

EST 2002



LUXAIRTM
EXTRACTION WITH ATTRACTION

Buying guide inside

Everything you need to know
before you buy

Inspiration Ideas

Get design inspo, tips and more!

Ducting out
or Recirculating your cooker hood , explained!

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ABOUT LUXAIR

Did you know.....

We're rated **EXCELLENT** on Trustpilot
compared to our competitors...

Dont just take our word for it
Trustpilot scores correct as of April 2023



Luxair Cooker Hoods was founded in 2002, taking on the challenge of producing quality, designer cooker hoods for the UK market.

Today, 20 years on we still produce many types of cooker hoods.

We have over 28 years combined experience in the industry, in which we supply a number of high street retailers and trade projects throughout the UK and Ireland.

Luxair are widely recognised as being one of the leading, privately owned manufacturers of quality kitchen & bathroom extraction in Great Britain & Europe.

Luxair are still the only cooker hood manufacturer to back most of our products with a free 7 year parts and labour warranty! We are always conscious and passionate about our cooker hoods and strive to offer all our customers with the very best product specification the market can offer. All our cooker hoods are produced in our factory and are quality controlled before distributed across Europe via our UK distribution hub in Ripon, North Yorkshire.



ISLAND



DOWNDRAFT



CEILING



WALL



CANOPY

VISIT AND TAG US ON
INSTAGRAM
FOR DESIGN INSPIRATION
FROM REAL CUSTOMERS

**DESIGN
INSPO.**

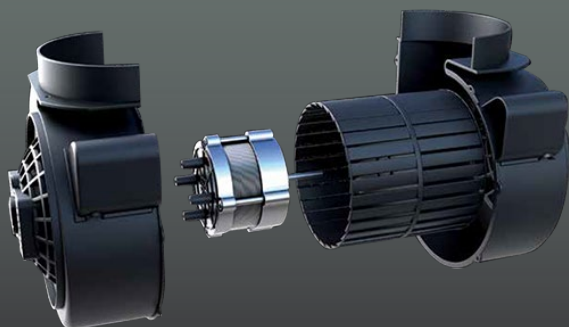
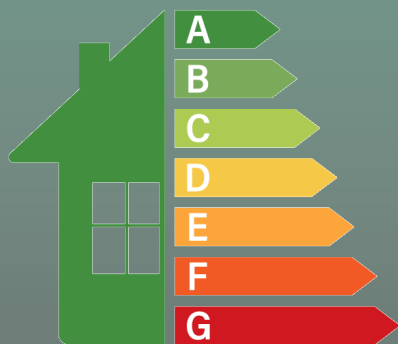


@luxaircookerhoods

GO GREEN WITH OUR NEW BRUSHLESS MOTORS



**Brushless motors
available
in Wall, Ceiling and
Canopy Ranges**



A++ Rated Motor

What is a brushless motor?

Brushless Motors - Reduces noise up to 3dB(A) and increase hood efficiency by 30% even in the presence of a long stretch of ducting, so even the most powerful cooker hoods stay quieter across all power levels.

The Brushless BLDC Motor - Guarantees considerable energy saving coupled with high extraction efficiency. They consume 85% less than conventional electric motors at low-medium speeds (in kW/h), and 35% less at high speeds. They are also the most silent-running motors on the market today and guarantee stable performance under all operating conditions. The motor also makes the extraction more precise in speed and are more durable than a traditional brush motor.



LA-90-DELUX-BR-SS

INDUCTION
DOWNDRAFT
NOW AVAILABLE



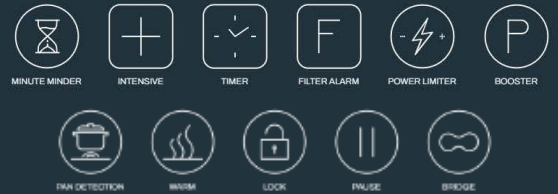
LA-83-ARCUS

DOWNDRAFT

Induction Hob



**Option to Duct Out
or Recirculate**



DOWNDRAFT INDUCTION HOB EXTRACTOR WITH BUILT IN ENERGY EFFICIENT BRUSHLESS MOTOR

The 83cm Arcus Induction hob with built in extractor fan is a brand new concept in extraction. An efficient induction hob that has a powerful energy efficient 800 m3/hr brushless motor; more than enough power to remove steam and grease from 4 pans boiling at once.

The Arcus can be recirculated if you can't duct to the outside wall by using carbon filters with the recirculation kit available. These will be placed over the motor to capture grease and odours, where the air will then be filtered back in to the room.

The Arcus has been designed so that it can be installed in a normal base unit 900mm wide x 600mm deep against the wall, so no need for an island unit if you don't have the space. This kitchen extractor hob has been designed to work with pans as high as 220mm, where the air is drawn through the two central vents as soon as the extractor is turned on.



If you are looking to duct out then ideally this hob must be installed on minimum 6"/150mm round ducting or 220mm x 90mm rectangular equivalent.

This will allow for the highest extraction rate possible for your hob and aid in reducing noise from the motor.

Please view our Ducting Components before making a purchase so you know which components are in the various kits and to add any additional equipment you might need.



NEW LUSO RANGE

AVAILABLE IN SIZES 90cm TO 150CM



Baffle Filters



Remote Control Option



LED Lights



1350m³/hr Motor



NEW MASTER RANGE

AVAILABLE IN SIZES 60cm TO 120CM

MASTER RANGE



MASTER RANGE - BRUSHLESS MOTOR COOKER HOOD

Our new MASTER-SERIES range of kitchen extractors, offer you a traditional yet contemporary design cooker hood that will fit perfectly into any modern or urban kitchen setting in the designer kitchens of today.

Designed with the semi professional chef in mind who is after performances well as looks, the MASTER-RANGE cooker hood, with its powerful and energy saving 850m³/hr brushless motor, is finished off in a premium, scratch-resistant and textured matt black paint, as well as industrial look brushed steel corners to compliment it, giving the MASTER-RANGE series of cooker hoods a premium upscale appearance and a stylish classic look.



PREMIUM FINISH WASHABLE METAL GREASE FILTERS AS STANDARD

Key Features:

- Powerful Energy Saving 850m³/hr Brushless motor
- A++ Rated Energy Efficiency
- Bright 4000° Kelvin 4w LED Lights
- Premium Textured Anti Scratch Black Paint
- Industrial Look Brushed Steel Corners
- Electronic Controls + Timer Function
- 3 Speeds + Powerful Boost Mode
- Adjustable Telescopic Chimney Section
- 5 years Parts & Labour (Subject to Registration)





DELUX

CEILING EXTRACTOR

LA-90-DELUX-BR-SS

A+ Energy
Efficient &
Powerful
780m³/hr
Brushless
Motor



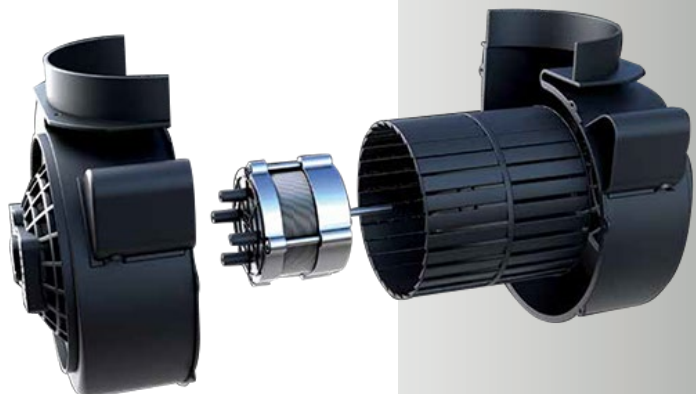
This hood must be installed on minimum 6" / 150mm round ducting or rectangular equivalent. Our equivalent ducting is 220mm x 90mm. This will allow for the highest extraction rate possible for the hood and aid in reducing noise from the motor. Please view our Ducting Components before making a purchase so you know which components are in the various kits and to add any additional equipment you might need.

Ceiling Extractor with Slimline Brushless Motor

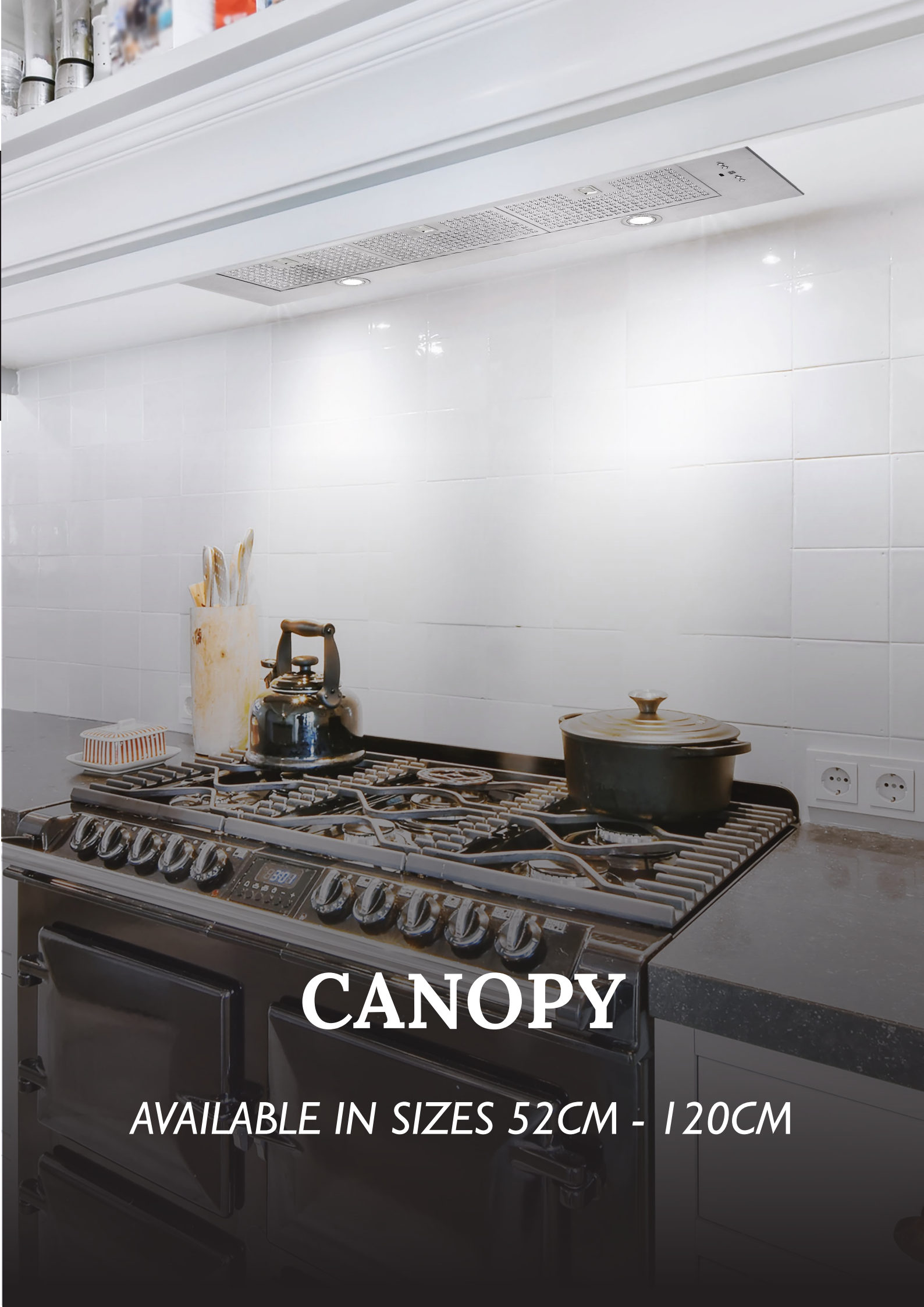
Brushless Energy Motors - Reduce noise up to 3dB(A) and increase hood efficiency by 30% even in the presence of a long stretch of ducting, so even the fastest extractor hoods stay quieter across all power levels. 780 m³/h Guarantees considerable energy saving coupled with high extraction efficiency. They consume 85% less than conventional electric motors at low medium speeds (in kW/h), and 35% less at high speeds.

Adjustable LED Lighting - 2950 kelvins to 6500 kelvins
Our range of ceiling hoods also have the very best led lighting solutions that will allow you to match your current kitchen LED lights. Simply press and hold the light (+) button to increase the kelvins from 2950k to 6500k or the (-) button to decrease the kelvins and match any other kitchen LED lights.

Can be ducted or recirculated - Ducting and charcoal filters are optional extras.



A++ Rated Motor



CANOPY

AVAILABLE IN SIZES 52CM - 120CM

CANOPY RANGE



LA-85-LUSSO-CAN-SS

The LUSO range of kitchen extractors, all have an impressive 1350m³/hr motor installed, capable of extracting any and all cooking odours from your kitchen in no time at all.

Also available in 120cm
With its super powerful motor; beautiful designer looks and baffle grease filters, what more could you want in your kitchen, other than a LUSO kitchen extractor from Luxair to do the job for you.

For ease of use, there is an optional remote control available should you require one (additional purchase required).

Baffle grease filters are the best way of collecting grease efficiently, with the Lusso range of cooker hoods all having these designer looking stainless steel baffle grease filters. They look fantastic and will enhance any designer kitchen giving that professional look about the house, plus they are 98% efficient at collecting cooking grease and will also help reduce the noise levels, making your extractor:

MINIMISE AND DISGUISE

Canopy hoods are designed to be inserted flush into your choice of casing to create an extractor that will only really be seen when using the cooking space. Above, the canopy hood is fitted into a chimney breast for a classic farmhouse look, however, it could also easily be fitted into a piece of wall cabinetry as a clever disguise.

Certain canopy style hoods can also be fitted directly into the ceiling, while still offering powerful extraction for your kitchen.

Most canopy hoods only offer up to 300 m³/hr, but Luxairs' new canopy hoods offer a range of powerful motors to choose from. Now with the added benefit of the new temperature adjustable LED lights to illuminate your cooking area below, our canopy hoods are a powerful and quiet addition to your kitchen, that deliver the quality and performance that Luxair are proud of at affordable prices.





ISLAND HOODS

AVAILABLE IN SIZES 70CM - 180CM

ISLAND HOODS

LA-90-TOLVI-RND-PEN-WHT



MAKE IT A FEATURE

You may want to make a design feature of your extractor, especially when it's over a kitchen island.

Some island extractors are designed to be disguised even as a pendant light so that they integrate seamlessly into your kitchen design. Some, such as the AREZZO (featured below), can be hung to resemble a shelf to streamline with worktops and cupboards. Island extractors are more and more popular due to open plan kitchens and Luxair Cooker Hoods have one of the largest choices available.

LA-AREZZO-ISL

Available in sizes 120cm - 180cm

The AREZZO comes with a singular full body length door panel, to give the 'Venturi effect' perimeter extraction required that is best suited to this type of model. Perimeter extraction reduces the perceived sound by 25% (which equates to a reduction of 3dB). This method of extraction guarantees optimised effectiveness by exploiting the principle of the 'Venturi effect' in which air accelerates as it passes through the constricted extraction space of the panel and decreases immediately inside the hood.

All our Island extractors can be either ducted out or recirculated using charcoal filters.

We also produce a wide range from 70cm to a huge 180cm to accommodate the largest of kitchen islands if needs be!

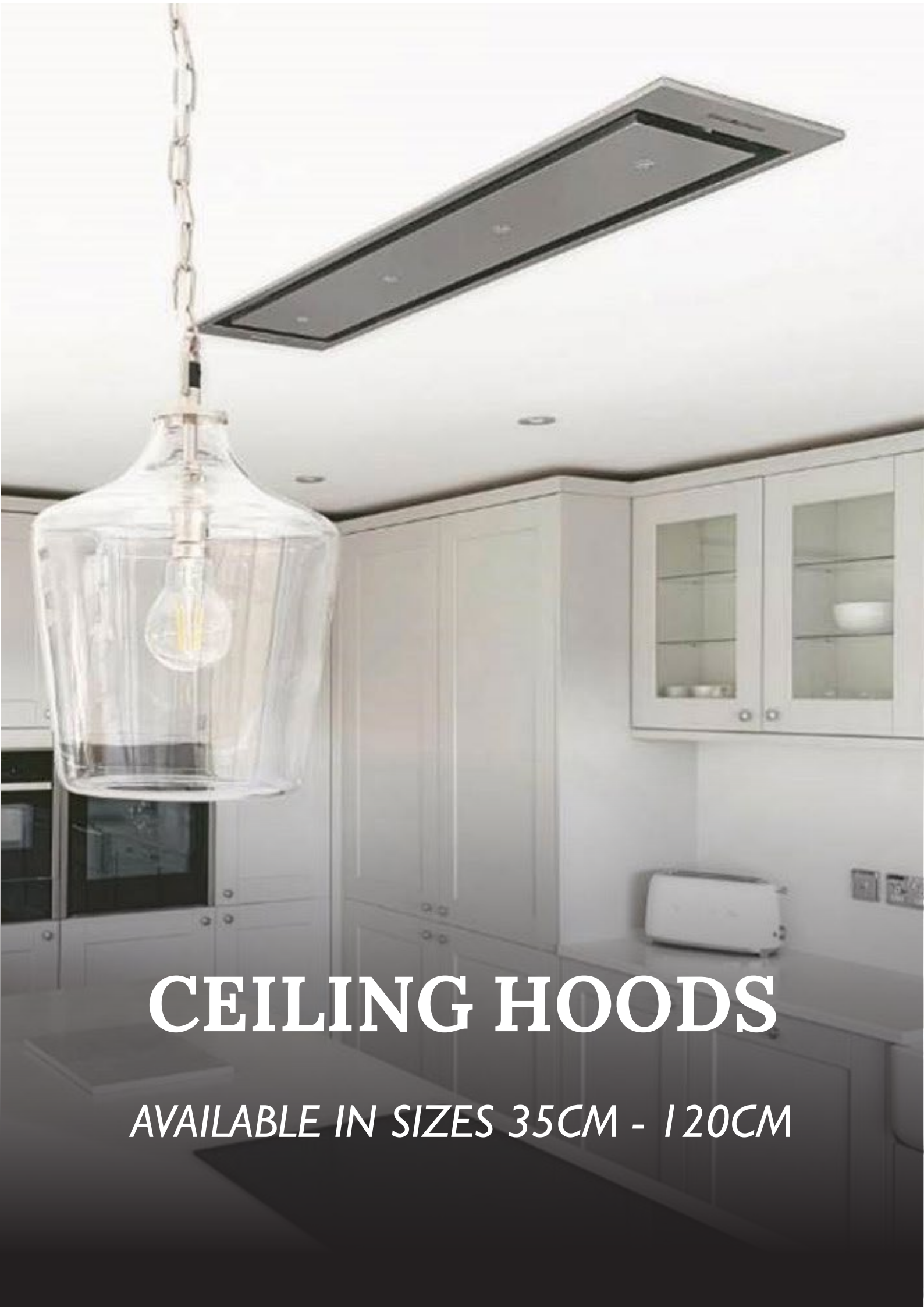
Our 90cm FLT-ISL stainless steel kitchen hood (featured above) has a slimline 60mm height to the body that will look perfect over any range or island cooker. In a choice of either Stainless Steel or Black, this sleek and timeless looking cooker hood is easy to use and is supplied with a powerful 850m³/hr motor to extract your cooking odours for you.

The 90cm FLT-ISL cooker hood has a modern crisp design, along with easy to use electronic 3 speed push button controls, with boost timer function that switches the motor off after 5 mins once pressed.

If slims your thing then this hood is the one for you!



LA-120-AREZZO-ISL



CEILING HOODS

AVAILABLE IN SIZES 35CM - 120CM

CEILING HOODS



SEAMLESS DESIGN

Similar in many ways to island hoods, these are designed to be integrated into the ceiling above the hob for a sleek and seamless look.

Some sitting completely flush within the ceiling, they are available in all kinds of sizes with different features and can become the main attraction in your kitchen.



LA-SOFFITTO-WHT

Available in sizes
90cm x 60cm,
120cm x 60cm
90cm x 30cm
120cm x 30cm

This all new A+ energy saving ceiling cooker hood will really impress, it's so quiet you hardly notice it on. The motor can be ducted outside or recirculated using charcoal filters if required.

Brushless Energy Motors - Reduce noise by up to 3dB(A) and increase hood efficiency by 30% even in the presence of a long stretch of ducting, so even the most powerful extractor hoods stay quieter across all power levels.

This brand new ceiling hood also has the very best LED lighting solutions that will match your current kitchen LED lights, simply press and hold the light + button to increase the kelvins from 2950K to 6500K or the - button to decrease the kelvins.

Built-in ceiling hoods are our No. 1 sellers. They offer effective and discreetly designed extraction that ensures open sight lines across the island unit, giving consumers a more open feel in their kitchen.

Built-in ceiling hoods are popular because they harmonise easily into any kitchen design without causing design 'conflict'.

How much of a feature these innovative products can be is completely up to you and your kitchen designer.

We have a wide range of different ceiling hoods in all different sizes to meet your needs. We have large models for larger open-plan kitchens and also small ceiling hoods designed for smaller compact kitchens.





DOWNDRAFTS

DOWNDRAFT EXTRACTION



LA-83-ARCUS

DOWNDRAFT INDUCTION HOB

The extractor hob is the latest innovation in kitchen design. It combines two key appliances in one.

An extractor hob draws odours and grease particles directly out of your saucepans. This helps keep any odours from rising up and spreading throughout your kitchen. You'll need to use some space beneath the hob to house the appliance's motor.

An extractor hob is incredibly efficient. This is because it takes care of any odours at source. The extraction unit is positioned in the centre of the hob. It draws the steam and cooking odours directly from your saucepan by pulling the air down. Essentially, it's about design as you can keep the space above the hob completely clear.

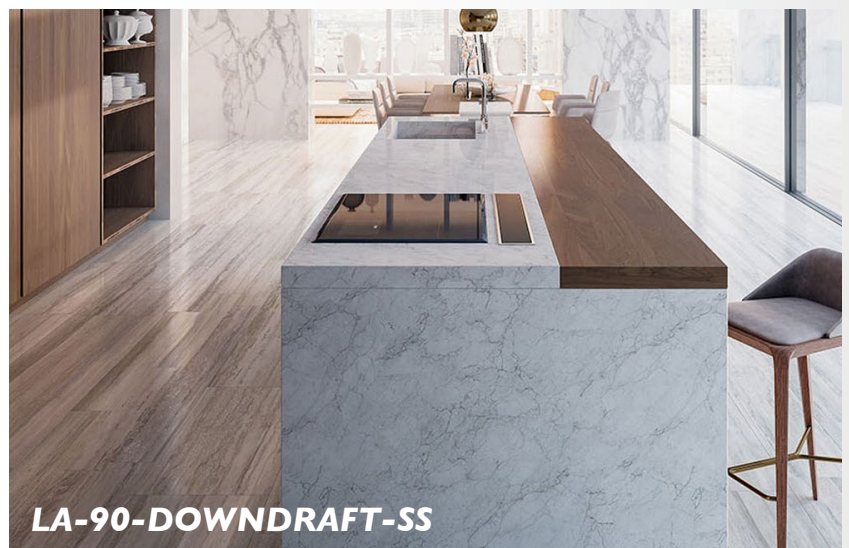
They are also ideal for open-plan kitchen spaces. Extracting grease and odours right at the source prevents them from straying into the room and lingering long after dinner and when placed on an island, they allow you to easily keep conversation with guests flowing if you're cooking, instead of leaving you facing the wall.

In addition, since they're not overhead, you don't need to use a ladder to clean them. How handy is that?



DOWNDRAFT RISER

This statement piece downdraft cooker hood, will not only extract your odours for you whilst cooking, but will also look the part in your designer kitchen when entertaining your guests and when not in use simply disappear back into your worktop out of the way for you. With its black glass control panel on top, it is so simple to use. Simply turn on the hood and it will rise elegantly to 200mm before turning on the motor. To raise higher or lower simply adjust at your will to get the desired height you wish. Whereas most models on the market will only rise to 350mm - 400mm in height, this downdraft cooker hood will rise to a maximum of 500mm in height to help catch the steam and odours of the higher pans that may be used.



LA-90-DOWNDRAFT-SS



WALL HOODS

AVAILABLE IN SIZES 60CM - 150CM

WALL HOODS



LA-90-CVD-GL-SS

The Curva Angled Hood

Our unique and designer looking 90cm Curva Wall Cooker Hood is a statement piece that will benefit any kitchen wall.

Now available with our A+ rated quiet and energy efficient brushless motor, and as an added bonus, temperature adjustable LED's that allow you adjust to a setting of your liking....what more could you want from your new designer cooker hood.

Featuring a stylish concave curved black glass centre panel, the Curva is a truly modern stunning hood.

The centre black glass panel is accompanied by a matt black finished body and chimney sections.



LA-90-CURVA-BR



FOCAL POINT

Who says cooker hoods have to be a dull, box-like chimney hung above your hob? A cooker hood needs to complement your hob and your kitchen layout, as well as fit the aesthetics of the room. Some designer cooker hoods can even become a design feature in their own right. At Luxair there's a range of design options to suit both room layout and styles, suitable for both induction and gas hobs.

How much of a feature these innovative products can be is completely up to you. Luxair have the most powerful 1350m³/hr motor featured in the LUSSO range (pictured above) and some of the quietest with our brushless motor options too.

All our wall mounted models can be either ducted out or recirculated to suit any design requirements, however, Luxair will always recommend to duct out where possible.



LA-90-LINEA-SS



EXTERNAL MOTORS



Pitched Roof Motor



Flat Roof Motor



Wall Mounted Motor

EXTERNAL MOTORS



LETS TAKE THIS OUTSIDE

Installing the motor externally means that it can be located where the noise will cause less disturbance. This reduces the noise at the hood to a minimum. For a significant reduction in noise levels, the motor should be situated at least 2m away.

By installing an external motor and removing the noise from above the hob, the noise is then relocated to the outside of your house and in some cases you will hear silence in the kitchen. External motors can also be beneficial for installations where space in the ceiling is an issue.

All our external motor options come with a FREE 7 year parts and labour warranty when registered!



IP65 Rated



Choice of 3
External Motors



Remote
Control



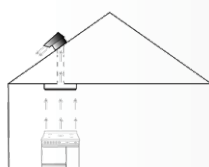
1200 M³/HR
Motor

Luxair offer a selection of ceiling extractors with external motors in three variations, all extracting with a hugely powerful 1200m³/hr motor.

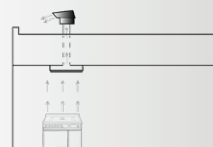
The use of an external motor on an outside wall or in the roof reduces noise levels in the kitchen so all you can generally hear is the air being extracted.

All our external motors are also weather proof and IP65 rated. The motor and cooker hood body are connected using a control cable (supplied) and can be ducted up to 6m. These hoods all come complete as a kit including hood, motor, 5m connection cable and remote control.

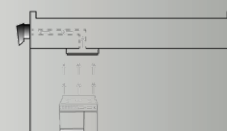
Our new motors meet all EU legislation and are now fitted with a new energy saving device that will reduce the power output after 15 mins of continuous use.



Pitched Roof



Flat Roof



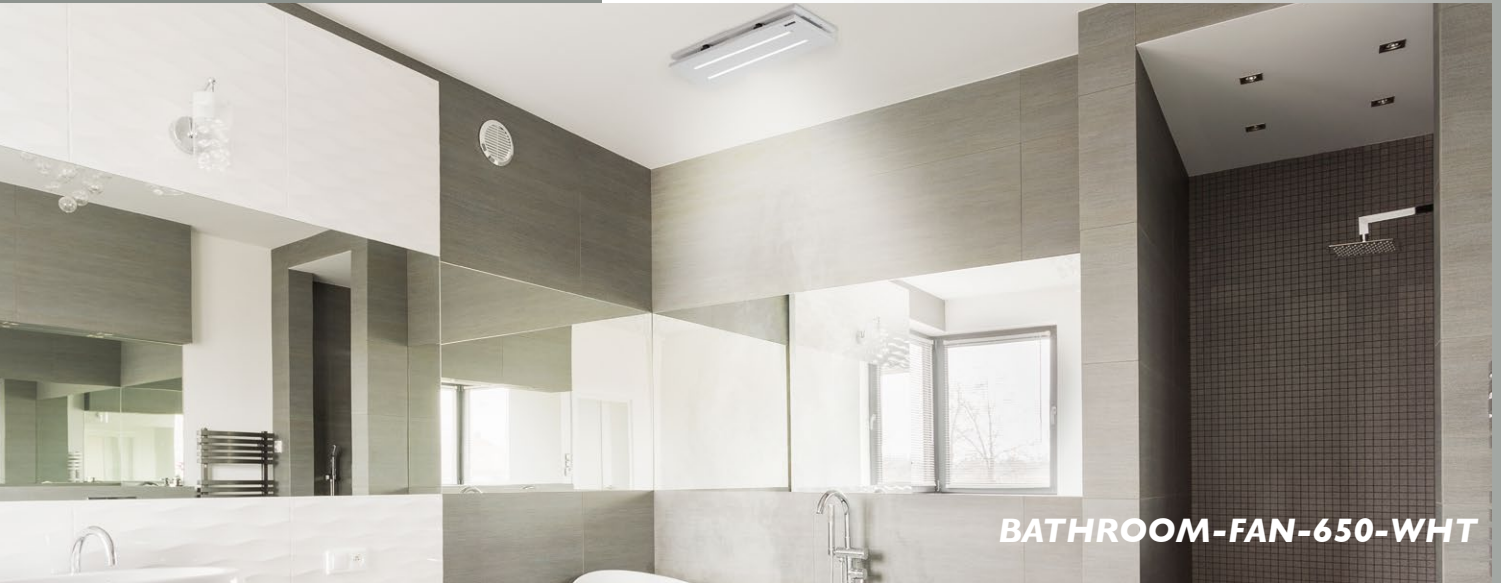
Wall Mounted

A modern bathroom interior featuring a glass shower enclosure with a black frame. The walls are covered in vertical wooden slats, and the floor is made of dark wood. A freestanding white bathtub is visible on the right. The shower area includes a rainfall showerhead and a handheld showerhead. The lighting is warm and ambient, with recessed lights in the ceiling and walls.

BATHROOM EXTRACTION

AVAILABLE IN SIZES 35CM - 95CM

BATHROOM FANS



BATHROOM-FAN-650-WHT

KEY FEATURES

- Exclusive to Luxair, available in three sizes 350mm, 650mm and 950mm.
- 2 x 4000k bright LED lighting strips - dimmable (3 settings)
- Remote control operated or can be wired to an independent switch unit.
- 10 x speed settings from a 350 m³/hr (unrestricted), 4 x more powerful than any current bathroom fan.
- Easy clean grease, fluff/dust filters can be placed in your dishwasher
- Available in Black, White or S/Steel
- Fits between ceiling joists (150mm min)
- Can be installed in small kitchens, bedsits, annexes, bathrooms, downstairs toilets or showers.
- Weight 6.7kg
- IP45 Rated for bathrooms/shower rooms
- Best suited to being ducted outside, but can be recirculated if required. Recirculating carbon matt filter kit available (washable and reusable)

SHOWAIR BATHROOM CEILING EXTRACTOR

The Showair is a genius design and this beautifully illuminated bathroom/shower ceiling unit, is available in three size options of 350mm, 650mm or 950mm wide. It is also available in three colour options of Black, White or Stainless Steel.

With two bright 4000k LED light strips to illuminate any area below, this beautiful designer bathroom fan is both discreet and slim and will fit in any bathroom setting or size. You will not find a more convenient, small, designer domestic use extractor fan on the market.

When ducted outside, this powerful little extractor fan will take away all the steam and vapours that so often cause mould and mildew problems in and around the bathroom or kitchen areas.

The compact size will fit between almost all ceiling joists with ease. Specifically designed to be installed on 4 inch ducting, for it to reach its full potential of 350 m³/hr, the Showair is 4 times more powerful than the average bathroom fan and has 10 different speed settings operated via remote control, or it can be wired into a separate switch unit if required.





WHAT EXTRACTION RATE DO I NEED?

Before choosing your cooker hood you should first work out the minimum extraction rate required for your kitchen area. To do this please follow the simple calculation below:

M³ Volume of kitchen (Length x Width x Height) then times this by 10. This is to allow for 10 recommended changes of air per hour.

Example: Your kitchen is 6 metres long, 3 metres wide and 2.5 metres high. Multiply the room's length x width x height to get the cubic capacity: in this case 45m³. If you wanted 10 changes of air per hour, then the extraction rate required would be 10 x 45m³, which is 450m³.

So any cooker hood you consider should have a minimum extraction rate of 450m³/hr.

Example:

$$6\text{m} \times 3\text{m} \times 2.5\text{m} = 45\text{m}^3$$

$$45\text{m}^3 \times 10 = 450\text{m}^3/\text{hr}$$

We highly recommend using a cooker hood with more than the minimum extraction rate required. We also highly recommend using 6" circular (or rectangular equivalent) ducting, as this will allow for the highest extraction rate possible, so that you will not be restricting the airflow by using a smaller size ducting.



6" Ducting recommended across all products for best performance
Lusso range recommended 8"



The shortest straight run possible is the best route. Each 90 degree bend will reduce extraction by up to 1/3



Having your hood on the largest duct will reduce vibration and make your hood quieter

Duct Out or Recirculate? Let's Explain....

Most of the cooker hoods we sell can be set to either an extraction or a recirculation mode. Extraction should always be your preferred option, but here we look at the pros and cons of both types. Please take into account if you have an induction hob, we always recommend to duct out and not recirculate.

We explain further about this later in the article under Essential information.

How extraction works:

Steam and odours are removed from the kitchen to the outside of your house via ducting. Ducting can come in many shapes and sizes and sizes can often be confusing. Most of our cooker hoods require a minimum 5" ducting. This can be round ducting but if you have rectangular ducting the dimensions will be approx. 150mm x 70mm. This can vary from suppliers but as long as it has the same minimum surface area the motor will be able to extract normally. Installing Luxair hoods on less than 5" ducting will reduce airflow and cause the motor to burn out. The motor will not be covered by warranty as this is an installation error.

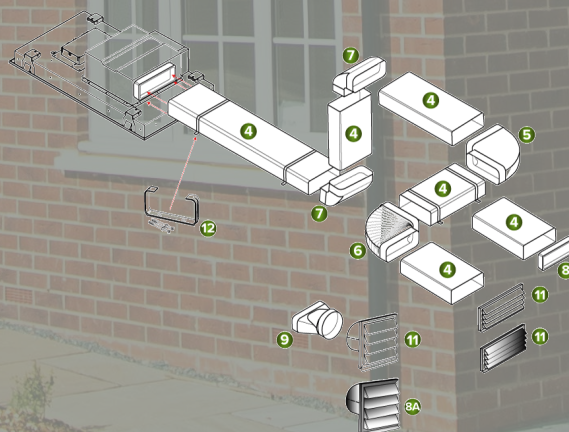
Advantages:

Removes airborne contamination – smoke, odours, etc to the outside.

No need to replace charcoal filters on a regular basis, therefore making the long term running costs cheaper. No charcoal filter in front of the motor means airflow rate and extraction is higher and more efficient.

Disadvantages:

Some kitchens don't allow for extraction due to a lack of space or capacity to install the ducting. Additional initial costs, for example for ducting and installation.





LA-90-LUSSO-STD-SS

A filter containing activated charcoal is used to remove odour and grease from the air, before releasing the 'scrubbed' air back into the kitchen.

On any hood you install when recirculating, you must have the vents on the chimney section showing and unrestricted to allow the air to come back into the room, if these are blocked or covered up then this will damage your motor due to back pressure blowing back down the hood.

Advantages:

- Can be installed almost anywhere – ideal if you can't reach an outside wall with ducting.
- Cheaper installation costs as ducting is not required.

Disadvantages:

- Recirculates heat/moisture/smoke back into the kitchen, as thus can not be taken outside and is not extracted.
- Regular monthly replacement of charcoal filter is necessary, which raises running costs
- Decreased airflow rate up to 1/3 due to charcoal filter placement in front of motor, will increase noise levels.
- You will tend to find not all odours will be collected by the charcoal filters and may linger for longer
- Not Recommended for Induction Hobs

Recirculating Ceiling Hoods

When recirculating ceiling hoods, you must take into consideration how the air is going to be recirculated back into the room. For instance, when recirculating a wall hood you will have vents on either side of the chimney section that allow the "scrubbed" air to flow back into the kitchen. This rule also applies to ceiling hoods, therefore not all ceiling hoods that are being installed this way can be fitted flush. You have 2 options in which you can install a recirculating ceiling hood.

- 1) To enable a flush fit you would need to consider how the air is going to come back into the room, one way is to run a short piece of ducting from the motor back into the room via a vent.
- 2) Alternatively, you can install the hood in a drop down box from the ceiling and then install vents at either side to allow the air to recirculate.

Not doing this, and simply allowing the air to be ducting into a ceiling void/loft space above can create odours in the room above, but more seriously it can create damp and moisture as the steam and warm air is being blown into that space with no ventilation.

Luxair now have a NEW range of ceiling hoods that are specifically designed to be recirculated only, that simply secure to your ceiling and connect to a power supply, please see our STRATOS RANGE of ceiling hoods.

FILTERS & MAINTENANCE

If the air is being recirculated through the cooker hood for release back into your kitchen, it is taken through two filters: a metal grease filter and a charcoal filter.

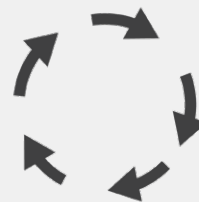
All cooker hoods come supplied with a metal grease filter, but not a charcoal one; these can be obtained through the product page as an optional extra or there is dedicated **spares and accessories** section on our website.

The charcoal filter needs to be replaced every 2-3 months or every 50 hours of cooking whichever comes first, depending on how often you use your cooker hood.

The metal grease filter can either be replaced, or washed - usually in the dishwasher if it is a permanent metal filter. In order to maintain the motor and keep it in good condition, we recommend to clean your metal grease filter on a monthly basis.

If using charcoal filters they must be replaced every 2-3 months, by not doing this a build up of grease can solidify on the motor blades and cause your motor to malfunction over time. By cleaning/replacing the filters regularly this will help maintain the motor and cooker hoods life.

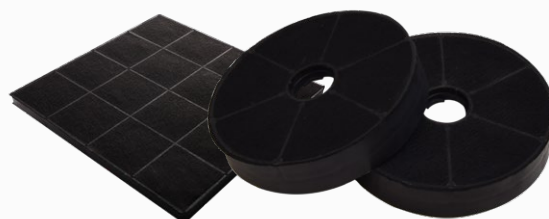
Stagnant grease releases bad odours and is caused by not replacing your charcoal filters and maintaining cleanliness of your metal filter.



A saturated filter can be a fire hazard when cooking

A clean filter does not obstruct air flow and enhances the products air extraction capacity

A clean filter is more hygienic and produces better air quality



GREASE FILTER CLEANING

Metal grease filters can be placed in your dishwasher upright as you would a plate* This will remove the built-up grease and make them look like new again. Please do not use abrasive cleaners on either your filters or cooker hood.

(please refer to cleaning instructions for further information in your manual)

The filters must be washed at least once a month with hot water and detergent.

If washing in a dishwasher, make sure to avoid substances with thinners, solvents, hydrochloric acid, bleach, alcohol or abrasive substances, as these will tarnish and discolour your filter. Please do not wash the filters on a temperature higher than 60 degrees.

Avoid alkaline dishwasher detergents (with a pH value higher than 7). Depending on the cleaning agent used, cleaning the filter in a dishwasher can cause permanent discoloration to the surface. However, this will not affect the functioning of the filter in any way. After cleaning, leave the filter to dry on an absorbent surface before putting it back in place.

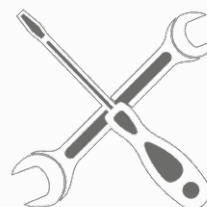
Filters are not covered by warranty



Do not use
abrasive cleaners

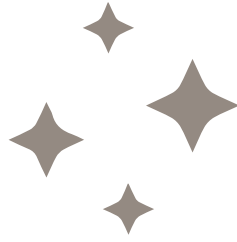


Avoid Alcohol



Do not use utensils
or tools

SURFACE CLEANING



Before cleaning your cooker hood we always recommend to disconnect from the mains supply. Your hood contains electrical components and for safety is always best to disconnect to avoid electrocution.

Stainless steel products:

We recommend to avoid abrasive cleaners and detergents when cleaning your appliance.
For best results we recommend to clean your stainless steel appliance with a damp cloth that has been dipped in soapy water (preferably dish soap)
Once the area has been cleaned, dry with clean cloth.

hint: for best results finish with baby oil / wd40 applied to a soft cloth and wipe over the cleaned areas to bring out any streaks and make it shine!

GLASS PRODUCTS

For glass surfaces you can simply use an all purpose glass cleaner to wipe away any grease/ splash marks a damp cloth with warm soapy water is also a cost effective method that is simple and easy to use.

Always use a soft non abrasive cloth to avoid scratching the glass.

Always dry thoroughly to avoid any streak marks.



Baby Oil / WD40



Glass Cleaner



Soft Cloth





LA-90-CELUX-BR-SM-BLK

The noise levels of your cooker hood can be somewhat intrusive at times when on an intensive or high speed setting. Stud walls will always sound noisier than if installed on an outside wall due to the hollowness of the wall itself, therefore vibration will make the unit sound noisier than normal to you.

To reduce any noise, we always recommend to use larger ducting where possible (6"). Please also note that your builder may have used the recommended 5" or 6" ducting, however, we often find that the actual hole in the wall has not been increased to the same size as the ducting and has been left as a 4" hole, thus causing noise and vibrations from the motor.

This 4" hole in the wall **MUST** be increased to either the same size or larger than your ducting that is being used.

By not doing so, will effectively mean that your cooker hood is running on 4" ducting and will cause vibration and back pressure on the motor, thus making it sound noisier. If you find this is the case please stop using your cooker hood and increase the hole in the wall as soon as possible, by continuing to use your hood on 4" will damage the motor and also invalidate any warranty.

The larger the ducting used, the less vibration there will be, meaning the fan will be less noisy than if on a smaller ducting size. Even taking all this into consideration, sometimes the acoustics of the room itself does have bearing on the noise levels being heard.

A good tip, especially if you're eating in the kitchen, is to always switch the hood on a few minutes before you start cooking to get the air moving and circulating in advance. You can then switch it off or to the lowest setting when you sit down to eat, and it will have done its job.

BRUSHLESS MOTORS

Many of our hoods now have brushless motors. These motors have many benefits over traditional brushed motors, primarily the energy ratings and noise pitch. The sound and heat produced by a brushed motor essentially represent power losses from the device, taking energy away from the rotor. In brushless motors, the amount of sound and heat produced are greatly reduced, resulting in significantly higher efficiency and quieter

motor operation. There is still some energy loss due to air friction as the rotor rapidly rotates, but this is minimal. Although the rapid rotation of the rotor still creates the characteristic "whirring" sound, it is still a huge improvement over traditional brushed motors.

EXTERNAL MOTORS

Luxair offer a selection of ceiling extractors with external motors in three variations, all extracting with a huge 1200m³/hr motor. The use of an external motor on an outside wall or in the roof reduces noise levels in the kitchen, and all of our external motors are weather proof and IP65 Rated

ESSENTIAL INFORMATION



INSTALLATION NEED TO KNOWS?

Wall Mounted Canopy /Island Hoods

You'll need to position the hood at a minimum of 750mm above a gas hob, or 650mm above an electric hob.

This is different for Angled hoods and the position changes to 500mm for either gas or electric.

When purchasing a cooker hood you will need to make sure the size of the extractor is either the same size or larger than your hob to avoid steam escaping around the edges when on the lower settings.

Ceiling Hoods

For ceiling hoods we recommend not to install any further than 1.5 - 2m away from your hob for best results, take into consideration the closer to your hob the better the extraction.

We also advise you to duct the shortest route possible and on the largest ducting that will allow.

Please also install with the minimal amount of bends in your ducting run as possible as this each bend will reduce the extraction rate.

Downdraft Extractors

These extractors will work with either Gas/electric or induction hobs and can be installed a few millimetres away from your hob but recommend no more than 200mm for best results.



INDUCTION HOBS

If you have an induction hob, then buying an extractor is slightly different than if you have a Gas or Electric hob.

Due to induction hobs not generating any heat by thermal conduction from a flame or an electrical heating element, the steam that is generated in the pan disperses differently.

When using a hob with a flame/heating element, this helps the steam rise from the pan quickly before it turns from steam to water and is extracted before this process happens, the heat also warms up the hood at the same time meaning less chance of condensation collecting, as the warm air is not hitting a cold surface turning it into water.

As induction Hobs do not work in this way and are electromagnetic, this means they do not generate direct heat and the steam that is being generated in the pan is slowly rising and dispersing immediately rather than being forced up and warming up the extractor at the same time. Because of this, this often causes significant condensation and is something that unfortunately cannot be avoided as the steam is often already turning into water as it cools down when rising.

When buying a cooker hood with an induction hob we always recommend to buy x2 sizes larger than the hob, for example if your induction hob is 60cm then we advise to buy an extractor with at least an extraction area of 80cm (this does not include certain products where the glass is 80cm and the body's extraction area only being 60cm) as this will help collect the steam better than disperses around the sides of the hood from the pan, before it turns into condensation.

Recirculating & Angled hoods are not recommended for Induction hobs due to the humidity / moisture caused by the hob.

If condensation occurs it is advised to leave the hood running for at least 20 minutes afterwards and the excess moisture will need to be removed by additional airing which will lead to loss of heat.



EST. 2002

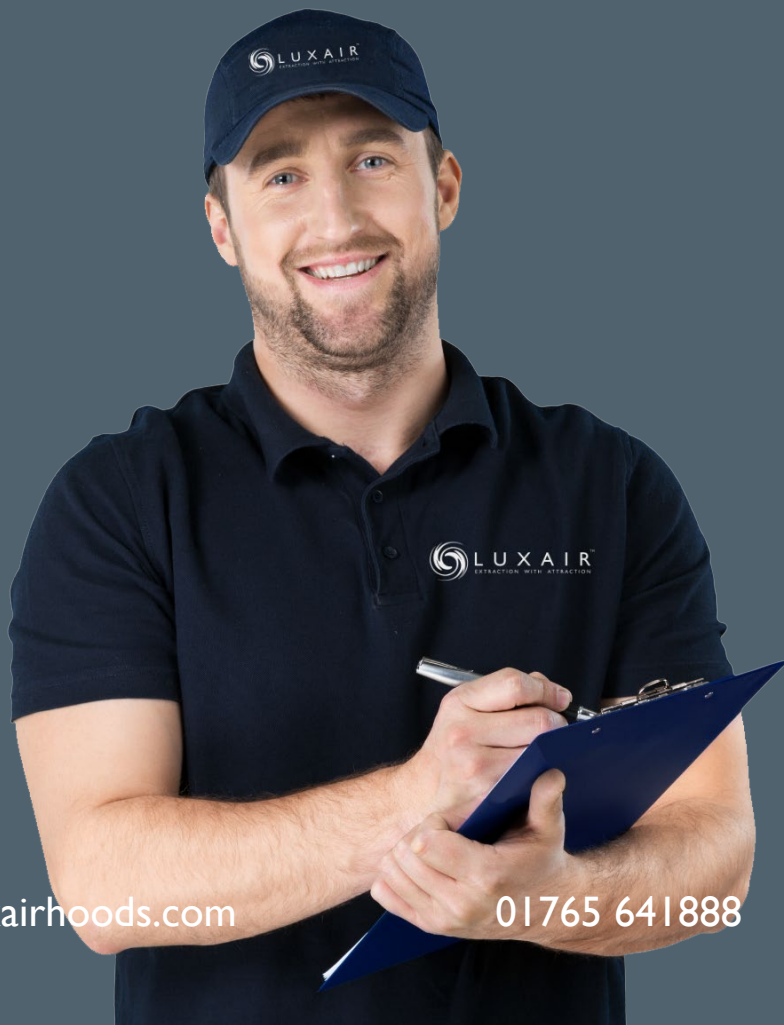
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