

When I have asked the clients about why they have failed, they said that they have only used the pyrolytic cleaning option a couple of times.

Yet they all seem to have the same problem, failure to heat up, or complete failure.

I have seen many new kitchens with the oven cavity a completely closed box, with no inlet or exit for superheated air.

(I'm actually doing two jobs at present, for this exact problem, both new kitchens that still haven't been finished yet.)

Some wall ovens do have space behind and above the oven for the hot air to escape, but there is a bulkhead above and no inlet vents at the bottom.

Any hot air is virtually trapped in the cupboard.

Especially the under bench ovens.

Even if there is an opening over the top of the end panel, into a fridge space, the air is static, it won't move without some kind of fan.

Just fitting a couple of vents below and above an appliance, will not remove the hot air around and behind it.

There has also been a number of recent studies on the toxic gas from certain building materials.

Both HMR and MDF, have a high content of Formaldehyde in the production of these products.

In a normal kitchen environment, this material lets off a gas from all panelling for approximately two years.

In an oven or induction cooktop cupboard, the panelling is super heated and lets off a considerable amount of Formaldehyde gas for a limited amount of time.

Formaldehyde is a Class 1 carcinogen, according to the IARC (the International Agency for Research on Cancer).

It has been tested on animals to find there is sufficient evidence it is carcinogenic to animals, but there is limited evidence in humans, but that it is probably carcinogenic to humans. (Group 2A).

This is probably not a problem for most people, but there are some people who are very sensitive to even small amounts of toxic gases.

I.C.V. Vents have an exhaust fan that can be fitted into oven cavities and switches on at 40c to clear all hot air and gases, out off the cupboard and keep the cupboard and appliance at a reasonable temperature.

It is automatically switched on by a temperature controlled switch that is fitted above and close to the oven.

These switches can be joined together with extra switches to be placed above each oven, steam oven or microwave in the wall oven tower.

Whichever oven is used, switches on the fan automatically at 40c and off again when the temperature drops below 40c.

The air can be ducted through the back to the outside, or up into the ceiling space, or into the fridge space, or even into an adjoining cupboard that has an I.C.V. bottom shelf vent fitted to the front of the bottom shelf, to allow the air to escape.

These fans can also be used for Zip hot water heaters, which are notorious for overheating and failing.

I have seen a number of these, installed by the Zip heater installers, that haven't been installed according to their own installation instructions.

I.C.V. Vents also a smaller fan that can be used for Zip heaters that can be fitted up behind the front timber rail of the sink cupboard, with a special vent that directs the air over the top of the door.

They can also be fitted to blow into the dishwasher space, or under the cupboard or into the adjoining cupboard to be released through the bottom shelf vent.

There is a special "Stick on" vent, made from stainless steel, that can be painted to match the cupboard colour, or just fitted to cover the hole through the panel from the outside.