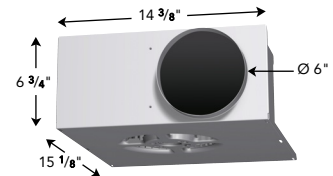
Available Hood Widths	30" / 36"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	6" Round
Ducting Direction	Down, Left or Right
Dishwasher-safe Filters	Full-Face Mesh
Electrical	120V AC, 60Hz

## TRANSITIONS

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

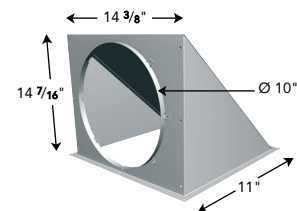
### CV2T6

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 1,000 CFM Inline or Remote Blowers with 10" duct connections—downdraft applications only

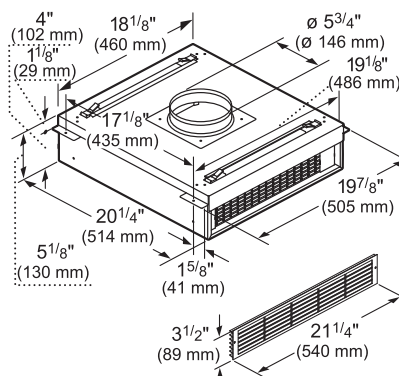


## ACCESSORIES

### Recirculation Kit

#### RECIRC36DF

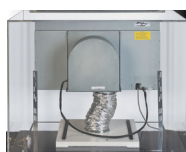
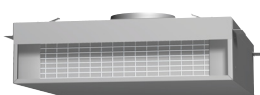
- Comes complete with 2 charcoal filters, 2 venting grids, and ducting to transition to integrated blower (blower sold separately)
- For toekick heights of 4" or taller
- Wall or island applications
- Easily mounts to integrated blower (VTN600CV2C) under cooktop
- Toekick/socket can be vented in any direction
- Mounts to base of cabinet; recesses into toekick
- 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



measurements in inches and mm

### Replacement Charcoal Filters

Sold separately as service item #291108  
(For use with recirculation module)



# VENTILATION DOWNDRAFT (30"/36")

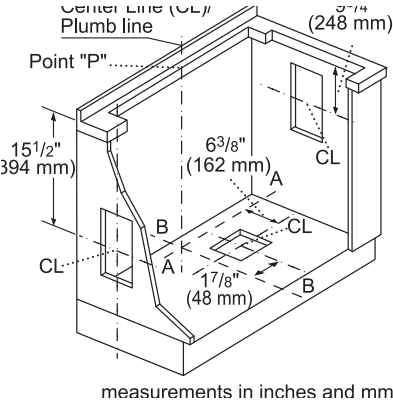
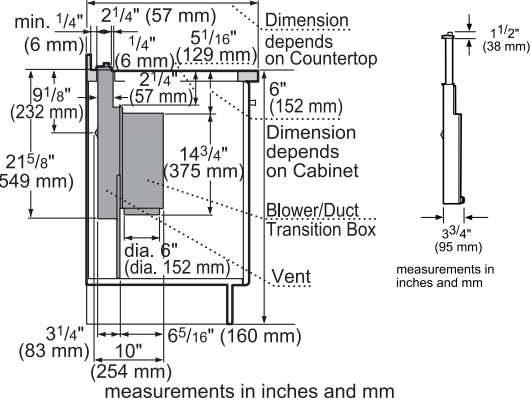
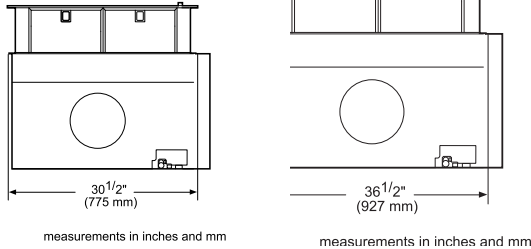
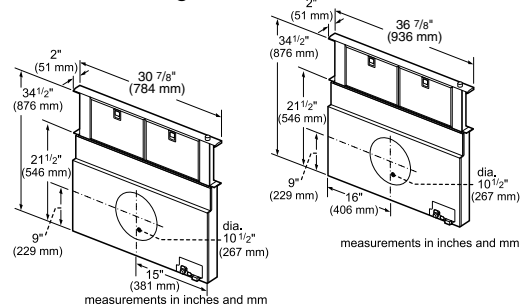
UCVM30FS / UCVM36FS

## INSTALLATION OPTIONS

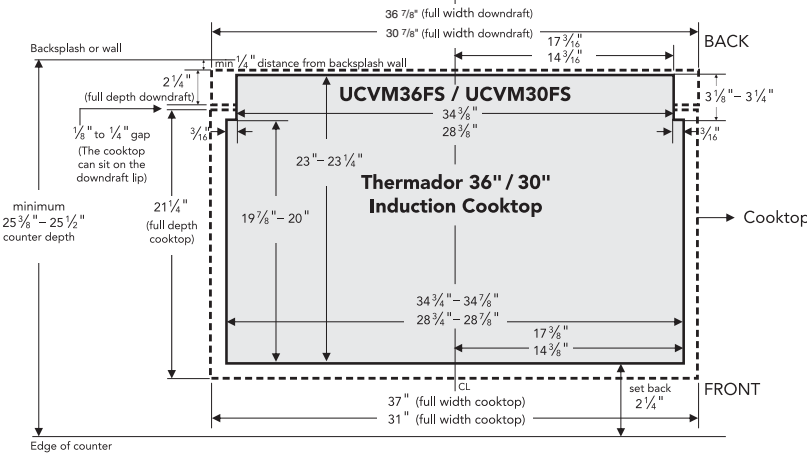
The Thermador Downdraft Hood System is available in 30-inch or 36-inch widths. It is intended for installation with Thermador non-professional gas, electric or induction cooktops only.

A Recirculation Kit (RECIRC36DF) 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.

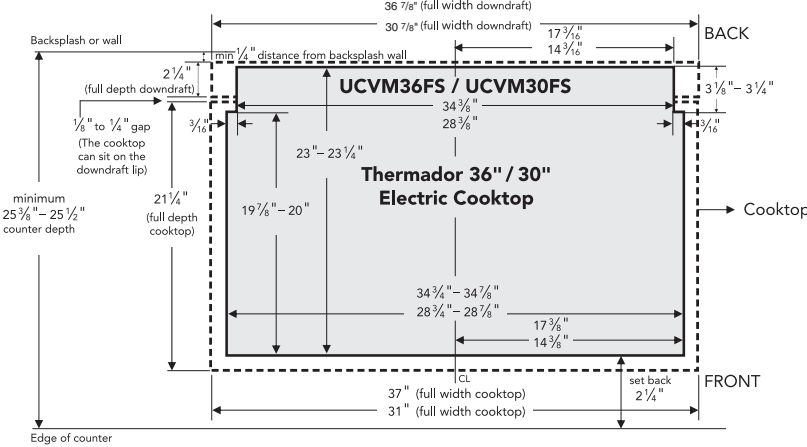
These hoods are designed to be used for side or downward discharge.



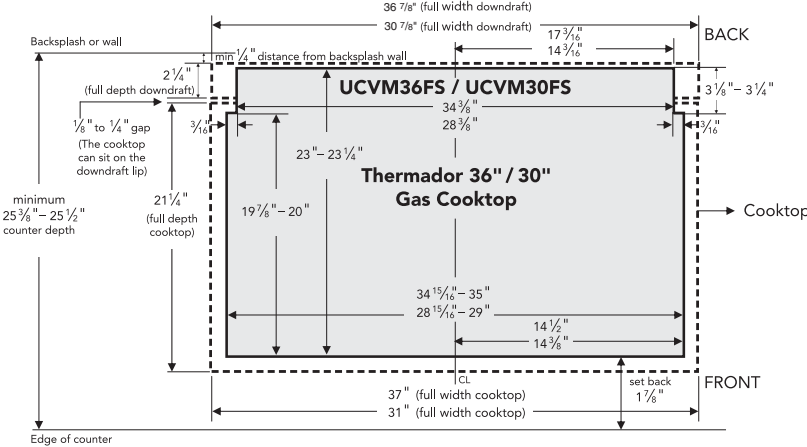
## CUTOUT DIMENSIONS (TOP VIEW)



Note: For detailed electrical and gas hookups, please refer to cooktop installation instruction.



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