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## Downdraft and hob extractors

# Optimal air flow prevents damage

**Swollen kitchen cabinets, slippery floors, mouldy walls: insufficient air flow when using hob extractors can cause serious problems. Naber, a system supplier for kitchen technology, shows the causes and offers solutions.**

Hob extractors are a popular choice as they give you a great deal of freedom when designing your kitchen. However, many of the devices, also known as downdraft or cooktop extractors, are problematic by design: installed as so-called “plug & play” solutions, they direct cooking vapours into or under the furniture body. There, the warm air, saturated with moisture, grease and dust particles, can condense and cause damage.

### Unguided circulating air poses a risk of defects

“I consider any unguided recirculating air to be technically defective and this has given me a 100 per cent success rate in court”, says Sascha Wollschläger, a publicly appointed and sworn expert for fitted kitchens and industrially manufactured furniture. As part of his work, he regularly comes across damp cupboards and floor coverings, stubborn grease deposits and unhealthy mould damage caused by inadequate air flow from hob extractors. Without ducting the extracted cooking vapours out of the building or outside of the kitchen furniture, kitchen planners and sellers risk dissatisfied customers and claims for defects.

### How to safely prevent damage – also retroactively

In a new brochure, Naber shows how kitchen professionals and end customers can avoid such problems. The kitchen ventilation experts clearly explain the issues. Several Naber products also offer practical solutions that are suitable for retrofitting.

Combined with the right wall conduct, the flexible and aerodynamically optimised ducting system COMPAIR PRIME flow® guides the cooking vapour completely out of the building. This exhaust air solution is also possible for free-standing cooking islands and without negative effects on heating energy consumption. The connectors fit the hob extractors of all manufacturers.

For hob extractors with an integrated grease and odour filter in recirculating

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air operation, Naber offers a new COMPAIR® ventilation grill for the furniture base, complete with a precisely fitting connector. The closed air duct system installed in the base cabinet effectively removes the moist vapours already cleaned by the hob extractor from the kitchen furniture. Humidity and the remains of odours are removed from the home through the window or home ventilation system.

And with the modular filter box COMPAIR® GREENflow, Naber replaces factory-installed activated carbon filters with a high-performance variant which is easy to maintain. The filter insert, which is curved like the letter omega, in the box installed in the base, increases the active filter area, reduces the volume flow required and extends the maintenance intervals.

The brochure "Optimum air flow for hob extractors" is available free of charge as a PDF or in print at [naber.com](https://naber.com). Online, a magazine article points the way to safe air ducting: [naber.com/en/magazine/optimum-air-flow-with-hob-extractors/](https://naber.com/en/magazine/optimum-air-flow-with-hob-extractors/).

[naber.com](https://naber.com)

Press release for standard use.

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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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