



Specifications for Project


MONGE

Q00022961 WESTHAVEN CONSTRUCTION SERVICES.INC

Salesperson

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 REMINDER: To ensure a smooth project it is the responsibility of the homeowner / purchaser of appliances for this project to share all the attached specifications to ensure the cabinet provider, contractor, or any other tradesperson have all the information required to complete their work accurately.

Specifications are subject to change. If any tradesperson has questions regarding the attached specifications please contact our sales associate.

MONGE

Q00022961

WESTHAVEN CONSTRUCTION SERVICES.INC, ROGER

MONGE

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Quote **Q00022961**

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enterprise.steelcod.com/sp/fuse/N2PB4704

<i>Models</i>	<i>Pages</i>
DEU2450R/R Sub-Zero Refrigeration 24" Designer Undercounter Refrigerator - Panel Ready	4-7
ID-30R Sub-Zero Refrigeration 30" Designer Refrigerator Drawers - Panel Ready	8-11
IT-30CIID-RH Sub-Zero Refrigeration 30" Designer Over-and-Under, Panel Ready, Refrigerator/Freezer with Ice Maker and Internal Dispenser	12-16
IT-30R-LH Sub-Zero Refrigeration 30" Designer Over-and-Under, Panel Ready, Refrigerator	17-21
IW-24-LH Sub-Zero Refrigeration 24" Designer Wine Storage - Panel Ready	22-26

Note about page numbers:

Because the original manufacturer's documents are not altered in any way, the page numbers displayed on the page may not correspond to the page number within this package.

All specifications are intended for initial planning purposes only.

Manufacturers reserve the right to change specifications at any time without notice. Always consult the installation instructions found on the manufacturer's website or included with the appliances before installation.

CI365C/B 27-30

Wolf Cooktop

36" Contemporary Induction Cooktop

CSO30CM/B 31-34

Wolf Wall Oven

30" M Series Contemporary Black Glass
Convection Steam Oven with Retractable
Handle

SO30CM/B 35-38

Wolf Wall Oven

30" M Series Contemporary Built-In Single
Oven

DFI664 39-41

Asko Dishwasher

D49M36SB 42-58

BEST Ventilation

Note about page numbers:

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DEU2450R



FEATURES

Fully customizable exterior, accepting custom panels for an integrated look within cabinetry or stainless steel accessory panels and handles to coordinate other Sub-Zero, Wolf, and Cove appliances

Seamlessly integrating anywhere, undercounter refrigeration adds comfort to your master suite, creates a corner for libations in the study, provides subtle storage for delicate cosmetics—the options are endless

Flexible storage options with one stationary and two adjustable shelves

Two on-door shelves easily accommodate a wide variety of condiments and beverages, with ample room for larger two-liter bottles

Intuitive, on-door touch control panel offers ergonomic, convenient access to settings

Cleanup is simple with nano-coated, spill-proof shelves

Clear storage drawer provides quick access to essential items

Offers precise temperature control within one degree of setpoint, preserving dairy, produce, craft beer, and other perishables at their optimal temperature

Soft-on LED lighting fully illuminates the interior when the door is open

Wi-Fi enabled features enable remote temperature control, provide important door-ajar notifications, and assist with remote service diagnostics—all from your mobile device

ACCESSORIES

Custom Panel Lock Kit

Dual Install Kit - Handle-to-Drawer

Dual Install Kit - Handle-to-Handle

Outdoor Stainless Steel Solid Door Panel With Lock - Pro Handle, Left Hinge

Outdoor Stainless Steel Solid Door Panel With Lock - Pro Handle, Right Hinge

Pro Handle

Stainless Steel Dual Kickplate

Tubular Handle

Stainless Steel Solid Door Panels

Accessories are available through an authorized dealer. For local dealer information, visit subzero-wolf.com/locator.



HANDLE ACCESSORIES

PRO



TUBULAR



PRODUCT DETAILS

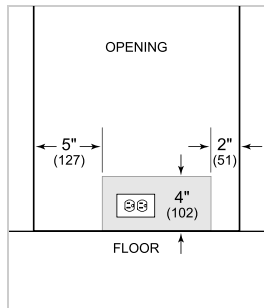
REFRIGERATOR

- One stationary and two adjustable shelves
- Two on-door shelves
- Clear storage drawer

PRODUCT SPECIFICATIONS

Model	DEU2450R
Dimensions	24"W x 34 1/2"H x 23 1/8"D
Door Clearance	26 1/2"
Weight	133 lbs
Refrigerator Capacity	5.4 cu. ft.
Electrical Supply	115 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type

ELECTRICAL

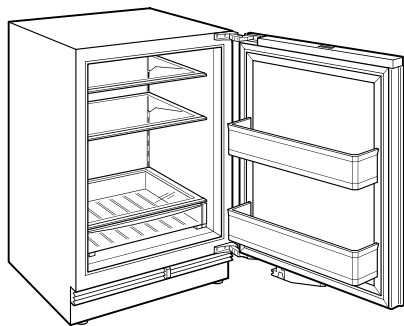


NOTE: The electrical outlet must be positioned with the grounding prong to the right of the thinner blades.

PANEL SPECIFICATIONS For complete panels specifications including width/height, weight requirements and thickness requirements visit subzero-wolf.com/reveal.

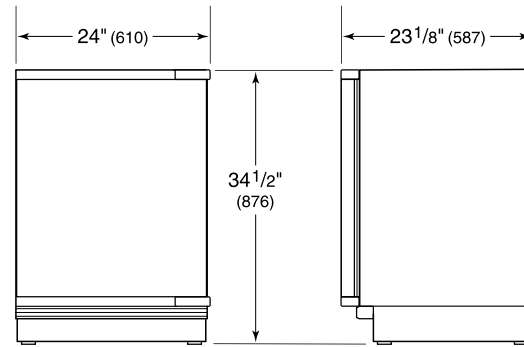
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

INTERIOR VIEW

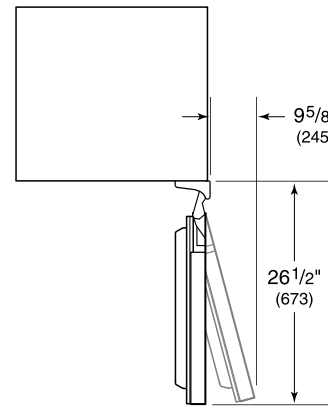


This illustration is intended for interior reference only and may not represent the exterior of the model being specified.

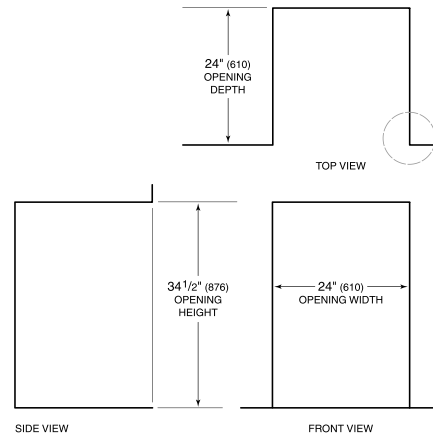
DIMENSIONS



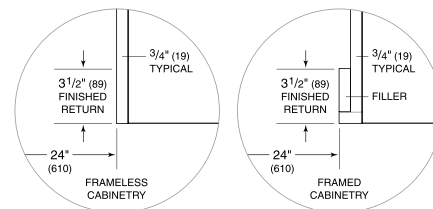
HEIGHT DIMENSIONS ± 1/2" (13)



STANDARD INSTALLATION

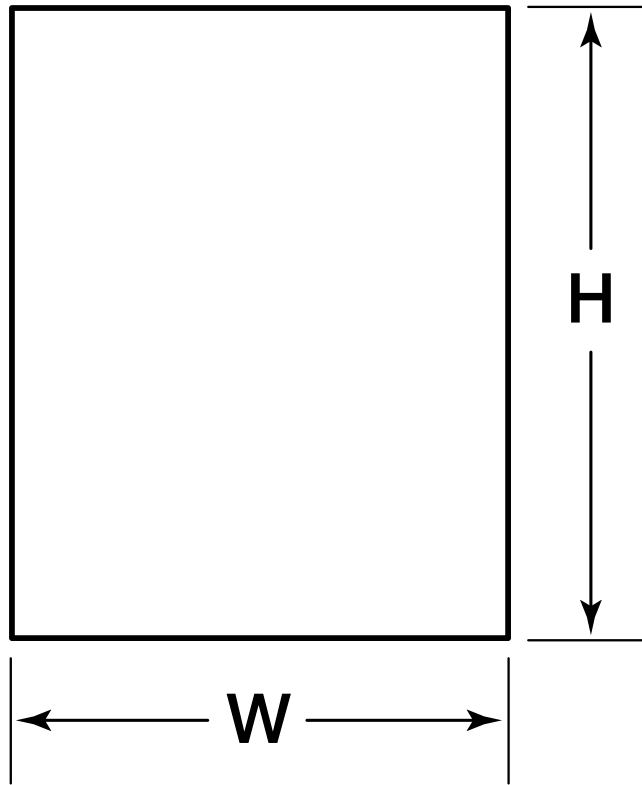


NOTE: 3 1/2" (89) finished returns will be visible and should be finished to match cabinetry.



Panel Specifications

Single Model: DEU2450R



PANEL	WIDTH	HEIGHT	MIN THICKNESS	MAX WEIGHT
Door	23 ³ / ₄ "	30 ³ / ₈ "	⁵ / ₈ "	22 lbs

PLEASE NOTE: Panel specs change slightly when units are combined. Visit <http://www.subzerowolf.com/traderesources/reveal> for exact dimensions.

Panel Planning Notes

Single Model: DEU2450R

The thickness of the custom panel can vary. A 5/8" (16) minimum to 3/4" (19) maximum thick panel is required.

The depth of each designer model is 23 1/8" (587). Allow for panel thickness when planning the finished opening depth.

Finish all sides of custom panels. They will be visible when the door is open.

Stainless steel tubular and pro handles are available through an authorized Sub-Zero dealer.

Minimum Panel Thickness

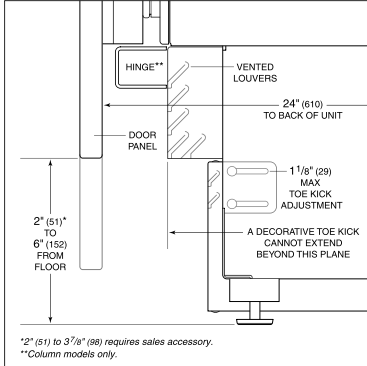
5/8"

Standard Handle Lengths (Optional)

HANDLE	TUBULAR	PRO
DEU2450R Door	24 3/16"	22 1/2"

Toe Kick Clearance

The height of the toe kick area can extend beyond the typical toe kick height, provided it does not exceed the dimensions in the illustration below.



Toe kick (side view).

ID-30R



FEATURES

Accepts custom panels for an integrated look within cabinetry or stainless-steel accessory panels and handles to match other Sub-Zero, Wolf, and Cove products

Controls temperature within one degree of setpoint

Assure maximum freshness with low-temp, high-humidity crisper and deli drawers

Locks in cold air to ensure freshness with magnetic door seals

Control brightness with soft-on LED lighting

Open and close doors silently with soft-close technology

ACCESSORIES

Crisper Cover

Dual Installation Kit

Egg Container

Reduced Toekick Divider

Stainless Steel Pro Handles

Stainless Steel Tubular Handles

Stainless Steel Drawer Panels With Pro Handles - 4" Toe Kick

Stainless Steel Drawer Panels With Pro Handles - 6" Toe Kick

Stainless Steel Drawer Panels With Tubular Handles - 4" Toe Kick

Stainless Steel Drawer Panels With Tubular Handles - 6" Toe Kick

Stainless Steel Dual Installation Kickplates

Accessories are available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



HANDLE ACCESSORIES

PRO



TUBULAR



PRODUCT DETAILS

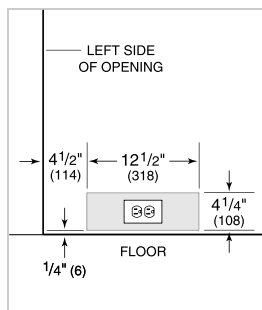
REFRIGERATOR

- Adjustable drawer dividers
- LED lighting

PRODUCT SPECIFICATIONS

Model	ID-30R
Dimensions	30"W x 34 1/2"H x 24"D
Drawer Clearance	18 3/8"
Refrigerator Capacity	5.3 cu. ft.
Electrical Supply	115 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit

ELECTRICAL

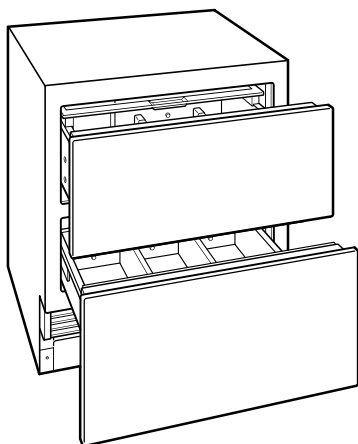


NOTE: The electrical outlet must be positioned with the grounding prong to the right of the thinner blades.

PANEL SPECIFICATIONS For complete panels specifications including width/height, weight requirements and thickness requirements visit subzero-wolf.com/reveal.

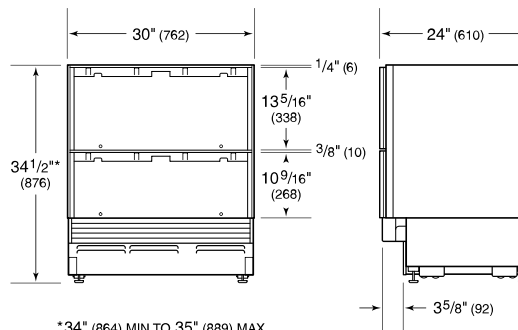
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

INTERIOR VIEW

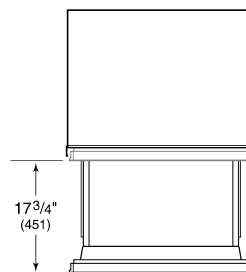


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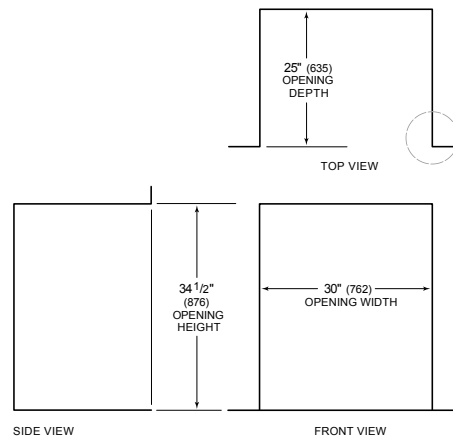
DIMENSIONS



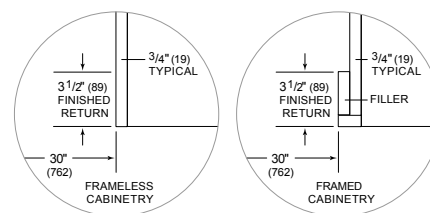
*34" (864) MIN TO 35" (889) MAX



STANDARD INSTALLATION

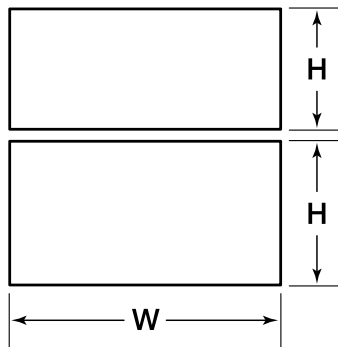


NOTE: 3 1/2" (89) finished returns will be visible and should be finished to match cabinetry



Panel Specifications

Single Model: ID-30R



PANEL	WIDTH	HEIGHT	MIN THICKNESS	MAX WEIGHT
Drawer (Upper)	29 ³ / ₄ "	13 ⁹ / ₁₆ "	⁵ / ₈ "	15 lbs
Drawer (Lower)	29 ³ / ₄ "	16 ¹¹ / ₁₆ "	⁵ / ₈ "	15 lbs

PLEASE NOTE: Panel specs change slightly when units are combined. Visit <http://www.subzerowolf.com/trade-resources/reveal> for exact dimensions.

Panel Planning Notes

Single Model: ID-30R

Designer models require custom drawer panels and handle hardware. D-style handles are recommended. Drawer handles must be located near the top edge of each panel.

The thickness of the custom panel can vary. A minimum 5/8" (16) thick panel is required, but the thickness can be increased provided it does not exceed the weight limit.

The depth of each designer model is 24" (610). Allow for panel thickness when planning the finished opening depth.

Finish all sides of custom panels. They will be visible when the door/drawer is open.

Typical panel dimensions are based on a 34 1/2" (876) for drawer models and 1/8" (3) reveals. Panel dimensions must be adjusted accordingly for all other installations.

Stainless steel tubular and pro handles are available through an authorized Sub-Zero dealer.

Minimum Panel Thickness

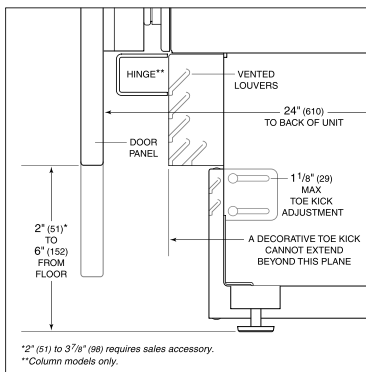
5/8"

Standard Handle Lengths (Optional)

HANDLE	TUBULAR	PRO
ID-30R Drawer	27 1/4"	25 1/2"

Toe Kick Clearance

The height of the toe kick area can extend beyond the typical toe kick height, provided it does not exceed the dimensions in the illustration below. Toe kick heights from 2" (51) to 3 7/8" (98) require a reduced toe kick accessory available through an authorized Sub-Zero dealer.



Toe kick (side view).

IT-30CIID



FEATURES

- Monitor and control remotely with Wi-Fi connectivity
- Accepts custom panels for an integrated look within cabinetry or stainless-steel accessory panels and handles to match other Sub-Zero, Wolf, and Cove products
- Preserves frozen foods with frigid, dry air
- Controls temperature within one degree of setpoint
- Locks in cold air with a magnetic door seal system
- Fight spoilage and odors with a NASA-inspired air purification system
- Filters water and ice, removing contaminants, chlorine taste, and odor
- Delivers fresh, filtered water through an internal dispenser designed to discreetly rest within the refrigerator
- Yields ice automatically and "max ice" for additional production
- Keeps produce fresher with high-humidity, sealed crisper and deli drawers
- Refer to freshness cards for tips on food preservation, use, and care
- Promotes easy clean-up with Nano-coated, spill-proof shelves
- Control brightness with soft-on LED lighting

ACCESSORIES

- Air Purification Cartridge
- Egg Container
- Reduced Toekick Divider
- Stainless Steel Side Panel
- Stainless Steel Top Panel
- Water Filter
- Stainless Steel Tubular Handles
- Stainless Steel Pro Handles
- Dual Installation Kits
- Stainless Steel Door Panels With Pro Handle
- Stainless Steel Door Panels With Tubular Handle
- Stainless Steel Drawer Panels With Pro Handles
- Stainless Steel Drawer Panels With Tubular Handles
- Stainless Steel Dual Installation Kickplates

Accessories are available through an authorized dealer. For local dealer information, visit subzero-wolf.com/locator.



HANDLE ACCESSORIES

PRO



TUBULAR



PRODUCT DETAILS

REFRIGERATOR

- LED refrigerator and freezer lights
- 4 glass refrigerator shelves (3 adjustable; 1 stationary)
- 3 adjustable glass shelves
- Crisper drawer with adjustable dividers
- 3 door bins (2 adjustable; 1 stationary)
- Internal water dispenser

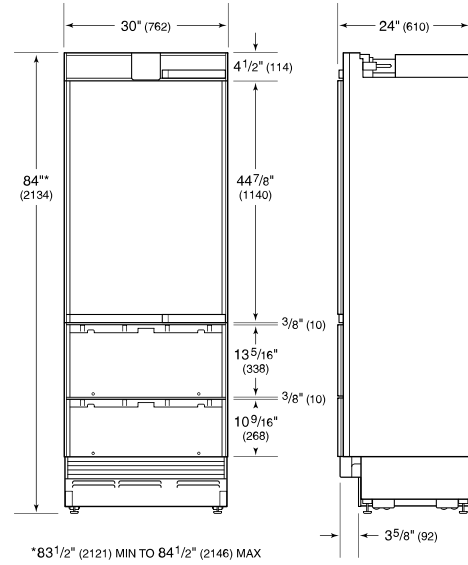
FREEZER

- 2 full-extension roll-out freezer drawers; one with adjustable dividers
- Automatic ice maker with removable ice container

PRODUCT SPECIFICATIONS

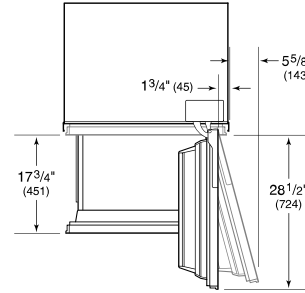
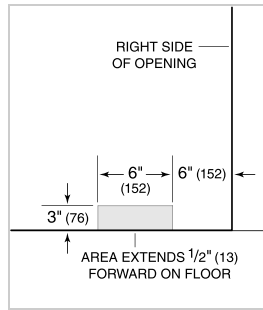
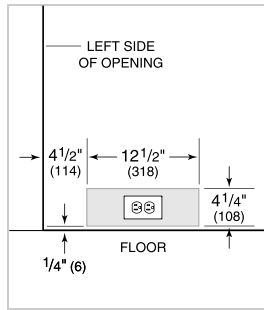
Model	IT-30CIID
Dimensions	30"W x 84"H x 24"D
Door Clearance	28 1/2"
Drawer Clearance	18 3/8"
Refrigerator Capacity	10.6 cu. ft.
Freezer Capacity	5 cu. ft.
Electrical Supply	115 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Plumbing Supply	1/4" OD copper, braided stainless steel or PEX tubing
Plumbing Pressure	35–120 psi

DIMENSIONS



ELECTRICAL

PLUMBING

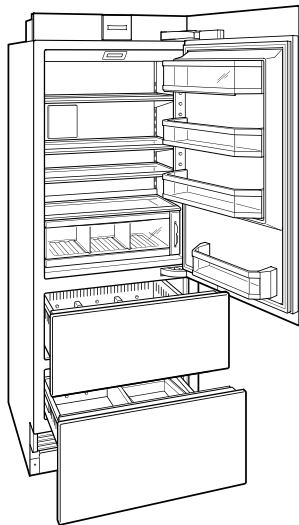


NOTE: The electrical outlet must be positioned with the grounding prong to the right of the thinner blades.

PANEL SPECIFICATIONS For complete panels specifications including width/height, weight requirements and thickness requirements visit subzero-wolf.com/reveal.

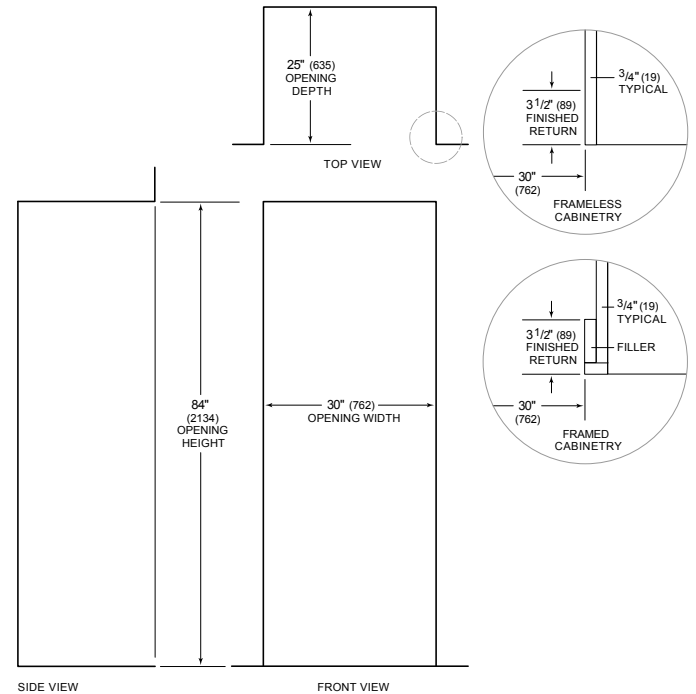
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

INTERIOR VIEW



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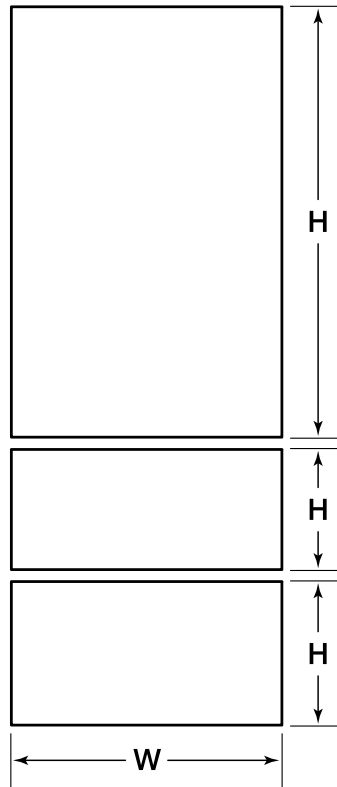
STANDARD INSTALLATION



NOTE: 3 1/2" (89) finished returns will be visible and should be finished to match cabinetry

Panel Specifications

Single Model: IT-30CIID



PANEL	WIDTH	HEIGHT	MIN THICKNESS	MAX WEIGHT
Door	29 3/4"	49 3/8"	5/8"	50 lbs
Drawer (Upper)	29 3/4"	13 9/16"	5/8"	15 lbs
Drawer (Lower)	29 3/4"	16 11/16"	5/8"	15 lbs

PLEASE NOTE: Panel specs change slightly when units are combined. Visit <http://www.subzerowolf.com/trade-resources/reveal> for exact dimensions.

Panel Planning Notes**Single Model: IT-30CIID**

For designer models, custom door panels and handle hardware must be provided.

The thickness of the custom panel can vary. A minimum 5/8" (16) thick panel is required, but the thickness can be increased provided it does not exceed the weight limit.

The depth of each designer model is 24" (610). Allow for panel thickness when planning the finished opening depth.

D-style handles are recommended. Door handles must be located near the edge of the panel opposite the hinge and should be centered top to bottom.

Typical panel dimensions are based on an 84" (2134) finished height for column and tall models and 1/8" (3) reveals. Panel dimensions must be adjusted accordingly for all other installations. Finish all sides of custom panels. They will be visible when the door/drawer is open.

Stainless steel tubular and pro handles are available through an authorized Sub-Zero dealer.

Drawer handles must be located near the top edge of each panel.

Minimum Panel Thickness

5/8"

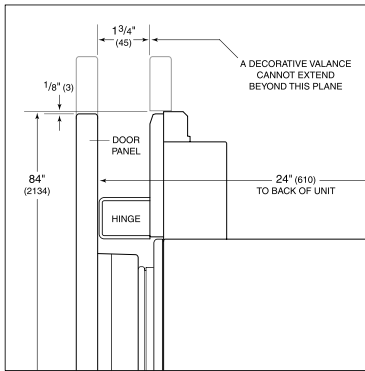
Standard Handle Lengths (Optional)

HANDLE	TUBULAR	PRO
IT-30CIID Door	33 1/4"	31 1/2"
IT-30CIID Drawer	27 1/4"	25 1/2"

Door Panel Height

Typical panel dimensions are based on an 84" (2134) finished height for column and tall models and 34 1/2" (876) for drawer models, with a 4" (102) toe kick and 1/8" (3) reveals. Panel dimensions must be adjusted accordingly for all other installations.

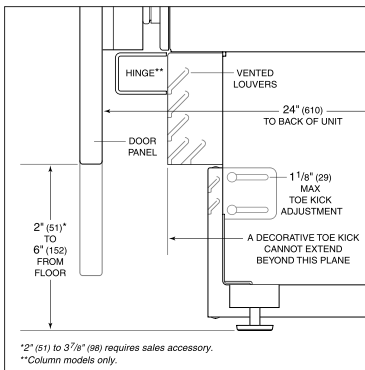
The height of the custom door panel can extend beyond the typical panel height, provided it does not exceed the weight limit.



Upper valance—column and tall (side view).

Toe Kick Clearance

The height of the toe kick area can extend beyond the typical toe kick height, provided it does not exceed the dimensions in the illustration below. Toe kick heights from 2" (51) to 3 7/8" (98) require a reduced toe kick accessory available through an authorized Sub-Zero dealer.



Toe kick (side view).

IT-30R



FEATURES

Monitor and control remotely with Wi-Fi connectivity

Accepts custom panels for an integrated look within cabinetry or stainless-steel accessory panels and handles to match other Sub-Zero, Wolf, and Cove products

Preserves refrigerated foods with cool, moist air

Controls temperature within one degree of setpoint

Locks in cold air with a magnetic door seal system

Fight spoilage and odors with a NASA-inspired air purification system

Keeps produce fresher with high-humidity, sealed crisper and deli drawers

Refer to freshness cards for tips on food preservation, use, and care

Promotes easy clean-up with Nano-coated, spill-proof shelves

Control brightness with soft-on LED lighting

ACCESSORIES

Air Purification Cartridge

Egg Container

Reduced Toekick Divider

Stainless Steel Side Panel

Stainless Steel Top Panel

Stainless Steel Tubular Handles

Stainless Steel Pro Handles

Dual Installation Kits

Stainless Steel Door Panels With Pro Handle

Stainless Steel Door Panels With Tubular Handle

Stainless Steel Drawer Panels With Pro Handles

Stainless Steel Drawer Panels With Tubular Handles

Stainless Steel Dual Installation Kickplates

Accessories are available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



HANDLE ACCESSORIES

PRO



TUBULAR



PRODUCT DETAILS

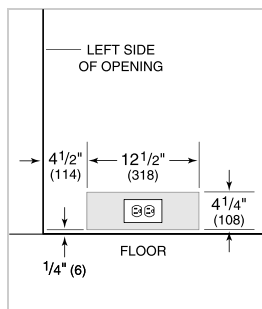
REFRIGERATOR

- LED refrigerator lights
- 4 glass refrigerator shelves (3 adjustable; 1 stationary)
- Crisper drawer with dividers and sliding cover
- 1 deli drawer with adjustable dividers
- 3 door bins (2 adjustable; 1 stationary)
- 1 adjustable dairy compartment

PRODUCT SPECIFICATIONS

Model	IT-30R
Dimensions	30"W x 84"H x 24"D
Door Clearance	28 1/2"
Drawer Clearance	18 3/8"
Refrigerator Capacity	16.5 cu. ft.
Electrical Supply	115 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit

ELECTRICAL

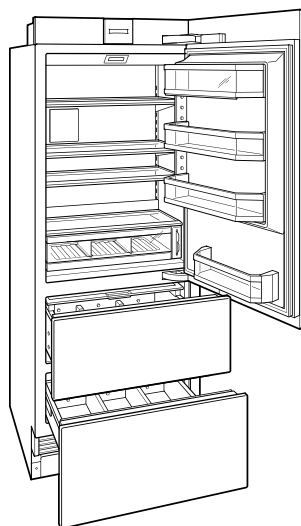


NOTE: The electrical outlet must be positioned with the grounding prong to the right of the thinner blades.

PANEL SPECIFICATIONS For complete panels specifications including width/height, weight requirements and thickness requirements visit subzero-wolf.com/reveal.

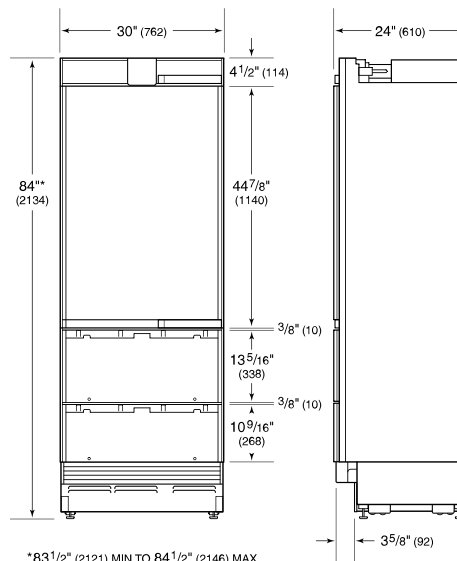
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

INTERIOR VIEW

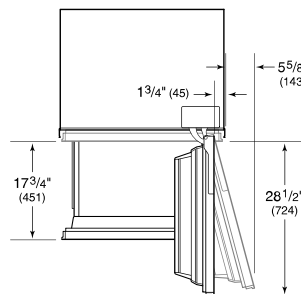


This illustration is intended for interior reference only and may not represent the exterior of the model being specified.

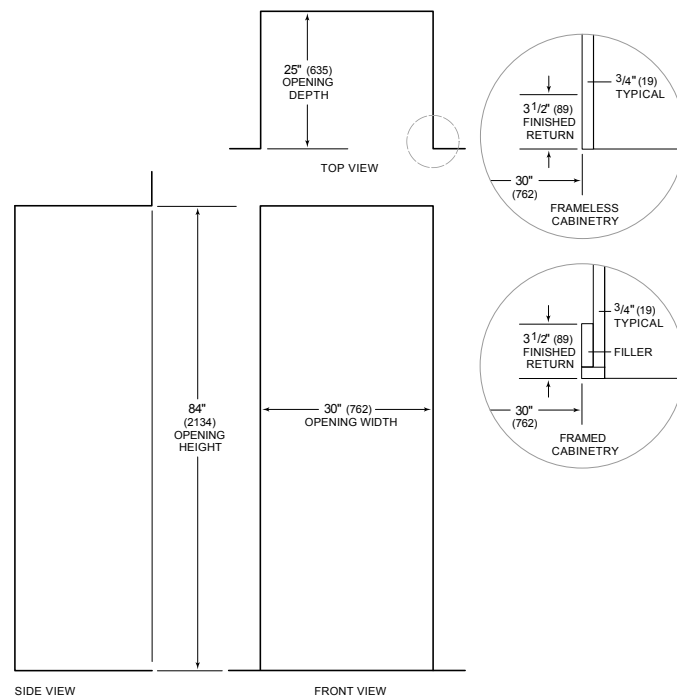
DIMENSIONS



*83 1/2" (2121) MIN TO 84 1/2" (2146) MAX



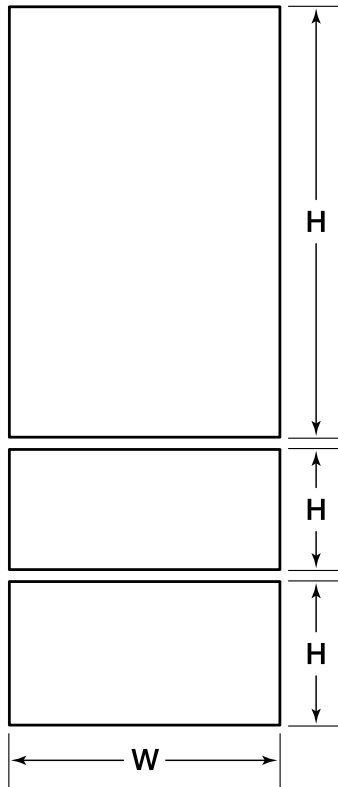
STANDARD INSTALLATION



NOTE: 3 1/2" (89) finished returns will be visible and should be finished to match cabinetry

Panel Specifications

Single Model: IT-30R



PANEL	WIDTH	HEIGHT	MIN THICKNESS	MAX WEIGHT
Door	29 3/4"	49 3/8"	5/8"	50 lbs
Drawer (Upper)	29 3/4"	13 9/16"	5/8"	15 lbs
Drawer (Lower)	29 3/4"	16 11/16"	5/8"	15 lbs

PLEASE NOTE: Panel specs change slightly when units are combined. Visit <http://www.subzerowolf.com/trade-resources/reveal> for exact dimensions.

Panel Planning Notes**Single Model: IT-30R**

For designer models, custom door panels and handle hardware must be provided.

The thickness of the custom panel can vary. A minimum 5/8" (16) thick panel is required, but the thickness can be increased provided it does not exceed the weight limit.

The depth of each designer model is 24" (610). Allow for panel thickness when planning the finished opening depth.

D-style handles are recommended. Door handles must be located near the edge of the panel opposite the hinge and should be centered top to bottom.

Typical panel dimensions are based on an 84" (2134) finished height for column and tall models and 1/8" (3) reveals. Panel dimensions must be adjusted accordingly for all other installations. Finish all sides of custom panels. They will be visible when the door/drawer is open.

Stainless steel tubular and pro handles are available through an authorized Sub-Zero dealer.

Drawer handles must be located near the top edge of each panel.

Minimum Panel Thickness

5/8"

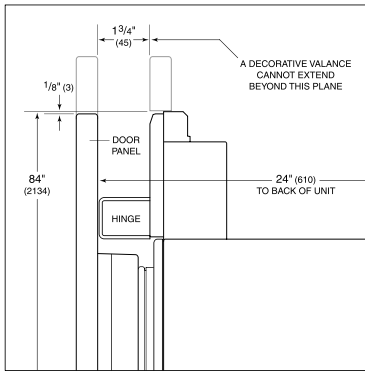
Standard Handle Lengths (Optional)

HANDLE	TUBULAR	PRO
IT-30R Door	33 1/4"	31 1/2"
IT-30R Drawer	27 1/4"	25 1/2"

Door Panel Height

Typical panel dimensions are based on an 84" (2134) finished height for column and tall models and 34 1/2" (876) for drawer models, with a 4" (102) toe kick and 1/8" (3) reveals. Panel dimensions must be adjusted accordingly for all other installations.

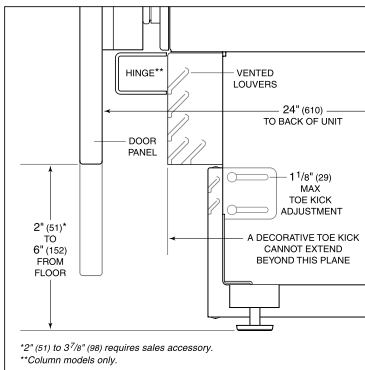
The height of the custom door panel can extend beyond the typical panel height, provided it does not exceed the weight limit.



Upper valance—column and tall (side view).

Toe Kick Clearance

The height of the toe kick area can extend beyond the typical toe kick height, provided it does not exceed the dimensions in the illustration below. Toe kick heights from 2" (51) to 3 7/8" (98) require a reduced toe kick accessory available through an authorized Sub-Zero dealer.



Toe kick (side view).

IW-24



FEATURES

Accepts custom panels for an integrated look within cabinetry or stainless-steel accessory panels and handles to match other Sub-Zero, Wolf, and Cove products

Offers any-occasion-102-bottle capacity

Store seven 750-ml wine bottles on each smooth roller-glide shelf

Maintains constant, moderate humidity with dual evaporators so corks do not dry out

Shields wine from aging with UV-resistant glass door

Select the wine you want without agitating others with textured roller-glide shelves that do not vibrate

Locks in cold air to ensure freshness with magnetic door seals

Locate your favorite bottles easily with LED lighting

Organize your collection with our inventory tile system

Connects to your home security system

ACCESSORIES

24" Bulk Storage Drawer

Dessert Wine Rack

Door Lock Kit

Reduced Toekick Divider

Stainless Steel Side Panel

Stainless Steel Top Panel

Wine Inventory Tiles

Wine Inventory Tiles - Writable

Dual Installation Kits

Stainless steel pro handles

Stainless steel tubular handles

Stainless Steel Door Panels With Pro Handle - 4" Toe Kick

Stainless Steel Door Panels With Pro Handle - 6" Toe Kick

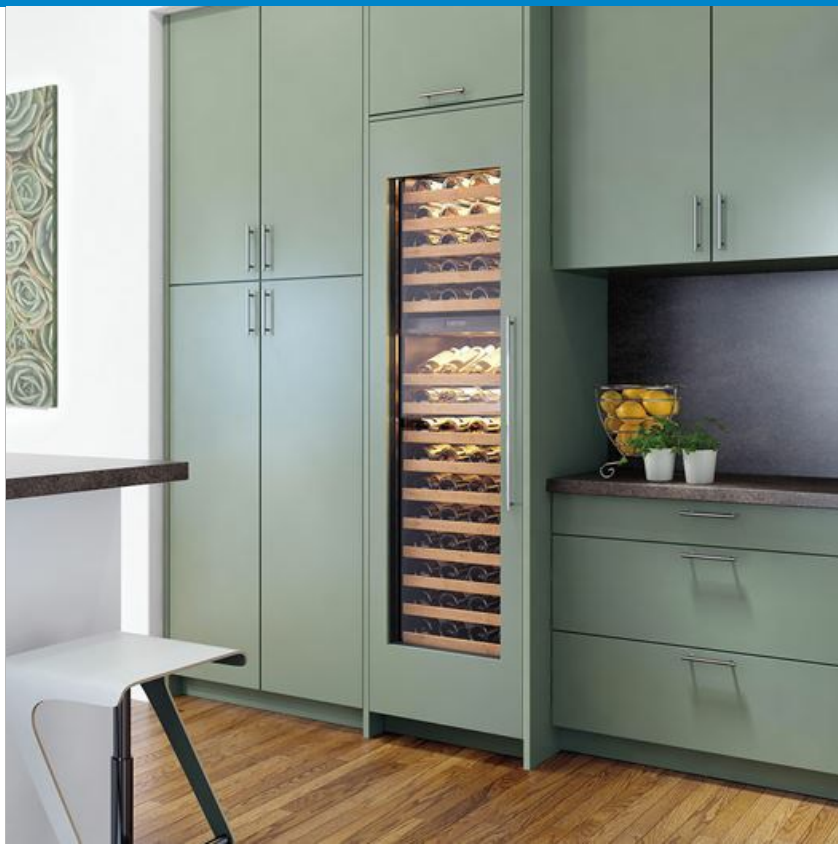
Stainless Steel Door Panels With Tubular Handle - 4" Toe Kick

Stainless Steel Door Panels With Tubular Handle - 6" Toe Kick

Solid Panel Ready Door

Stainless Steel Dual Installation Kickplates

Accessories are available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



HANDLE ACCESSORIES

PRO



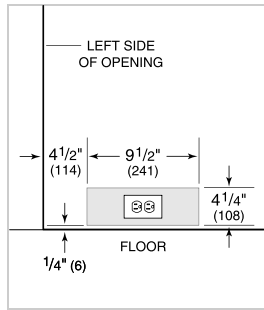
TUBULAR



PRODUCT SPECIFICATIONS

Model	IW-24
Dimensions	24"W x 84"H x 24"D
Door Clearance	22 1/2"
Weight	410 lbs
Electrical Supply	115 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Wine Storage Capacity	102 Bottles

ELECTRICAL

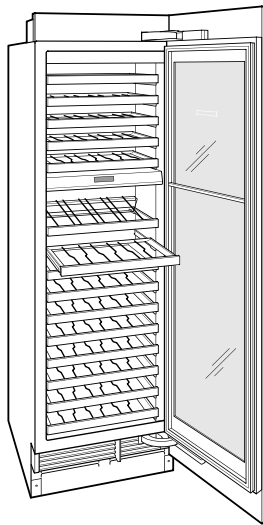


NOTE: The electrical outlet must be positioned with the grounding prong to the right of the thinner blades.

PANEL SPECIFICATIONS For complete panels specifications including width/height, weight requirements and thickness requirements visit subzero-wolf.com/reveal.

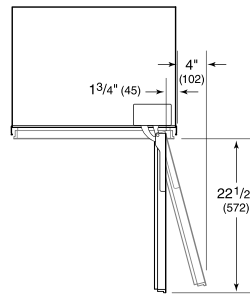
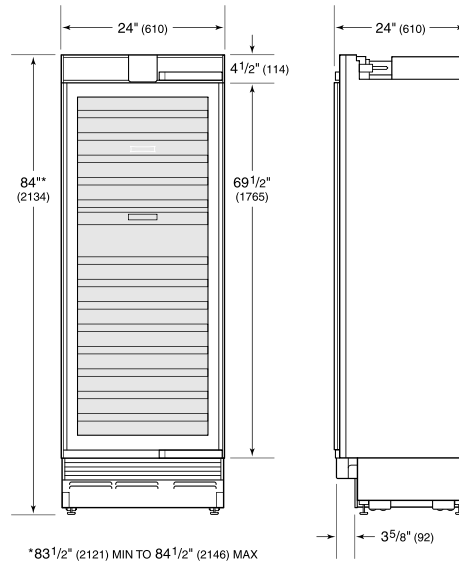
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

INTERIOR VIEW

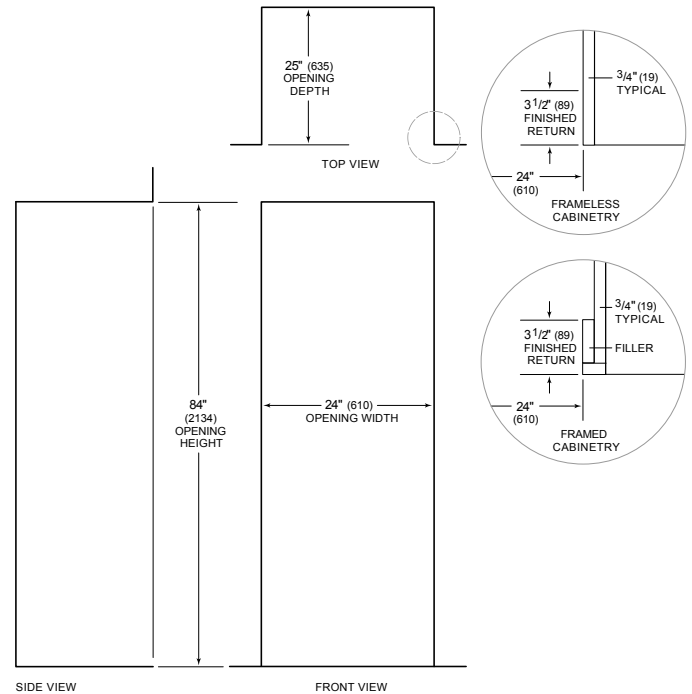


This illustration is intended for interior reference only and may not represent the exterior of the model being specified.

DIMENSIONS



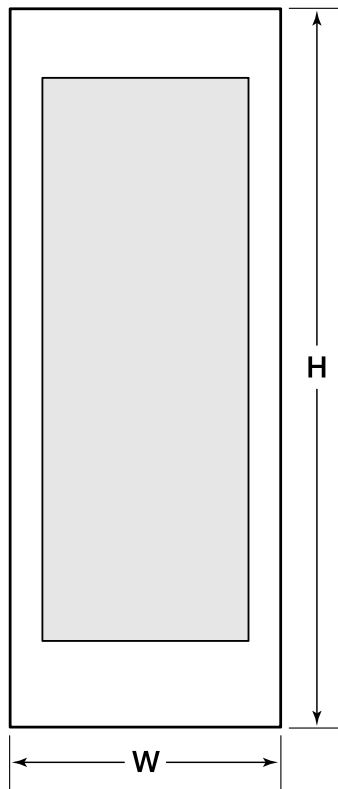
STANDARD INSTALLATION



NOTE: 3 1/2" (89) finished returns will be visible and should be finished to match cabinetry

Panel Specifications

Single Model: IW-24



PANEL	WIDTH	HEIGHT	MIN THICKNESS	MAX WEIGHT
Door	23 3/4"	79 7/8"	5/8"	35 lbs
Top Rail	--	7 3/4"	5/8"	--
Bottom Rail	--	9 1/2"	5/8"	--
Stiles	3 1/4"	--	5/8"	--

PLEASE NOTE: Panel specs change slightly when units are combined. Visit <http://www.subzerowolf.com/traderesources/reveal> for exact dimensions.

Panel Planning Notes

Single Model: IW-24

For designer models, custom door panels and handle hardware must be provided.

The thickness of the custom panel can vary. A minimum 5/8" (16) thick panel is required, but the thickness can be increased provided it does not exceed the weight limit.

The depth of each designer model is 24" (610). Allow for panel thickness when planning the finished opening depth.

D-style handles are recommended. Door handles must be located near the edge of the panel opposite the hinge and should be centered top to bottom.

Typical panel dimensions are based on an 84" (2134) finished height for column and tall models and 1/8" (3) reveals. Panel dimensions must be adjusted accordingly for all other installations. Finish all sides of custom panels. They will be visible when the door/drawer is open.

Stainless steel tubular and pro handles are available through an authorized Sub-Zero dealer.

Minimum Panel Thickness

5/8"

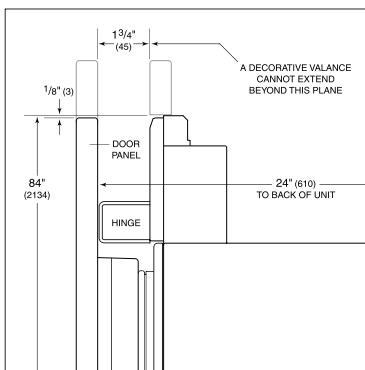
Standard Handle Lengths (Optional)

HANDLE	TUBULAR	PRO
IW-24 Door	50 1/8"	48 3/8"

Door Panel Height

Typical panel dimensions are based on an 84" (2134) finished height for column and tall models and 34 1/2" (876) for drawer models, with a 4" (102) toe kick and 1/8" (3) reveals.

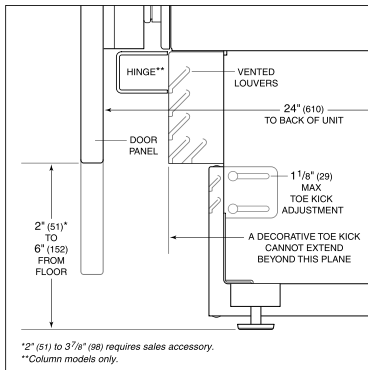
The height of the custom door panel can extend beyond the typical panel height, provided it does not exceed the weight limit.



Upper valance—column and tall (side view).

Toe Kick Clearance

The height of the toe kick area can extend beyond the typical toe kick height, provided it does not exceed the dimensions in the illustration below. Toe kick heights from 2" (51) to 3 7/8" (98) require a reduced toe kick accessory available through an authorized Sub-Zero dealer.



Toe kick (side view).

C1365C/B**FEATURES**

Distributes heat more evenly with 40 percent faster temperature response than gas or electric

Transfers heat more efficiently because the energy is supplied directly to the cookware

Enjoy cooking with lightning-fast highs and subtle lows

Accommodates different pan sizes due to three elements and an additional bridging option

Install flush against counter for a clean contemporary design

Promote safer and easier cooking with cookware sensing guards

Cleanup is a snap with the black ceramic glass surface

Enjoy the illuminated touch controls and convenient lock feature

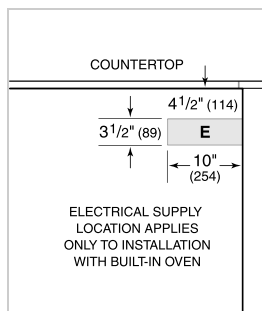
**COOKTOP SPECIFICATIONS**

- Unframed edge for flush installation
- Black glass ceramic surface
- True simmer and melt settings
- Boost mode for high heat
- 2 - 2,100 W element
- 2 - 2,100 W element with 3,700 W boost
- 1 - 2,600 W element with 3,700 W boost

PRODUCT SPECIFICATIONS

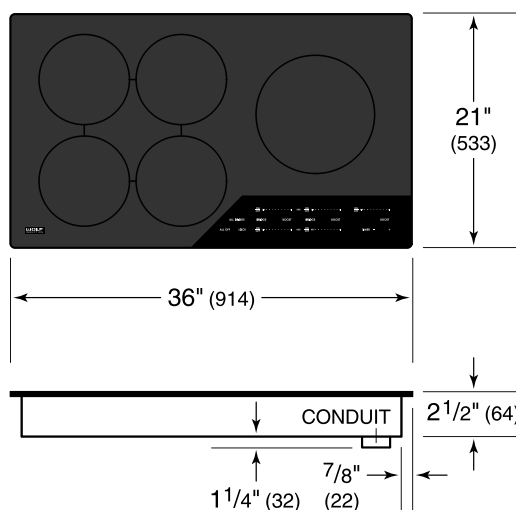
Model	CI365C/B
Dimensions	36"W x 2 1/2"H x 21"D
Weight	61 lbs
Electrical Supply	3-wire, 240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

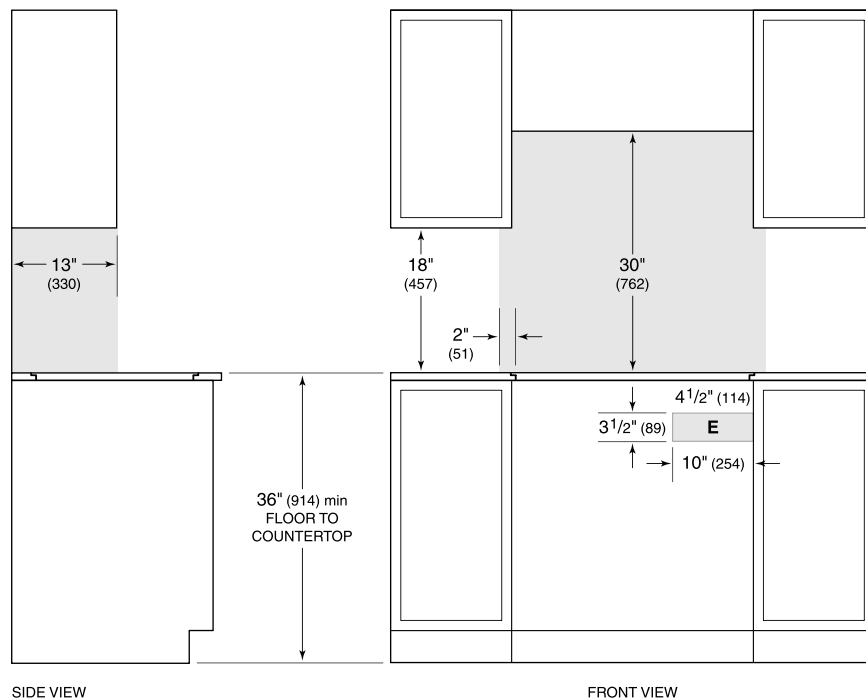
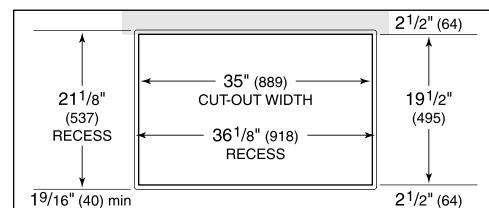
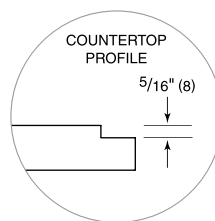


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



FLUSH INSTALLATION



NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. Electrical supply location only applies to installations with built-in oven. Outside corner radius 7/16" (11).

C1365C/B**FEATURES**

Distributes heat more evenly with 40 percent faster temperature response than gas or electric

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Accommodates different pan sizes due to three elements and an additional bridging option

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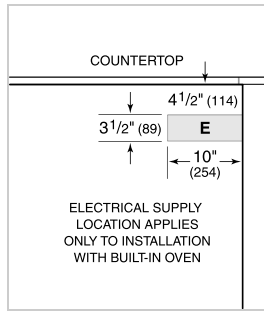
**COOKTOP SPECIFICATIONS**

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- Black glass ceramic surface
- True simmer and melt settings
- Boost mode for high heat
- 2 - 2,100 W element
- 2 - 2,100 W element with 3,700 W boost
- 1 - 2,600 W element with 3,700 W boost

PRODUCT SPECIFICATIONS

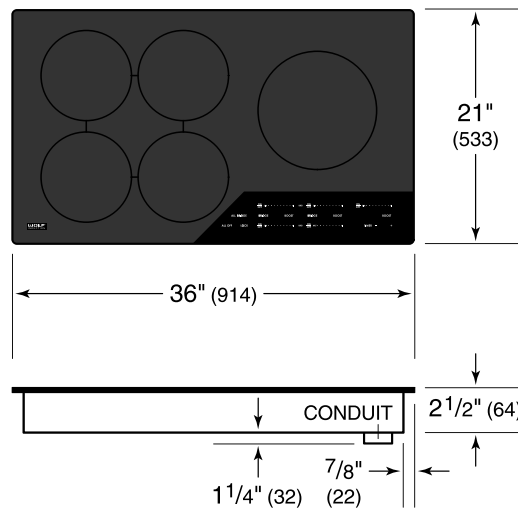
Model	CI365C/B
Dimensions	36"W x 2 1/2"H x 21"D
Weight	61 lbs
Electrical Supply	3-wire, 240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

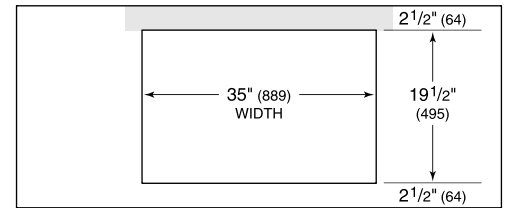


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

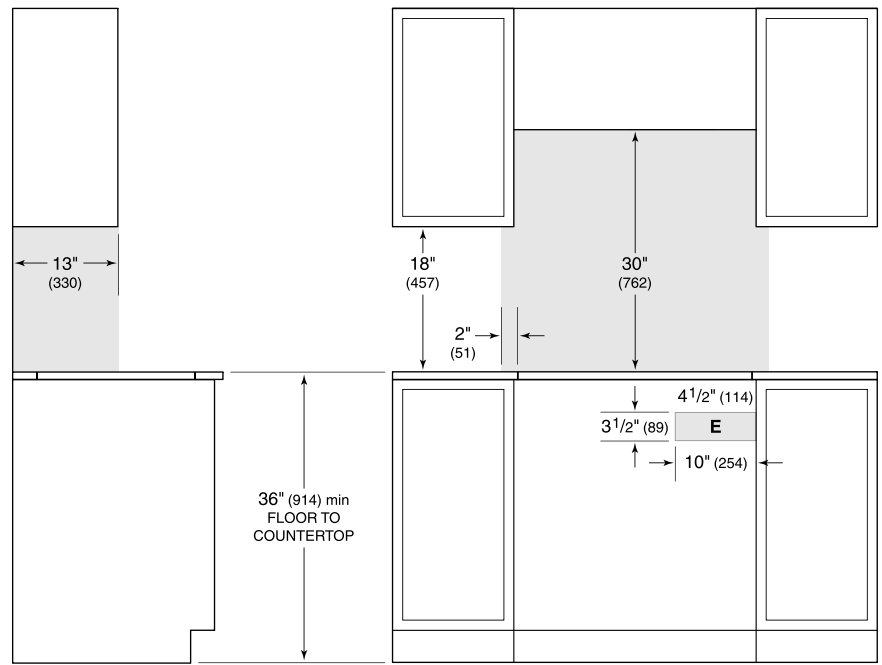
DIMENSIONS



STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. Electrical supply location only applies to installations with built-in oven.

CSO30CM/B



FEATURES

Detects the volume, shape, and consistency of your food with a climate sensor that adjusts time (you can even delay the start for when you want your dish ready), temperature, and humidity for guesswork-free delicious results, every time

Features space enough to cook multiple dishes at once (or a 15-lb turkey)

Insert a temperature probe to tell you exactly when it is done—and in gourmet mode, it will alert you the moment the dish is ready

Provides an extraordinary 90 minutes of steam cooking with an easy-access water tank

Enjoy the clean look of black glass and contemporary design

Integrates beautifully into surrounding cabinetry with flush installation

Master your technique with tips and recipes from the Master the Convection Steam Oven guide

ACCESSORIES

Descaling Solution

Full Extension Rack Guides

Oven Rack

Perforated Pan 12 3/4" x 1 1/2" x 7"

Perforated Pan 12 3/4" x 2 1/2" x 7"

Perforated Pan 17 3/4" x 1 1/4" x 15"

Porcelain Baking Sheet

Solid Pan 12 3/4" x 1 1/2" x 7"

Solid Pan 12 3/4" x 1 1/4" x 14"

Solid Pan 17 3/4" x 1 1/4" x 15"

Accessories available through an authorized dealer.

For local dealer information, visit subzero-wolf.com/locator.



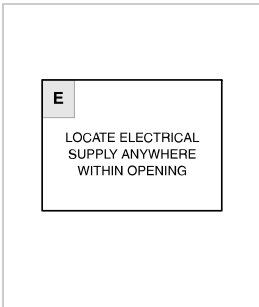
30" M SERIES CONTEMPORARY BLACK GLASS CONVECTION STEAM OVEN WITH RETRACTABLE HANDLE



PRODUCT SPECIFICATIONS

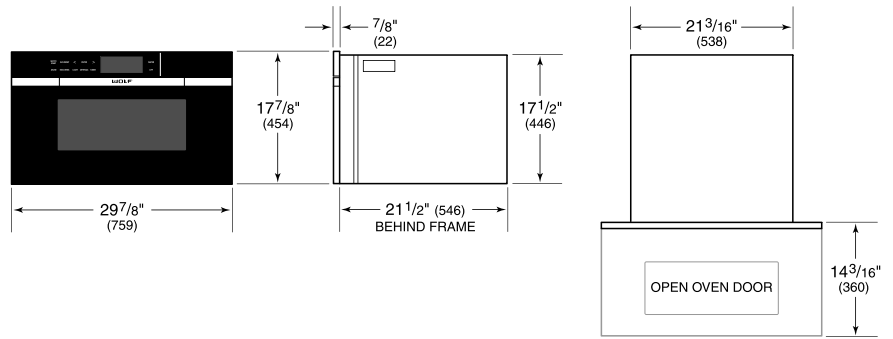
Model	CSO30CM/B
Dimensions	29 7/8"W x 17 7/8"H x 21 1/2"D
Oven Interior Dimensions	17 7/8"W x 11"H x 15 3/4"D
Capacity	1.8 cu. ft.
Door Clearance	14 3/16"
Weight	91 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Power Cord Length	6 Feet
Receptacle	NEMA 6-20R grounding-type

ELECTRICAL

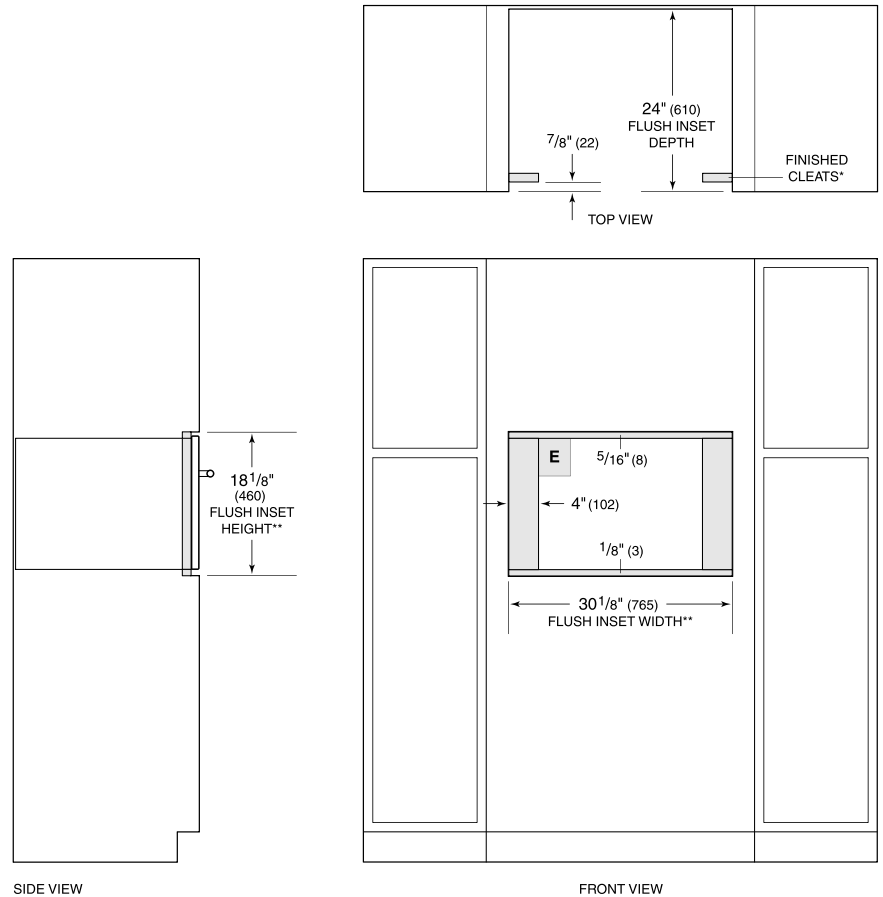


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



FLUSH INSTALLATION



*Will be visible and should be finished to match cabinetry.
 **Dimension provides minimum reveals.

CSO30CM/B



FEATURES

Detects the volume, shape, and consistency of your food with a climate sensor that adjusts time (you can even delay the start for when you want your dish ready), temperature, and humidity for guesswork-free delicious results, every time

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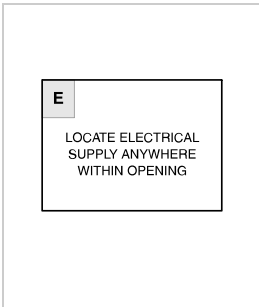
30" M SERIES CONTEMPORARY BLACK GLASS CONVECTION STEAM OVEN WITH RETRACTABLE HANDLE



PRODUCT SPECIFICATIONS

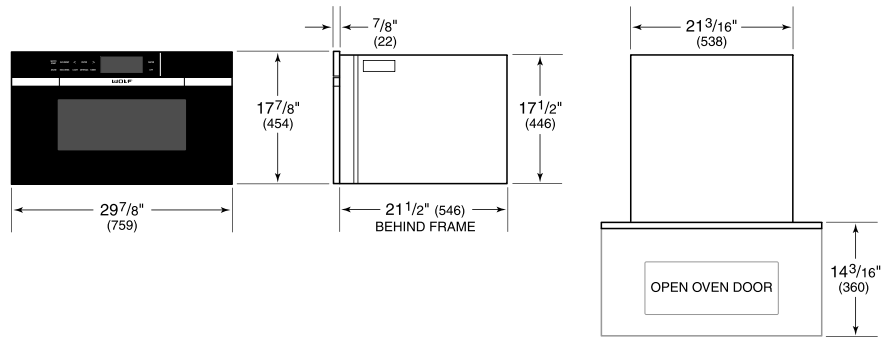
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Power Cord Length	6 Feet
Receptacle	NEMA 6-20R grounding-type

ELECTRICAL

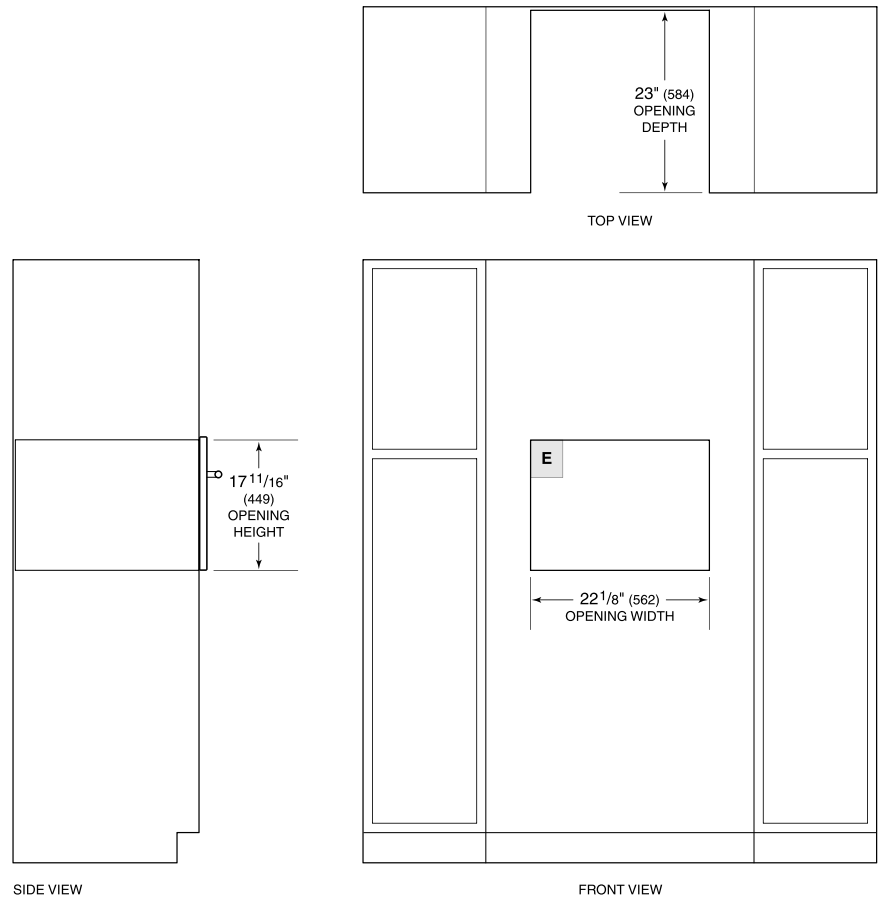


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



NOTE: 24" (610) and 30" (762) models require the same opening dimensions.

SO30CM/B



FEATURES

Preheats faster and cooks more consistently across all racks due to its advanced Dual VertiCross™ convection system

Assures predictably delicious results with a variety of modes, including Convection Roast, Proof, and Dehydrate

Prepares 50 popular dishes with the Gourmet feature that automatically adjusts cook times and temperatures

Handles multiple dishes simultaneously with our largest capacity oven (13 percent larger)

Insert a temperature probe to tell you exactly when it is done—and in gourmet mode, it will alert you the moment the dish is ready

Uncomplicate cooking with innovative, interactive color touchscreen controls

Blends in with a sleek black glass, handleless design

Integrates beautifully into surrounding cabinetry with flush installation

Ensures excellent visibility via three bright halogen lights and large, triple-panel-glass door windows

Master your technique with tips and recipes from the Mastering the M series oven guide

ACCESSORIES

30" Broiler Pan

30" Full-Extension Ball-Bearing Oven Rack

30" Premier Baking Sheet

30" Standard Oven Rack

Dehydration Kit

Dual Installation Kit

Full-Extension Ball Bearing Rack

Multi-Function Pan

Oven Rack Set (3)

Temperature Probe

Accessories available through an authorized dealer.

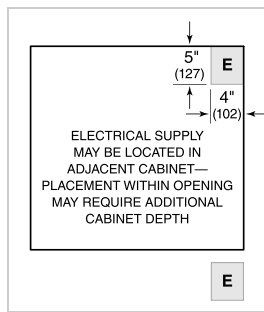
For local dealer information, visit subzero-wolf.com/locator.



PRODUCT SPECIFICATIONS

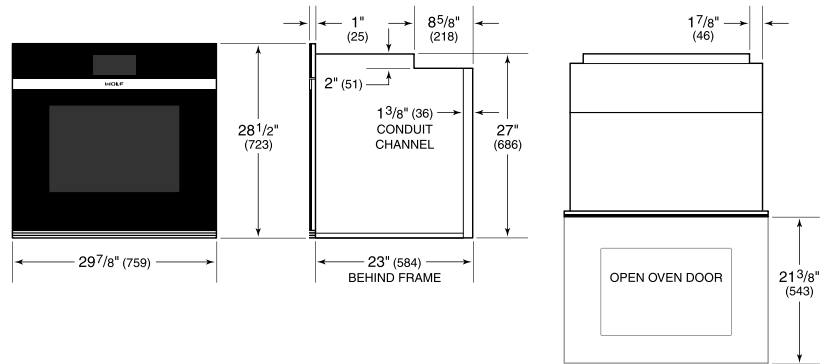
Model	SO30CM/B
Dimensions	29 7/8"W x 28 1/2"H x 23"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Overall Capacity	5.1 cu. ft.
Usable Capacity	3.3 cu. ft.
Door Clearance	21 3/8"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

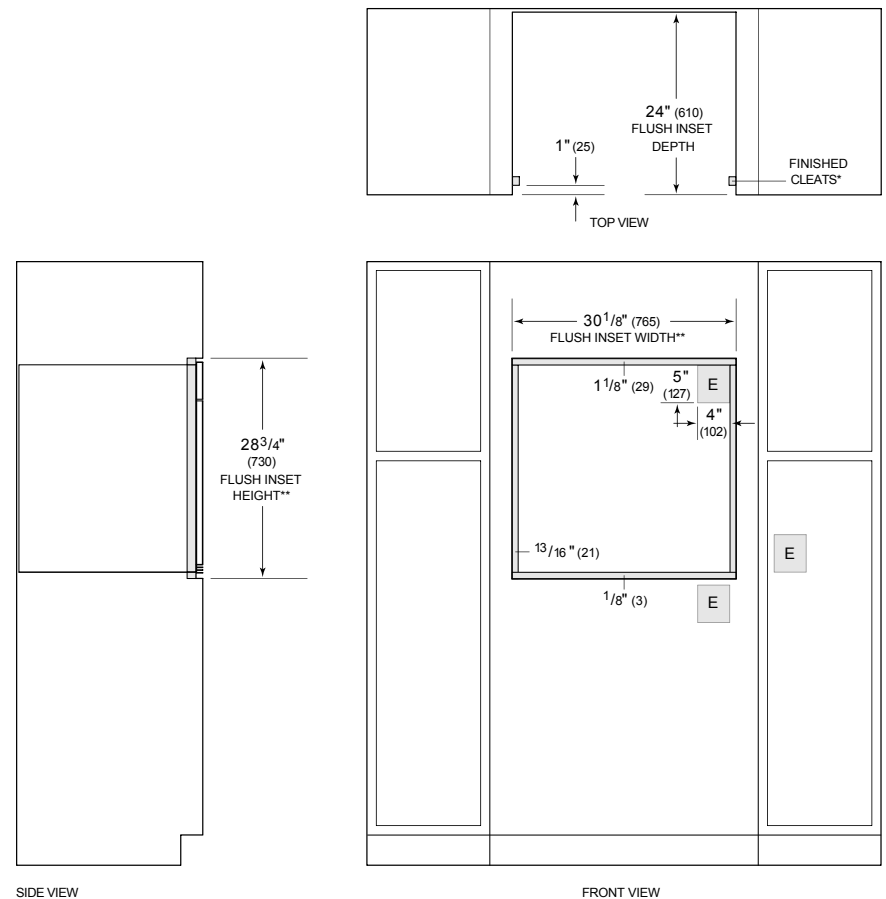


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



FLUSH INSTALLATION



*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.
 **Dimension provides minimum reveals
 NOTE: Location of electrical supply within opening may require additional cabinet depth.

SO30CM/B



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30" Standard Oven Rack

Dehydration Kit

Dual Installation Kit

Full-Extension Ball Bearing Rack

Multi-Function Pan

Oven Rack Set (3)

Temperature Probe

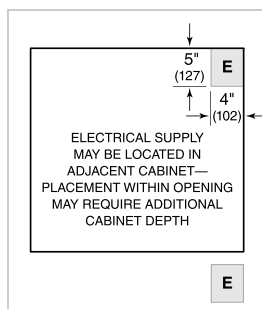
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PRODUCT SPECIFICATIONS

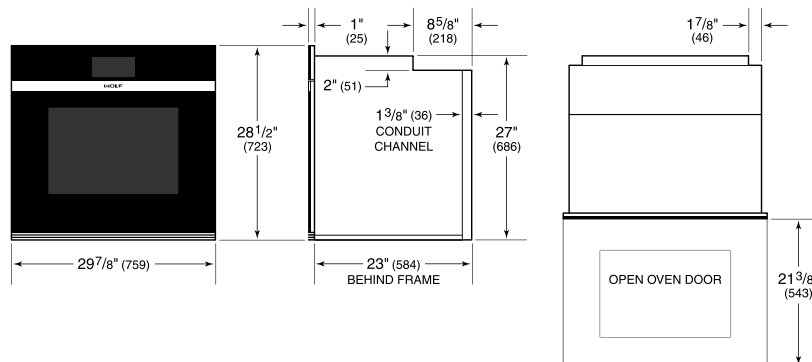
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ELECTRICAL

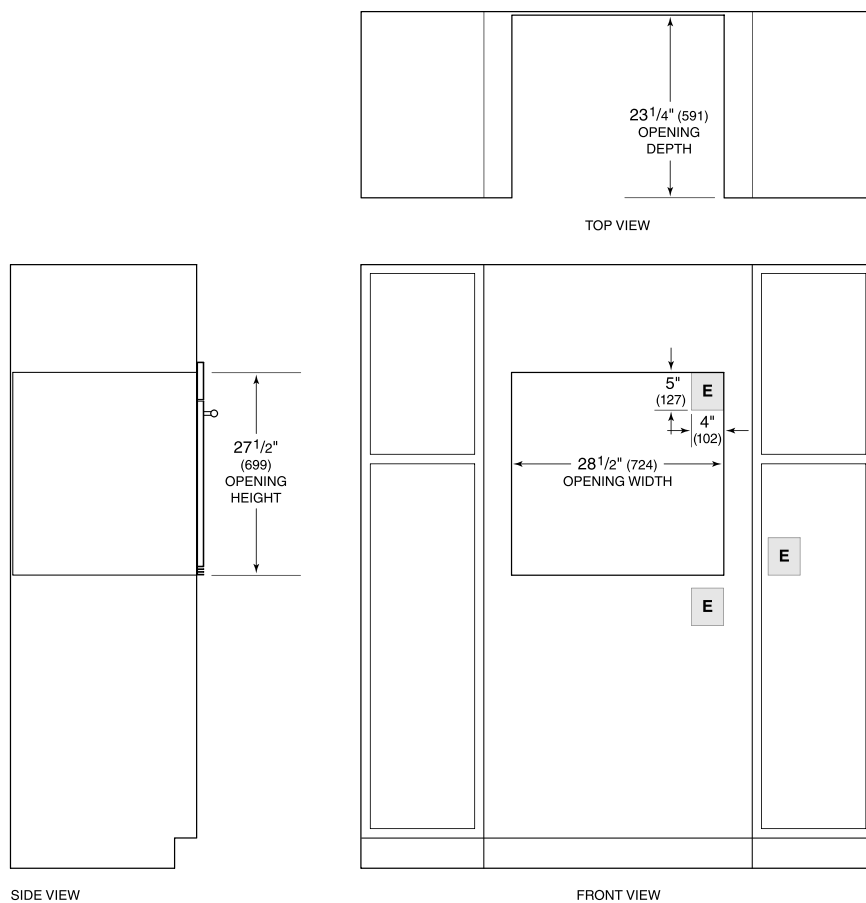


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



NOTE: Location of electrical supply within opening may require additional cabinet depth.

40 SERIES DFI664



FEATURES

Accepts custom panel and handle

Premium height-adjustable upper rack and premium lower rack

Top tray with Instant Lift™

Heavy-duty stainless steel construction

Nylon-coated steel racks

Turbo Drying™ system

16 place-setting capacity

Quiet operation—42 dB(A)

9Spray™ wash system

Hidden controls

LED lit interior

LED display

Delayed start

ADA height compliant

ACCESSORIES

Stainless steel front panel with tubular or pro handle

Stainless steel tubular or pro handle

Accessories available through an authorized Asko dealer. For local dealer information, visit the where to buy section of our website, askona.com.



PROGRAMS

- Normal Wash
- Eco Wash
- Sanitation Wash
- Time Program
- Plastic Wash
- Hygiene Wash
- Crystal Glass
- Lower Half Wash
- Upper Half Wash
- Self-Cleaning
- Rinse and Hold

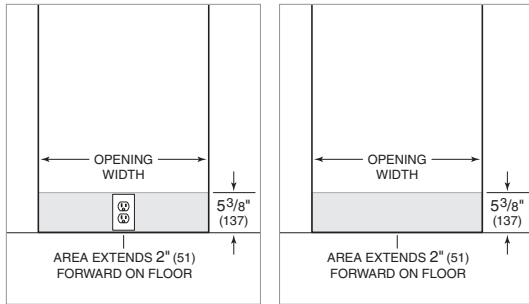
PRODUCT SPECIFICATIONS

Model	DFI664
Width	23 ⁵ / ₈ "
Height	32 ³ / ₄ "*** – 34 ³ / ₄ "
Depth	22"
Door Clearance	24 ⁵ / ₈ "
Weight	115 lb
Electrical Supply	115 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	4'
Water Connection	6' PEX tubing with 3/8" NPT female connection
Drain Connection	5' corrugated tubing
Pressure	4.2–140 psi

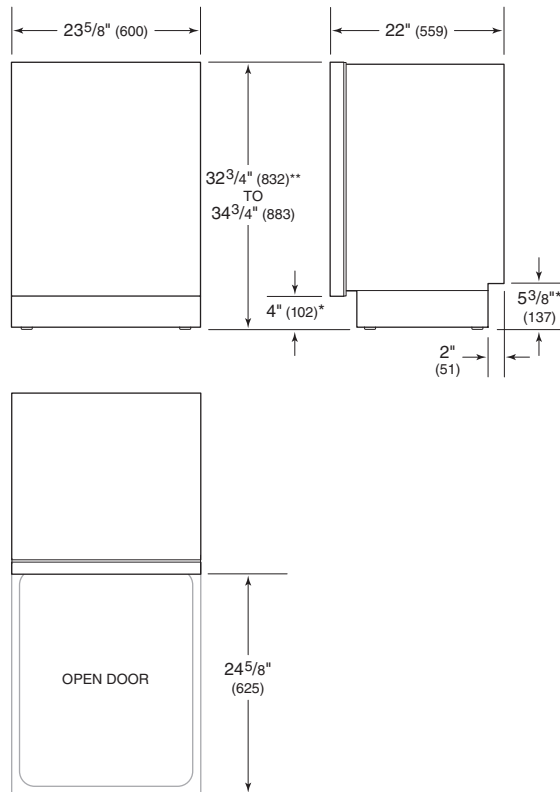
Product dimensions do not include panel and handle.
Dimensions will vary with panel thickness.

Electrical supply, plumbing supply, and drain should be located in an adjacent cabinet. If not, they must be located within the shaded area shown in the illustrations below.

ELECTRICAL | PLUMBING

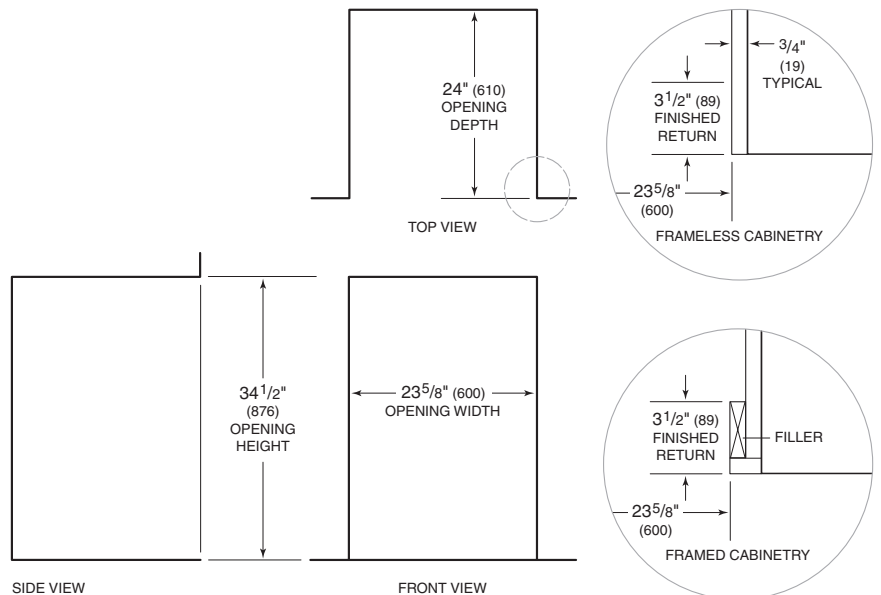


DIMENSIONS



*Dimension will vary with product height.
**Can be reduced to 32¹/₄" (819).

INSTALLATION



NOTE: 3¹/₂" (89) finished returns will be visible and should be finished to match cabinetry.

Custom Panel

PANEL READY

IMPORTANT NOTE: The size of the custom door panel is directly related to the size of the opening.

The two most common dishwasher opening widths are 24" (610) and 23⁵/₈" (60 cm). For all other widths, the panel should be ¹/₄" (6) less than the opening to achieve minimum reveals. The minimum panel width is 23³/₈" (594).

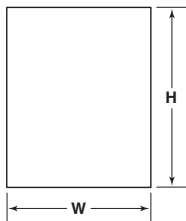
The most common dishwasher opening height is 34¹/₂" (876). The panel dimensions in the chart below are based on a 34¹/₂" (876) opening, with a 4" (102) toe kick and ³/₈" (10) top reveal. For all other opening and toe kick heights, the panel must be adjusted accordingly. The minimum panel height is 28" (711). The minimum toe kick height is 4" (102).

Finish all sides of the custom panel. They may be visible when the door is open.

PANEL DIMENSIONS	W	H
23 ⁵ / ₈ " (60 cm) Opening	23 ³ / ₈ " (594)	30 ¹ / ₈ " (765)
24" (610) Opening	23 ³ / ₄ " (603)	30 ¹ / ₈ " (765)

PANEL REQUIREMENTS

Max Weight (including handle)	20 lb (9 kg)
Min Thickness	³ / ₄ " (19)



Panel dimensions

ADA CUSTOM PANEL HEIGHT

The American with Disabilities Act limits the countertop height to 34" (864). Differing countertop thickness will affect the overall panel height.

Typical panel dimensions are based on a 32¹/₂" (826) opening height with a 4" (102) toe kick and ³/₈" (10) top reveal. The panel height cannot be less than 28" (711). Refer to the chart below for typical panel dimensions.

PANEL DIMENSIONS (ADA)	W	H
23 ⁵ / ₈ " (60 cm) Opening	23 ³ / ₈ " (594)	28 ¹ / ₈ " (714)
24" (610) Opening	23 ³ / ₄ " (603)	28 ¹ / ₈ " (714)

PANEL REQUIREMENTS

Max Weight (including handle)	20 lb (9 kg)
Min Thickness	³ / ₄ " (19)



Cattura downdraft system with most effective VERTEX® Complete Capture Design technology ventilates as well as an island hood.

Largest capture area for ultimate performance.

Up to 35% quieter operation than any other downdraft.

Chimney raises 18" off the counter surface for optimal capture on all burners.

Long-lasting LED lighting technology means lamps may never need replacement.

Heat Sentry™ detects excessive heat and adjusts speed to high automatically.

10-minute time-delay shut-off feature and reminder light for filter maintenance.

Remote control to activate downdraft from another location.

Works with optional Automatic Make-Up Air Dampers.

Model Numbers:

D49M30SB

D49M36SB

D49M48SB

D49M30BLS

D49M36BLS



Our VERTEX® Complete Capture Design technology performs as well as an island hood.



An LED light bar evenly illuminates the entire cooking surface.



A touch of a button raises or lowers the 18" downdraft.



Sleek, easy-to-clean touch-control panel.



An optional remote control button raises or lowers the downdraft as needed. Also available in black stainless.

Hood Sizes

Widths 30", 36", (48" stainless only)

Depth 2-1/4"

Finish

Stocked Brushed Stainless Steel (Grade 430), Black Stainless Steel

Special Order Not Available

Features

Lighting Type	LED, 7W (30"); 14W (36"); 18W (48")
Color Temp	3000K
Lighting Levels	2
Lighting Lamps Included	Yes
Control Type	4-speed Capacitive Glass
Control Features	Heat Sentry™, Delay Off, Filter Timer
Remote Control	Optional ACRD, ACRDBLS
Filter Type	Mesh Grease Filter
Non-ducted Capability	Yes

Hood Blower Options (Must choose one blower sold separately)

Internal Modular	PF6 ¹
Max Blower CFM*	650
Sones Normal Setting**	0.8

*MAX Blower CFM indicates the performance of the hood blower in open air.
**Normal setting corresponds to speed 1.

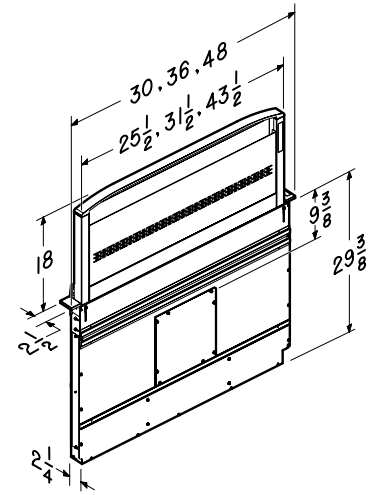
External In-Line	ILB3	ILB6	ILB9	ILB11
Max CFM	300	675	900	1500
Sone levels are typically half of comparable CFM internal blowers.				
External Exterior	EB6	EB9	EB12	EB15
Max CFM	665	890	1300	1650
Sone levels are typically half of comparable CFM internal blowers.				

Accessories

Non-ducted Recirculating Kit	ANKD
Transition to 8" Round	AVDKD8
Transition to 10" Round	AVDKD10
Charcoal Filter	AFCD
Stainless Range Trim Kit (1/2" depth)	ATKD30SB, ATKD36SB, ATKD48SB
Black Stainless Range Trim Kit (1/2" depth)	ATKDB30BLS, ATKDB36BLS
Stainless End Cap Extension	ATTD1
Black Stainless End Cap Extension	ATTD1BLS
Automatic MUA Damper	MD6T, MD8T, MD10T (Requires Fresh Air Inlet)
Fresh Air Inlet	641FA, 643FA, 610FA

Installation Requirements

Amps @ 120V: Internal Blower	6.0 Max
Electrical Connection	Plug In
Duct Size: Internal Blower	8"
Duct Size: External Blower	10" at hood
Duct Direction	Front, Left, Right, Rear or Down
Backdraft Damper	Not Included



Ten FlexBlower ducting options give you unsurpassed design flexibility. The FlexBlower can be installed in front, to the left, right or rear of the downdraft.

Optional end cap extension adds 1" to width for 31", 37" and 49" applications.

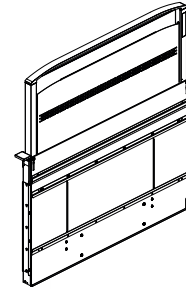
For more details or HVI rated performance for this model see the product specifications sheet found at www.BESTRangeHoods.com



¹If needed ask a recommended installer to limit discharge to 400 CFM with PF6 or 300 CFM using the ILB3 in-line motor.



CATTURA™ DOWNDRAFT MODELS D49M30SB, D49M36SB, D49M48SB, D49M30BLS, D49M36BLS



Powerful VERTEX™ Complete Capture Design rivals the finest island hoods. Compact design allows the choice of many cooktop styles, free-standing and built-in ranges for island or wall applications.

FEATURES

HOUSING:

- Galvanized steel construction
- Left, right, front, below or rear discharge
- Flexible installation - can be used with cooktops, rangetops, slide-in, and free-standing ranges
- 30", 36", or 48" widths - Fits standard-size cabinets (Some blower configurations may require deeper cabinets.)
- For indoor domestic use only

CHIMNEY ASSEMBLY:

- Quiet actuation linear drive system
- Chimney rises 18" when activated - ideal for tall pots
- Aluminum mesh filters - easy to remove, dishwasher-safe
- 304 stainless steel chimney - makes cleanup quick and easy
- 4-speed capacitive-touch control, with delay off and filter clean reminder
- Heat Sentry™ adjusts speed of blower in case of excess heat
- 2-level LED task light. 7W (30"), 14W (36"), 18W (48")
- Up to 100% capture - equal to comparable island hoods

TRIM / DOOR:

- Low profile
- 304 stainless steel construction
- Articulating door to hide chimney when retracted
- Integrated, capacitive-touch UP button

BLOWER (sold separately):

- Compatible with quiet and efficient 600 cfm Flex Blower - Model PF6
 - Permanently lubricated, thermally-protected motor
 - Neoprene, resilient anti-vibration mounts
 - Can be mounted directly to downdraft or mounted remotely
 - Uses standard 8" or 10" round duct
 - Can be rotated on housing to exhaust left, right or down
 - Compatible with in-line/exterior blower models: EB6, EB9*, EB12*, EB15*, ILB3, ILB6, ILB9, ILB11*
- *Recommended models*

TYPICAL SPECIFICATION

Downdraft blower system shall be Best® Model D49M30SB, (D49M36SB), (D49M48SB), (D49M30BLS) or (D49M36BLS).

Unit to have stainless steel housing. Chimney to rise 18" and have 304 stainless steel construction for ease of cleaning.

Filters to be aluminum mesh, easy to remove and dishwasher-safe.

Flex blower will connect directly to 8" round duct. Remote blower will connect directly to 10" round duct. Blower to discharge left, right, front, below or rear.

Motor shall be mounted to blower assembly with grease resistant anti-vibration mounts, be removable, and lifetime lubricated.

Unit to include Heat Sentry™, to adjust blower speed in case of excess heat.

Unit to include trim / door to hide chimney when retracted.

Downdraft system shall operate on 120 VAC and be able to be plugged into a standard grounded outlet. It will have a 4-speed blower control, with delay off, and filter clean reminder.

Downdraft shall include 2-level LED task lighting.

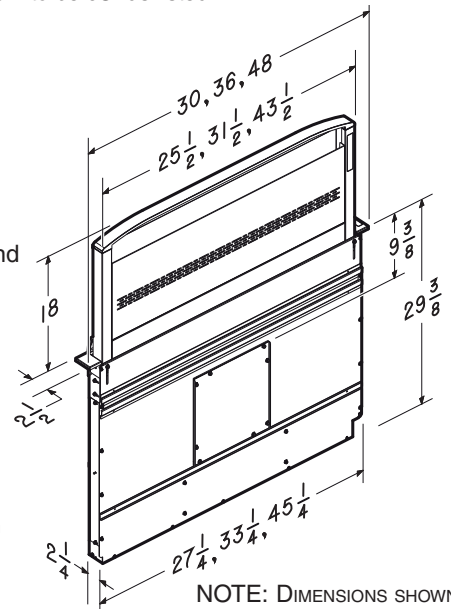
Downdraft blower system to be cULus listed.

SPECIFICATIONS

- Volts: 120
- Hz: 60
- Amps: 3.2
- Duct: 8" or 10" Round



NOTE: Dimensions shown are for reference only. Before cutting out countertop, refer to instructions packed with downdraft and cooktop.



NOTE: DIMENSIONS SHOWN ARE IN INCHES.

BEST Hartford, Wisconsin www.BestRangeHoods.com 800-558-1711
 BEST Drummondville, QC, Canada www.BestRangeHoods.ca 866-737-7770

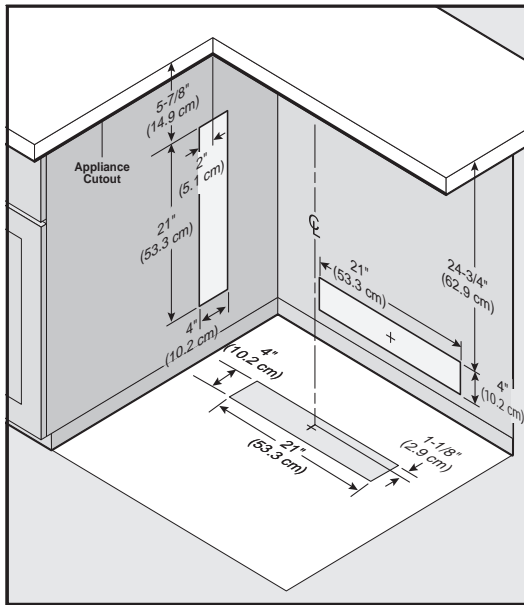
REFERENCE	QTY.	REMARKS	Project
			Location
			Architect
			Engineer
			Contractor
			Submitted by Date

CABINET CUTOUTS

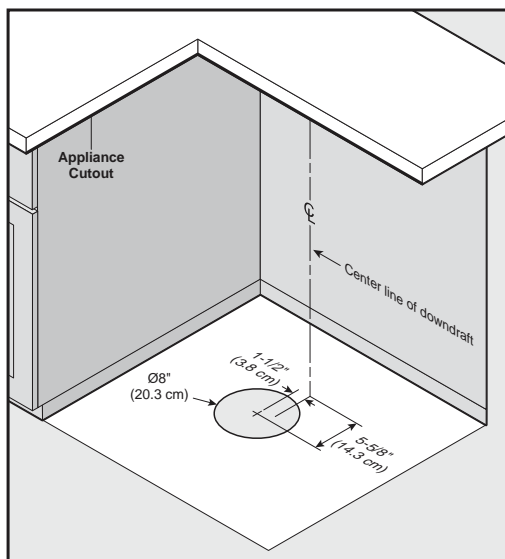


CAUTION: BEFORE CUTTING HOLE IN CABINET FOR DUCTWORK, check for interference with floor joists, wall studs, electrical wiring or plumbing.

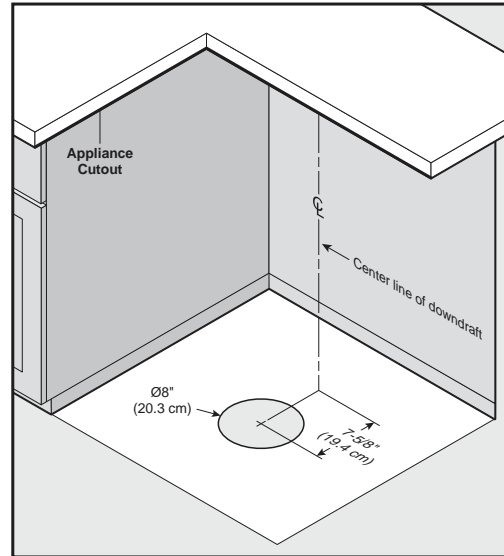
Below, Side or Rear Ducting Cutouts



Flex Blower Ducting Cutout

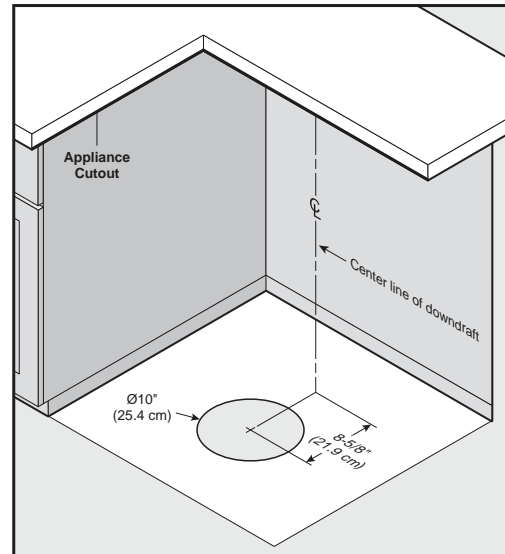


Flex Blower Ducting – Remote Location Cutout



Dimensions based off of Model 432 - 8" round elbow

10" Exterior or In-line Blower Ducting Cutout



Dimensions based off of Model 418 - 10" round elbow

Use the dimensions in illustrations to help plan how and where to provide duct access through your cabinet. A 1-7/8" x 19" rectangular duct can be used through left, right, floor and back of cabinet. Also, 8" round or 10" round can be used through cabinet floor.

For left, right, or rear exhaust:

Allow at least 18" for transition and elbow or blower.

For left / right exhaust:

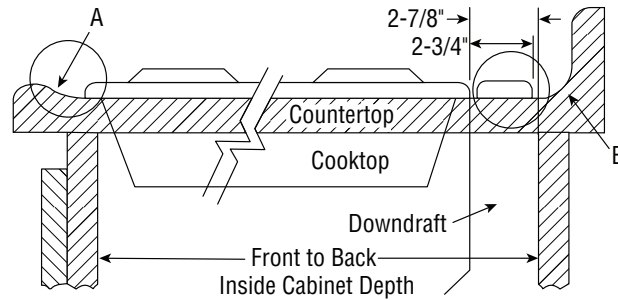
A 30" deep cabinet is recommended to align properly with flex blower. Flex blower can be mounted to rear cabinet wall or to a platform / frame (not provided) on the base of the cabinet floor. (See flex blower instructions).

Cabinet depths of 24" to 30" are required - depending on the type of cooking appliance.

ELECTRICAL PANEL

The unit has a 30-in. power cord with a 3-pronged plug. Plan to provide a grounded outlet within reach of this cord.

DOWNDRAFT

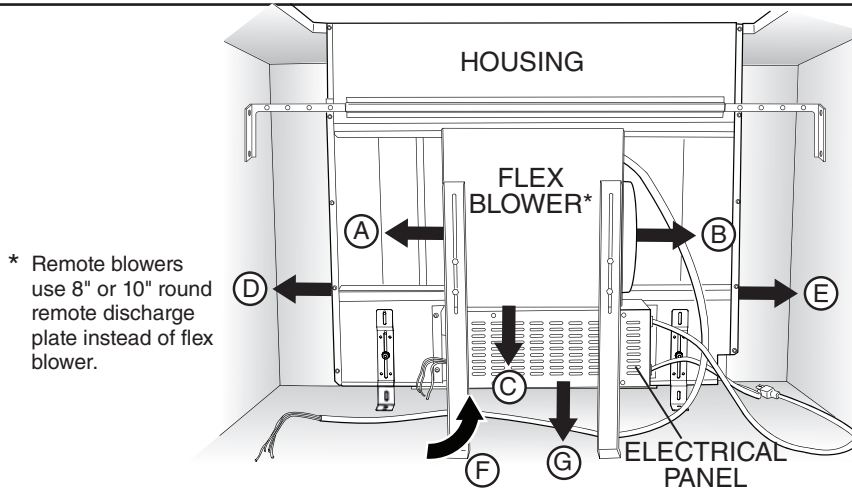


Refer to the cooktop installation instructions for dimensions of cooktop, countertop cut-out, and cabinet requirements. However, it is recommended that oversized cabinets be used for easier installation. Custom island designs need to account for deeper cabinets - especially when installed with a range in front of the downdraft or when mounting the blower behind the downdraft. You must also plan for an access door.

Cooktop depth can vary greatly from one to another. This may cause the fit of these two appliances to be rather tight.

Pay special attention to the areas of potential interference highlighted above. A countertop with (A) a raised lip and/or (B) a backsplash may not allow enough flat countertop for a proper installation. Note that 2-3/4" of flat countertop is required behind cooktop and that 2-7/8" is necessary between the back edge of the cooktop and the inside of cabinet back.

DUCTWORK

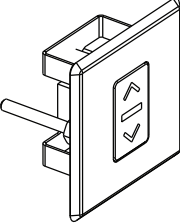


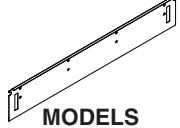
The downdraft blower system is designed for use with 8" round ductwork using a Flex Blower or 10" round ductwork using a remote blower. (Purchase blowers separately.) Seven (7) different discharge connections are available - with side-to-side adjustment for accurate alignment of ductwork:

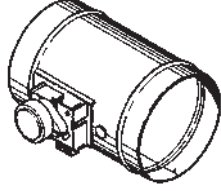
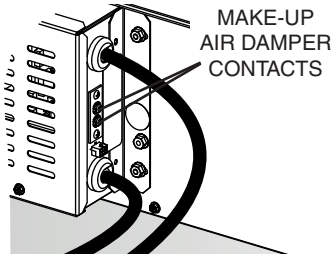
- A = 8" Round, Left Discharge out of Flex Blower
- B = 8" Round, Right Discharge out of Flex Blower
- C = 8" Round, Down Discharge out of Flex Blower (Electrical Panel to be mounted remotely)
- D = 1-7/8" x 19", Left Discharge out of Housing to Remote Blower or Flex Blower in remote location. Use 1-7/8" x 19" to 8" round transition, 1-7/8" x 19" to 10" round transition, or 1-7/8" x 19" ductwork as appropriate.
- E = 1-7/8" x 19", Right Discharge out of Housing to Remote Blower or Flex Blower in remote location. Use 1-7/8" x 19" to 8" round transition, 1-7/8" x 19" to 10" round transition, or 1-7/8" x 19" ductwork as appropriate.
- F = 1-7/8" x 19", Rear Discharge out of Housing to Remote Blower or Flex Blower in remote location. Use 1-7/8" x 19" to 8" round transition, 1-7/8" x 19" to 10" round transition, or 1-7/8" x 19" ductwork as appropriate.
- G = 1-7/8" x 19", Below Discharge out of Housing to Remote Blower or Flex Blower in remote location. Use 1-7/8" x 19" to 8" round transition, 1-7/8" x 19" to 10" round transition, or 1-7/8" x 19" ductwork as appropriate.


For best performance: Choose the ducting option which allows the shortest length of ductwork and a minimum number of elbows and transitions. Check location of floor joists, wall studs, electrical wiring or plumbing for possible interference.

OPTIONAL ACCESSORY	DESCRIPTION / APPLICATION
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 <p>MODELS ACRD ACRDBLS</p>	<p>REMOTE UP/DOWN CONTROL</p> <p>Use when you cannot reach the UP/DOWN Button on the downdraft chimney.</p> <p>Can be located on counter top, face of cabinetry or on the side cabinet of an island. Cut-out size: 2¼" H x 2" W.</p> <p>Cannot be used where remote control will interfere with cooking, where hot pans could be set, or where hot liquids could be spilled on the control.</p> <p>Remote wiring connects with 6-pin connection.</p>
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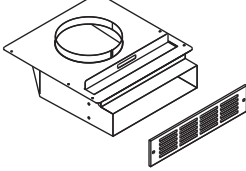
 <p>MODELS ATSKD30 ATSKD36 ATSKD48</p>	<p>GAS COOKTOP SEAL KIT</p> <p>Recommended for use with all gas cooktops. Includes trim bracket and trim seal.</p> <p>30", 36" & 48" widths.</p>
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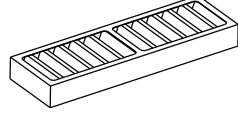
 <p>MODELS MD6T MD8T MD10T</p>	<p>MAKE-UP AIR DAMPER</p> <p>Use to provide make-up air (when called for) to keep the home comfortable by allowing the downdraft to operate at optimum levels.</p> <p>Directwire design works with select BEST® downdrafts to balance indoor air pressure by providing interlocked make-up air; damper opens automatically when the range hood is activated.</p> <p>8" & 10" round diameters.</p> <p>Connects to 2 CONTACTS on ELECTRICAL PANEL.</p>  <p>MAKE-UP AIR DAMPER CONTACTS</p>
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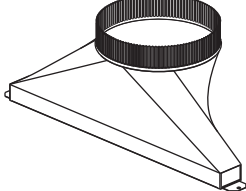
 <p>MODELS ATKD30SB, ATKD30BLS ATKD36SB, ATKD36BLS ATKD48SB</p>	<p>RANGE TRIM KIT</p> <p>Use with free-standing range - where a gap is present between back of range and downdraft.</p> <p>30", 36" & 48" widths.</p>
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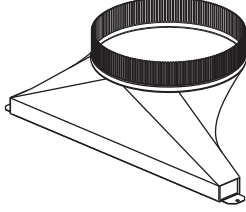
OPTIONAL ACCESSORY	DESCRIPTION / APPLICATION
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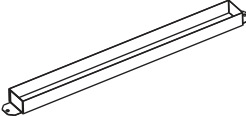
 <p>MODEL AEWD5</p>	<p>EXTENSION CABLE - 5-FT.</p> <p>Use where electrical panel is remotely mounted. Extends electrical panel cable an additional 5 feet.</p>
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 <p>MODEL ANKD</p>	<p>NON-DUCT RECIRCULATING KIT</p> <p>Use where ducting is not feasible or available. Mount to toe kick or base of a cabinet and attach directly to Model PF6 Flex Blower using 8" round duct. Kit can be rotated so that the exhaust is not directly at your feet. Includes recirculation filter and decorative cover plate.</p>
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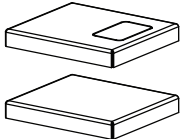
 <p>MODEL AFCD</p>	<p>RECIRCULATION FILTER REPLACEMENT</p> <p>Replacement filter for ANKD Non-Duct Recirculating Kit. Use to effectively capture cooking contaminants.</p>
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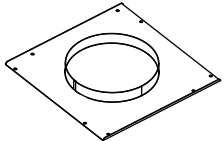
 <p>MODEL AVDKD8</p>	<p>1-7/8" X 19" TO 8" ROUND TRANSITION</p> <p>Rectangular to 8" round transition for left, right, below or rear exhaust - using Model PF6 Flex Blower. Can be attached to downdraft unit or rectangular duct (AEDD2). Includes S-clips for easy, secure attachment.</p>
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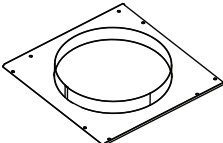
 <p>MODEL AVDKD10</p>	<p>1-7/8" X 19" TO 10" ROUND TRANSITION</p> <p>Rectangular to 10" round transition for left, right, below or rear exhaust - using external blower. Can be attached to downdraft unit or rectangular duct (AEDD2).</p>
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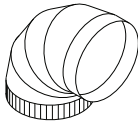
 <p>MODEL AVDKD219</p>	<p>RECTANGULAR ADAPTER FOR 1-7/8" X 19"</p> <p>Use to connect 1-7/8" x 19" rectangular duct directly to downdraft when using side, below or rear exhaust.</p>
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OPTIONAL ACCESSORY	DESCRIPTION / APPLICATION
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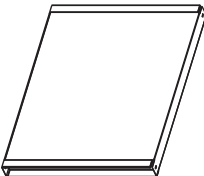
 <p>MODELS ATTD1 ATTD1BLS</p>	<p>END CAP TRIM EXTENSION +1" WIDTH - LH & RH</p> <p>Use left and right to increase the overall trim width by 1".</p>
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 <p>MODEL ACVPD8</p>	<p>FRONT PANEL ROUGH-IN PLATE - 8" ROUND</p> <p>Use where 8" round duct or elbow attaches to front of airbox (Model PF6 remote blower installation).</p>
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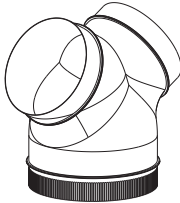
 <p>MODEL ACVPD10</p>	<p>FRONT PANEL ROUGH-IN PLATE - 10" ROUND</p> <p>Use where 10" round duct or elbow attaches to front of airbox (exterior or in-line blower installation).</p>
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 <p>MODEL 432 - 8" RD. MODEL 418 - 10" RD.</p>	<p>90° DUCTWORK ELBOW</p> <p>Adjustable from straight to 90°. Galvanized steel construction.</p>
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 <p>MODEL 408 - 8" RD. MODEL 410 - 10" RD.</p>	<p>STRAIGHT ROUND DUCT - 2-FT.</p> <p>Galvanized steel construction.</p>
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 <p>MODEL AEDD2</p>	<p>RECTANGULAR DUCT - 2-FT. SECTIONS (1-7/8" X 19")</p> <p>Galvanized steel construction.</p>
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OPTIONAL ACCESSORY	DESCRIPTION / APPLICATION
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 <p>MODEL AVDKD8810</p>	<p>TRANSITION "Y" (2) - 8" ROUND TO (1) - 10" ROUND</p> <p>Galvanized steel construction.</p>
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MODELS ATTD1 OR ATTD1BLS

End Cap Trim Extensions
*(Increases trim width 1-inch
to 31, 37, or 49 inches.)*

MODEL ATKD30SB, 36, 48

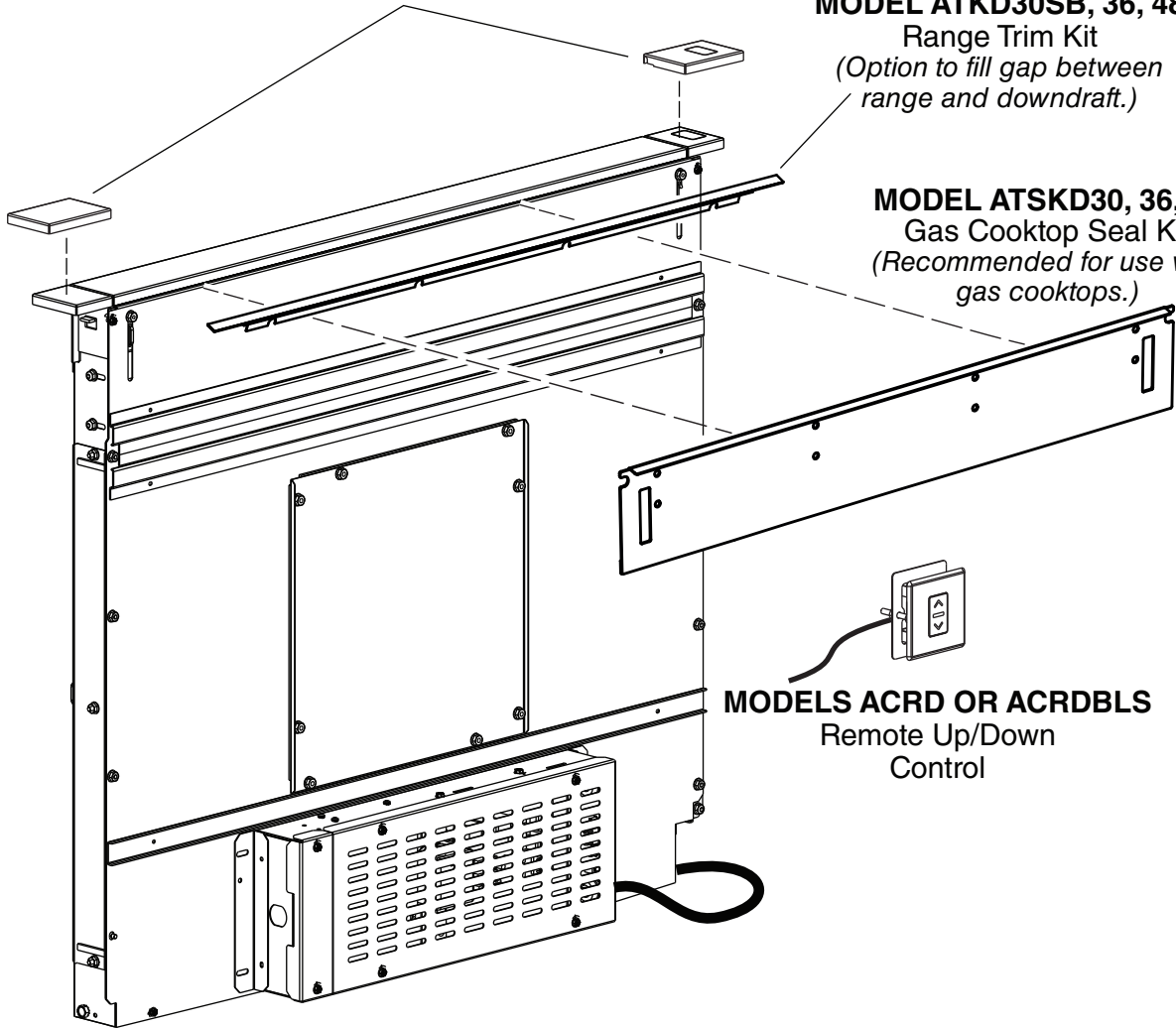
Range Trim Kit
*(Option to fill gap between
range and downdraft.)*

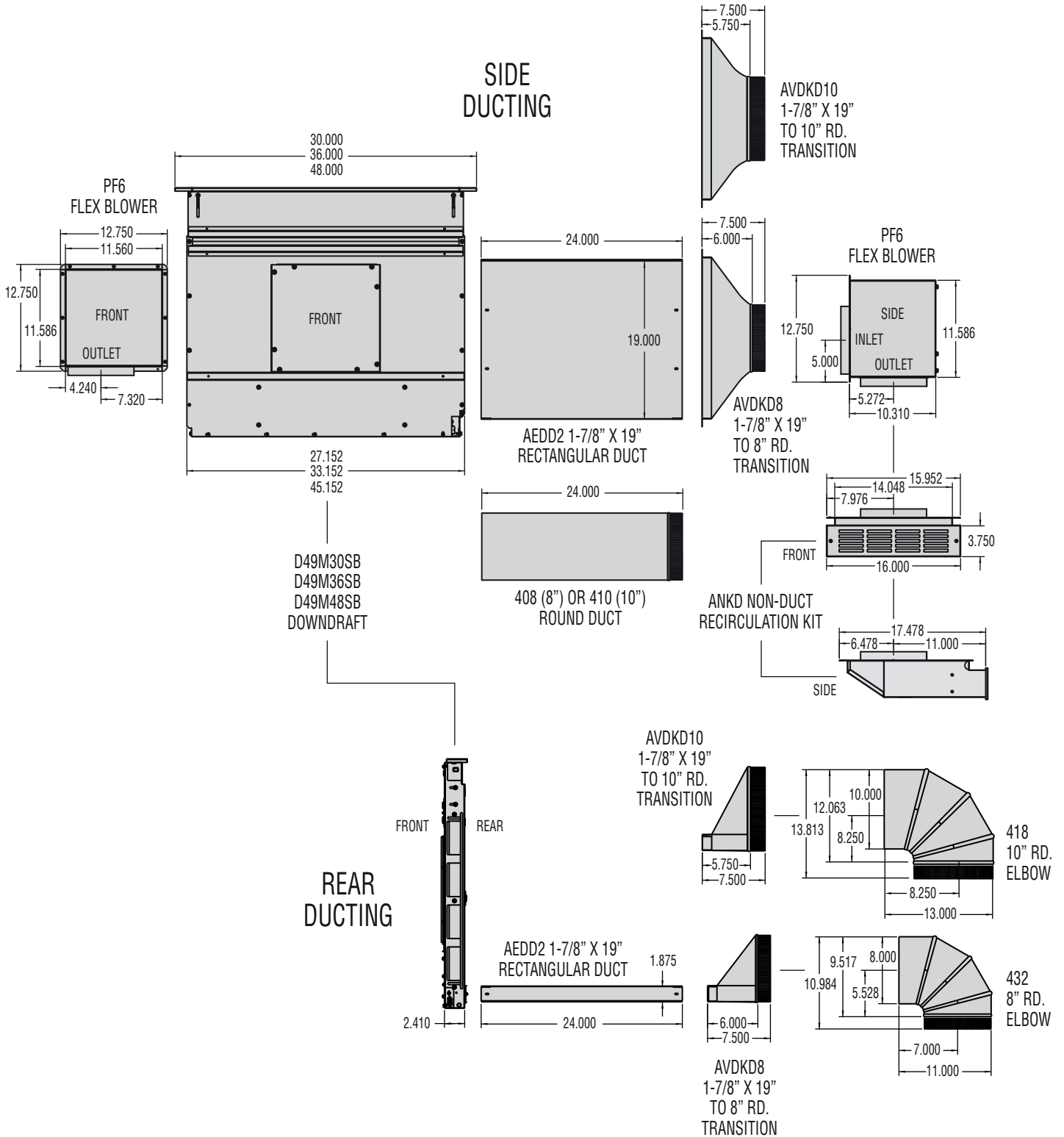
MODEL ATSKD30, 36, 48

Gas Cooktop Seal Kit
*(Recommended for use with
gas cooktops.)*

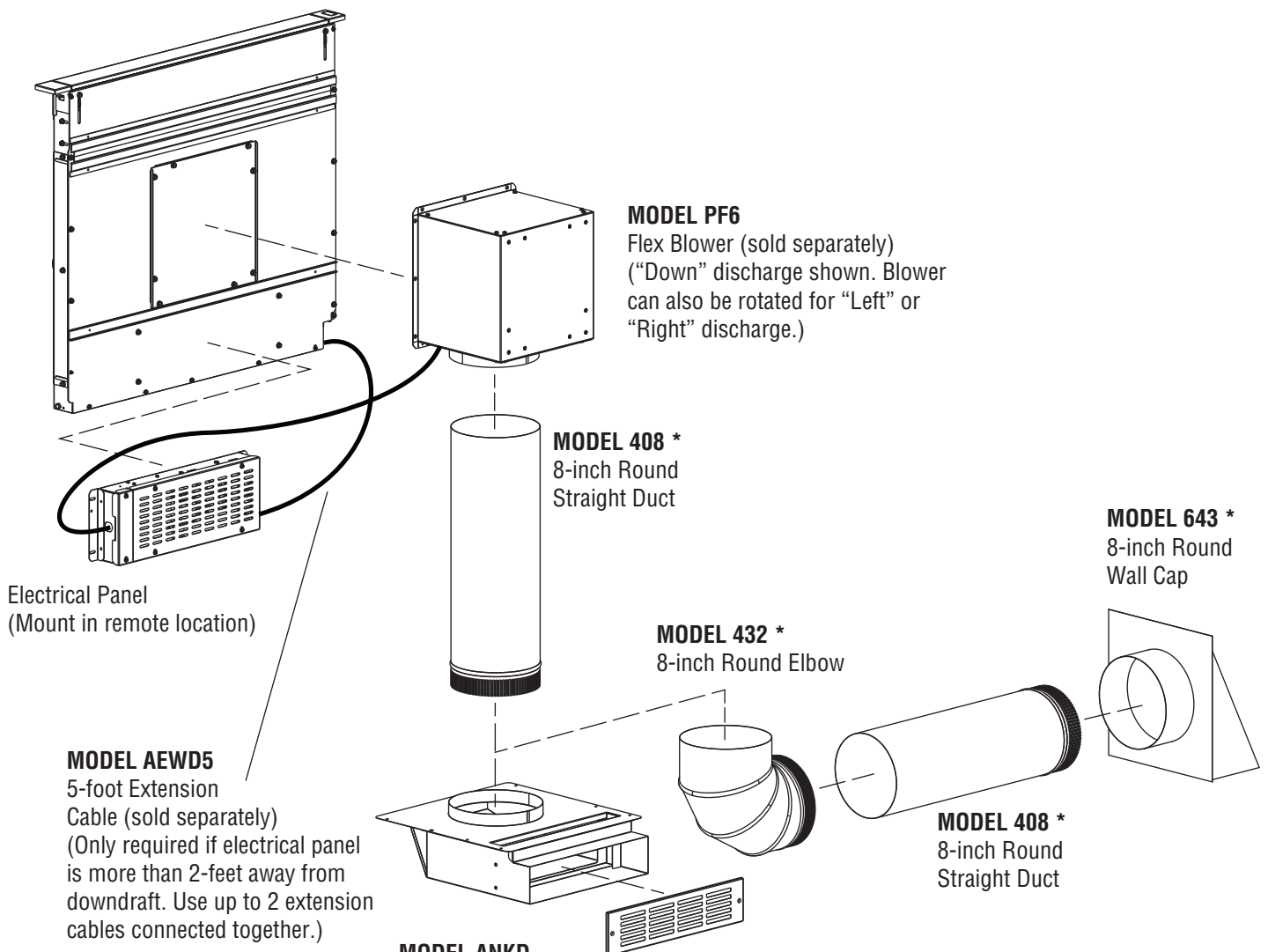
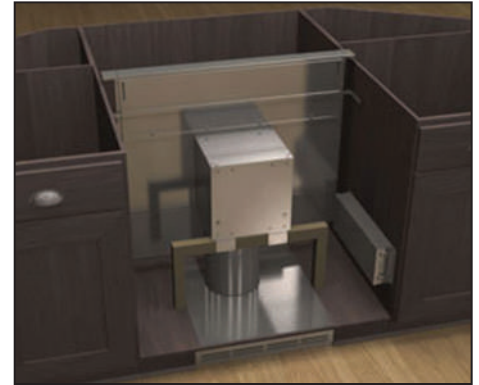
MODELS ACRD OR ACRDBLS

Remote Up/Down
Control



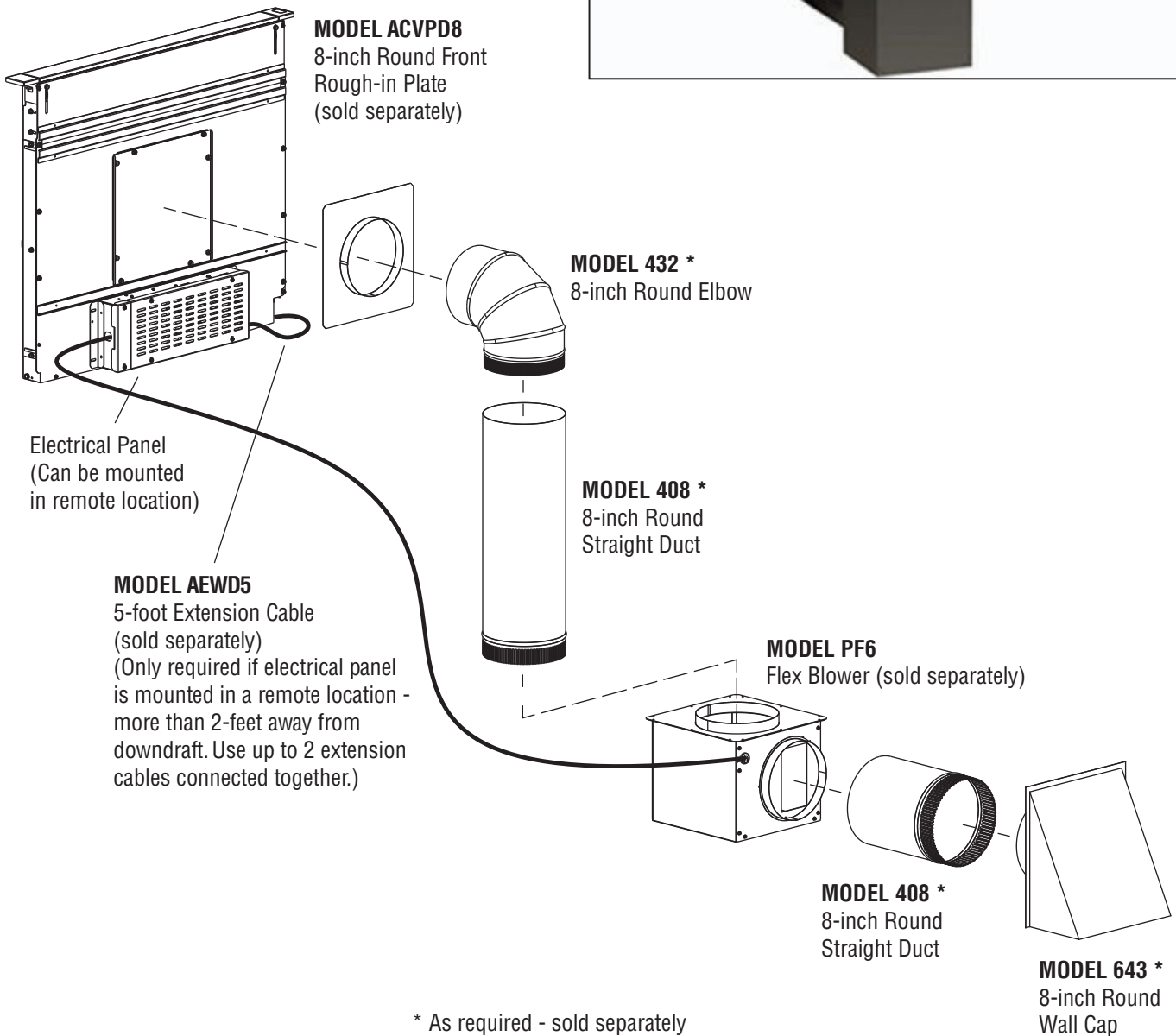


- Flex Blower (PF6) attached to front of Downdraft in cabinet
- Ducted to Wall Cap or Non-Duct Recirculation Kit

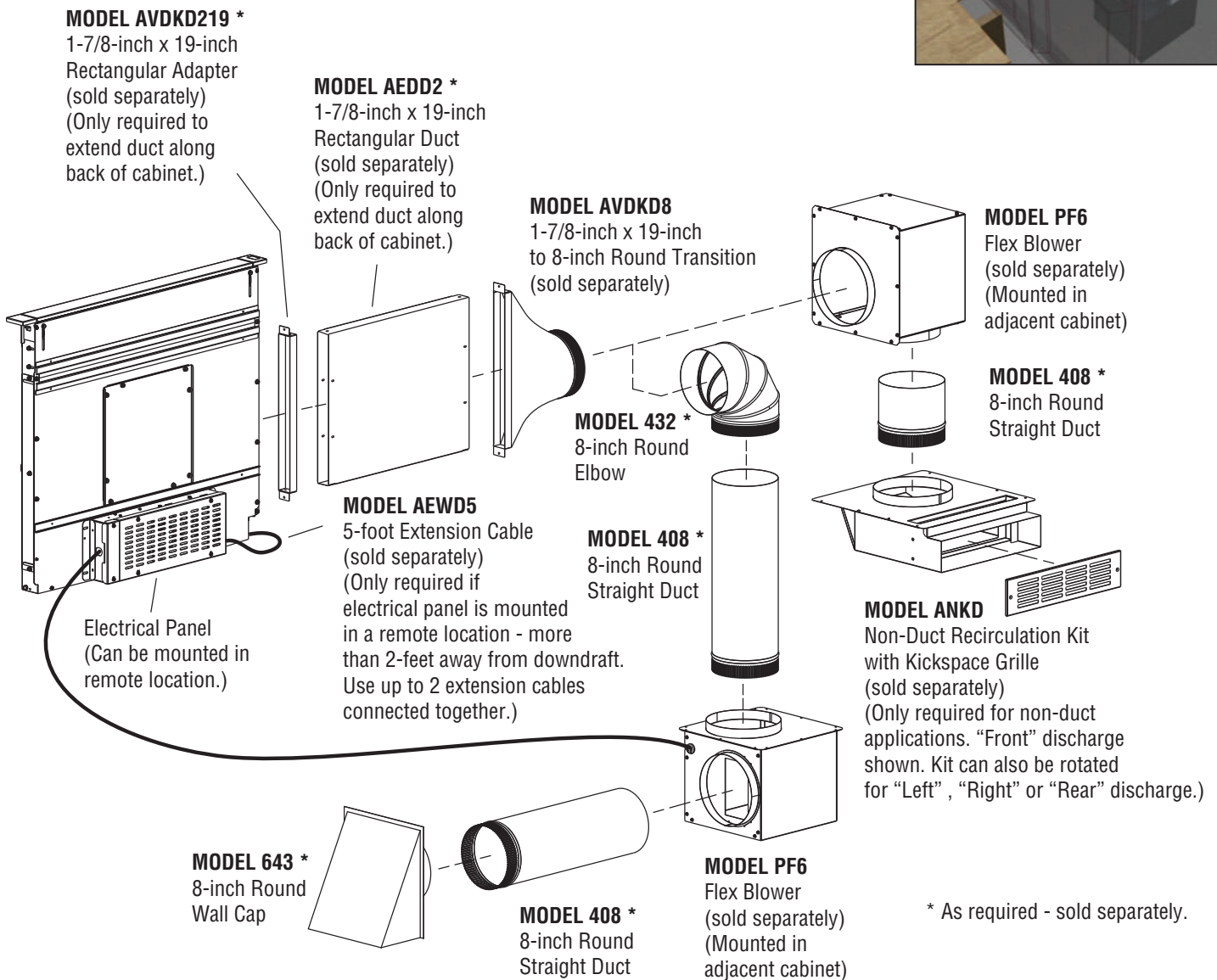
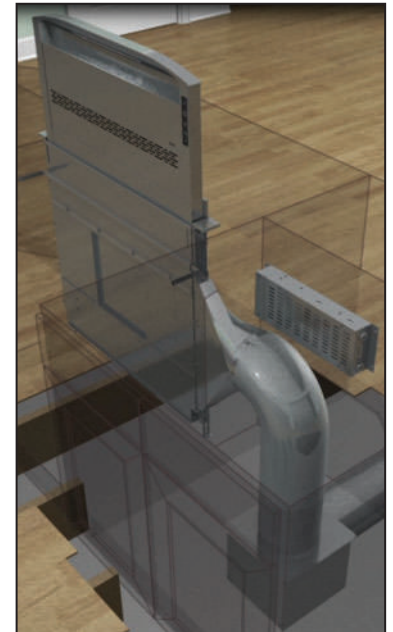


* As required - sold separately.

- Ducting connected to front of Downdraft
- Flex Blower in cabinet - or - in remote, in-line location
- Ducted to Wall Cap

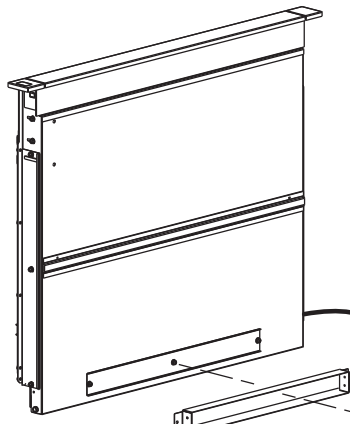
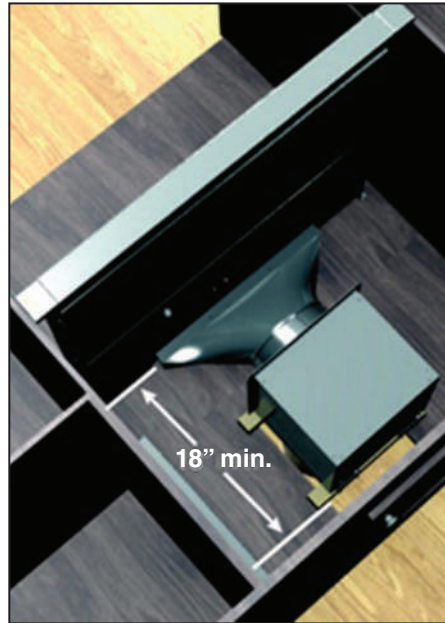


- Ducting connected to right side of Downdraft
(Ducting connects to left side or rear of downdraft in same manner.)
- Flex Blower mounted in a side cabinet or other remote, in-line location
- Ducted to Wall Cap or Non-Duct Recirculation Kit



* As required - sold separately.

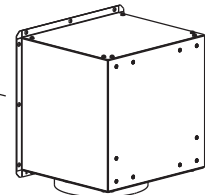
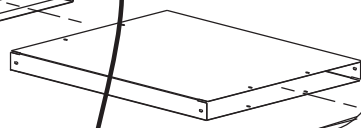
- Ducting connected to rear of Downdraft
- Flex Blower in side cabinet or other remote, in-line location
- Ducted to Wall Cap or Non-Duct Recirculation Kit



MODEL AVDKD219 *
1-7/8-inch x 19-inch
Rectangular Adapter
(sold separately)

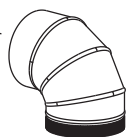
MODEL AEDD2 *
1-7/8-inch x 19-inch
Rectangular Duct
(sold separately)

MODEL AVDKD8
1-7/8-inch x 19-inch
to 8-inch Round
Transition
(sold separately)



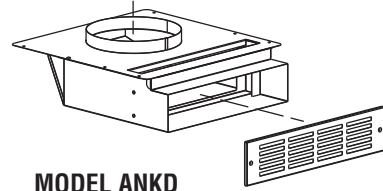
MODEL PF6
Flex Blower
(sold separately)
(Mounted in
adjacent cabinet)

MODEL 432 *
8-inch Round
Elbow



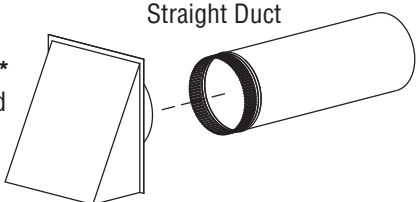
MODEL 408 *
8-inch Round
Straight Duct

MODEL 408 *
8-inch Round
Straight Duct



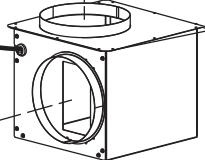
MODEL ANKD
Non-Duct Recirculation Kit
with kickspace grille
(sold separately)
(Only required for non-duct
applications. "Front" discharge
shown. Kit can also be rotated
for "Left", "Right" or "Rear" discharge.)

MODEL 643 *
8-inch Round
Wall Cap



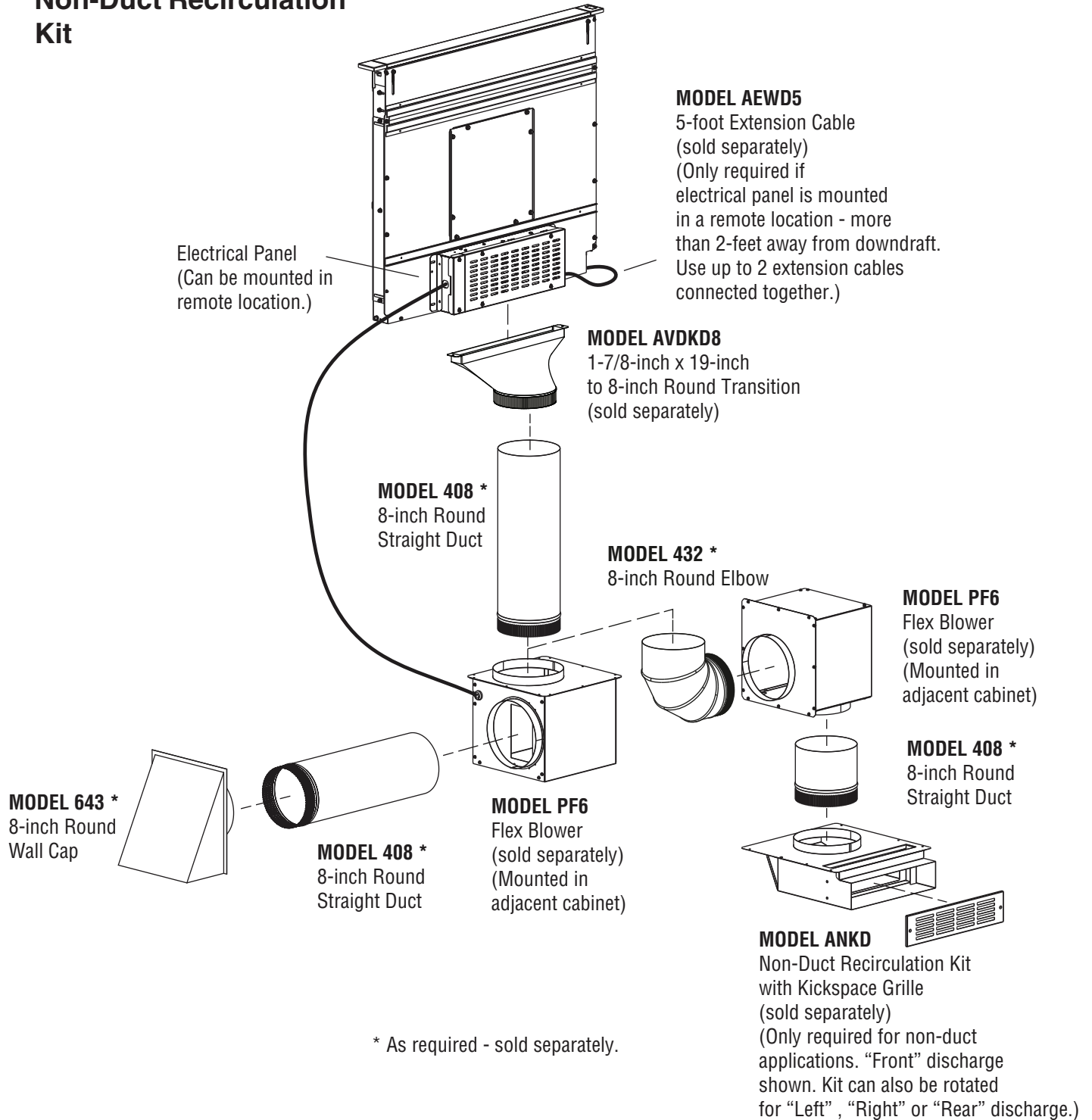
MODEL 408 *
8-inch Round
Straight Duct

MODEL PF6
Flex Blower
(sold separately)
(Mounted in
remote location)

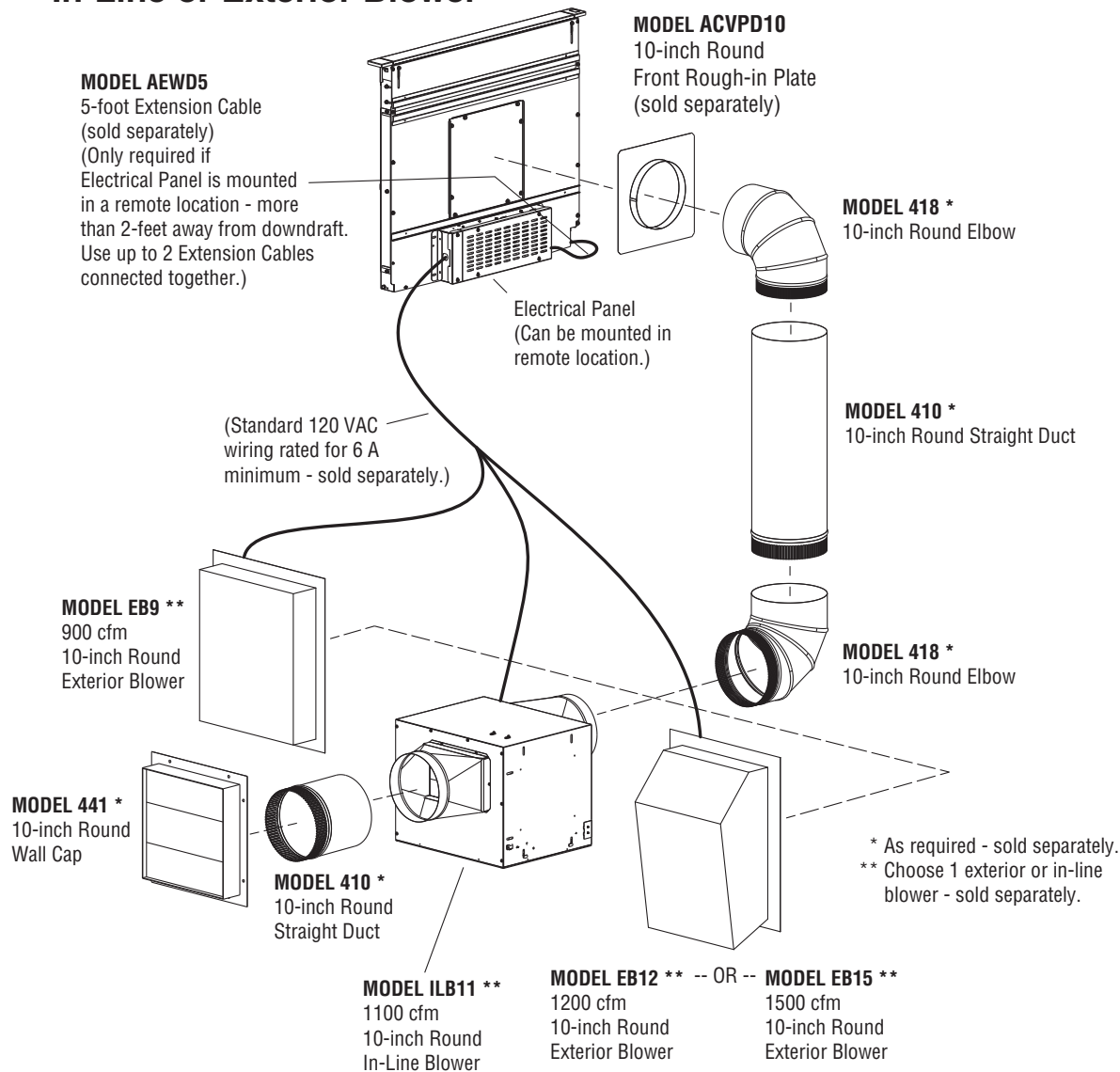


* As required - sold separately.

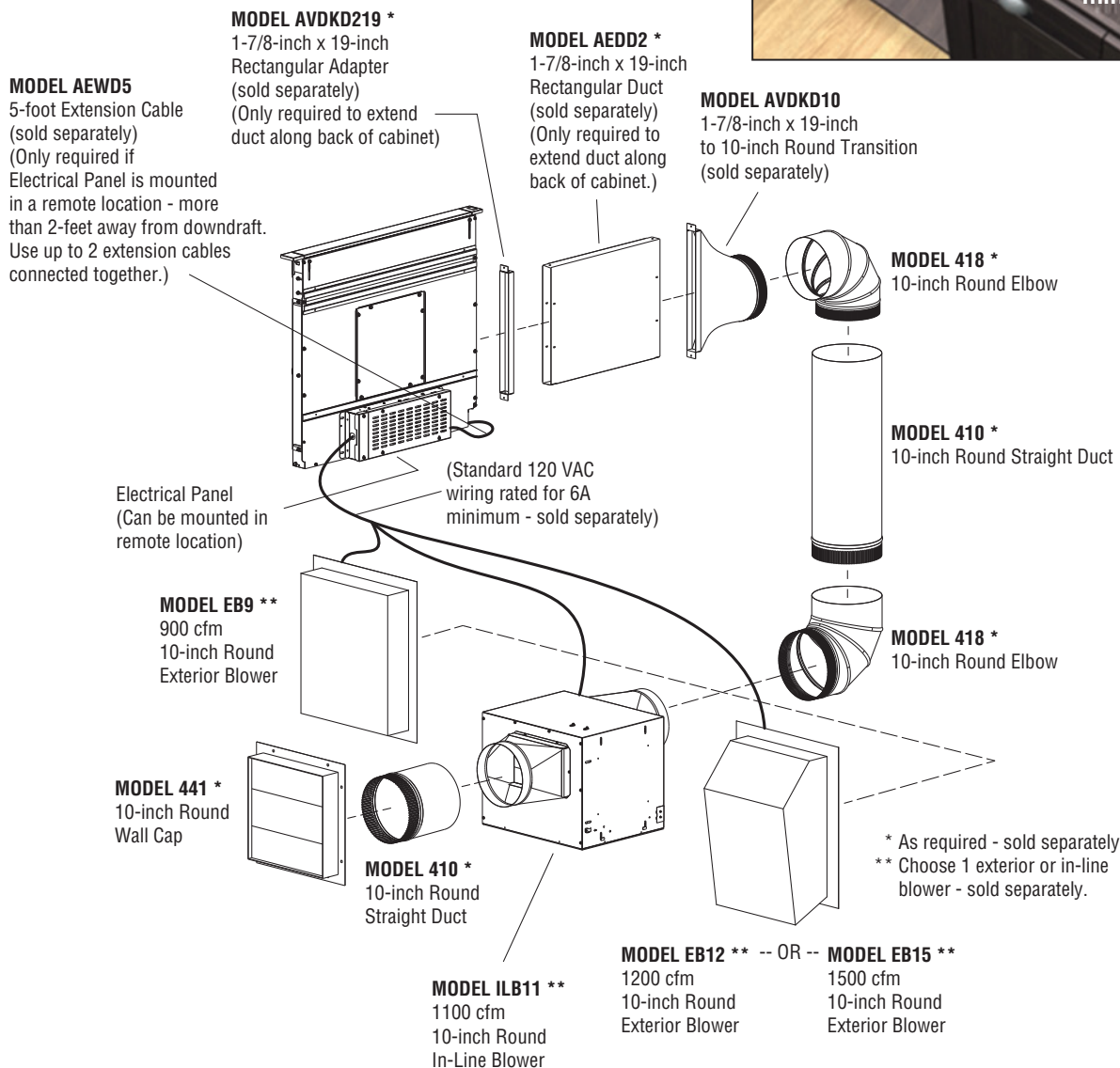
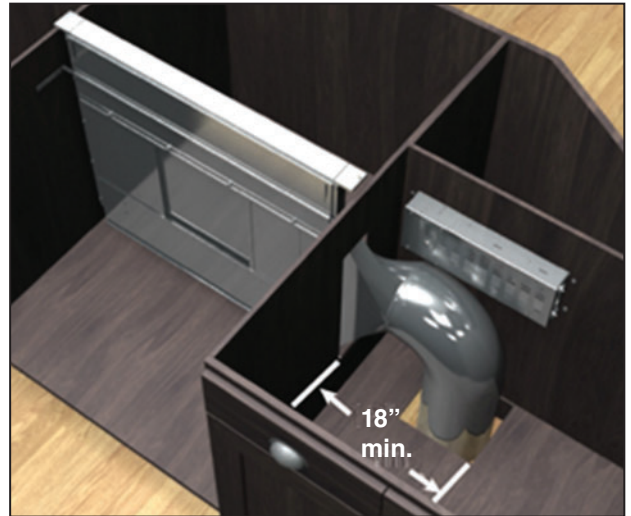
- Ducting connected below Downdraft
- Ducted to Wall Cap or Non-Duct Recirculation Kit



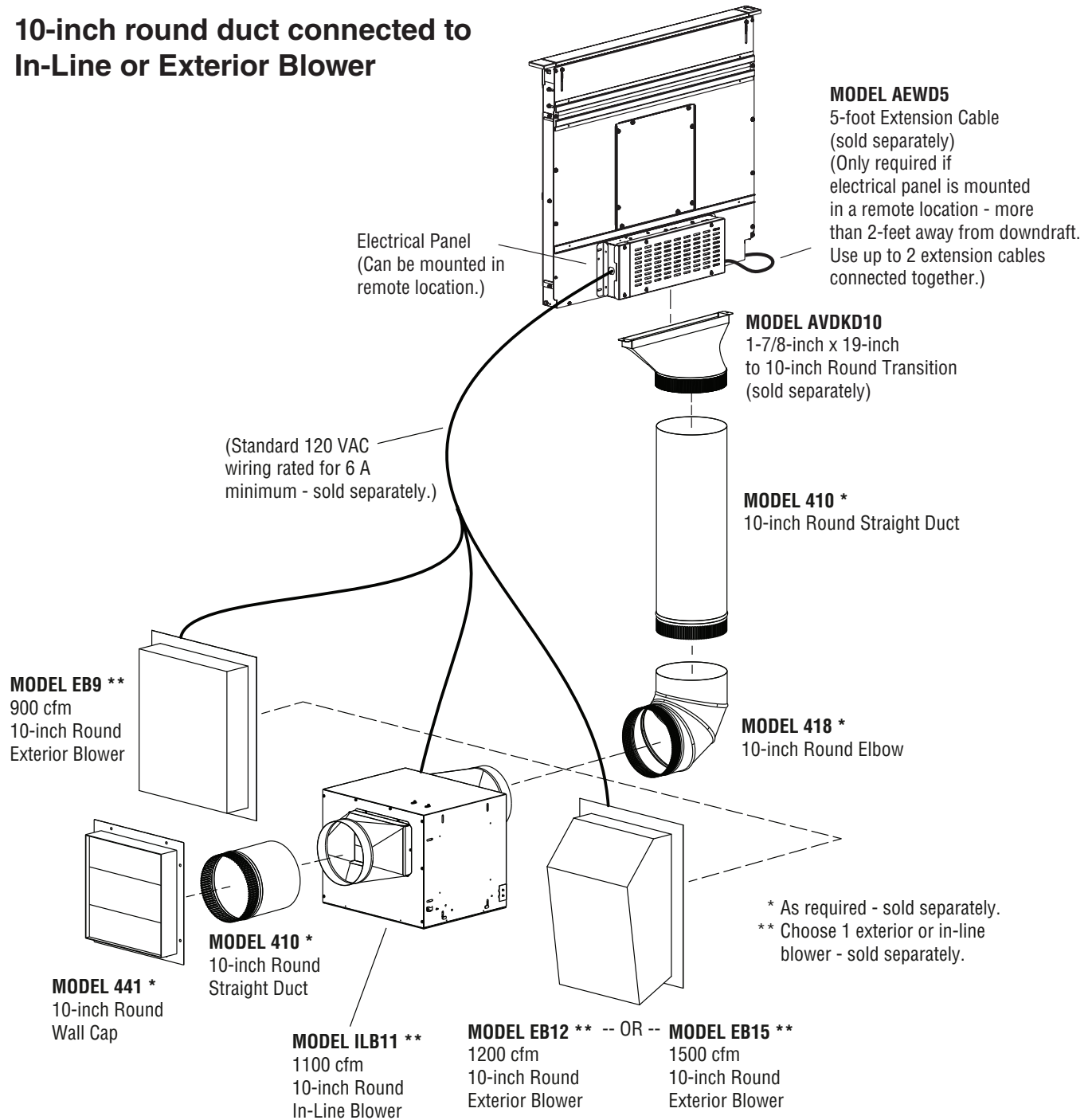
- EB15 Exterior Blower is recommended for all rangetops or cooktops with grill & any 48-inch wide rangetop or cooktop
- Ducting connected to front of Downdraft
- 10-inch round duct connected to In-Line or Exterior Blower



- EB15 Exterior Blower with dual duct (see page 16) is recommended for all rangetops or cooktops with grill & any 48-inch wide rangetop or cooktop
- Ducting connected to side or rear of Downdraft
- 10-inch round duct connected to In-Line or Exterior Blower



- EB15 Exterior Blower is recommended for all rangetops or cooktops with grill & any 48-inch wide rangetop or cooktop
- Ducting connected below Downdraft
- 10-inch round duct connected to In-Line or Exterior Blower



- EB15 Exterior Blower is recommended for all rangetops or cooktops with grill & any 48-inch wide rangetop or cooktop
- Ducting connected to right and left sides of Downdraft (Ducting may be connected to either side & rear of downdraft in same manner.)
- 8-inch round duct connected to Dual 8-inch to 10-inch round Transition
- 10-inch round duct connected to Exterior or In-Line Blower

