



HR Extractor Hoods

For a Pleasant Atmosphere in the Kitchen



THE Solution for Homes with a Central Mechanical Ventilation System

A kitchen cannot function properly without good ventilation. Thorough ventilation is essential, especially when cooking. An extractor hood above the cooker should ensure that cooking and roasting odours are effectively removed. This is to prevent those nasty smells and other domestic pollution such as condensation in the home. Itho has developed the HR extractor hood especially for homes with a continuous central mechanical ventilation system.



HR Canto chimney hood

Ventilating for a Healthy Indoor Environment

Ventilation used to be 'built in' by default in the home because little cracks and fissures in the fabric of the building ensured that there was always sufficient ventilation. However, that also created an unnecessarily large amount of energy wastage and therefore in recent years a lot of attention has been paid to energy saving in house construction.

Homes are becoming better insulated to limit energy losses to a minimum but as heat cannot escape neither can fresh air come in. The result is a damp, stuffy and unhealthy internal environment in which harmful mould and house mites have free reign. Good ventilation is therefore very important to ensure a comfortable and healthy home.



Kitchen Ventilation using a Mechanical Ventilation System

Since the end of the '70's nearly all Dutch homes were provided with a continuous central mechanical extract ventilation system as standard. These ventilation systems continuously extract air at a very low level from the bathroom, toilet, utility and kitchen. This type of system has also become very popular in the UK over recent years and due to the new energy saving requirements will continue to grow in popularity.

In an attempt to ensure that also during the peak cooking times there was sufficient ventilation in the kitchen, a motorless extractor hood was added to the ventilation system. However, these motorless extractor hoods were often disappointing. They only extracted 35% of the cooking odours and steam through the system. The remainder of the odours dissipated past the hood into the kitchen.

Recirculation hoods are often used as an alternative for the motorless hoods. These hoods do not extract the vapour, but filter the cooking odours and blow this 'clean' air back into the kitchen again. A major disadvantage of these hoods is that they do not extract the cooking moisture outside through the ventilation system but blow it back into the room. Unfortunately this significantly increases the amount of moisture in the air and compounds the

possibility of condensation. Other commonly heard complaints concern the noise and the frequent necessity to clean or change filters

This was reason enough for Itho to reject the motorless hoods and recirculation hoods for the time being and provide a good alternative, namely the HR extractor hood.

The Ideal Solution for all Living Environments

The HR extractor hood has fully proven itself in the meantime. Not only in new build family homes but also in homes for the elderly, sheltered housing, collective housing units, student flats and care homes. In short, the HR extractor hood is suitable for all living environments where a continuous central mechanical extract ventilation system is used. It does not matter which ventilation system as the hood is designed with a special grease filter which means it is also suitable for balanced supply & extract ventilation systems.

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that practicality
and design can be
well combined





Enhanced Extraction of Cooking Odours using a Unique Air Curtain Function

The HR extractor hood basically works like any other motorless hood. The difference is that the HR extractor hood is provided with a unique supplementary fan that creates an air curtain around the hob. In this way the vapour remains under the extractor hood and the central ventilation system is able to work to its potential. An optimum extraction of cooking smells and steam is therefore guaranteed. Using this special air curtain technology more than 80% of the cooking vapours are extracted directly via the central ventilation system. This is a real improvement when compared to the 35% achieved by motorless hoods.

Correct Adjustment for Better Operation

In order to ensure that the HR extractor hood provides the best ventilation for the kitchen, the central ventilation system must be correctly adjusted. For the hood to work properly the mechanical ventilation system should extract in total at least 150 m³/h from the kitchen. Of this 125 m³/h is extracted through the hood and 25 m³/h through the valve in the kitchen ceiling.











A Suitable Design for Every Interior

In many households the kitchen is not only a room in which to cook, but also a cosy meeting space for family and friends. With this in mind Itho has given a lot of attention to technology in order to improve the aesthetics and reduce the

sound level of the HR Hoods.

The hoods from the Itho HR hoods programme not only ventilate efficiently and quietly, they also help to improve the aesthetics of the kitchen. To match the wishes of the consumer for choices in design and installation types Itho has incorporated the HR system into different models: various chimney hood models, canopy hoods and a conventional hood.

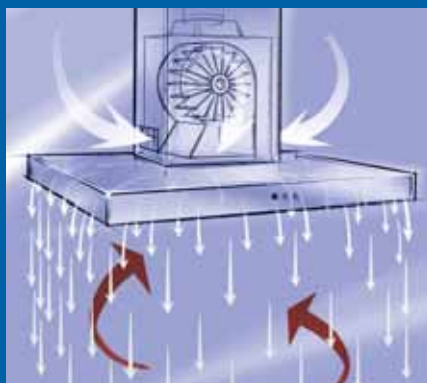
These models are shown overleaf and can also be seen on www.itho.co.uk.

	Model	Width	Depth	Height
	Canto	898mm	520mm	685mm up to a maximum of 1140mm
	Piccolo	898mm	520mm	685mm up to a maximum of 1140mm
	Piano	898mm	520mm	720mm up to a maximum of 1170mm
	Allegro	898mm	520mm	730mm up to a maximum of 1180mm
	Legato	898mm	520mm	720mm up to a maximum of 1150mm
	Andante 60	598mm	520mm	720mm up to a maximum of 1150mm
	Andante 90	898mm	520mm	720mm up to a maximum of 1150mm
	Built-in 60 slide in/out	598mm	295mm extending to 495mm	500mm up to a maximum of 700mm
	Built-in 90 slide in/out	898mm	295mm extending to 495mm	500mm up to a maximum of 700mm
	Built-under 60 Stand alone	598mm	520mm	650mm up to a maximum of 700mm



How the HR Extractor Hood Works

In homes with an existing central mechanical ventilation system an extract valve can be found in the ceiling or in the wall and the HR Hood needs to be connected to this. For new installations it is desirable to have two valves in the Kitchen (one of these for the Hood). To properly extract the cooking vapours, the valve of the extractor hood must be switched on when cooking. Then the desired ventilation level is established with the separate three- position switch of the ventilation system. Just before cooking begins the fan in the HR Hood can be switched on using a special switch on the front. This fan takes in approx 90 m³/hr of air out of the kitchen, blows it through a special plate which creates an air curtain around the hob. At the same time air is extracted from across the hob at 125 m³/hr which results in the air curtain being bent slightly inwards ensuring that both odours and steam are forced to remain under the hood.



The Advantages of the HR Extractor Hoods :

- The solution for all homes with a continuous mechanical extract especially MEV and MVHR systems.
- More than 80% effectiveness because of the unique air curtain function
- Ultra-Quiet operation
- Choice of stylish designs
- Halogen lighting
- Durably built in Stainless Steel
- Five stage metallic grease filters
- Suitable for both new build and refurbishments

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that enhanced kitchen ventilation is possible in all home environments.

More Comfortable and Energy Efficient Climate System

ITHO demonstrates that...

Wherever you live and work. There is a great chance that almost every day you will come into contact with the products and services of Itho because we develop climate systems for places where people are active. From homes to offices and production areas. From shops & restaurants to sports complexes & hotels. The inhabitants, users and owners of all these buildings always have the same two wishes in the end. On the one hand they want the greatest possible comfort and on the other to use the least amount of energy. These might appear to be conflicting demands but at Itho we have set ourselves the goal of demonstrating that these two can actually go hand-in-hand. We have the professionalism, the enthusiasm and the innovative energy necessary to be able to demonstrate this: with figures, with test results and especially, with satisfied and enthusiastic clients and users.



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