### **UVD6301SP**

### Universal 30" Telescopic Downdraft System

### **DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)**

**NOTE:** Telescopic downdraft vents are not recommended to be installed with cooktops that are flush mounted.

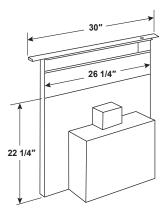
Approved for use with the following Monogram, GE Profile™ Series and GE® Series cooktops-30" electric models, 30" gas sealed-burner models and 30" induction models.

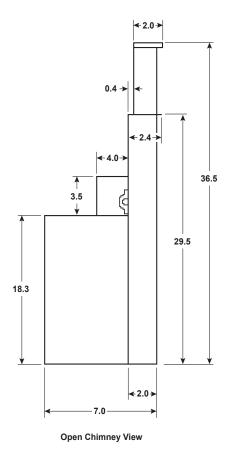
## NOT APPROVED FOR USE WITH STANDARD BURNER GAS COOKTOPS.

**NOTE:** The countertop must be at least 26" deep with a flat surface area of 23-1/2" or more, front to back. In addition, other clearances to the front edge of the countertop must be considered.

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

**NOTE:** Installation on cabinets/countertops against the wall will not be possible in most applications. Against the wall installations are limited to dimension requirements. Refer to installation instructions packed with product for further details.









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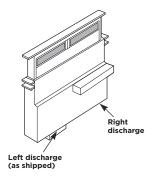
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#### **VENTING DUCT INFORMATION**

DUCT PIECES		EQUIVALENT LENGTH*	DUCT PIECES		EQUIVALENT LENGTH*
	6" ROUND STRAIGHT	1 ft. (per foot length)		3-1/4" X 10" TO 6" ROUND TRANSITION	2 ft.
	3-1/4" X 10" STRAIGHT	1 ft. (per foot length)		6" ROUND TO 3-1/4 X 10" TRANSITION 90° ELBOW	4 ft.
	6" 90° ELBOW	12 ft.		3-1/4" X 10" TO 6" ROUND TRANSITION 90° ELBOW	4 ft.
	6" 45° ELBOW	7 ft.		6" ROUND WALL CAP WITH DAMPER	24 ft.
	3-1/4" X 10" 90° ELBOW	14 ft.		3-1/4" X 10" WALL CAP WITH DAMPER	24 ft.
	3-1/4" X 10" 45° ELBOW	12 ft.		6" ROUND ROOF CAP	33 ft.
	3-1/4" X 10" 45° ELBOW	33 ft.	*Equivalent length of duct pieces is based on actual test conducted by GE Evaluation Engineering and reflects requirements for good venting performance.		
	6" ROUND TO 3-1/4 X 10" TRANSITION	$2\mathrm{ft}.$			

#### **PLAN THE DUCTWORK**

- 1. This downdraft blower system is designed for use with 3-1/4" x 10" ductwork (can be transitioned to 6" round). Two different discharge directions are available with side-to-side adjustment for the accurate alignment of ductwork.
- 2. 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 joists, wall studs, electrical wiring or plumbing for possible interference.



# STEPS TO DETERMINE FLEXIBLE DUCTING'S EQUIVALENT LENGTH

- 1. Measure the actual amount of offset (Maximum 3" recommended). The effect upon airflow is dependent upon the amount of offset.
- 2. Calculate the equivalent ducting allowances using: (\_\_in. offset) x (14 ft. per inch) =\_\_ft. equivalent length.
- 3. Total equivalent length of ducting should not exceed the maximum recommendation of 100 feet for optimal venting performance.



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#### **FEATURES AND BENEFITS**

500 CFM – Make sure everyone is focused only on your food with a 500-CFM venting system that removes smoke, grease, odors and moisture from the air.

Adjustable fan speed – Adjust your vents to match your cooking techniques with infinite fan control that removes grease, odors and moisture.

Grease filters – Keep your clean-up to a minimum with a removable grease filter that helps eliminate hand scrubbing.

Aluminum mesh filters - Easy to remove, dishwasher safe.

Hides into countertop – Raises over cooktop surface and retracts when not in use.

Model UVD6301SPSS - Stainless Steel

