

DOWNDRAFT USE AND CARE MANUAL
DHD Models

BOSCH

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IMPORTANT SAFETY INSTRUCTIONS

Read All Instructions Before Using the Appliance.

READ AND SAVE THESE INSTRUCTIONS

WARNING – TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- a) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- b) Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
- c) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- d) Use proper pan size. Always use cookware appropriate for the size of the surface element.

CAUTION: Grease left on filters can remelt and move into the vent.

When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

WARNING - TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

- a) **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- b) **NEVER PICK UP A FLAMING PAN.** You may be burned.
- c) **DO NOT USE WATER,** including wet dish cloths or towels. A violent explosion will result.
- d) Use an extinguisher **ONLY** if:
 - 1) You know you have a Class ABC extinguisher, and you already know how to operate it.
 - 2) The fire is small and contained in the area where it started.
 - 3) The fire department is being called.
 - 4) You can fight the fire with your back to an exit.

WARNING: Whenever possible, do not operate blower during a cooktop fire. However, **DO NOT REACH THROUGH FIRE TO TURN OFF BLOWER.**

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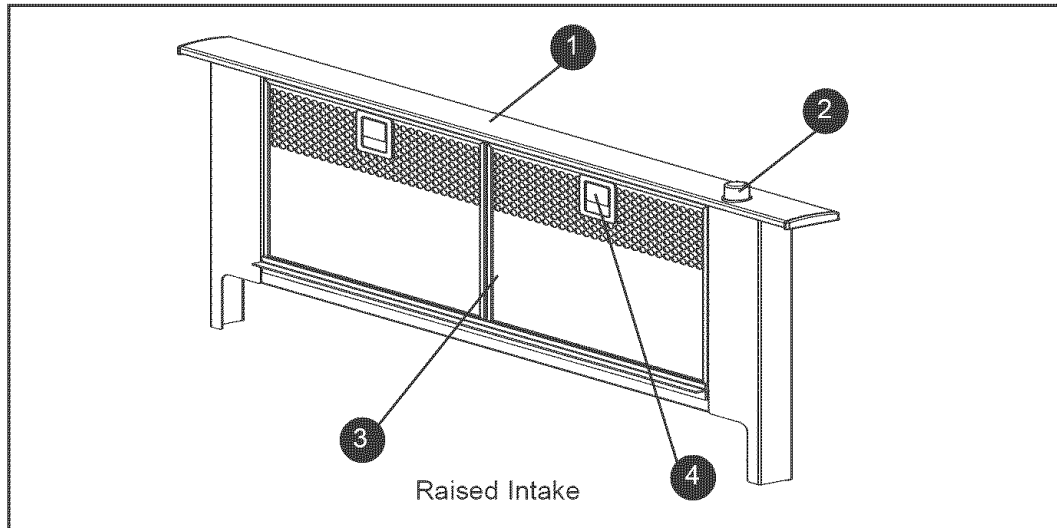
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FEATURES



- 1 Intake Top Cap
- 2 Control Button
- 3 Filters

- 4 Filter Release Lever
- 5 Blower (not shown)

The downdraft takes the place of an overhead hood and can be conveniently hidden away (lowered) when not in use.

There are five primary parts of the downdraft system: the intake, the control button, the blower, the filter and the filter release lever.

Intake

The intake, when raised, captures and channels the cooking odors, steam and grease. The filters are located within the intake.

Blower

The blower is the fan that draws the cooking odors out of the house.

Control Button

The control button is located on the top right of the intake. Press the Button once to raise or lower the intake. It is not necessary to hold the button.

Turn the button clockwise to adjust the speed. There are three speeds: low, medium, and high.

Filters

The filters are located on the front of the intake. They condense and trap the grease in the air.

Filter Release Levers

The filter release levers are used to remove the filters. Pull out on the lever then pull up and out on the filter.

OPERATION

For Best Results

- Turn the blower on before starting to cook.
- A higher heat setting may be needed when the downdraft is in operation.
- Use a rear burner when browning or pan frying meat.
- Open a window or inside door slightly.
- Clean the filters and the wall behind the filters frequently.
- **For Gas Cooktops**, a lower blower speed should be used if:
 - the gas flame is being distorted by the air movement.
 - the burner continually sparks (clicks)
 - the burner flame repeatedly blows out.

To Raise the Intake

- Press the control push-button once to raise the intake.
- The intake will stop automatically at its maximum height.
- The blower will automatically turn on to the previously set blower speed.

To Set or Adjust Blower Speed

- Vary the blower speed as needed for the food or the cooking method being used. For example: greasy or pungent foods require greater ventilation power than boiling pasta. Turn the button clockwise to adjust the speed.

To Lower the Intake

- Press the control push-button once.
Note: The blower will turn off when the intake is lowered if operating when the control push-button is pressed.

If Intake Stops

- Locate and remove obstruction.
- Press control button to raise intake.
- Press control button again to lower intake.

CARE AND CLEANING

The efficiency of the downdraft ventilation system depends on the cleanliness of the intake and filters. The frequency of cleaning depends on the amount and type of cooking.

- Do not use the ventilating system without the filters in place or with grease-laden filters or surfaces.



WARNING To avoid risk of fire and explosion do not use flammable liquids or solvents.

Always unplug or disconnect the appliance from the power supply before servicing.

To Remove Filters

1. Pull out on lever.
2. Lift filter up and out.
3. Clean filters in the dishwasher or in warm, sudsy water. See Care and Cleaning Chart, next page, for further details.

To Replace Filters

1. Place bottom of filter in grease trough.
2. Pull out on lever.
3. Press top of filter into place.
4. Release lever.

To Clean the Intake and Grease Troughs

Intake must be in the raised position to clean.

1. Turn off the blower.
2. Remove filters.
3. Clean intake and grease troughs with general household degreaser spray or cleaner.
4. Rinse and dry.
5. Replace filters.

CARE AND CLEANING (Cont'd)

- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- After cleaning, place all parts in their proper positions before using.

The cleaners recommended below indicate a type and do not constitute an endorsement. Use all products according to package directions.

Care and Cleaning Chart

A	Anodized Aluminum Top Cap for Stainless	Top cap is not removable. Wash top and underside with hot sudsy water. Rinse and wipe dry or apply Fantastic® or Formula 409® first to a clean sponge or paper towel and wipe clean. <u>DO NOT USE powdered cleansers or steel wool pads.</u>
B	Aluminum Mesh Filters	Clean filters in the dishwasher or by agitating in sudsy water. Ensure that there is no soil trapped in the fine mesh. Dry the filters before reinstalling them.
C	Plastic Controls	DO NOT REMOVE control knob. Wipe with a moist soapy sponge. Rinse and dry.
D	Painted Top Cap	Wash top and underside with hot sudsy water. Rinse and wipe dry or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. DO NOT USE powdered cleansers or steel wool pads.
E	Stainless Steel Parts	Wipe grease accumulation with a paper towel or sponge. Scrape heavy buildup with a plastic spatula. Clean with a soapy sponge; rinse and dry. Always wipe or rub with grain. Wipe with Fantastik® or Formula 409® sprayed onto a paper towel. If grease buildup is heavy, several applications may be necessary. Polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Cameo Aluminum and Stainless Steel Cleaner® to remove heat discoloration.

CUSTOMER SERVICES

Before Calling for Service

If the blower does not operate:

- Ensure that the electrical cord is properly connected and the supply circuit is energized.
- Check that the intake is fully raised.
- Make sure that the blower speed control knob is not in the OFF position.

How to Obtain Service

For authorized service or parts information, call 1-800-994-2904.

We want you to be a satisfied customer. If a situation arises that has not been resolved to your satisfaction, please let us know.

Write: Customer Support, BSH Home Appliances, Corp. 5551 McFadden Ave., Huntington Beach, CA 92649, or call: 1-800-994-2904.

Please include the model number, serial number, and date of original purchase/installation.

CUSTOMER SERVICES

Warranty

What is Covered

Full One Year Warranty

For one year from the date of installation or date of occupancy for a new previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. Save your dated receipt or other evidence of the installation/occupancy date. BSH will pay for all repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a BSH Authorized Service Agency during normal working hours.

What is not Covered

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
2. Service visits to:
 - Teach you how to use the appliance.
 - Correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
 - Reset circuit breakers or replace home fuses.
3. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Repairs due to other than normal home use.

Warranty Application

This warranty applies to appliances used in normal family households. It does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

BSH DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

Service Data

For handy reference, the serial tag information has been affixed below. Keep your invoice for warranty validation. To obtain service, see previous page.



Serial Number/Data Plate Location: Above Electrical Connection Box. See Page 6.

We reserve the right to change specifications or design without notice. Some models are certified for use in Canada. BSH is not responsible for products which are transported from the U.S. for use in Canada. Check with your local Canadian distributor or dealer.

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