

Ventilation Explained

Luxair has engineered and designed an extractor hood for every type of kitchen. Our powerful hoods work quietly in the background, efficiently extracting unwanted food smells.

FUNCTIONS:

Extraction or Recirculation

The best way to remove steam and odours is to extract the air out of the room through ducting.

Unfortunately, if you live in an apartment or your hood's too far away from an outside wall, this may not be possible. In this case, the only alternative is to recirculate the air.

Stale air is sucked through a grease filter and then a charcoal filter for purification, and then pumped back into the kitchen via an opening in the hood.

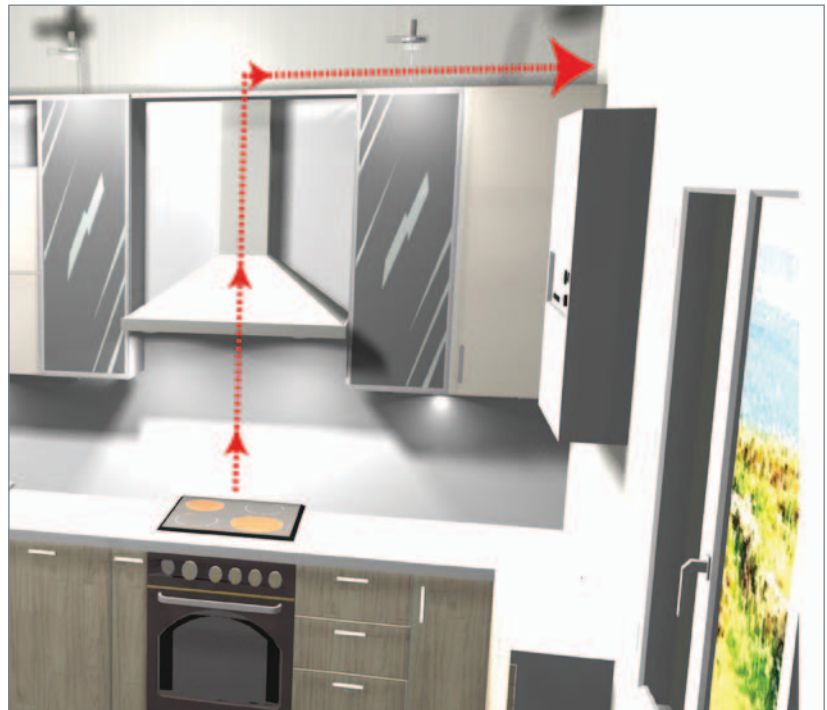
EFFICIENCY

The most efficient way to extract is through ducted extraction.

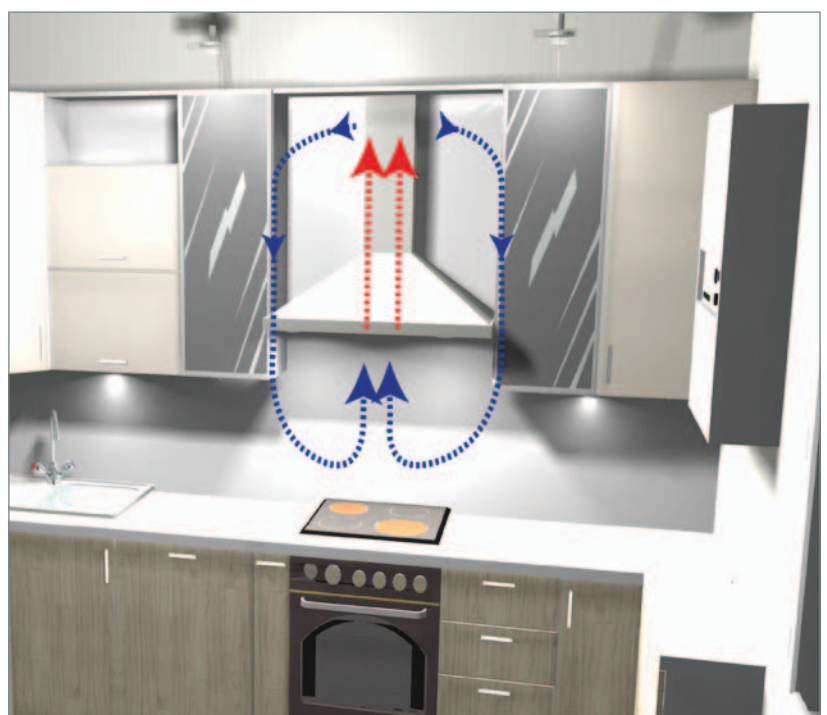
We advise that you use the largest ducting size possible so the largest volume of air is extracted. Maximum ducting length should be 5 metres, reducing by 1.2 metres for every 90° bend. You also need to ensure you provide for fresh air that needs to flow back into the kitchen. Take these small, but essential steps when installing your extractor hood and you can greatly improve, not only the extractor hood's extraction rate, but also drastically reduce the noise level of your extractor hood.

Recirculation which passes the air through a series of filters and back into the room.

Ducted Out



Recirculated



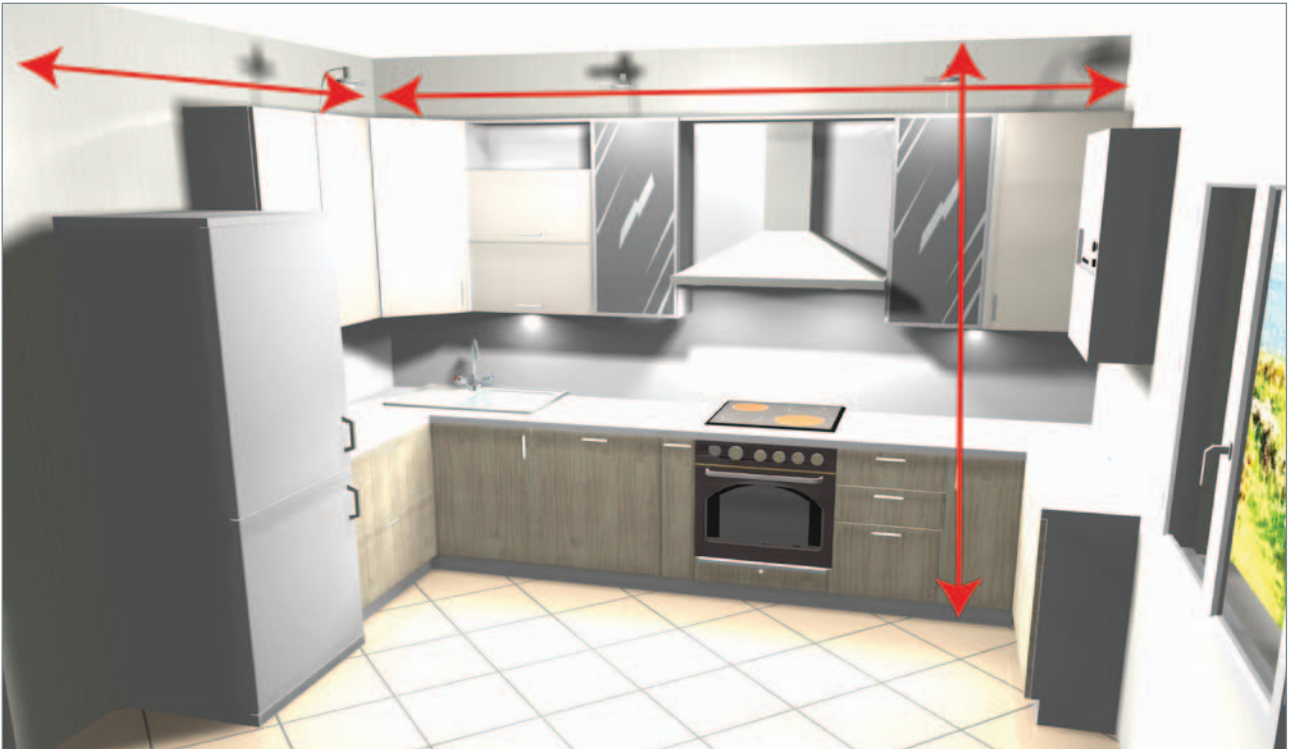
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CALCULATE YOUR EXTRACTION RATE

Before choosing the hood for your kitchen, you should work out the following calculation:

Volume of kitchen (length x width x height) eg. 4m x 3m x 2.5m = 30m³

10 changes of air per hour eg. 10 x 30m³ = 300m³



HINTS AND TIPS

The following points should be observed for optimum ducted extraction results and low noise:

- Ensure any pipe elbow bends are at least 30cm from the hood ducting opening
- Avoid reducing the diameter or area of the ducting
- Use wide-angled pipe elbows, but keep the number used to a minimum
- Only install pipes with smooth, even inner surfaces. If a flexible hose has to be used, ensure it is pulled tight to smooth out the ridges before fixing
- Use ducting pipes with a diameter of at least 120mm, but ideally 150mm.
- Keep piping to a minimum – use the most direct route to external outlet
- Make sure that there is an adequate supply of fresh air to replace the air ducting out of the kitchen, ie windows that can be opened, doors to adjacent rooms, air bricks
- Problems with installation may occur if points 1-7 are not observed.