

**I.C.V. VENTS.**  
**I.C.V. Induction**  
**Cooktop Vents Pty. Ltd.**  
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Most modern appliances require ventilation to prevent premature failure or in some cases potential fire risks.

At the inception of induction cooktops in the early 2000's, the kitchen industry was informed by the manufacturers and retailers, that induction cooktops required ventilation to avoid overheating.

Some companies applied the suggestions from the retailers, however the design required removing the top support rail and leaving a 20mm gap under the benchtop to allow the heated air to blow through the space.

However, this had proved to be a problem.

The benchtop had no support and was prone to breakage. Also none of the clients would accept the large gap under the benchtop.

Being too hard to design into a kitchen, the ventilation was replaced by boring holes into the cabinets alongside for a few months, but that soon stopped as well.

It also didn't help much as the superheated air was trapped in the cupboard and recirculated through the cooktop, again and again.

The cooling fans in an induction cooktop, move a little more than 20m<sup>3</sup> an hour.

There is usually at least two fans, but I have seen up to four fans.

A 3 x 3 x 3m bedroom, is 27m<sup>3</sup>, so two cooling fans blow almost two bedrooms of super heated air, through the cooktop every hour that it is on.

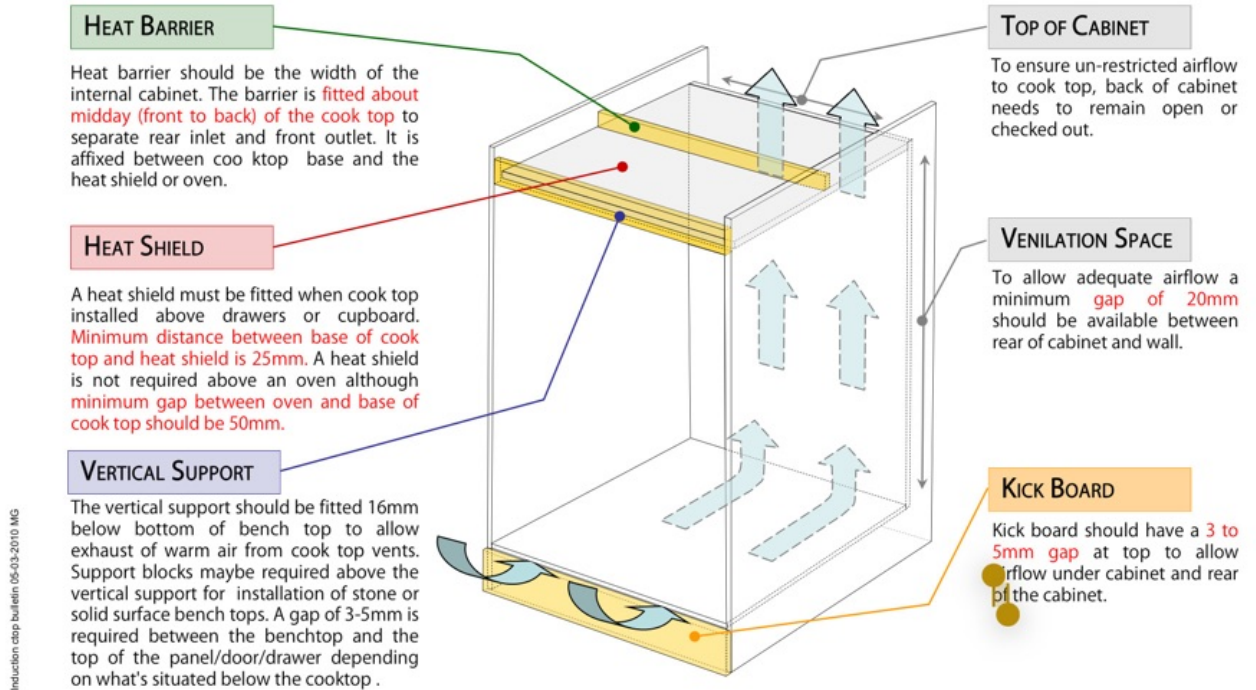
It actually causes the cooktop to get hotter, not cooler.

Over the years, many induction cooktops have failed, just out of the warranty period.

[https://www.appliancesonline.com.au/manuals/ci6se1/ci6se1\\_installationrequirements.pdf](https://www.appliancesonline.com.au/manuals/ci6se1/ci6se1_installationrequirements.pdf)

## INDUCTION COOKTOP INSTALLATION REQUIREMENTS

Induction cook tops heat rapidly and unlike other cook tops require separated air intake and air exhaust outlets.



**HOME APPLIANCES**