

OPTIMUM AIR FLOW FOR HOB EXTRACTORS



COMPAIR® ventilation technology
for the cleanest air inside



COMPAIR® Ventilation technology

Intelligent removal of cooking vapours is crucial for a healthy and agreeable indoor climate.

And protects the kitchen and home!

Cooking vapours and indoor climate

Healthy indoor climate when cooking

When cooking and frying, unpleasant odours, pollutants and moist, greasy vapours are released. These fumes are unhealthy, reduce home comfort and shorten the life of kitchen furniture. It therefore needs to be removed from the living area or neutralised as far as possible. All the information you need and valuable decision-making aids for the right ventilation technology can be found in this brochure.



Hob extractors warning: risk!

Extractors which are integrated into the hob are inspiring an increasing number of cooking enthusiasts. But beware: installations with unguided recirculating air can damage health, kitchen furniture and the structure of the building! Because moisture and grease are an ideal ground for mould. Naber has the perfect solution for removing cooking vapours from inside in a controlled manner as exhaust air, or for efficiently conveying them away from the cabinet as guided recirculating air.



Prevent moisture damage

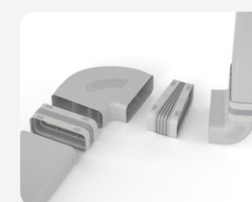


The right technology for every situation



Fit for future efficiency requirements

Air ducts



COMPAIR® flow

Air guidance for exhaust and recirculating air, round or rectangular, simple to install.

Exhaust air



THERMOBOX & Co.

Highly effective, energy-saving wall conducts for all buildings – including efficiency houses.

Recirculating air



COMPAIR® GREENflow

The reliable recirculating air filter box. Efficient cleaning, convenient operation – also for retrofitting.



COMPAIR PRIME flow® Ventilation grid

Use of the furniture base as a secure ventilation opening – stylish and universal.

The entire product overview can be found here → naber.com/ventilation-technology

Guided recirculating air

COMPAIR® air ducts:

- Aerodynamically highly efficient
- Suitable for extractors from all manufacturers



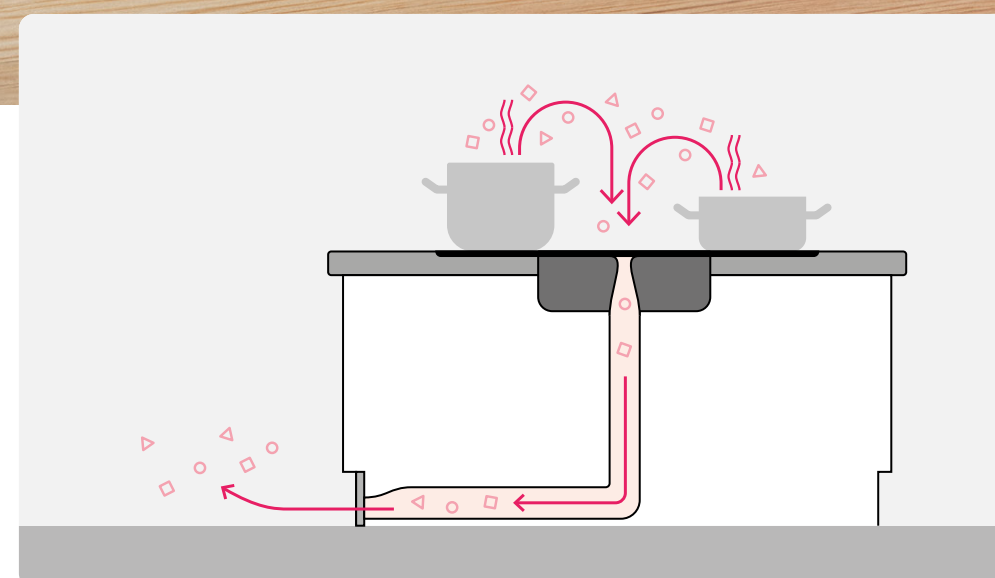
COMPAIR PRIME flow® Prime 150 base ventilation grid set:

- Reliable removal of the vapours with hob extractors
- Connection piece to the extractor system
- Attractively designed ventilation grid for the base panel



Control cooking vapours reliably and conveniently

If an exhaust air solution is not possible, the vapours extracted by the hob extractor need to be guided through the furniture body in a controlled manner so as to remove the moisture. Grease and activated charcoal filters which trap greasy residues and odours require regular maintenance. The duct system COMPAIR PRIME flow® guides the air flow efficiently through the kitchen furniture and channels the vapours unhindered to the outlet. From here, moisture in the air and residual odours can be released to the outside through the room ventilation or an open window.



Cooking vapours are guided through the air duct system to the base ventilation grid in a controlled manner.

Perfect option:

With its special Omega activated charcoal filter, COMPAIR® GREEN flow efficiently removes odours and draws moisture out of the furniture body.

Guided exhaust air



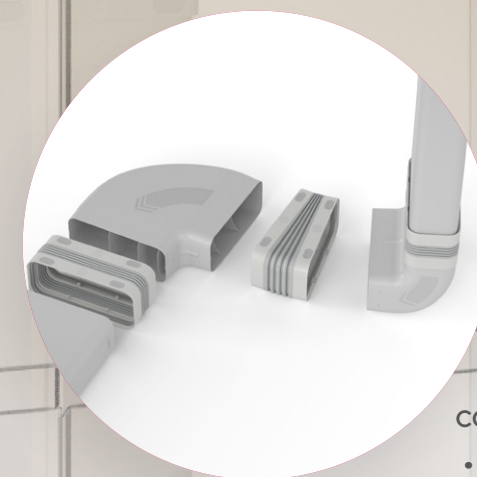
COMPAIR PRIME flow® Wall conduct:

- Quick installation thanks to a separate shell kit
- The flaps of the **THERMOBOX** open automatically when the air is discharged, so there is no need for an electrical connection
- Magnets prevent bothersome rattling in strong winds



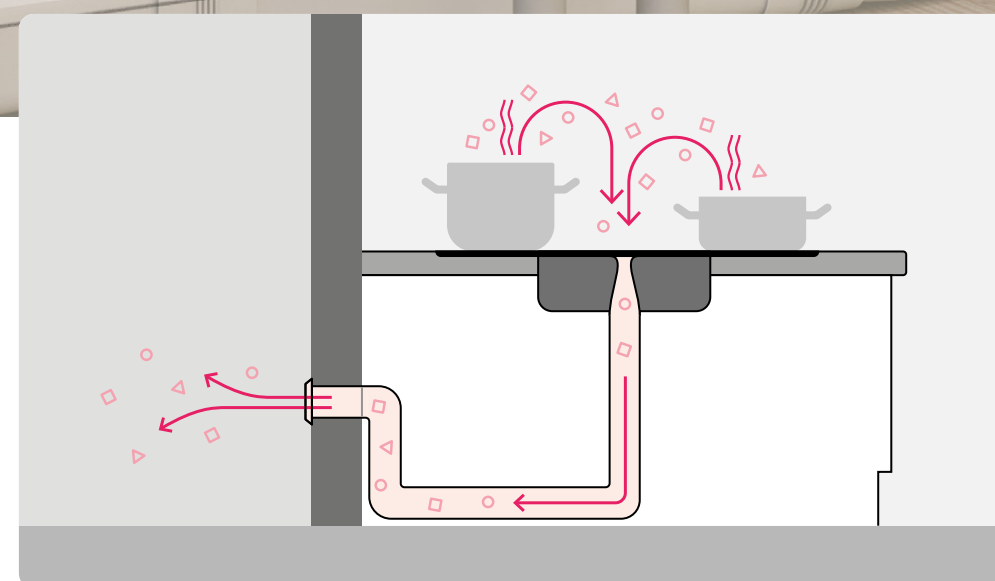
Perfect removal of cooking vapours from inside the house

Exhaust air ducting is the most powerful, reliable, silent and convenient option. Grease, odours and, above all, moisture are almost completely released into the open air. As no high-maintenance filter is required, the cooker hood extracts quietly and effectively even on a low setting. Inefficient run-on times to dry the filter are not necessary. The innovative duct system COMPAIR PRIME flow® can be flexibly adapted to any kitchen. The wall conduct with THERMOBOX and designer louvre made of weather-resistant stainless steel keeps cold air out and saves heating energy.



COMPAIR PRIME flow®:

- Aerodynamically optimised
- Permanently airtight due to the integrated double lip seal
- Quick and secure installation thanks to the universal connector with movable flex zone



Exhaust air is the only variant that extracts moisture to the outside and thus effectively protects against mould.

Variant for free-standing cooking islands:

The pressure-resistant COMPAIR PRIME flow® air ducts can be installed in the floor structure or underneath the basement ceiling.

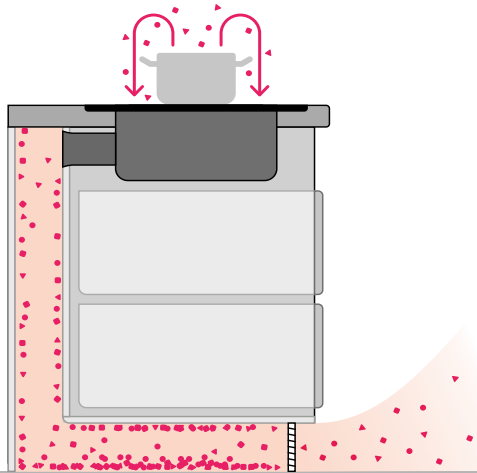
Reality-Check: The consequences of unguided recirculating air

If the moist, greasy cooking vapours are channelled into the kitchen cupboard in an uncontrolled manner, this can have serious consequences for health and the condition of the kitchen and other living areas. The publicly appointed and sworn expert Sascha Wollschläger gives an insight into his everyday work as a surveyor.

The permanent build-up of moisture and grease provides the ideal environment for mould growth in the furniture body and on the kitchen walls – and not only in poorly insulated old buildings. The German Allergy and Asthma Association (Deutscher Allergie- und Asthmabund) issues urgent warnings about allergic reactions such as sneezing fits, rhinitis, coughing, tiredness, joint pain and headaches, gastrointestinal problems and allergic asthma. “A controlled recirculating or exhaust air solution protects the health of your family”, says Sascha Wollschläger. The assessment of expensive damage to furniture, floor coverings and walls is part of his daily work.

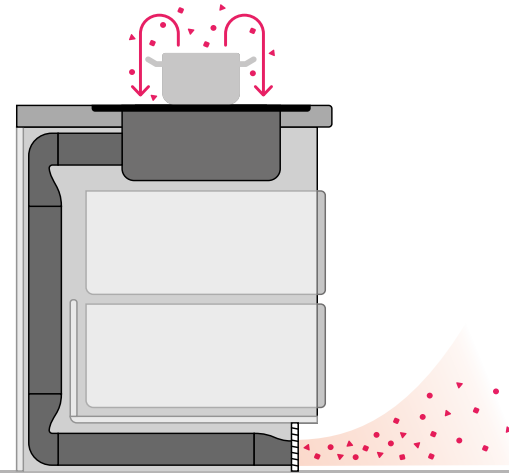
Hob extractors with unguided recirculating air:

The vapours extracted during cooking accumulate in the base unit, grease builds up and moisture can damage the furniture body and lead to mould growth.



Hob extractors with guided recirculating air:

The (filtered) cooking vapours are channelled through the furniture body in a controlled and unhindered manner and discharged into the open room.



“I consider any unguided recirculating air to be critical!”

Sascha Wollschläger
Publicly appointed and sworn expert for fitted kitchens
and industrially manufactured furniture

CASE EXAMPLE 1

Build-up of damp

Situation: cooking island with integrated hob extractor and unguided recirculating air. Base panel with 1 cm all-round air gap and ventilation grid.

Problem: vapours accumulate in the base area. This results in a damp microclimate due to condensation, the cabinet and the floor are completely saturated and there are greasy water droplets on the surfaces.

Possible consequences: breeding ground for mould, damage to furniture and the structure of the building, health hazard, risk of short circuit.



CASE EXAMPLE 2

Grease deposits

Situation: hob extractor with unguided recirculating air and irregularly maintained charcoal filter.

Problem: the grease present in the vapours accumulates on the underside of the base panel. Soiling and discolouration of the floor covering that is very hard to clean.

Possible consequences: breeding ground for mould, lasting damage to the structure of the building.



CASE EXAMPLE 3

Mould

Situation: unguided recirculating air, kitchen units on the wall.

Problem: extensive mould growth caused by constant moisture in the concealed area of the base and behind the floor units.

Possible consequences: significant health risks, therefore dismantling of the kitchen cupboards and large-scale decontamination by a specialist company, including removal of plaster and re-plastering.



Kitchen ventilation fully explained!

Accumulated knowledge about perfect kitchen ventilation – for professionals and end customers.

As a global leading expert on the subject of air in the kitchen, Naber is constantly developing new knowledge and innovative products, making cooking sustainable and enjoyable in the long term. The Naber information material is aimed at both experts and end users who wish to gain an insight into all aspects of ideal kitchen ventilation. Just a click away!



COMPAIR PRIME flow®

The innovative duct system is a quantum leap: highly efficient, flexible and easy to install with a simple click, securely airtight even without adhesive tape, for exhaust air and recirculating air.

→ naber.com/en/compair-prime-flow



COMPAIR® GREENflow & Control

The effective filter for guided recirculating air, also for retrofitting. High cleaning performance thanks to the Omega activated charcoal filter, cost-effective, convenient and reliable in the long term.

→ naber.com/en/compair-greenflow



Guide to extractor hoods

A wealth of knowledge about the perfect selection and correct installation, scientifically substantiated and clearly structured.

→ naber.com/guide-to-extractor-systems



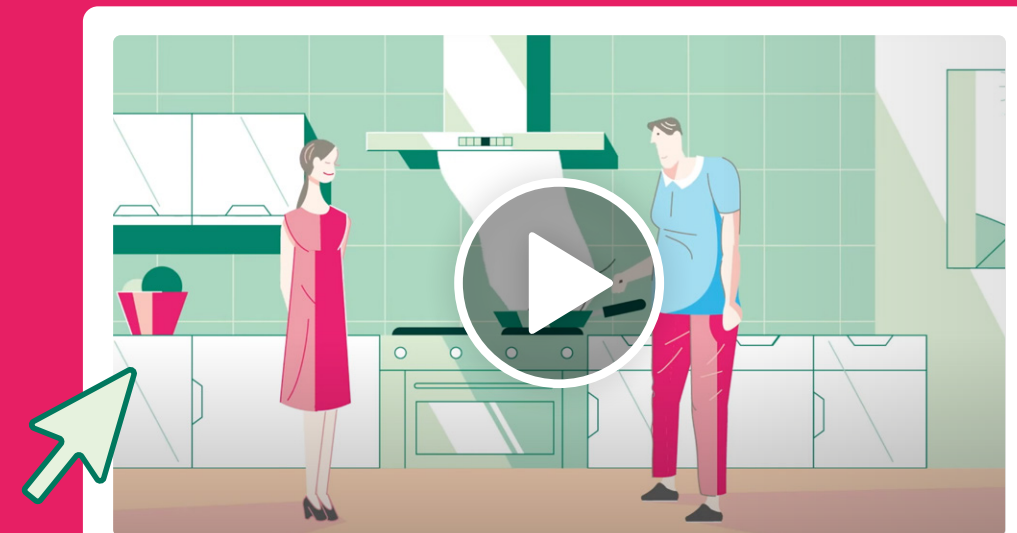
→ COMPAIR® service website

Moving air is a fascinating topic. All the information about the technology and planning of kitchen ventilation systems can be found here.

→ compair-flow.com



Would you like to see the topics
“healthy indoor air” and
“the pros and cons of
exhaust and recirculating air”
from a different perspective?



Accompany Mrs. and Mr. Steinmeier through the world of cooking – from the Stone Age to the present day! The video is fun and puts kitchen ventilation in a nutshell.

Exhaust air or recirculating air – the video

The advantages and disadvantages in moving pictures. Simply scan the QR code or watch it in the video library at naber.com.

→ naber.com/recirculation-or-exhaust-system-the-video



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Naber — the original

Naber is a medium-sized family business with its headquarters in Nordhorn. Kitchen professionals find solutions for practically every planning and installation situation at Naber. The in-house development department regularly creates products that are pioneering in terms of both technology and design, making kitchens the world over that little bit better, more convenient and efficient — in other words, simply perfect!