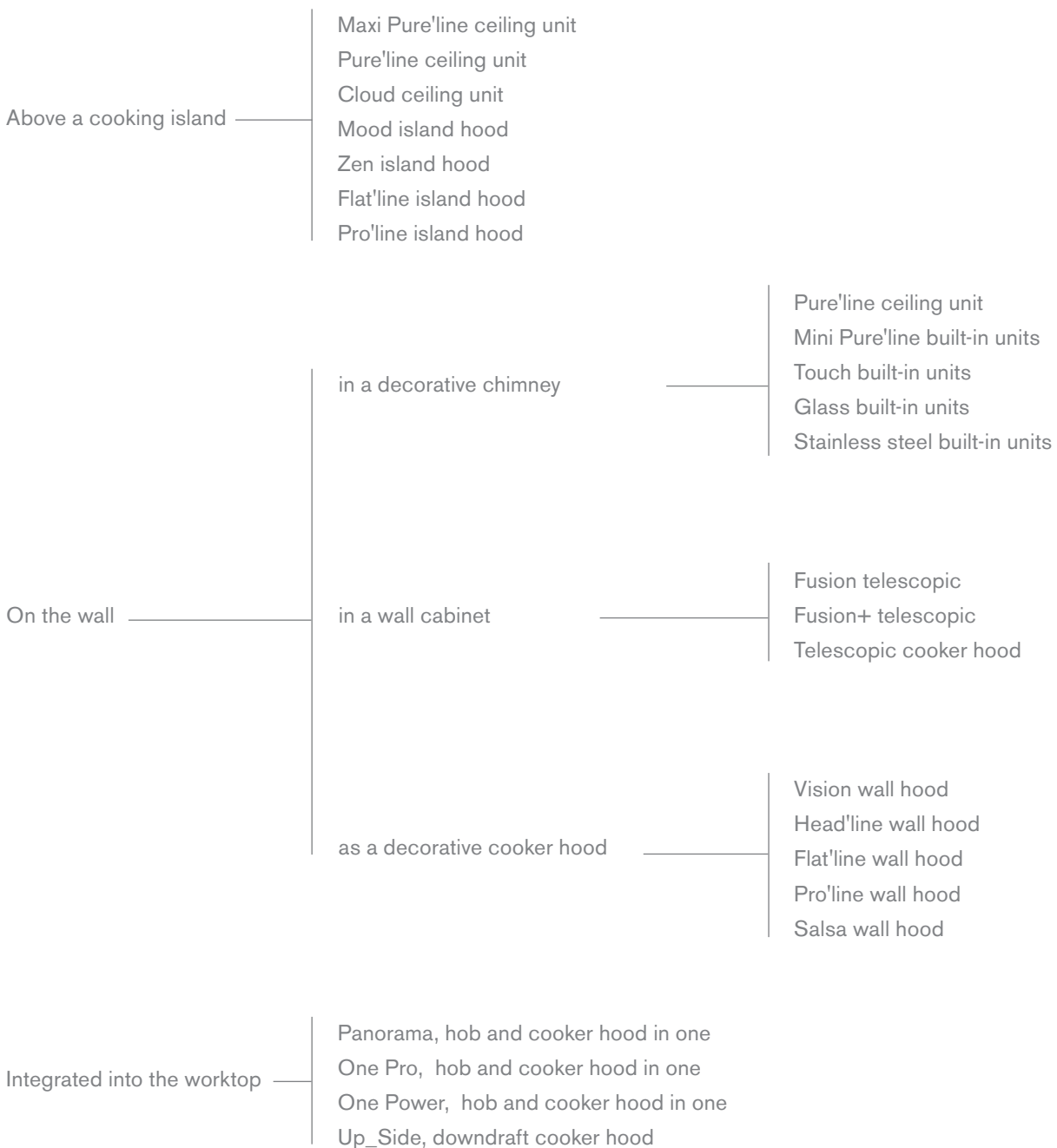


# Step-by-step plan to realise your dream kitchen


The best solution for your personal circumstances depends on your living situation and wishes. The following step-by-step plan will help you select the correct kitchen ventilation solution for your ideal kitchen.

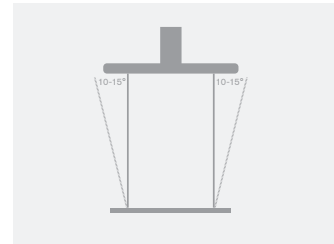
## 1. WHERE TO PLACE THE COOKER HOOD?



## 2. HOW WIDE SHOULD YOUR COOKER HOOD BE?

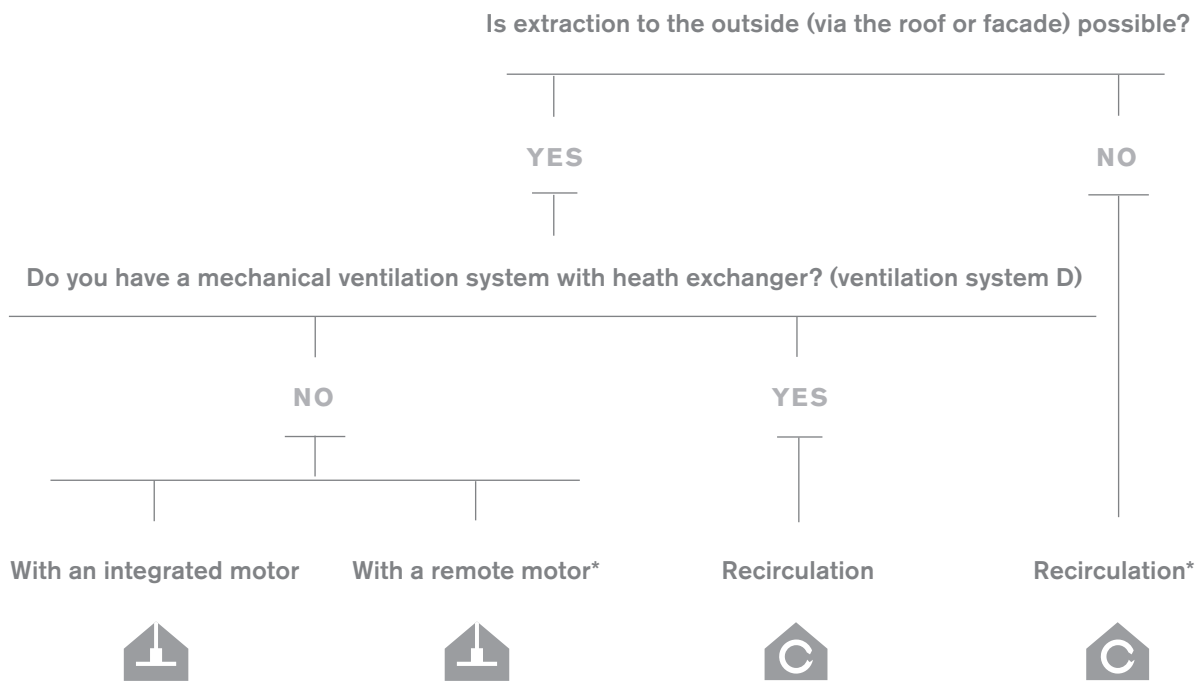
Cooking vapours do not rise straight up but fan out under an angle of between 10 and 15 degrees. Choose a wider model so that all or most of the cooking vapours can be extracted.

For a good result the cooker hood must be at least the full width of the hob. The maximum height of your cooker hood also plays a role. This height is shown on the product pages by way of the following symbol 



## 3. EXTRACTION TO THE OUTSIDE OR RECIRCULATION?

The choice between air extraction to the outside or recirculation depends on your living situation, possibilities and wishes. It has a major impact on the installation of the kitchen.



A remote motor enables a limited built-in height for the Pure'line and Mini Pure'line (see p. 102).

Extraction to the outside is the best solution, but recirculation is an option provided there is sufficient ventilation (to be provided by the customer).

**\* No outlet without an inlet**

A cooker hood only works in an optimum way if the outlet air from the room is replaced with fresh air. An insufficient air inlet leads to a loss of efficiency. It is therefore best to provide a sufficient air inlet (through a grate in a window, open door or window, or from another room).