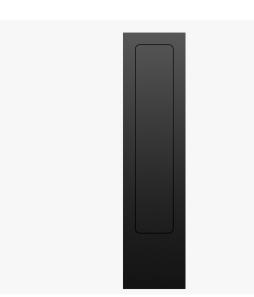
Series 11 | Minimal

## Black



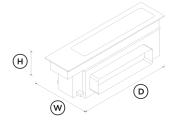
With powerful extraction, this ventilation module fits seamlessly into your countertop. Designed to pair with a Primary Modular Induction Cooktop for the ultimate culinary solution.

- Part of our unique modular cooking solution. Pair with a primary cooktop for a unified cooking experience
- Seamless kitchen integration, without the need for overhead ventilation

- Links to adjacent cooktop modules, with automatic extraction at the right speed to suit your cooking
- With five fan speeds and a boost function for effective removal of odours and steam

# DIMENSIONS

Height	186 mm
Width	130 mm
Depth	530 mm



# **FEATURES & BENEFITS**

Modular Design Freedom

Enhance your cooking space with downdraft ventilation. These modules can be discreetly positioned alongside your primary cooktop and auxiliary modules, ensuring a fresh environment regardless of your chosen cooking method. Tailor your setup to reflect the way you live, cook, and entertain.

### Sleek And Subtle

Redefine your kitchen's aesthetic with the downdraft ventilation module. Seamlessly integrated into the countertop and alongside cooktop modules, it allows for an open-style, social kitchen. Choose from elegant black glass or subtle grey glass finishes that complement your kitchen's design.

## **Design Versatility**

Ideal for layouts where traditional overhead hoods pose challenges, this ventilation module pairs beautifully with island cooktops and open kitchens. Its ability to retract or hide ensures a cleaner, more open appearance, enhancing your kitchen's functionality and design.

### **Quiet Efficiency**

The auxiliary ventilation module operates efficiently and discreetly in the background, seamlessly controlled via the primary module touchscreen. With five fan speeds plus a boost function, it quickly removes steam, odours, and grease.

### Intuitive Extraction

Simply open the cover and enjoy convenient extraction with Link Mode. The fan intuitively activates, adjusting its speed according to the power levels of nearby cooktop zones, eliminating the need for manual adjustments. Even after you have finished cooking, the fan remains active to capture any remaining vapours.

## Easy To Clean

The nine-layer filter effectively traps grease particles during extraction. Designed for simple removal, the filters are easy to clean and dishwasher safe.

## **Prolonged Freshness**

# Date: 17.12.2024 > 1

## QUICK REFERENCE GUIDE > CD13DB1

A Delayed Off timer ensures that cooking smells continue to be extracted even after you've finished cooking. Additionally, the timer will automatically shut off the ventilation after a preset time, reducing energy waste if you forget to turn it off.

# **SPECIFICATIONS**

Fan ratings	
Maximum air movement	519 m³/hr
Maximum sound rating	78 dBA
Speed 1 sound rating	42 dBA

### Installation and cleaning

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#### Performance

Extraction type Fan speeds Fan speeds + boost	Surface 5 + Boost •
Filter type Number of filters	Mesh with Stainless Steel filter cover 1
Power requirements	
Supply frequency	50 Hz
Supply voltage	220-240 V

# 

Auto-off/Run-on timer

### Warranty

Parts and labour	2 years
SKU	83008

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020

#### Other product downloads available at fisherpaykel.com

- 2D-DWG Integrated Ventilation with Blower and Ducting
- ↓ 2D-DXF Integrated Ventilation with Blower
- Service & Warranty

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Revit-19 Integrated Ventilation

# 'W 🛓 User

User Guide Multiple Product Setup EN

## Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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