90cm island rangehood, ENC, all stainless steel



ENC — that is, Energy consumed, perceived Noise and the Capacity of air movement — are very real issues to consumers. Lower energy consumption, lower noise levels and greater air capacities are now achieved in a select group of new Smeg rangehoods.

dimensions 900mm W x 600mm D x 925mm H

finish satin stainless steel commercial 18/10 grade, non magnetic

304

installation suspension from ceiling or bulkhead over an island or

peninsula bench

motor 400 watt centrifugal with double air uptake, twin impellors

illumination 4 x 20 watt halogen globes, dimmable
direct ducting 150mm diameter (6") ducting required
recirculating 125mm diameter (5") ducting required

air movement 10003m/hr net

air speeds 12, LED progress, -+ buttons

noise rating 23-65 dBA

filters 3 x 4-ply stainless steel/aluminium grease filters — removable,

washable

cleaning prompts grease filters: 30 hour LED prompt

charcoal filter: 120 hour LED prompt

option activated charcoal filter cartridge to be inserted, optionally, in

a recirculation installation only, part # 08999802

warranty two years parts and labour

ENERGY

The perfect electric balance of the ENC motor and its advanced electronic control have allowed quite substantial reduction in energy consumption. The saving has been in the order of 70% compared to traditional motors. For example, only 149 watts at 700m³/hour net.

NOISE

Normal domestic conditions require up to 500m³/hour net air extraction. Within the ENC portfolio, reductions in noise perception go from a minimum of 30% at 500m³/hour to 65% at 300m³/hour. Of interest is measured values of 34 dBA at 280m³/hour, 41 dBA and only 48 dBA at 500m³/hour. These very significant results are achieved without the use of noise reduction materials.

CAPACITY

While the most domestic cooking requires up to 500m³/hour true net capacity, even for the more vigorous styles of cooking such as pasta boiling and stir frying, the ENC rangehoods are capable of 1000m³/hour net. This is a real reserve of power for use in critical or emergency conditions such as excessive smoke, heat or odours.

ELECTRONIC CONTROLS

Four plus and minus buttons control the dimmable halogen lights and the eleven speed selections. A linear display indicates the intensity of the air movement selection.

MAINTENANCE

No tools required — easy lift-out pair of grease filters for washing. For light replacement, simply rotate the decorative flange for access to halogen globes.

DELAY STOP

When cooking is finished, it is recommended that the rangehood be left running, even at a lower speed, for a few minutes to pull through all residual heat, grime and odours. The ENC rangehood can be selected, via the fan button, to continue operating for five minutes and then turn itself off, thereby eliminating the need to return to the rangehood to turn it off manually.

DUCTING TO ATMOSPHERE

Extracting the air direct to atmosphere ensures the maximum removal of grease/oil/particle-laden vapour, odours and, very importantly, the heat — resulting in a cleaner, more comfortable cooking environment. An internal ducting pipe could, ideally, continue in a straight line within the decorative flue to the kitchen roof, then through the roof cavity and exit via a roof cowl. If the rangehood is mounted against an external wall, the ducting could, as effectively, exit at the rear anywhere along the vertical line of the concealing decorative flue and at a position that is structurally feasible for an external wall cowl.

RECIRCULATION

When the cooking vapours cannot be ducted to atmosphere — that is, the rangehood is mounted on an internal wall and/or there is another storey above — the supplied recirculation kit is inserted into the telescopic flue.

An activated charcoal filter can be fitted below the centrifugal motor. This will effectively diminish cooking odours. The charcoal filter is not to be washed and is replaceable.

DUCTING MATERIAL

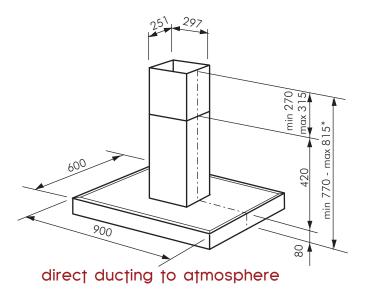
The smooth internal walls of either galvanised sheet metal piping or high temperature resistant PVC will assist in both greater unobstructed airflow and a quieter operation. Flexible ducting can be considered for the very short run and difficult obtuse bends.

CHARCOAL FILTER

In the recirculation mode, the rangehood is also sending the cooking odours back into the kitchen. An activated charcoal filter panel, part number 08999802, can be inserted just below the motor housing to effectively diminish the cooking odours. This charcoal filter is not to be washed; however, it is replaceable.



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electricity supply 240 volt, 50 Hz

electrical1.5 metre connected power cord for plugging to standard 10 amp GPO

wattage 400 watt motor

4 x 20 watt halogens, dimmable

current 2.0 amps

packaged dimensions 1030mm $\times 830$ mm $\times 570$ mm = 0.49m³

gross weight 34 kg net weight 33 kg

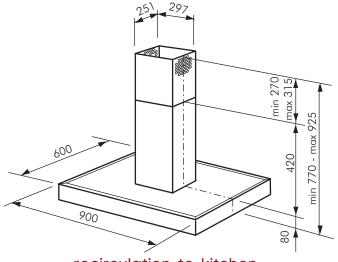
supplied

- telescopic chimney skeletal frame
- two-piece telescopic satin stainless steel chimney
- 3 x 4-ply stainless steel/aluminium grease filters
- recirculation diverter kit
- 150mm dia/125mm dia spigot for ducting material (NB: recirculation requires 125mm diameter ducting
- instructions for installation, operation, maintenance

optional

activated charcoal filter cartridge for optional fitment in the recirculation mode, part number 08999802

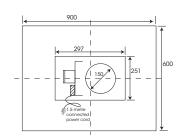
SPEED	1	2	3	4	5	6	7	8	9	10	11
net air capacity m³/hr	160	260	350	450	500	600	700	780	860	940	1000
pressure mm H20	2	4	6	9	13	18	26	34	43	52	58
wattage	7	18	30	44	67	98	149	213	294	385	472
noise BA	23	33	40	45	48	52	56	59	63	64	65



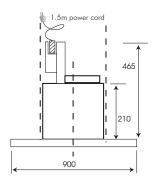
recirculation to kitchen

PLEASE NOTE When direct ducting to atmosphere (refer to drawing) the maximum chimney height is calculated by having the recirculation vents concealed by the lower chimney piece. These vents are not required so the slotted end for the chimney piece is inserted and hidden by the upper section for the lower chimney piece.

A greater maximum chimney height, equivalent to the maximum height when recirculation to kitchen (refer recirculation drawing) is possible. The recirculation vents, though now redundant in this direct ducting application, will be visible and should be at the top of the upper chimney piece.



plan dețail – elecțrical connecțion



front elevation detail - electrical connection

NB: drawings are not to scale — they are to assist only

WARNING: technical specifications and product sizes can be varied by the manufacturer without notice. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.

