

Press release · p. 1 / 3

Safe airflow management with COMPAIR[®]: protection against moisture and mould damage with hob extractors

Controlled exhaust and recirculating air systems provide greater planning reliability and long-lasting kitchens.

Hob extractors and downdraft systems open up new freedoms in kitchen planning. They integrate the extractor directly into the hob and enable open-plan concepts without bothersome hoods. However, this technology poses risks if the cooking vapours collected are not consistently channelled in a controlled manner. Naber, the system supplier for kitchen accessories, therefore focuses on professional airflow management – providing tried-and-tested solutions for ducted extraction and recirculation concepts with its COMPAIR[®] systems.

Unguided circulating air as a liability risk

If the cooking vapours – a mixture of moisture, grease and dust particles – are simply directed into or under the furniture body, there is a risk of condensation forming on surrounding surfaces. The consequences can range from swollen cabinet elements, damp walls and damaged floor coverings to stubborn grease deposits and mould formation that is harmful to health.

For kitchen studios and planners, this means not only results in dissatisfied customers, but also, in some cases, legal disputes and potentially high repair costs. A technically sound solution therefore always requires closed air ducting – either to the outside or back into the heated room in a controlled manner.

Press release · p. 2 / 3

Exhaust air: efficient and energy-optimised discharge to the outside

The aerodynamically optimised duct system COMPAIR PRIME flow[®] developed by Naber reduces air resistance to a minimum, allowing cooking vapours to be extracted with virtually no loss of flow, even over longer distances and around bends. In combination with a suitable heat-insulated wall conduct, the vapour is completely removed from the building – even with cooking islands. Thanks to flow-optimised geometries, energy consumption remains controllable and heat loss is minimised.

Guided air circulation: cleaned and safely returned

Where structural conditions do not permit an exhaust air solution, Naber also offers a technically reliable alternative for recirculating air operation. The decisive factor is that the cleaned vapours do not remain uncontrolled in the furniture body but are safely removed from the base area via the airtight, closed duct system COMPAIR PRIME flow[®]. In addition to the pluggable air duct system, special base solutions and the modular COMPAIR[®] GREENflow filter box are used here. The latter replaces the factory-fitted activated carbon filters in the hob extractor with a powerful, low-maintenance version. An omega-shaped filter insert enlarges the active filter area, increases the extracted air flow at the hob extractor and extends the maintenance intervals. The filter can also be regenerated multiple times, which significantly reduces ongoing operating costs and conserves resources. The filter installed in the base area returns the cleaned air to the room in a controlled manner, where residual moisture is removed via the general home ventilation system.

Planning reliability for kitchen professionals

Whether exhaust air or guided recirculating air – controlled airflow management is essential for long-lasting kitchen furniture and hygienically safe indoor air. With its modular COMPAIR[®] systems, Naber offers solutions that can be implemented both in new planning and, in many cases, in existing installations. For kitchen planners, this above all means one thing: technical reliability in a sensitive field of work. Because modern extractor technology does not end with the fan – it starts with well-engineered airflow management.

Press release · p. 3 / 3

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Naber GmbH

A dynamically growing company in the kitchen accessories sector with over 4,500 accessory items in its product range. Numerous internationally recognised design awards underscore the innovative strength of the family business which has been successfully operating for decades.

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