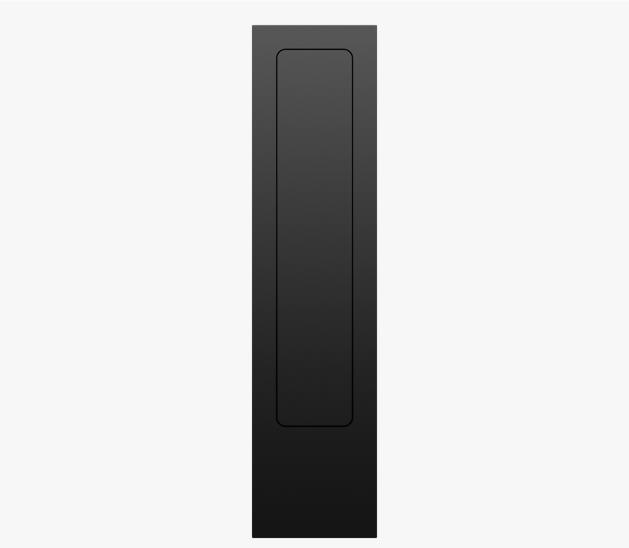


# 5" Series 11 Modular Auxiliary Downdraft Rangehood

Series 11 | Minimal



- 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 odors and steam

## DIMENSIONS

|        |          |
|--------|----------|
| Height | 7 3/8 "  |
| Width  | 5 1/8 "  |
| Depth  | 20 7/8 " |

## 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 black glass downdraft ventilation module. Seamlessly integrated into the countertop and alongside cooktop modules, it allows for an open-style, social kitchen 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.

**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 vapors.

**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, odors, and grease.

**Prolonged Freshness**  
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.

**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.

## SPECIFICATIONS

|                            |         |
|----------------------------|---------|
| Fan ratings                |         |
| Maximum air movement       | 330 CFM |
| Maximum speed sound rating | 9 sones |

|                           |  |
|---------------------------|--|
| Installation and cleaning |  |
| Air outlet size           | 3.25" x 12" (Included), 2.25" x 12" (Optional) " |
| Dishwasher safe filters   | 1  |

|                 |           |
|-----------------|-----------|
| Performance     |           |
| Extraction type | Surface   |
| Fan speeds      | 5 + Boost |

|                   |  |
|-------------------|--|
| Filter type       | Mesh with Stainless Steel filter cover |
| Number of filters | 1                                      |

Power Requirements

|                  |                       |
|------------------|-----------------------|
| Connection       | Flex cord, 3-pin plug |
| Service          | 5 A                   |
| Supply frequency | 60 Hz                 |
| Supply voltage   | 120 V                 |

Product Dimensions

|        |          |
|--------|----------|
| Depth  | 20 7/8 " |
| Height | 7 3/8 "  |
| Width  | 5 1/8 "  |

Ventilation features

|                        |   |
|------------------------|---|
| Auto-off/Run-on timer  | • |
| Bluetooth connectivity | • |
| Timer function         | • |

|     |       |
|-----|-------|
| SKU | 82834 |
|-----|-------|

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](https://fisherpaykel.com)

- ↓ 2D-DWG
- ↓ 2D-DXF
- ↓ Installation Guide - Recirculation Kit
- ↓ Installation Guide EN - Multiple Product with Downdraft Ventilation
- ↓ Installation Guide FR - Multiple Product with Downdraft Ventilation
- ↓ Installation Guide SP - Multiple Product with Downdraft Ventilation
- ↓ Planning Guide EN
- ↓ Planning Guide FR
- ↓ Planning Guide SP
- ↓ Revit
- ↓ User Guide - Recirculation Kit

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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