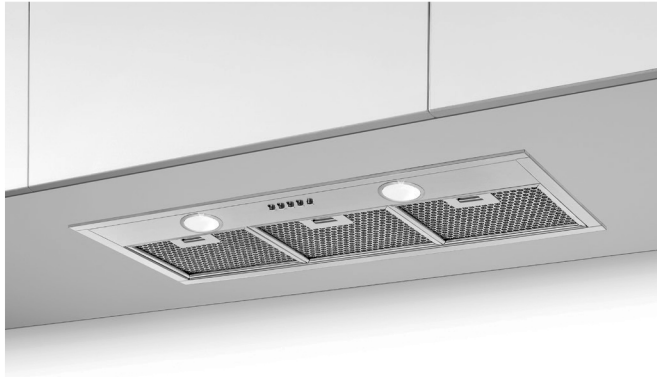


P992

smeg concealed undermount rangehood



EAN 8026493058269

dimensions	900mmW x 285mmD x 245mmH
finish	satin stainless steel
installation	concealed within cupboards or island bulkhead
motor	250 watt centrifugal, twin impellers, double-sided air uptake
capacity	740m ³ /hr (IEC 61591)
air extraction	duct direct to atmosphere or recirculate to kitchen, 150mm ducting required
noise rating	44-65 dBA (IEC 60704-3)
extraction	recirculate to kitchen, 150mm diameter ducting required
illumination	2 X 2.5W LED
speeds	four
delay stop	5-minute delay stop for fan & lights
filtration	5-ply stainless steel grease filter
warranty	two years parts and labour

APPLICATION

The P992 extraction/filtering unit is suitable for very varied installations. An island or wall-mounted canopy can be designed incorporating these rangehoods. Consider, as well, one of these units for a difficult situation such as a corner or, when renovating, the overhead cabinet widths are not the normal 60cm or 90cm, making more conventional rangehoods impractical. The completely concealed design might alone be the sole aspect of a decor solution.

PERFORMANCE

Highly-efficient air extraction of up to 740m³/hr ensures the very swift removal of cooking vapours, odours and heat. The higher speed selections are perfect for the more vigorous styles of cooking such as stir frying, griddle cooking and boiling, the lower speeds at the touch of a button are perfect for simmers.

QUIETNESS

44 to 65 dBA. The motor/impellor encasements are smooth-walled to minimise air drag and, hence, noise. All metal joints are welded to reduce vibration.

SAFETY

Thermal overload protection on motor, fire retardant hardened metal and mesh, VO self-extinguishing plastic for motor housing and internal flue.

MAINTENANCE

No tools required — easy lift-out pair of grease filters for washing.

DUCTING

Direct ducting to atmosphere ensures the maximum removal of grease/oil/particle-laden vapour plus the odours and, very importantly, the heat, resulting in a cleaner, cooler, more comfortable work area.

RECIRCULATION

When the cooking vapours cannot be ducted to atmosphere, the filtered air can simply be redirected back into the kitchen via a duct pipe through the overhead cabinetry.

DELAY STOP

Ideally, a rangehood should run for several minutes after all cooking is ceased in order to drag through residual vapours and odours. By selecting the delay stop button at the end of the cooking, the rangehood will turn the motor off in five minutes as well as the lights if they were left on.

CLEANING PROMPT

After 30 hours use the LED window will prompt visually to inspect the grease filters for possible cleaning. Simply use the Reset button to clear the LED window.