TECHNE PLUS SERIES

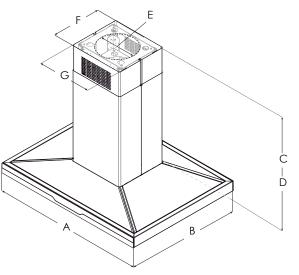




The pairing of glass and brilliant stainless steel, make it ideal for any kitchen with island blending perfectly with other appliances. Perimeter Aspiration technology helps to achieve Top Performance by delivering more powerful and efficient fume extraction, plus it reduces noise.

Available in 36" & 42" widths, Stoney Island includes a powerful 600 CFM blower, LED lighting with dimmable feature and glass capacitive touch controls. Stoney Island is meant for anyone who loves high-technological solutions, where Elica hoods and cooktops automatically communicate, recognizing quality and quantity of cooking vapors, thus accordingly adjusting performance levels.





	ESI636SS	ESI642SS
А	36" (91.4 cm)	42" (106.7 cm)
В	27 ½" (69.6 cm)	
C*	Min: 32 ⁴ ⁄5" (82.3 cm) Max: 52 ⁴⁄5" (133.1 cm)	
D**	Min: 32 ⁴ ⁄5" (82.3 cm) Max: 46 ⁵ ⁄2" (118.1 cm)	
Е	6" (15.24 cm)	
F	12 ¹ /10" (30.8 cm)	
G	13 ² /5" (33.5 cm)	

* Ductless (Recirculating) version
** Ducted version

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SPECIFICATIONS





	36" Unit	42" Unit	
Model:	ESI636SS	ESI642SS	
Dimensions:	36" W x 27" D x min 32 4/5" max 52 4/5"H	42" W x 27"D x min 32 4/5" max 52 4/5"H	
Blower Type(internal):	600 CFM(4-speed)		
Blower Performance:			
Speed 1	180 CFM		
Speed 2	300 CFM		
Speed 3	470 CFM		
Speed 4	600 CFM		
Noise (sones): Woking Speed	Min:1.5, Max:5.9		
Finish:	Stainless Steel with black glass		
Controls:	Touch Control 3 Speeds + Booster (sensor)		
Illumination:	4 Premium LED Dimmable Lights 2.5 WATTS		
(replaceable lamps 1 intensity) Filter Type:	Dishwaher safe, Aluminum Mesh Filter + Perimeter Aspiration		
Number of filters:	4		
Duct Transition:	6" round with Black Draft Damper (Top only)		
Installation Type:	Ducted or Recirculating		
Electrical:	120 V - 60 Hz 460 Watt at 3.7 Amp		
KITS:			
Recirculating Kit:	KIT014	41924	
Long Chimney Extension:	KITO1(20317	
CONSUMABLE PARTS:	KITO14	*Consumable parts are sold in units of one (1).	
Charcoal Filter Replacement: Grease Filter Replacement:	GFC	Order accordingly	
INSTALL HEIGHTS:			
Ranger Hood: Ranger Hood with	Ducted - Min: 7'9", Max: 9'11" Recirculating - Min: 7'9", Max: 10'4"		
extension duct covers:	Ducted - Min: 9'0", Max: 12'10" Recirculating - Min: 9'4", Max: 13'0"		
WARRANTY:	2 YEARS PARTS AND LABOR, EARN A 3RD YEAR OF FULL FACTORY WARRANTY REGISTERING YOUR PRODUCT ON ELICA.COM		

** For valid warranty extension, register within 3 months from purchase. For USA & Canada Users only

*The product images shown are for illustration purposes only and may not be an exact representation of the product.

PLUS FEATURES



WIRELESS CONNECTIVITY - Wireless technology allows the transmission of real time information about cooking (active zones, pots, temperature), to your hood. Elica hoods with STREAM technology will process data and function totally automatically.



AMBIENT LIGHT - Elica studies on hood lighting leaves no stone unturned. Here we have thought about products not only able to light the cooktop, but the entire kitchen space. And so the hood is transformed: from a kitchen appliance to a true lighting element. Considering the design of Elica hoods, it is not hard to imagine how this option is quite unique, and represents one extraordinary point of strength for us.



TOUCH CONTROL - Enjoy effortless cooking, and fully control each cooking zone with the tip of a single finger.



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PERIMETER ASPIRATION - This technology draws air through a narrowed channel around a face plate, which increases suction, without increasing blower speed or energy consumption.

LONG LIFE FILTER - One of a kind odour filter, capable of regenerating itself and of lasting up to 3 years. To maintain these characteristics, the filter only requires simple maintenance: wash every 2 or 3 months with hot water and mild soap (also in dishwasher at 65 degrees) and dry in the oven for ten minutes at 100 degrees.

TOP PERFORMANCE - Excellent performance for models equipped with this plus. High fume capturing capacity with an average aspiration range of 600 CFM's. with low noise levels, 1.2 - 1.7 sones at working speed.