

Induction Hobs and Hoods Guidance

The energy efficient induction hob you have fitted heats using a magnetic field that directly heats the water and not the hob, gas hobs use a direct flame to heat the pan and the pasted heat from the flame help burn off the excessive steam.

The extractor fan you have fitted is designed to remove smoke and smells but not excessive steam.

Water dripping back from the hood and/or blown wall units either side of the hood are possible when the following occurs-

- During the winter the condensation may build up more as the outside duct is cold and your house is warm, causing small drips when not cooking and this then may increase when cooking.
- When the hob is used at full power when boiling waters without a lid on the saucepan, this causes large drips from your hood and possible unit damage over multiple occurrences.
- When the grease filter is blocked, this causes large drips from your hood and possible unit damage over multiple occurrences.
- When the ducting pipe is blocked or kinked, this causes large drips from your hood and possible unit damage over multiple occurrences.
- When the extractor fan is faulty, this causes large drips from your hood and possible unit damage over multiple occurrences.
- When the extractor fan is not turned off before using the hob, this causes large drips from your hood and possible unit damage over multiple occurrences.

Preventative Measures-

- Regularly clean the metal mesh grease filters to improve the air flow, they can go in the dishwasher.
- Refrain from boiling water at full power for long periods of time.
- When boiling water, you should use the saucepan lids to limit the amount of steam exposure to the hood and wall units.
- Use approved induction saucepans.
- Ensure the extractor is turned on 30 minutes before cooking to increase airflow from the kitchen to outside.
- Wipe down the units either side of the hood with a dry cloth after using the hob.