

H O O D S

How does it work?

Depending on the method chosen it is necessary to select recycling or evacuation mode.



Evacuation:

- It is advisable to install **a non-return valve** (prevents any entry of external air).
- Non-flammable sheathing.
- As few bends as possible.
- No reduction of diameter towards the outside.

Recycling:

- The filters must be regularly renewed.



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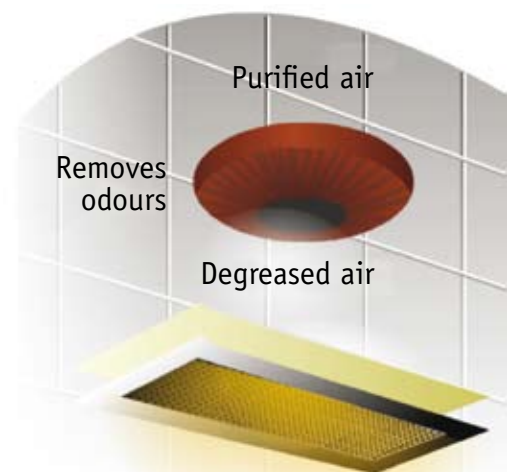
Grease filter:

- It absorbs grease from cooking fumes.
- Metal or cassette.
- Grease is very inflammable.



Charcoal filter:

- Purifies the degreased air before sending it back into the room.
- To be changed according to frequency of use.
- Some types of filters can be washed in dishwashers.



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The air flow:

- m^3/h : determines the capacity of the hood for sucking in fouled air.
- Declaration: maximum air flow external outlet (around 250 to 900 $m^3/hour$).

Declaration	Loss in recycling mode
$\pm 600 m^3/h$	15 %
300-600 m^3/h	20 %
$\geq 600 m^3/h$	25 %

Note

Switch the hood on for a short time before cooking and do not turn it off after finishing cooking; let it carry on working for a few minutes.

- A kitchen needs its volume of air to be renewed 10 times/hour.
- Determine the volume of the kitchen:
 - Surface in m^2 x height = $X m^3$.
 - Volume m^3 x 10 = minimum air flow needed (m^3/h).

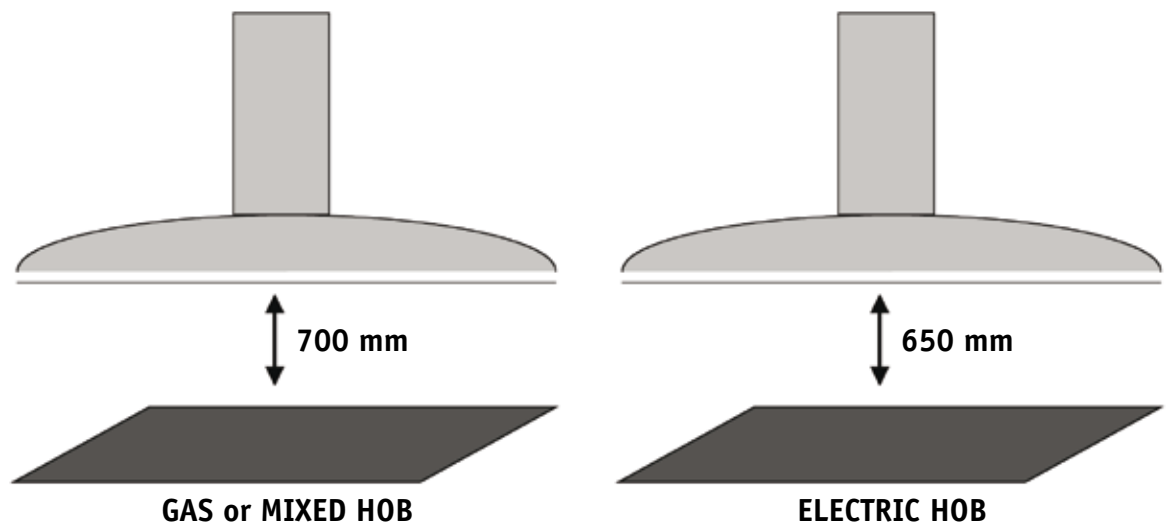
Example: 10 m^2 kitchen, ceiling height: 2.5 m, volume: 25 m^3 .
Calculated flow $10 \times 25 = 250 m^3/h$.

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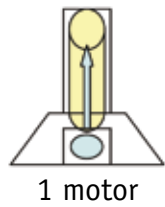
The hood must be placed exactly above the hob.

In order to ensure effective performance the height must never exceed 75 cm.

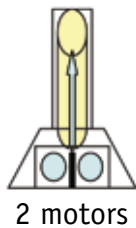


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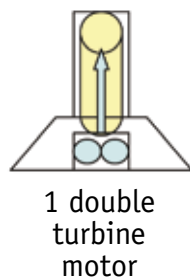
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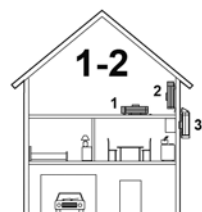
- **Single-motor hood:**
central extraction. Low power.



- **Double-motor hood:**
extension of central extraction zone.
Greater power and better coverage
of the cooking area.



- **Double-fan, single-motor hood:**
double lateral extraction. Better coverage
of the cooking surface and better extraction
with less operating loss.



- **Decentralisable motor hood:**
Ideal solution for silent, effective extraction.

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Types of hoods



- **Classic cooker hood or with visor:**
Fitted only above the cooking surface.
Its movable case promotes capture and blocks rising fumes and vapours.



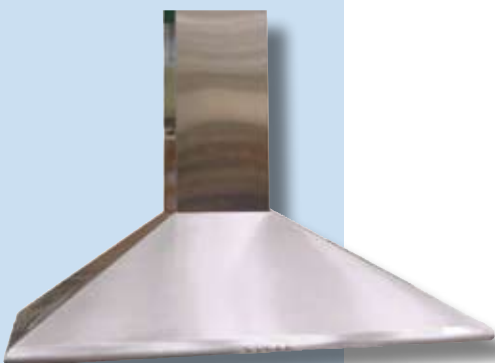
- **Extractor hood, integrated hood:**
its capture surface may be expanded from 2/5 to double.
It can be integrated into a wall unit.



- **Telescopic hood.**



- **Integrated hood:**
fitted into a decorative chimney or under a wall unit,
its capture surface is limited by the hood/unit.



- **Decorative wall or island hood:**
it is a decorative element, avoiding the cost of a wall unit.
The biggest-selling segment of the hood market.