



Airforce
aspira induction



september 2016





slim

è la prima nata della famiglia Airforce aspira induction, la combinazione perfetta di un piano cottura e una cappa da cucina ad aspirazione discendente.

Con slim, grazie ad un potente motore EBM a basso consumo e grazie al principio fisico chiamato effetto Venturi, si ottiene un flusso d'aria discendente che aspira verso il basso i fumi di cottura.

Tecnologica ed innovativa, slim ha un canale di aspirazione dalla profondità ridotta, per consentire l'installazione di cassetti o altri elementi sotto al piano cottura, senza sacrificare spazio all'interno del mobile. Tutto ciò è reso possibile dal posizionamento del motore all'interno dello zoccolo della cucina,

in un'area non invasiva, che consente inoltre flessibilità nel direzionare l'evacuazione dei fumi. Questo sia in caso di installazione in modalità aspirante che filtrante. slim, nella sua versione G5 Flex induction, ha vinto il prestigioso premio internazionale Plus X Award 2016, nelle categorie: alta qualità, design, facilità d'utilizzo e funzionalità.

slim è all'avanguardia anche nel risparmio energetico: certificato in classe A++, rispetta già i parametri di riferimento della classe energetica A+++, che entrerà in vigore a partire dal 2018.



slim

is the first born of Airforce aspira induction family of products, the perfect combination of a cooktop and a downward exhaustion kitchen hood.

With slim, thanks to a powerful EBM motor with low energy consumption and taking advantage of the physical principle called the Venturi effect, we have a downward air flow that aspirates down the cooking fumes.

Technological and innovative, slim is made with a small depth suction channel, to allow the installation of drawers or other elements below the hob, without sacrificing the space inside the cabinet. This is possible due to the positioning of the motor within the base of the kitchen, in a non-invasive area, which allows flexibility with regards to the evacuation of the fumes. Both: in suction and recirculation mode, for maximum versatility of installation. slim, in its G5 Flex induction version, won the prestigious international Plus X Award 2016, in the following categories: high-quality, design, ease of use and functionality.

slim is also leading the way in energy saving: certified Class A++, it already meets the benchmarks of the energy class A+++, which will come into force from 2018.

slim - AVAILABLE VERSIONS

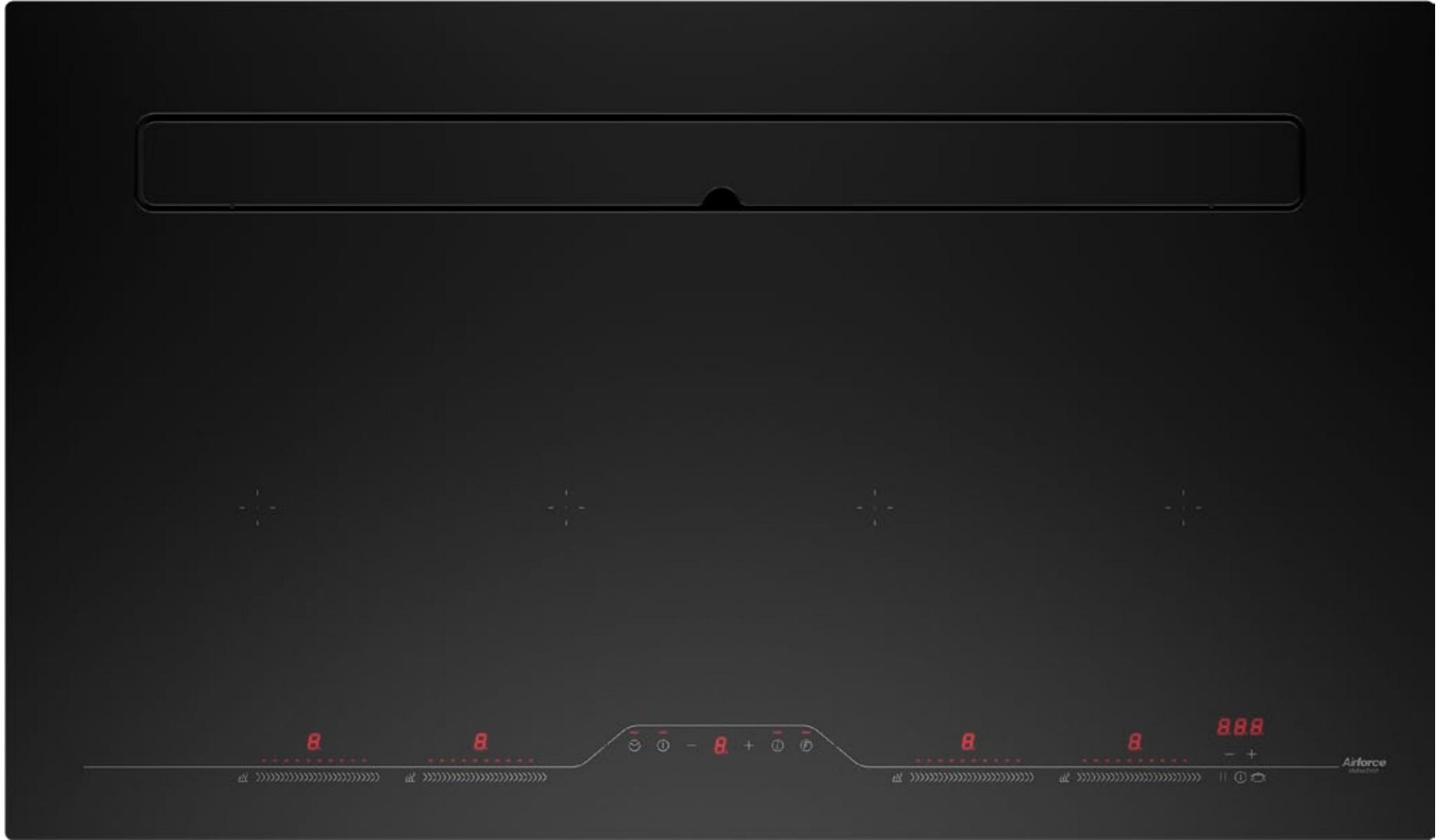
	slim B2 Eco	slim B2 Octa	slim G5 flex induction
HOOD MOTOR	850 m ³ /h	850 m ³ /h	850 m ³ /h
HOOD CONTROL	Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control	Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control	Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control
HOBs	2xØ160 induction hobs, 1,2kW (booster 1,4kW) 2xØ200 induction hobs, 2,3kW (booster 3kW) Total: 7kW (7,4kW)	4 180x220 mm induction hobs: 2x1,6kW (booster 1,85kW) 2x2,1kW (booster 3kW) Total: 7,4kW 2 bridge functions (3,7kW)	4 180x220 mm induction hobs, 2,1kW (booster 3,7kW) Total: 7,4 kW 2 bridge functions (3,7kW)
HOB CONTROL	4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display	4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display	4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display, cooking chef, 3 temperature levels
ENERGY CLASS	A++	A++	A++

This product already meets the requirements of the energy class A+++, which will come into force from 2018



slim G5 flex induction





INDUCTION HOB

Hobs: 4 180x220mm induction hobs, with 2 bridge functions

Control: 4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display, cooking chef, 3 temperature levels

Power: 4x2,1kW (booster 3,7kW)
Total: 7kW (7,4kW)

Size: 90x53 cm

Finish: Glass-ceramic black

HOOD

Max air flow: 850 m³/h EBM motor

IEC air flow: 790 m³/h

Control: Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control

Washable metallic grease filters.
Charcoal filters for recirculation mode (optional).

CLASS A++

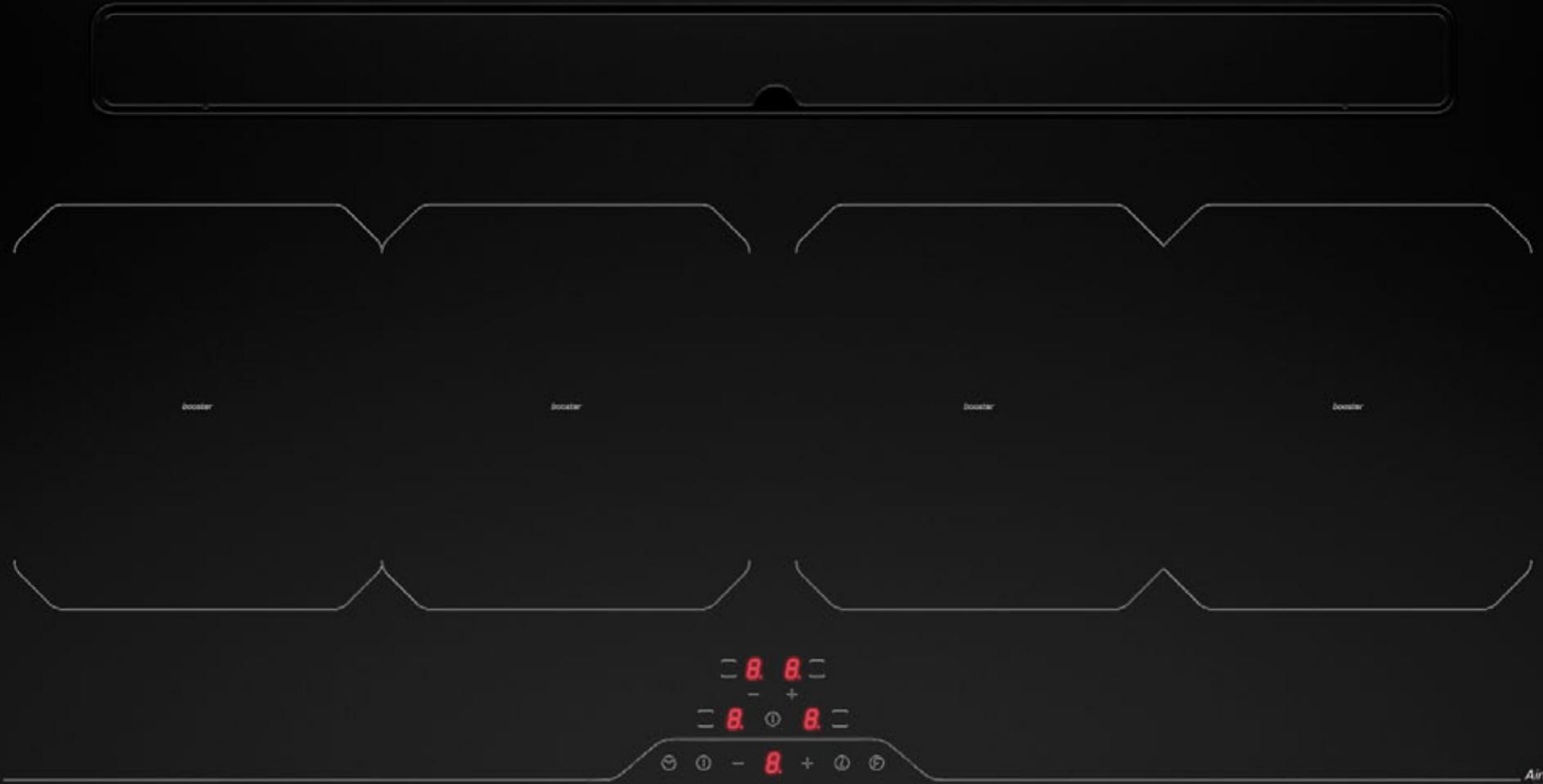
FEATURES

- 2 Bridge function 3,7 kW
- 9 power levels
- Cooking chef function
- Pause and recall
- 3 temperature levels
- Pot Detection
- Child Lock
- Timer and Countdown
- Residual Heat Display
- Automatic shut down
- Zero-Moisture System (for filtering installation)



slim B2 Octa





INDUCTION HOB

Hobs: 4 180x220mm induction hobs, with 2 bridge functions

Control: 4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display

Power: 2x1,6kW (booster 1,85kW)
2x2,1kW (booster 3kW)
Total: 7,4kW

Size: 87x51 cm

Finish: Glass-ceramic black

HOOD

Max air flow: 850 m³/h EBM motor

IEC air flow: 790 m³/h

Control: Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control

Washable metallic grease filters.
Charcoal filters for recirculation mode (optional).

CLASS A++

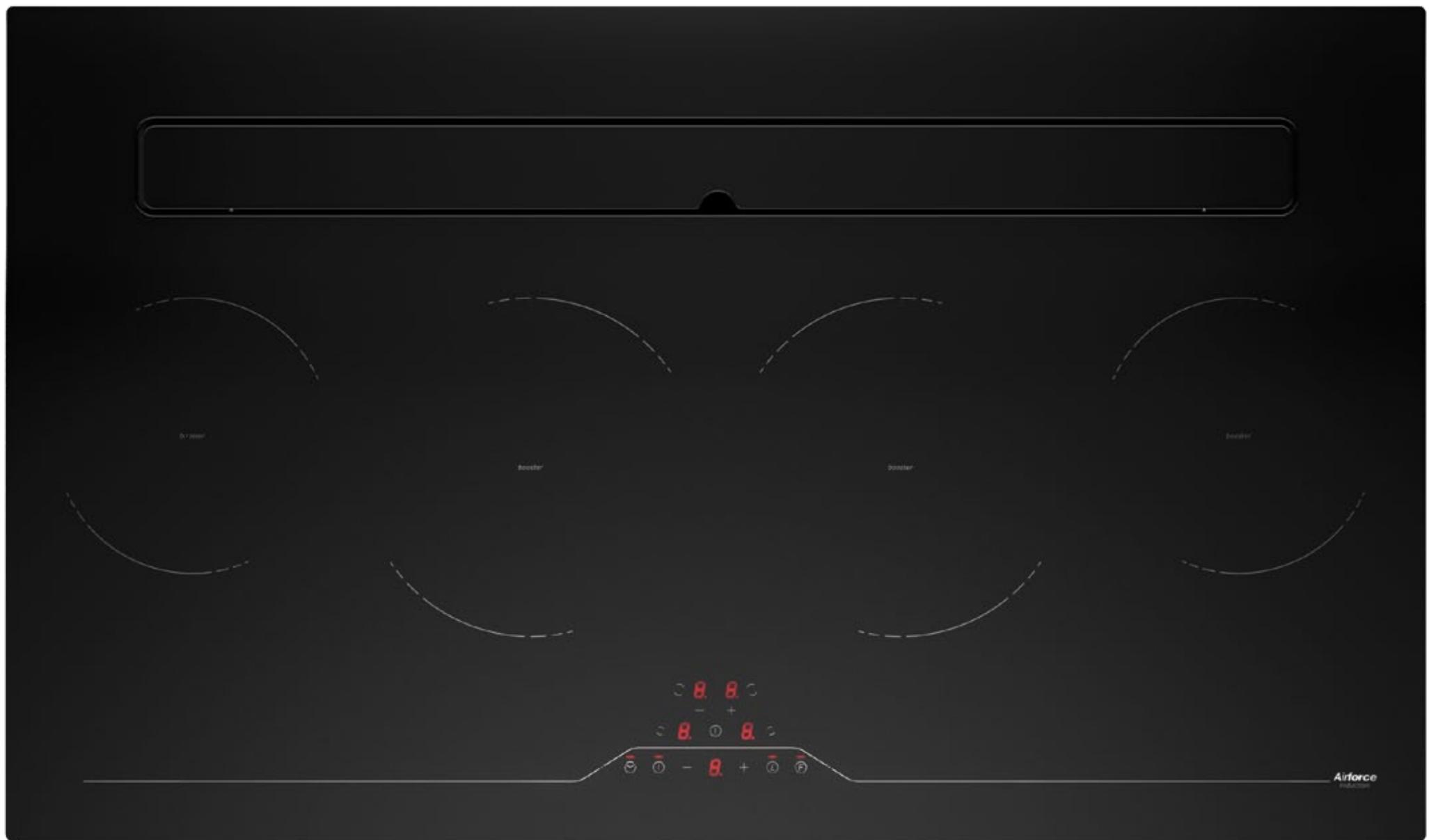
FEATURES

- 2 Bridge function 3,7 kW
- 9 power levels
- Pot Detection
- Child Lock
- Timer and Countdown
- Residual Heat Display
- Automatic shut down
- Zero-Moisture System (for filtering installation)

Available in more configurations and energy classes on request.

slim B2 Eco





INDUCTION HOB

Hobs: 2xØ160 induction hobs
2xØ200 induction hobs

Control: 4 zones Touch control, 9 heating levels,
4 boosters, pot detection, child lock, timer,
countdown, residual heat display

Power: 2x2,3kW (booster 3kW)
2x1,2kW (booster 1,4kW)
Total: 7,4kW

Size: 90x53 cm

Finish: Glass-ceramic black

HOOD

Max air flow: 850 m³/h EBM motor

IEC air flow: 790 m³/h

Control: Touch control 6 speeds (4+2 intensive), timer,
grease and charcoal filters control

Washable metallic grease filters.
Charcoal filters for recirculation mode (optional).

CLASS A++

FEATURES

- 9 power levels
- Pot Detection
- Child Lock
- Timer and Countdown
- Residual Heat Display
- Automatic shut down
- Zero-Moisture System (for filtering installation)

Available in more configurations and energy classes on request.

aria e luce

è un'evoluzione di centrale, che integra un elegante elemento di illuminazione del piano cottura, brevettato da Airforce.

Come per slim e centrale, con i quali condivide tutte le principali caratteristiche, anche aria e luce crea un flusso d'aria descendente che aspira verso il basso i fumi di cottura, grazie ad un potente motore EBM a basso consumo e grazie al principio fisico chiamato effetto Venturi.

Tecnologica ed innovativa, aria e luce ha un canale di aspirazione dalla profondità ridotta, per consentire l'installazione di cassetti o altri elementi sotto al piano cottura, senza sacrificare spazio all'interno del mobile. Tutto ciò è reso possibile dal posizionamento del motore all'interno dello zoccolo della cucina, in un'area non invasiva, che consente inoltre flessibilità nel direzionare l'evacuazione dei fumi. Questo sia in caso di installazione in modalità aspirante che filtrante.

aria e luce è all'avanguardia anche nel risparmio energetico essendo certificata in classe A++, la migliore riconosciuta dalle attuali normative.

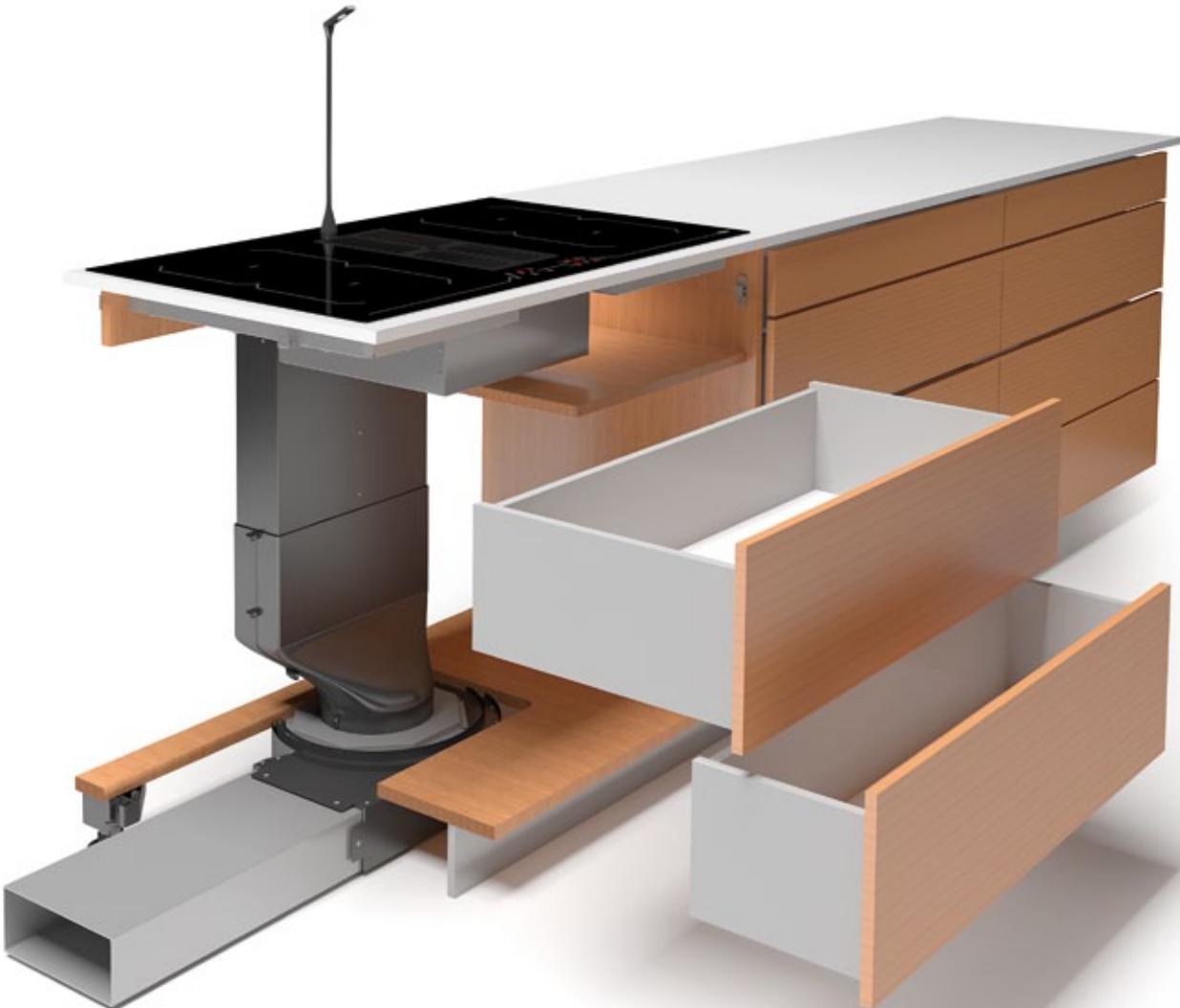
aria e luce

is an evolution of centrale that integrates an elegant lighting element that is an Airforce patent.

Same as for slim and centrale, with which it shares all the main features, even with aria e luce we have a downward air flow that aspirates down the cooking fumes, thanks to a powerful EBM motor with low energy consumption, and taking advantage of the physical principle called the Venturi effect.

Technological and innovative, aria e luce is made with a small depth suction channel, to allow the installation of drawers or other elements below the hob, without sacrificing the space inside the cabinet. This is possible due to the positioning of the motor within the base of the kitchen, in a non-invasive area, which allows flexibility with regards to the evacuation of the fumes. Both: in suction and recirculation mode, for maximum versatility of installation.

aria e luce is also leading the way in energy saving, being classified in class A++, the highest recognized by the current regulations.



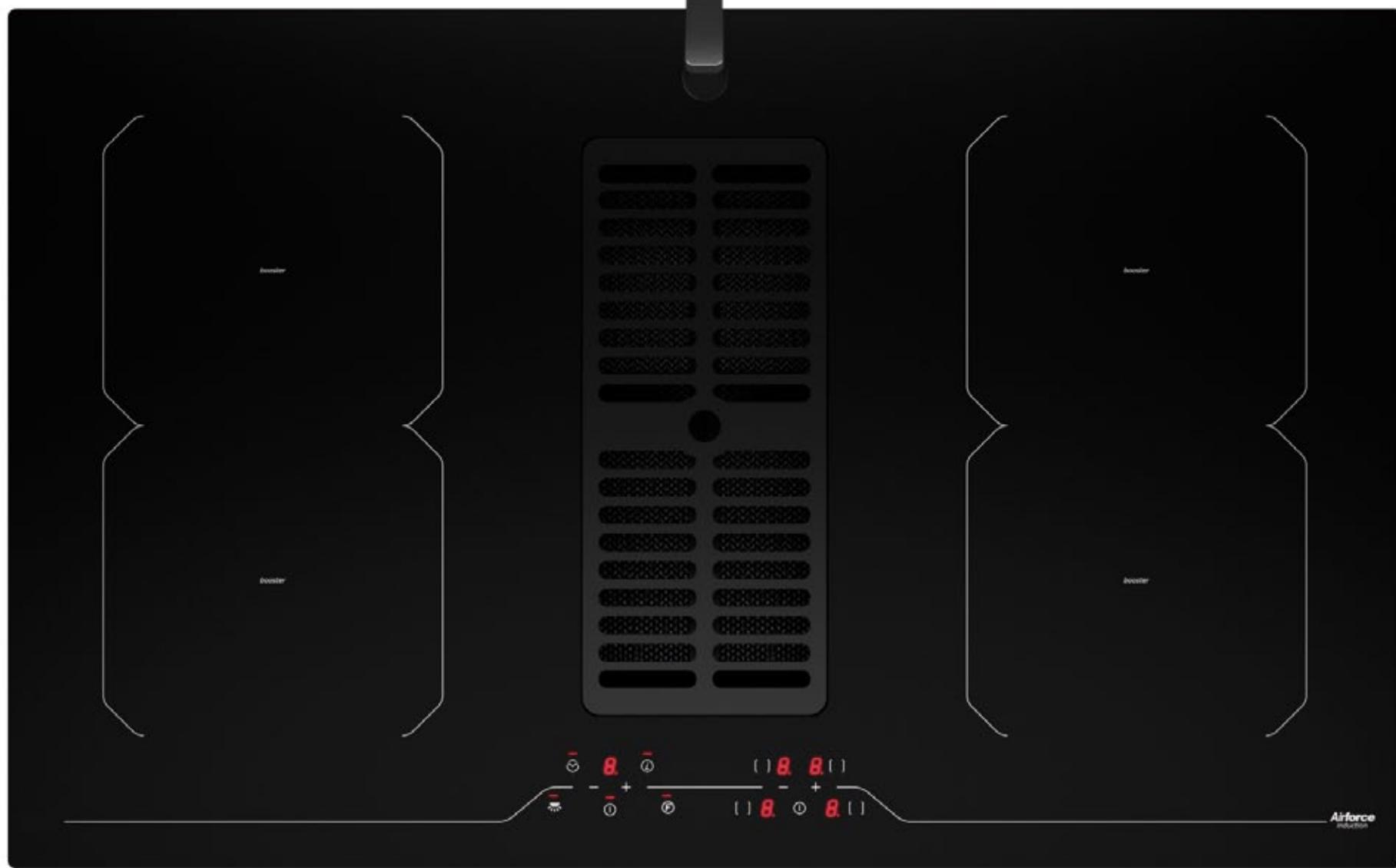
aria e luce - AVAILABLE VERSIONS

	aria e luce
HOOD MOTOR	750 m ³ /h
HOOD CONTROL	Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control
HOBs	4 180x220 mm induction hobs: 2x1,6kW (booster 1,85kW) 2x2,1kW (booster 3kW) Total: 7,4kW 2 bridge functions (3,7kW)
HOB CONTROL	4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display
ENERGY CLASS	A++



aria e luce





INDUCTION HOB

Hobs: 4 180x220mm induction hobs, with 2 bridge functions

Control: 4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display

Power: 2x1,6kW (booster 1,85kW)
2x2,1kW (booster 3kW)
Total: 7,4kW

Lamps: 2x2,2W Led

Size: 86x53 cm

Finish: Glass-ceramic black

HOOD

Max air flow: 750 m³/h EBM motor

IEC air flow: 710 m³/h

Control: Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control

Washable metallic grease filters.
Charcoal filters for recirculation mode (optional).

CLASS A++

FEATURES

- 2 Bridge function 3,7 kW
- 9 power levels
- Pot Detection
- Child Lock
- Timer and Countdown
- Residual Heat Display
- Automatic shut down
- Zero-Moisture System (for filtering installation)

Available in more configurations and energy classes on request.

centrale

è il secondo nato della famiglia Airforce aspira induction, la combinazione perfetta di un piano cottura e una cappa da cucina ad aspirazione discendente. centrale si differenzia da slim per la zona di aspirazione, posizionata al centro del piano cottura. Come per slim, con il quale condivide tutte le principali caratteristiche, anche centrale crea un flusso d'aria discendente che aspira verso il basso i fumi di cottura, grazie ad un potente motore EBM a basso consumo e grazie al principio fisico chiamato effetto Venturi. Tecnologica ed innovativa, centrale ha un canale di aspirazione dalla profondità ridotta, per consentire l'installazione di cassetti o altri elementi sotto al piano cottura, senza sacrificare spazio all'interno del mobile. Tutto ciò è reso possibile dal posizionamento del motore all'interno dello zoccolo della cucina, in un'area non invasiva, che consente inoltre flessibilità nel direzionare l'evacuazione dei fumi. Questo sia in caso di installazione in modalità aspirante che filtrante. centrale è all'avanguardia anche nel risparmio energetico essendo certificata in classe A++, la migliore riconosciuta dalle attuali normative.

centrale

is the second born of the Airforce aspira induction family, the perfect combination of a cooktop and a downward exhaustion kitchen hood. It differs from slim in the suction area part, that is located at the center of the induction hob. Same as for slim, with which it shares all the main features, even with centrale we have a downward air flow that aspirates down the cooking fumes, thanks to a powerful EBM motor with low energy consumption, and taking advantage of the physical principle called the Venturi effect. Technological and innovative, centrale is made with a small depth suction channel, to allow the installation of drawers or other elements below the hob, without sacrificing the space inside the cabinet. This is possible due to the positioning of the motor within the base of the kitchen, in a non-invasive area, which allows flexibility with regards to the evacuation of the fumes. Both: in suction and recirculation mode, for maximum versatility of installation. centrale is also leading the way in energy saving, being classified in class A++, the highest recognized by the current regulations.



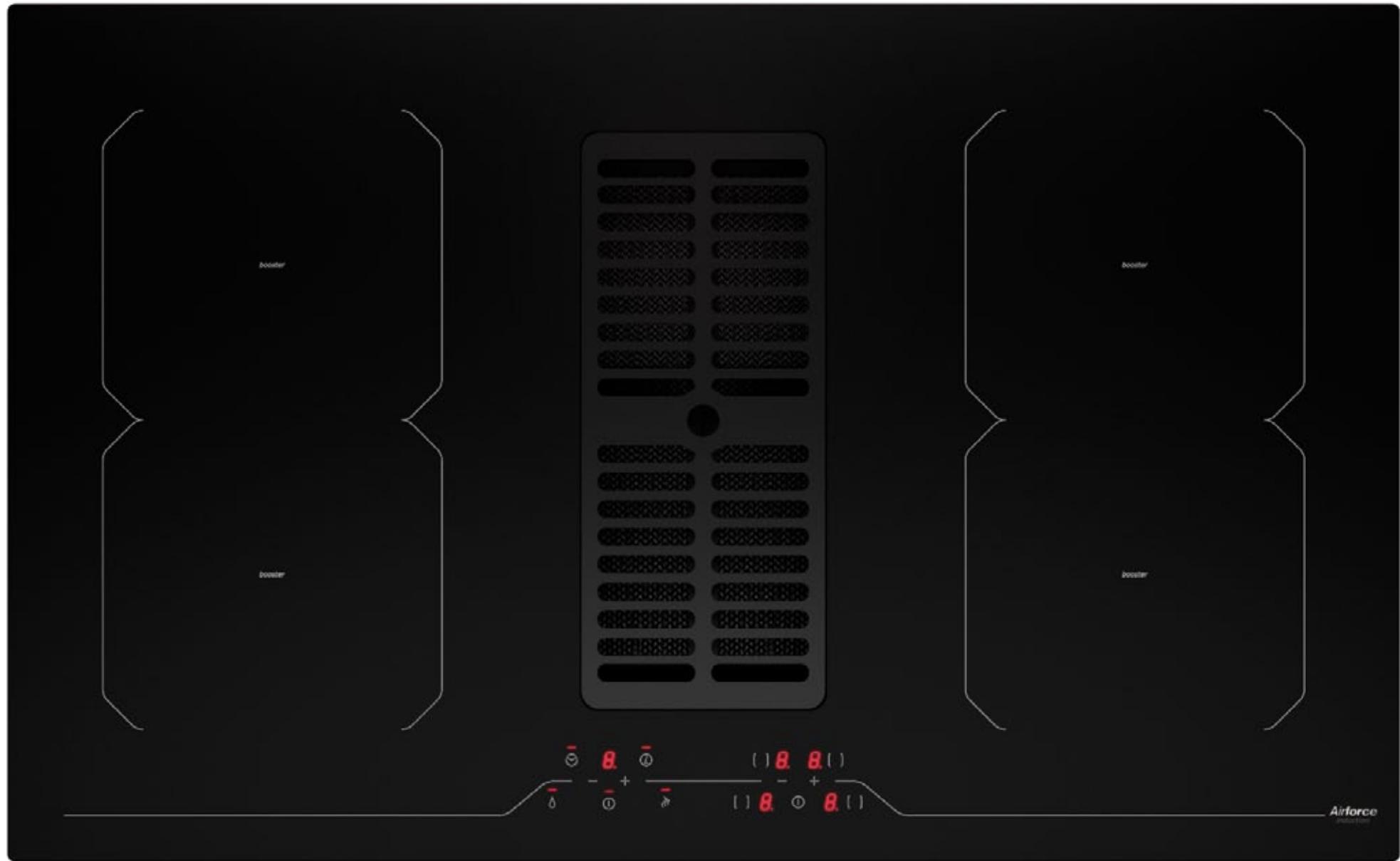
centrale - AVAILABLE VERSIONS

	centrale B2 Eco	centrale B2 Octa
HOOD MOTOR	750 m ³ /h	750 m ³ /h
HOOD CONTROL	Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control	Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control
HOBs	2xØ160 induction hobs, 1,2kW (booster 1,4kW) 2xØ200 induction hobs, 2,3kW (booster 3kW) Total: 7kW (7,4kW)	4 180x220 mm induction hobs: 2x1,6kW (booster 1,85kW) 2x2,1kW (booster 3kW) Total: 7,4kW 2 bridge functions (3,7kW)
HOB CONTROL	4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display	4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display
ENERGY CLASS	A++	A++



centrale B2 Octa





INDUCTION HOB

Hobs: 4 180x220mm induction hobs, with 2 bridge functions

Control: 4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display

Power: 2x1,6kW (booster 1,85kW)
2x2,1kW (booster 3kW)
Total: 7,4kW

Size: 86x53 cm

Finish: Glass-ceramic black

HOOD

Max air flow: 750 m³/h EBM motor

IEC air flow: 710 m³/h

Control: Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control

Washable metallic grease filters.
Charcoal filters for recirculation mode (optional).

CLASS A++

FEATURES

- 2 Bridge function 3,7 kW
- 9 power levels
- Pot Detection
- Child Lock
- Timer and Countdown
- Residual Heat Display
- Automatic shut down
- Zero-Moisture System (for filtering installation)

Available in more configurations and energy classes on request.

centrale B2 Eco





INDUCTION HOB

Hobs: 2xØ160 induction hobs
2xØ200 induction hobs

Control: 4 zones Touch control, 9 heating levels,
4 boosters, pot detection, child lock, timer,
countdown, residual heat display

Power: 2x2,3kW (booster 3kW)
2x1,2kW (booster 1,4kW)
Total: 7kW (7,4kW)

Size: 86x53 cm

Finish: Glass-ceramic black

HOOD

Max air flow: 750 m³/h EBM motor

IEC air flow: 710 m³/h

Control: Touch control 6 speeds (4+2 intensive), timer,
grease and charcoal filters control

Washable metallic grease filters.
Charcoal filters for recirculation mode (optional).

CLASS A++

FEATURES

- 9 power levels
- Pot Detection
- Child Lock
- Timer and Countdown
- Residual Heat Display
- Automatic shut down
- Zero-Moisture System (for filtering installation)

Available in more configurations and energy classes on request.

splashback

è il nuovo prodotto a parete della famiglia Airforce aspira induction, una cappa da cucina con aspirazione discendente, dalla profondità estremamente ridotta; può infatti essere installata, in combinazione con il suo piano cottura Airforce, anche in una cucina profonda 60 cm. Splashback, come suggerisce il suo nome, serve da schermo di protezione per la parete posta dietro al piano cottura e, quando in funzione, protegge il pensile sovrastante dall'umidità e dai vapori di cottura. Come per slim, con il quale condivide tutte le principali caratteristiche, anche splashback crea un flusso d'aria discendente che aspira verso il basso i fumi di cottura, grazie ad un potente motore EBM a basso consumo e grazie al principio fisico chiamato effetto Venturi. Tecnologica ed innovativa, splashback ha un canale di aspirazione dalla profondità ridotta, per consentire l'installazione di cassetti o altri elementi sotto al piano cottura, senza sacrificare spazio all'interno del mobile. Tutto ciò è reso possibile dal posizionamento del motore all'interno dello zoccolo della cucina, in un'area non invasiva, che consente inoltre flessibilità nel direzionare l'evacuazione dei fumi. Questo sia in caso di installazione in modalità aspirante che filtrante. Splashback è all'avanguardia anche nel risparmio energetico essendo certificata in classe A++, la migliore riconosciuta dalle attuali normative.

splashback

is the new wall hood of the Airforce aspira induction family, an extremely shallow downward exhaustion kitchen hood. It is so thin that can be installed, combined with its Airforce induction hob, even in a 60 cm worktop.

Splashback, as its name suggests, serves as a protection for the wall behind the stove, and when in operation, protects the above furniture from fumes and cooking vapors.

Same as for slim, with which it shares all the main features, even with Splashback we have a downward air flow that aspirates down the cooking fumes, thanks to a powerful EBM motor with low energy consumption, and taking advantage of the physical principle called the Venturi effect.

Technological and innovative, Splashback is made with a small depth suction channel, to allow the installation of drawers or other elements below the hob, without sacrificing the space inside the wall unit. This is possible due to the positioning of the motor within the base of the kitchen, in a non-invasive area, which allows flexibility with regards to the evacuation of the fumes. Both: in suction and recirculation mode, for maximum versatility of installation.

Splashback is also leading the way in energy saving, being classified in class A++, the highest recognized by the current regulations.



splashback	
	splashback B2 Octa
HOOD MOTOR	850 m ³ /h
HOOD CONTROL	Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control
HOB	4 180x220 mm induction hobs: 2x1,6kW (booster 1,85kW) 2x2,1kW (booster 3kW) Total: 7,4kW 2 bridge functions (3,7kW)
HOB CONTROL	4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display
ENERGY CLASS	A++





splashback





INDUCTION HOB

Hobs: 4 180x220 mm induction hobs, with 2 bridge functions

Control: 4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display

Power: 2x1,6kW (booster 1,85kW)
2x2,1kW (booster 3kW)
Total: 7,4kW

Size: 87x38 cm

Finish: Glass-ceramic black

HOOD

Max air flow: 850 m³/h EBM motor

IEC air flow: 785 m³/h

Control: Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control

Lamps: 5W Led bar

Size: 87x5 cm

Finish: Stainless steel with black glass

Washable stainless steel grease filters.
Charcoal filters for recirculation mode (optional).

CLASS A++

FEATURES

- 2 Bridge function 3,7 kW
- 9 power levels
- Pot Detection
- Child Lock
- Timer and Countdown
- Residual Heat Display
- Automatic shut down
- Zero-Moisture System (for filtering installation)

Available in more configurations and energy classes on request.

sail

è l'ultima evoluzione della famiglia Airforce aspira induction, una vela in vetro che fuoriesce dal piano di lavoro della cucina. Come ogni prodotto di questa famiglia, può essere installata, in combinazione con il suo piano di cottura Airforce, anche in una cucina profonda 60 cm. sail è caratterizzata da un vetro curvo che fuoriesce dal top della cucina, un elemento che ha valenza sia estetica che funzionale.

Elegante e non invasivo, funge sia da schermo che da guida per i vapori, contribuendo alla massima efficienza di aspirazione. Come per slim, con il quale condivide tutte le principali caratteristiche, anche sail crea un flusso d'aria discendente che aspira verso il basso i fumi di cottura, grazie ad un potente motore EBM a basso consumo e grazie al principio fisico chiamato effetto Venturi.

Tecnologica ed innovativa, sail ha un canale di aspirazione dalla profondità ridotta, per consentire l'installazione di cassetti o altri elementi sotto al piano cottura, senza sacrificare spazio all'interno del mobile. Tutto ciò è reso possibile dal posizionamento del motore all'interno dello zoccolo della cucina, in un'area non invasiva, che consente inoltre flessibilità nel direzionare l'evacuazione dei fumi.

Questo sia in caso di installazione in modalità aspirante che filtrante.
sail è all'avanguardia anche nel risparmio energetico: certificato in classe A++, rispetta già i parametri di riferimento della classe energetica A+++, che entrerà in vigore a partire dal 2018.

sail

is the latest evolution of the Airforce aspira induction family, a glass wing that come out from the kitchen worktop. As for every product of this family, it can be installed, combined with its Airforce induction hob, even in a 60 cm worktop.

sail is characterized by a curved glass that comes out from the kitchen worktop, an element that is both aesthetical and functional.

Elegant and unobtrusive, it works both as a shield and a guide for vapors, to reach the maximum suction efficiency. Same as for slim, with which it shares all the main features, even with sail we have a downward air flow that aspirates down the cooking fumes, thanks to a powerful EBM motor with low energy consumption, and taking advantage of the physical principle called the Venturi effect.

Technological and innovative, sail is made with a small depth suction channel, to allow the installation of drawers or other elements below the hob, without sacrificing the space inside the wall unit. This is possible due to the positioning of the motor within the base of the kitchen, in a non-invasive area, which allows flexibility with regards to the evacuation of the fumes. Both: in suction and recirculation mode, for maximum versatility of installation. sail is also leading the way in energy saving: certified Class A ++, it already meets the benchmarks of the energy class A+++, which will come into force from 2018.

sail	
	<i>sail B2 Octa</i>
HOOD MOTOR	790 m ³ /h
HOOD CONTROL	Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control
HOB	4 180x220 mm induction hobs: 2x1,6kW (booster 1,85kW) 2x2,1kW (booster 3kW) Total: 7,4kW 2 bridge functions (3,7kW)
HOB CONTROL	4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display
ENERGY CLASS	A++





sail





INDUCTION HOB

Hobs: 4 180x220 mm induction hobs, with 2 bridge functions

Control: 4 zones Touch control, 9 heating levels, 4 boosters, pot detection, child lock, timer, countdown, residual heat display

Power: 2x1,6kW (booster 1,85kW)
2x2,1kW (booster 3kW)
Total: 7,4kW

Size: 87x38 cm

Finish: Glass-ceramic black

HOOD

Max air flow: 790 m³/h EBM motor

IEC air flow: 745 m³/h

Control: Touch control 6 speeds (4+2 intensive), timer, grease and charcoal filters control

Size: 87x51 cm

Finish: Stainless steel with glass

Washable metallic grease filters.
Charcoal filters for recirculation mode (optional).

FEATURES

- 2 Bridge function 3,7 kW
- 9 power levels
- Pot Detection
- Child Lock
- Timer and Countdown
- Residual Heat Display
- Automatic shut down
- Zero-Moisture System (for filtering installation)

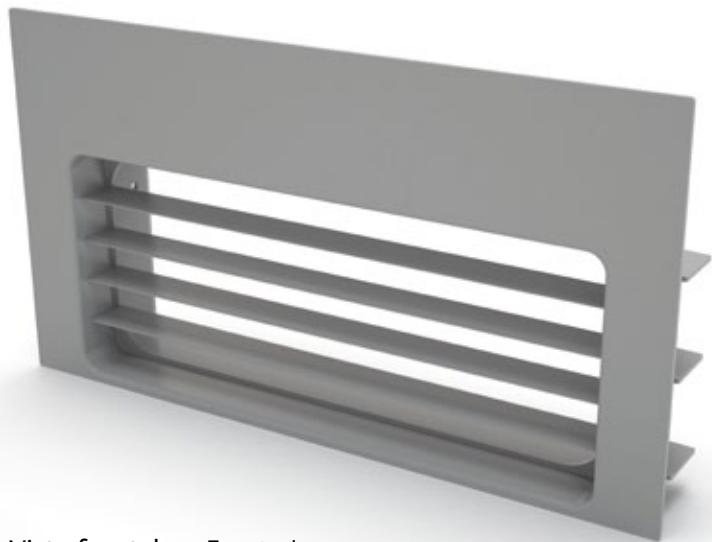
CLASS A++

Available in more configurations and energy classes on request.

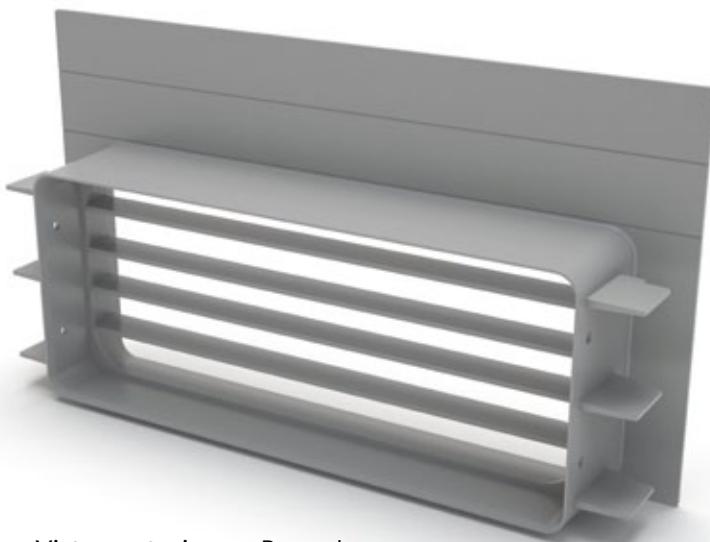
OPTIONAL FEATURE

Per garantire le migliori prestazioni dei prodotti della gamma "Airforce Aspira Induction", Airforce ha realizzato un'apposita griglia di evacuazione dell'aria, da utilizzare in caso di installazione in versione filtrante. La griglia, opzionale, è studiata per essere perfettamente adattabile a cucine con zoccolo alto 10, 12.5 o 15 cm.

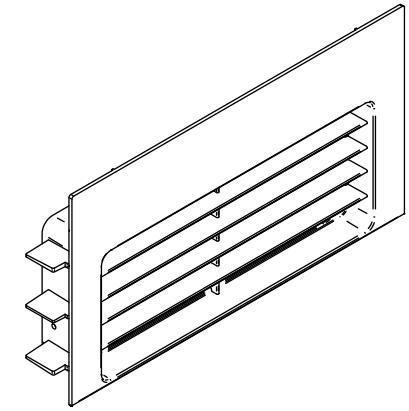
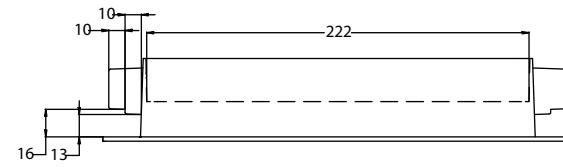
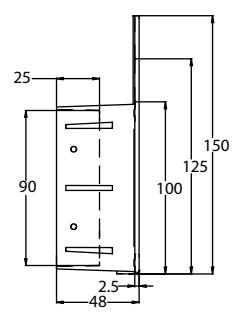
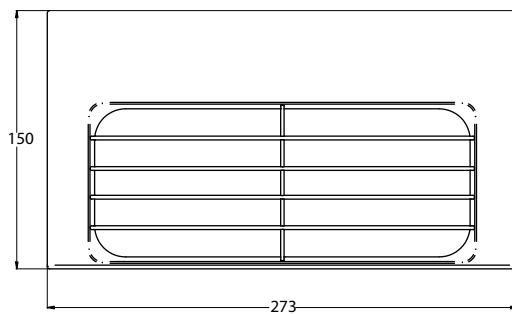
To ensure the best performance of the "Airforce Aspira Induction" products, Airforce has created a dedicated air evacuation grid, to be used in case of installation in recirculation mode. The grid, that is an optional feature, is designed to be perfectly adaptable to kitchens with socket height of 10, 12.5 or 15 cm.



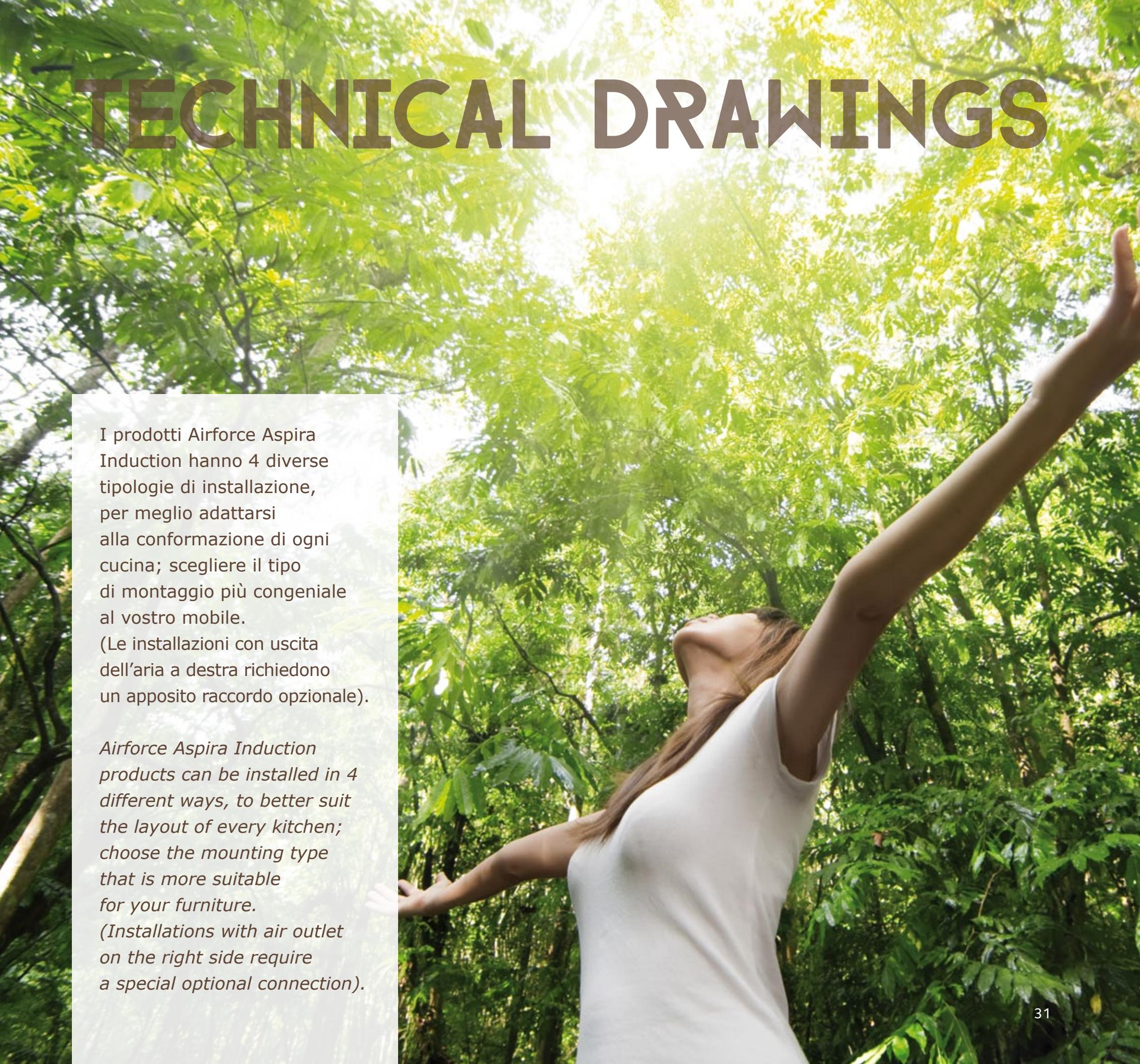
Vista frontale - Front view



Vista posteriore - Rear view



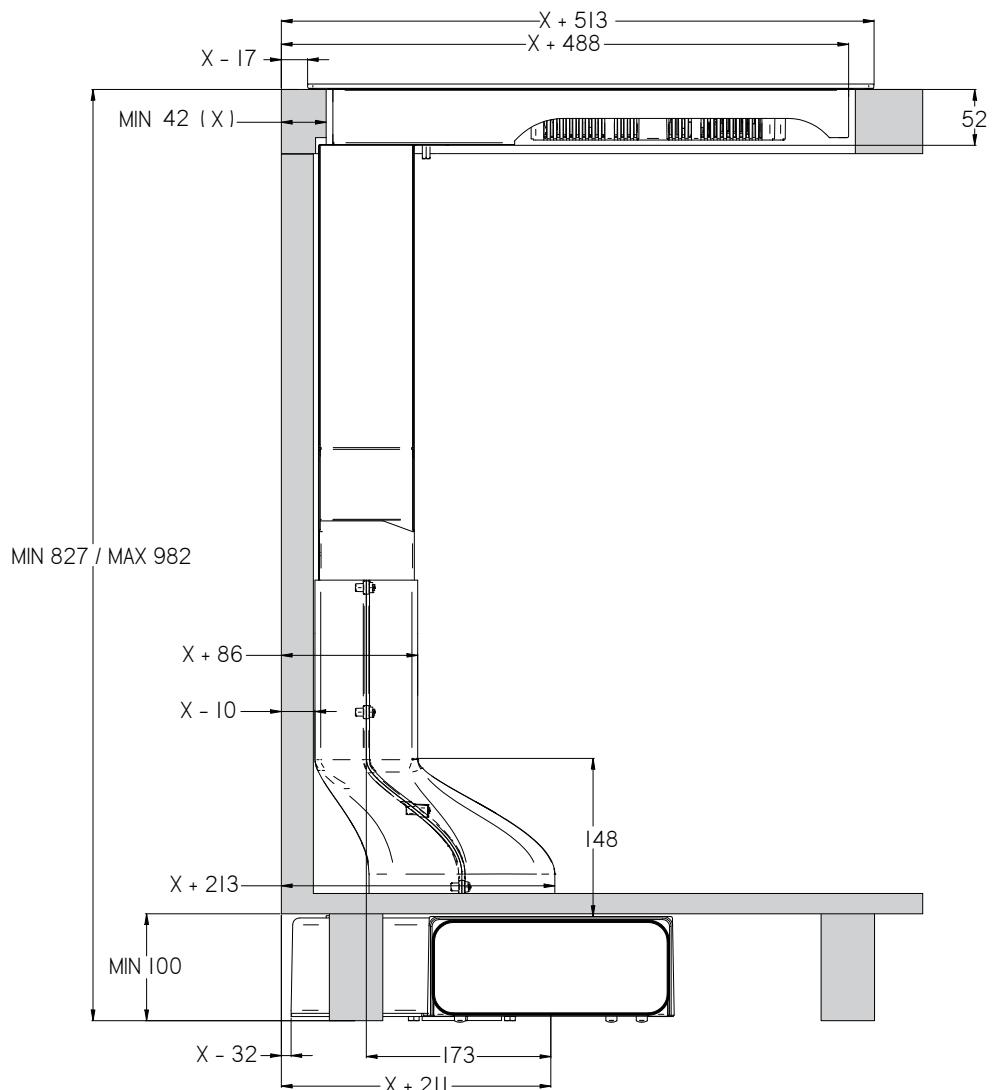
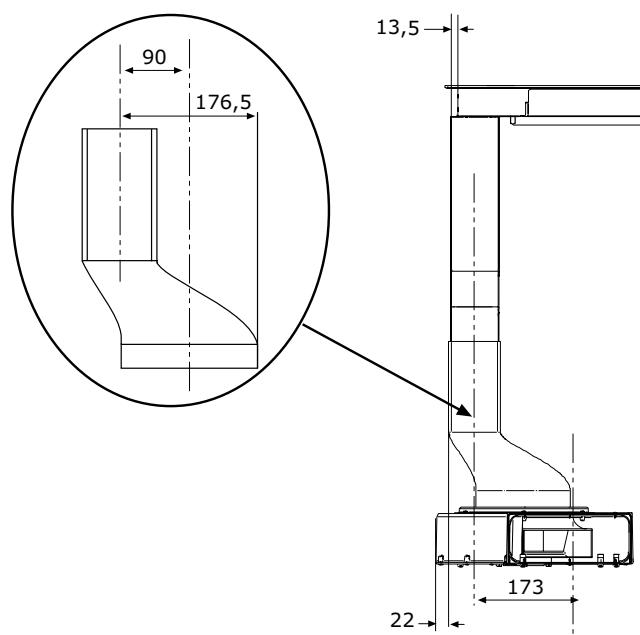
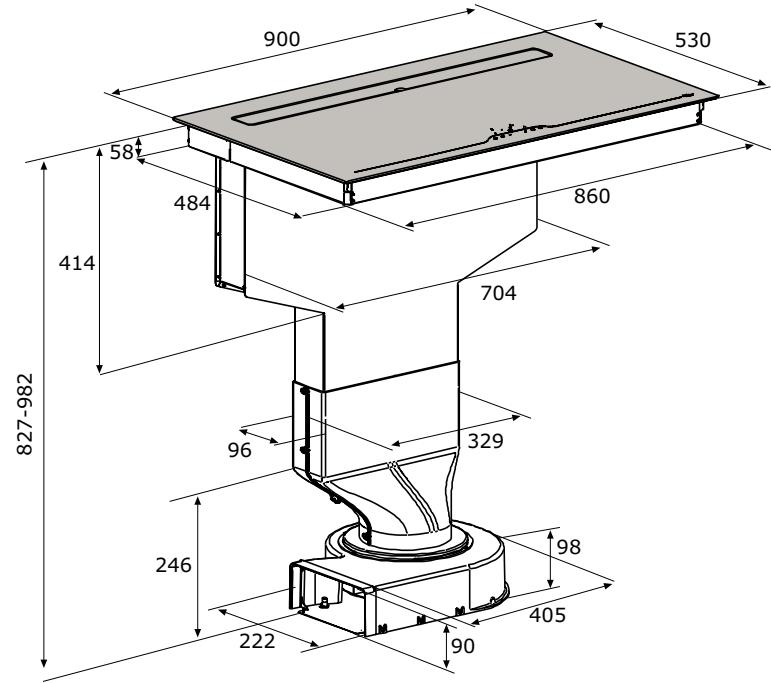
TECHNICAL DRAWINGS

A photograph of a woman with long brown hair, wearing a white t-shirt, standing in a dense green forest. She has her arms raised high above her head, palms facing upwards, as if she is reaching for the sun or embracing nature. The background is filled with bright sunlight filtering through the canopy of large trees.

I prodotti Airforce Aspira Induction hanno 4 diverse tipologie di installazione, per meglio adattarsi alla conformazione di ogni cucina; scegliere il tipo di montaggio più congeniale al vostro mobile.
(Le installazioni con uscita dell'aria a destra richiedono un apposito raccordo opzionale).

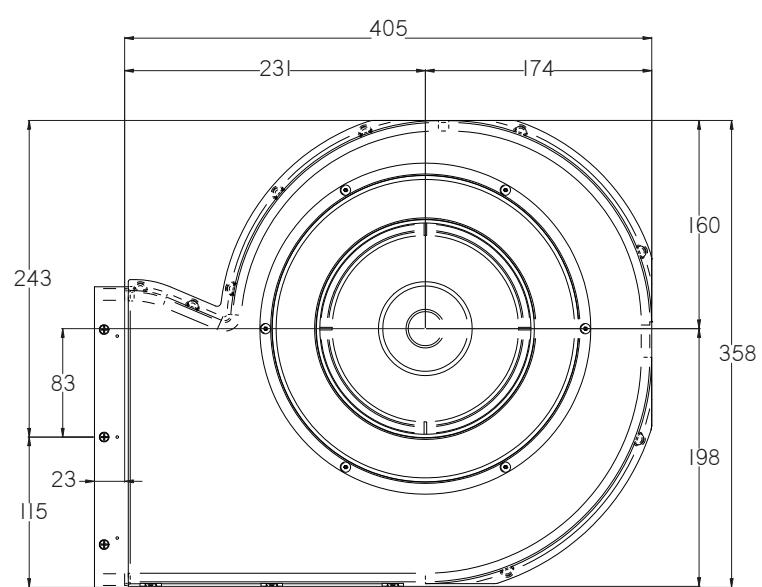
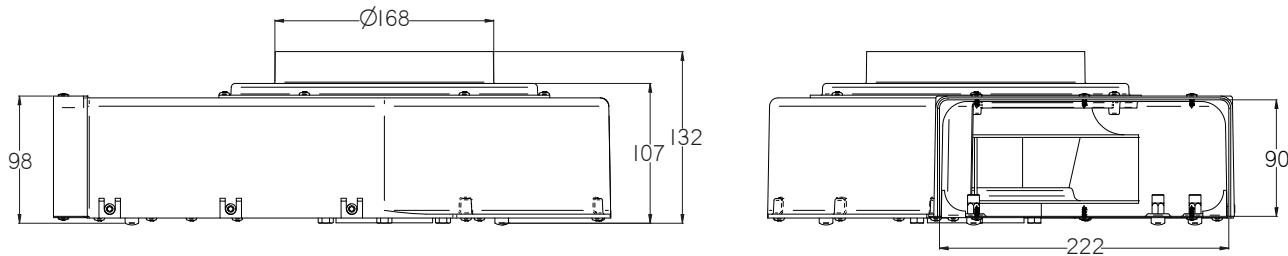
*Airforce Aspira Induction products can be installed in 4 different ways, to better suit the layout of every kitchen; choose the mounting type that is more suitable for your furniture.
(Installations with air outlet on the right side require a special optional connection).*

slim G5

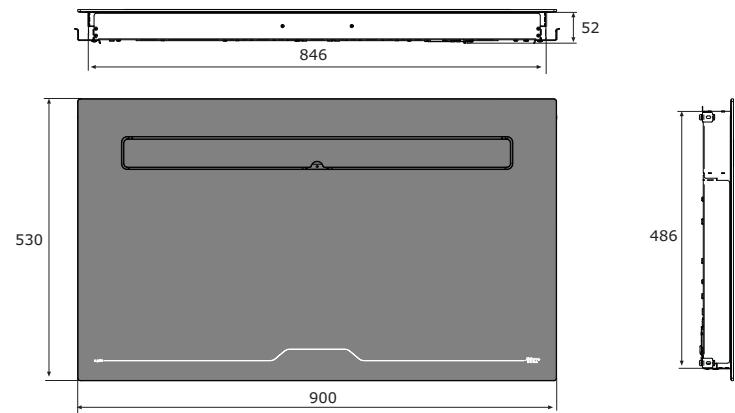


slim G5

Motor



Induction hob

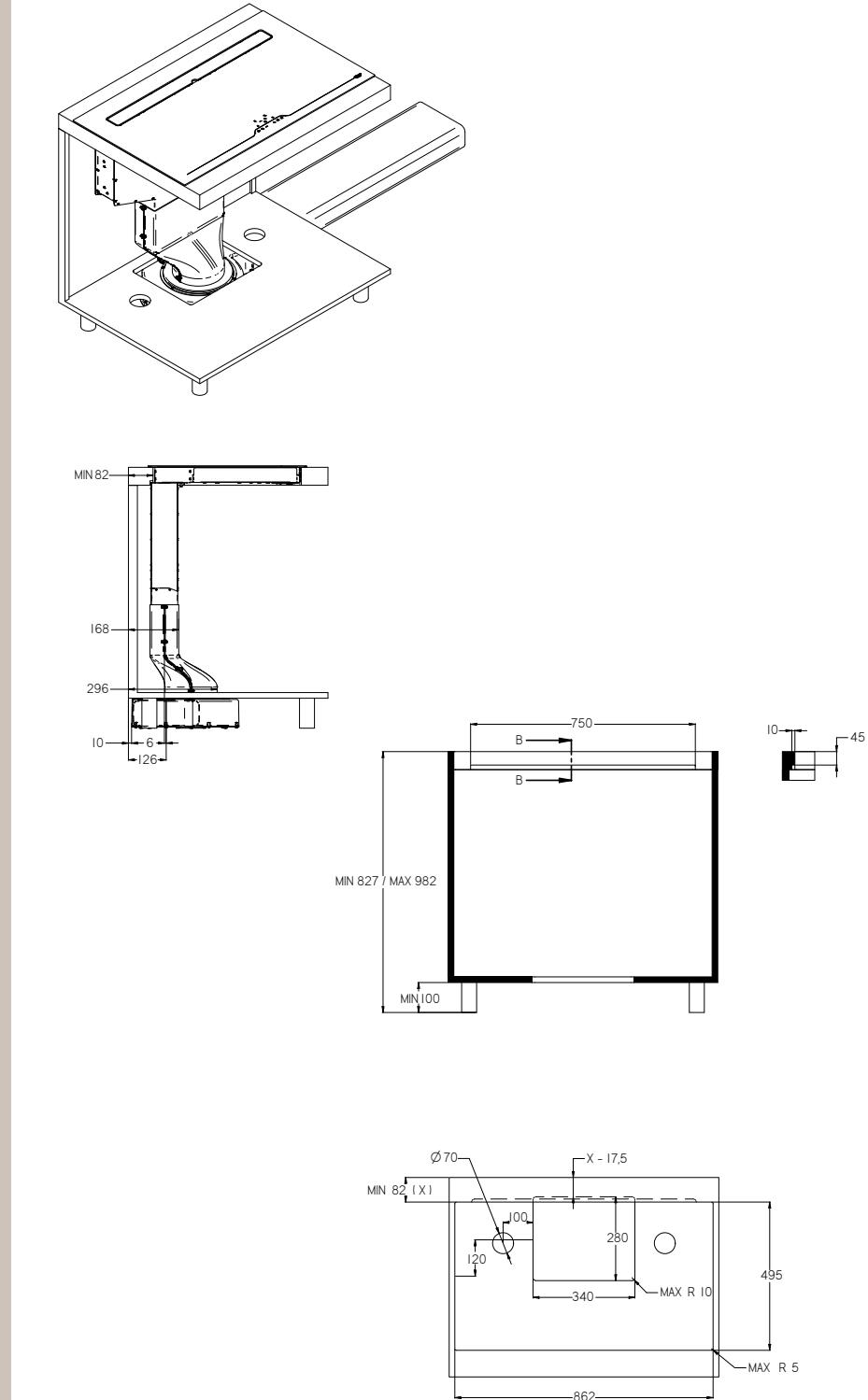
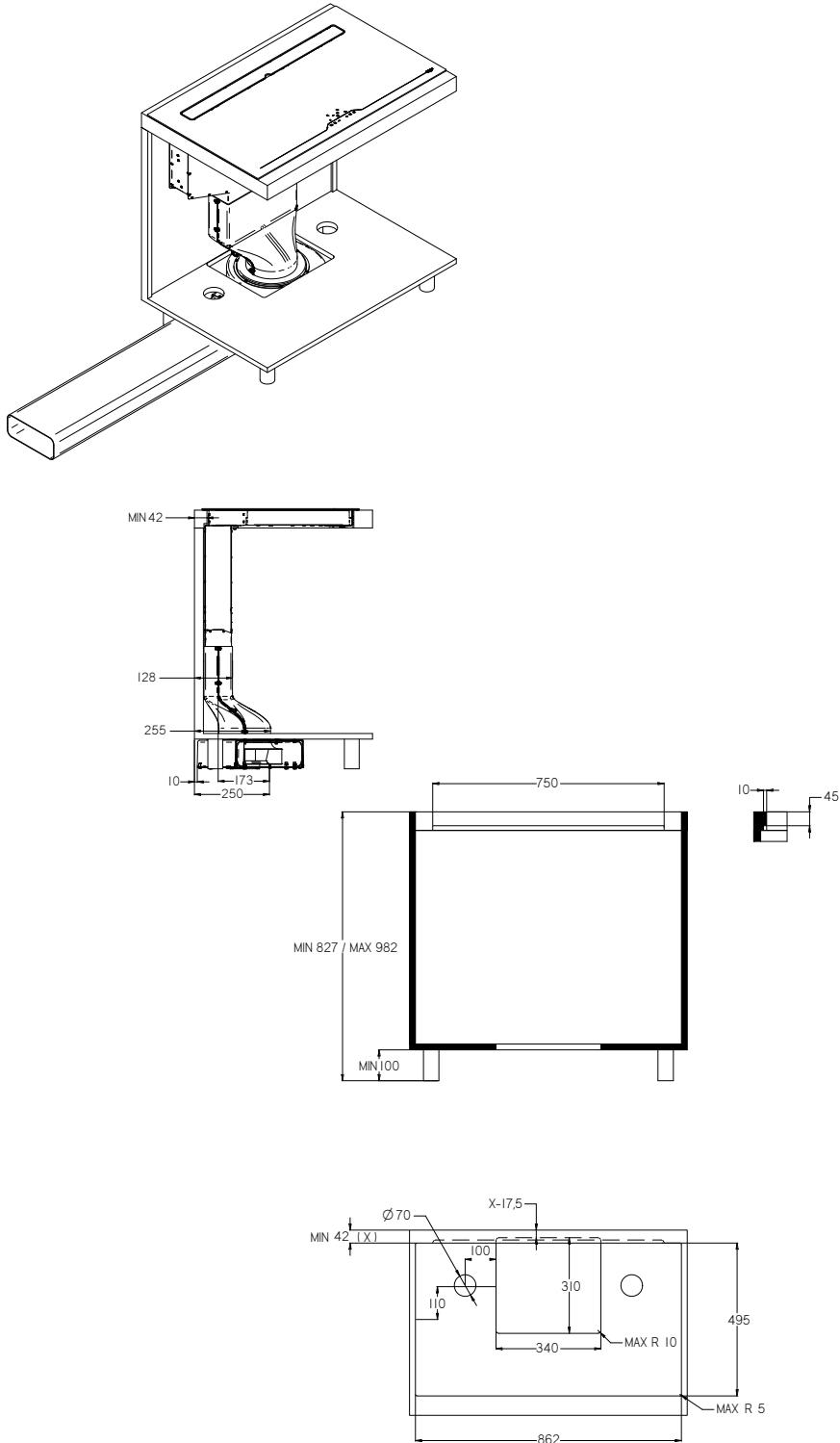


slim G5

installation version 1

slim G5

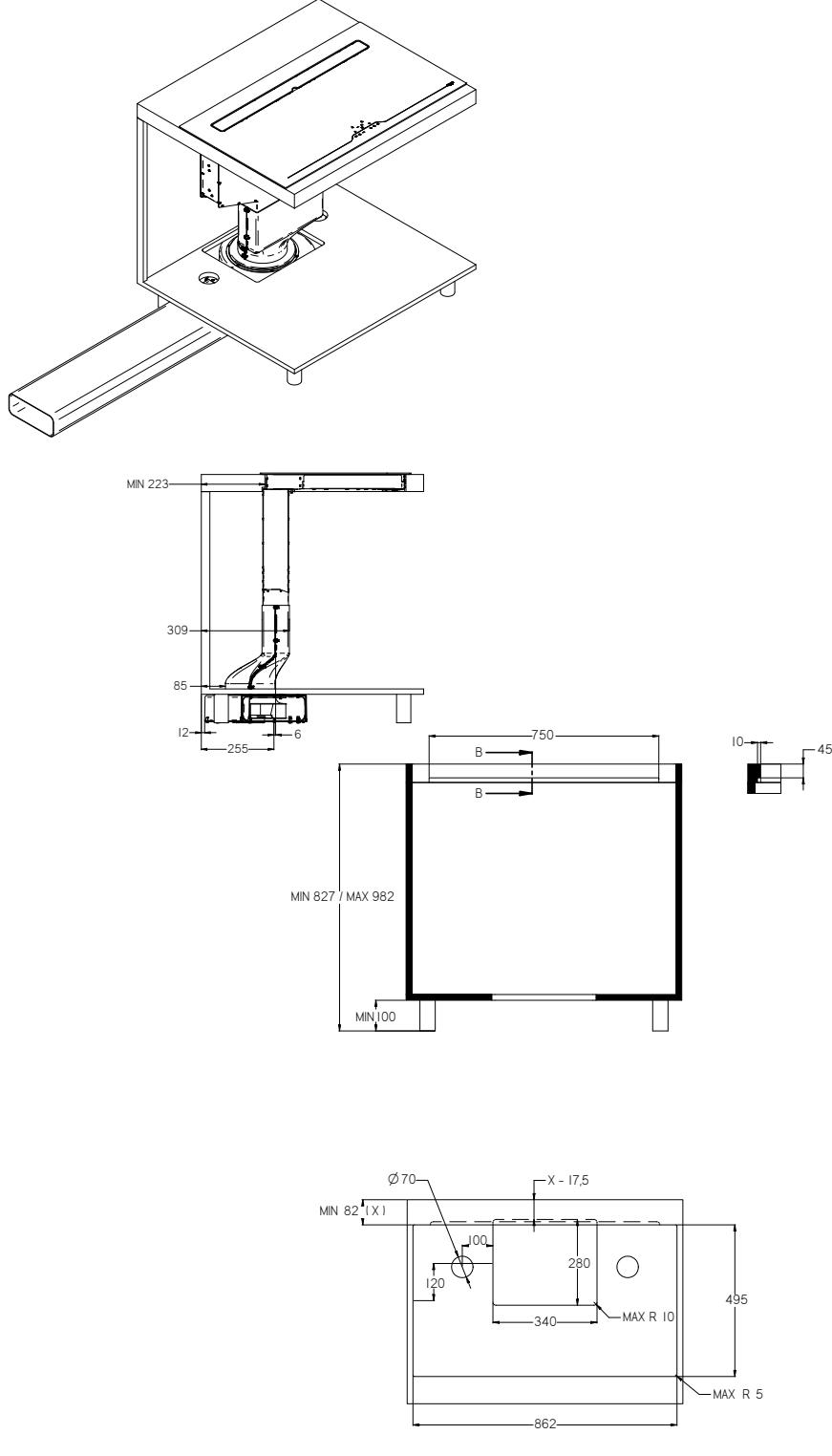
installation version 2



Warning: this installation requires an optional air connection.

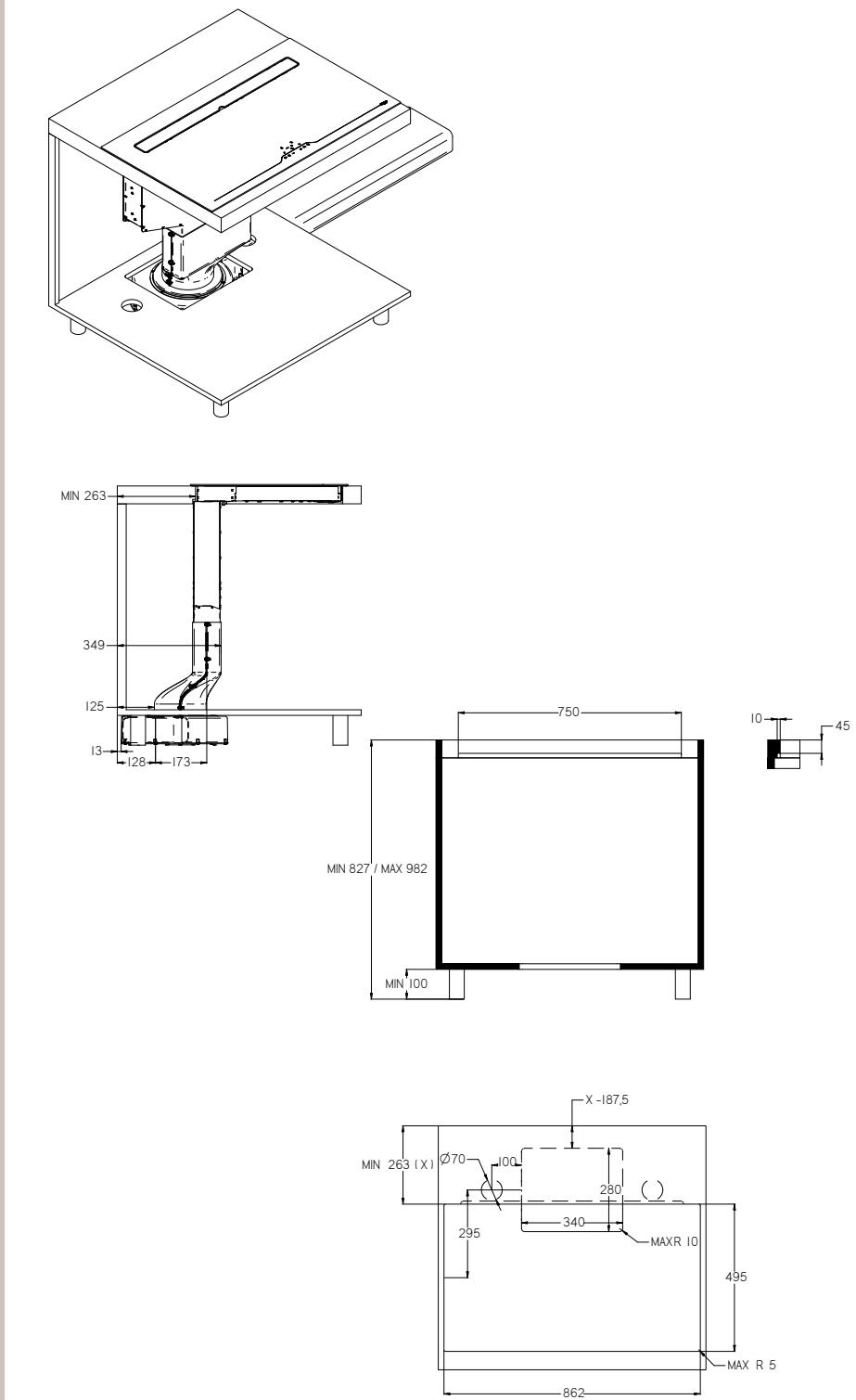
slim G5

installation version 3

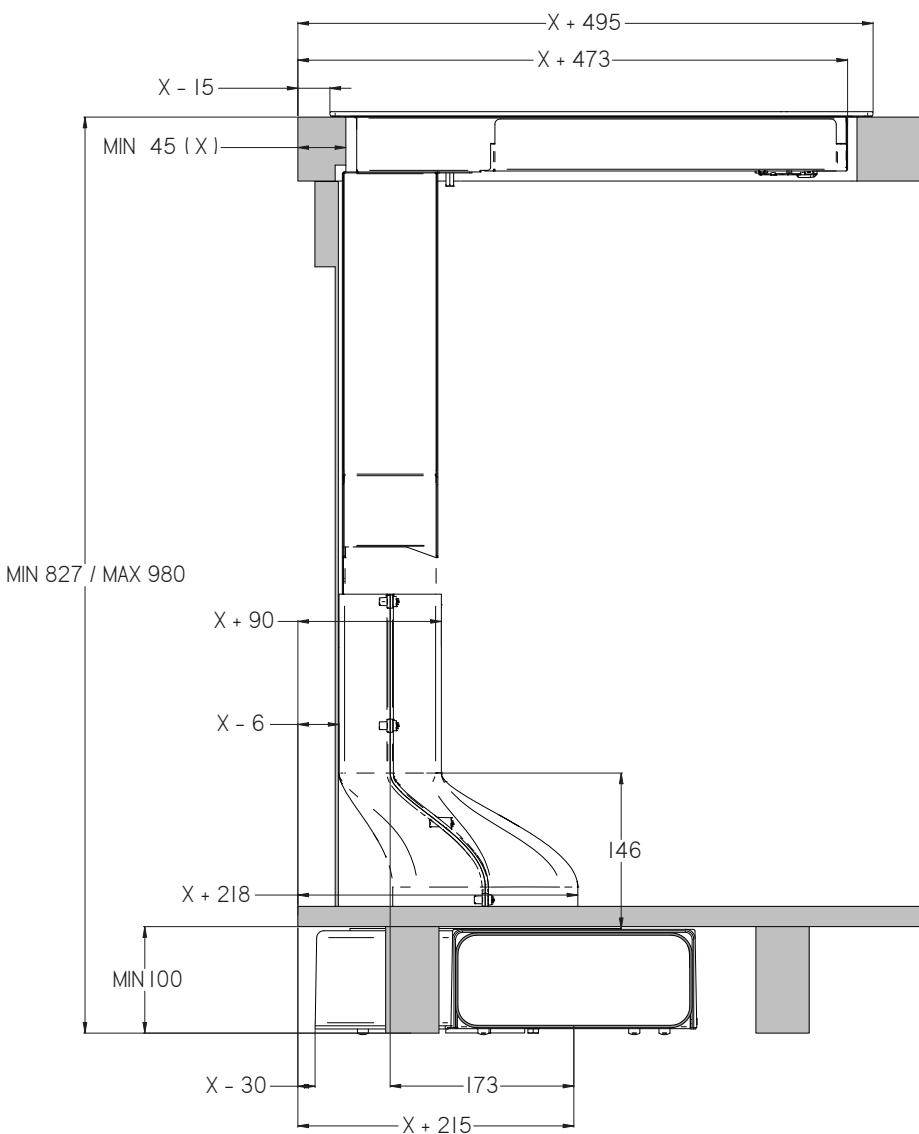
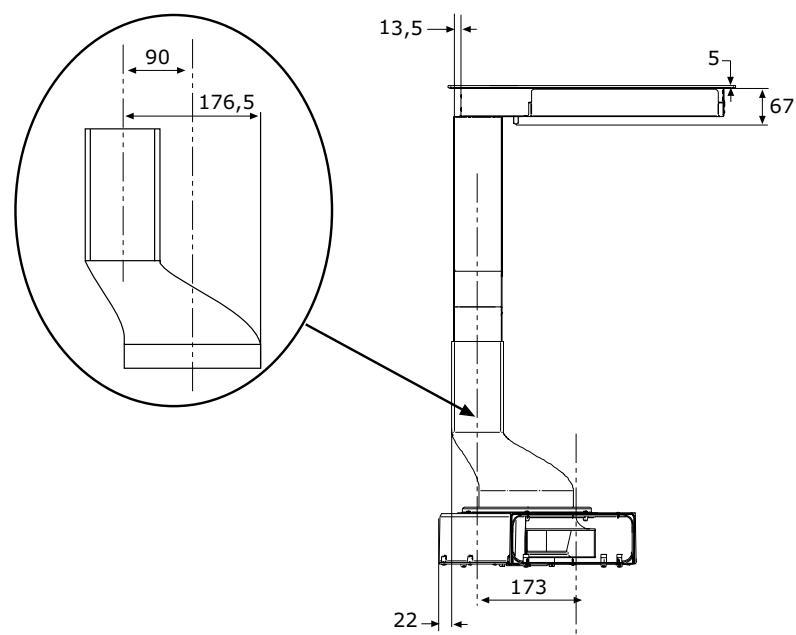
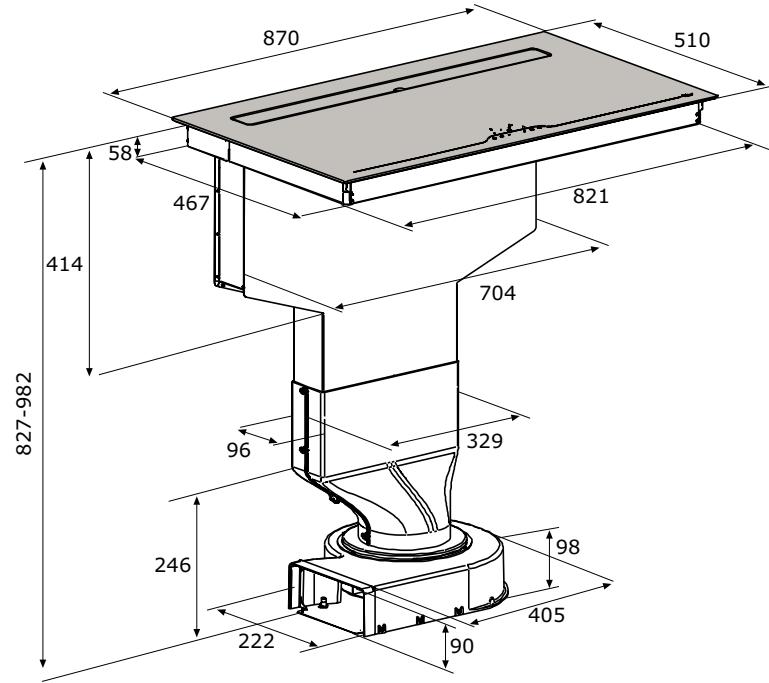


slim G5

installation version 4

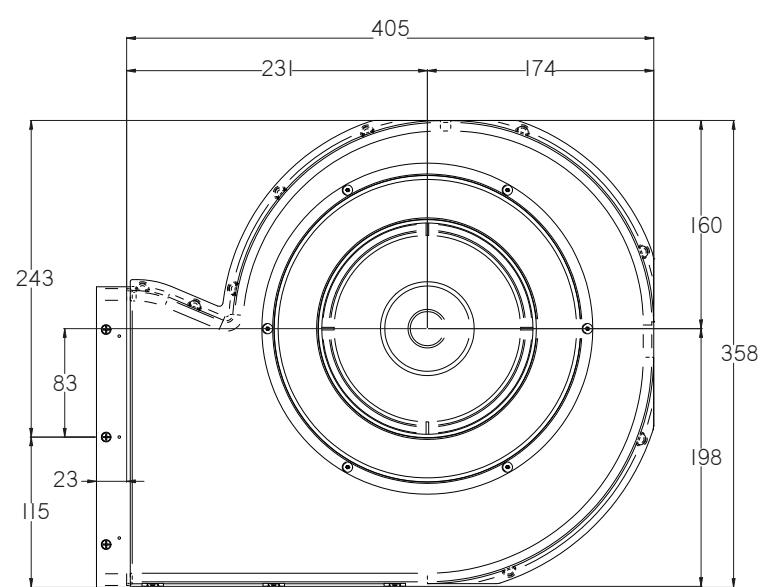
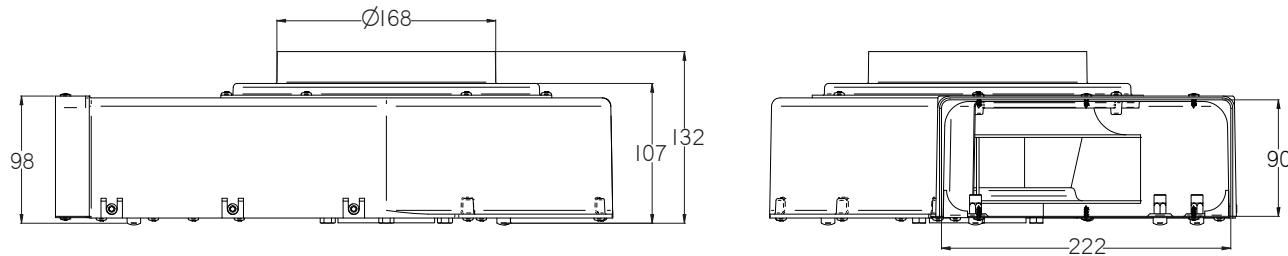


slim B2 Octa

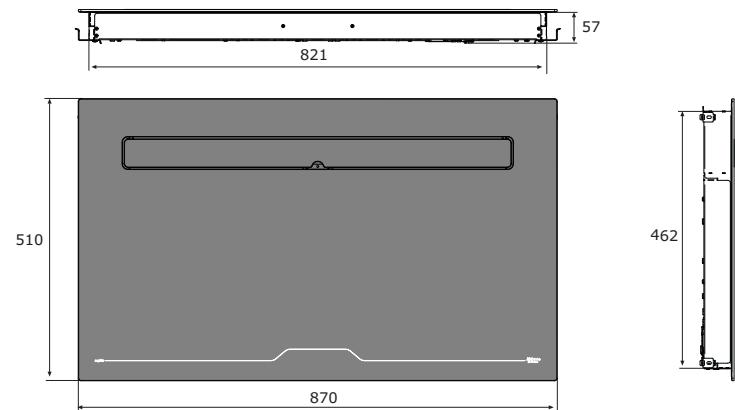


slim B2 Octa

Motor

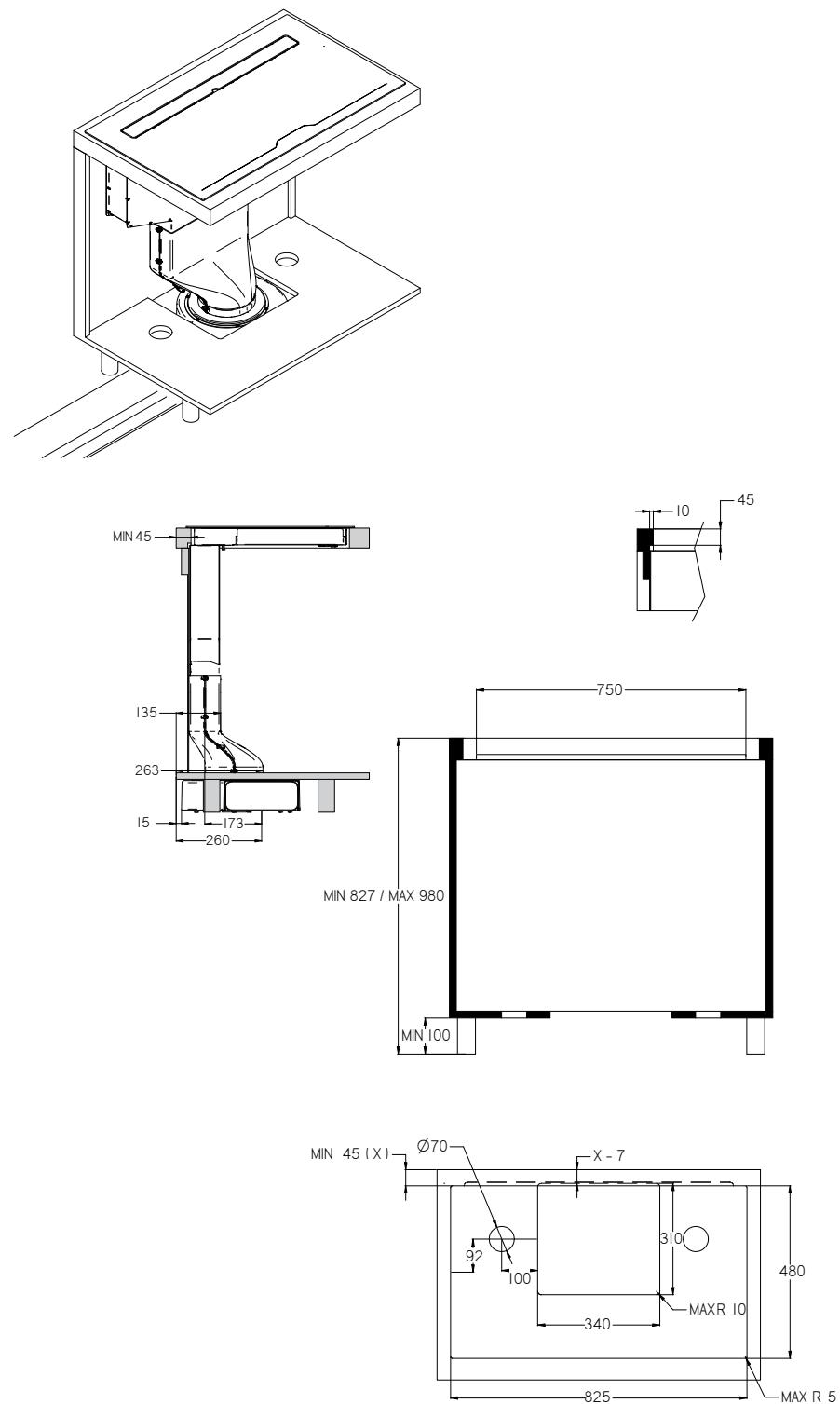


Induction hob



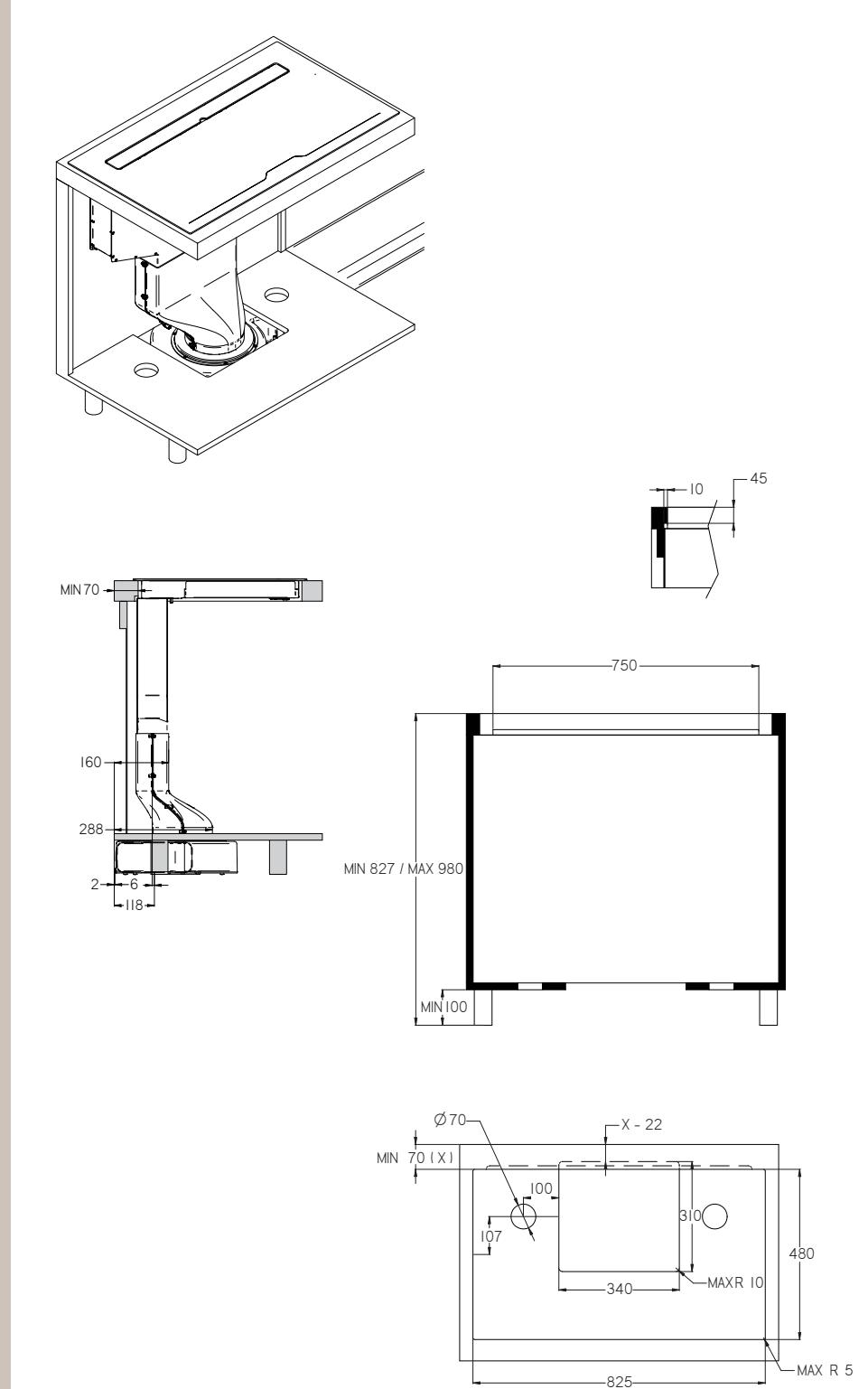
slim B2 Octa

installation version 1



slim B2 Octa

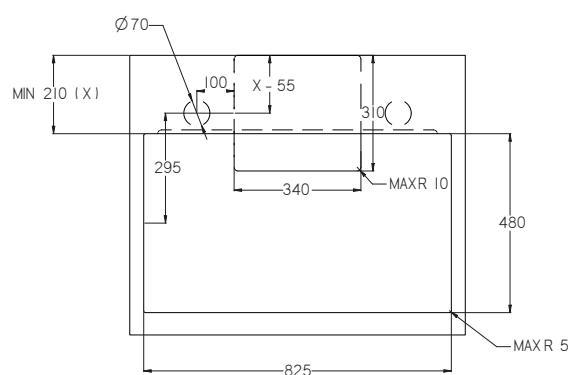
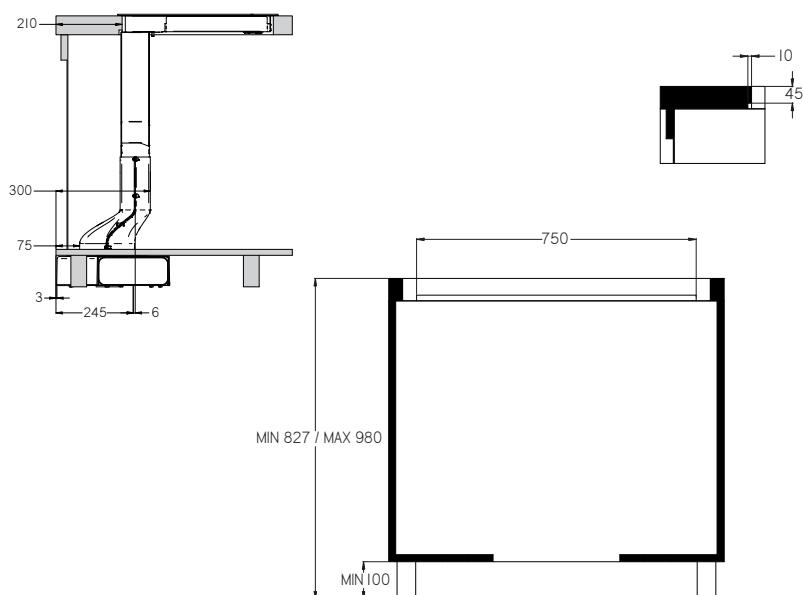
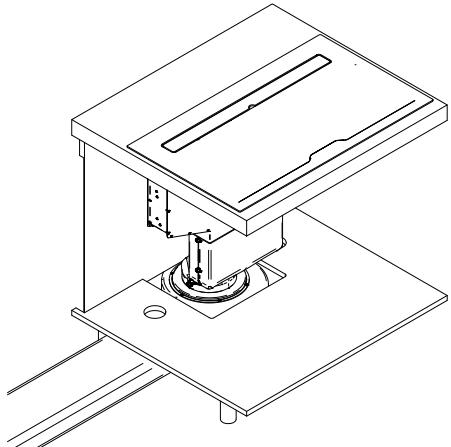
installation version 2



Warning: this installation requires an optional air connection.

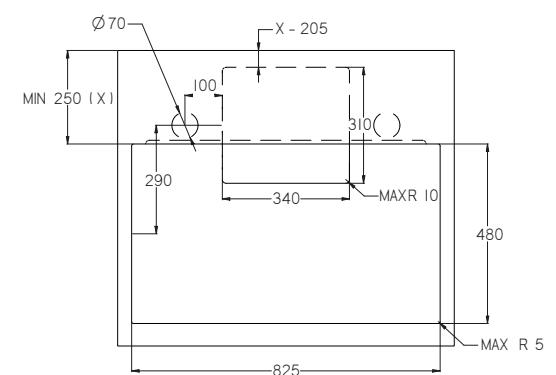
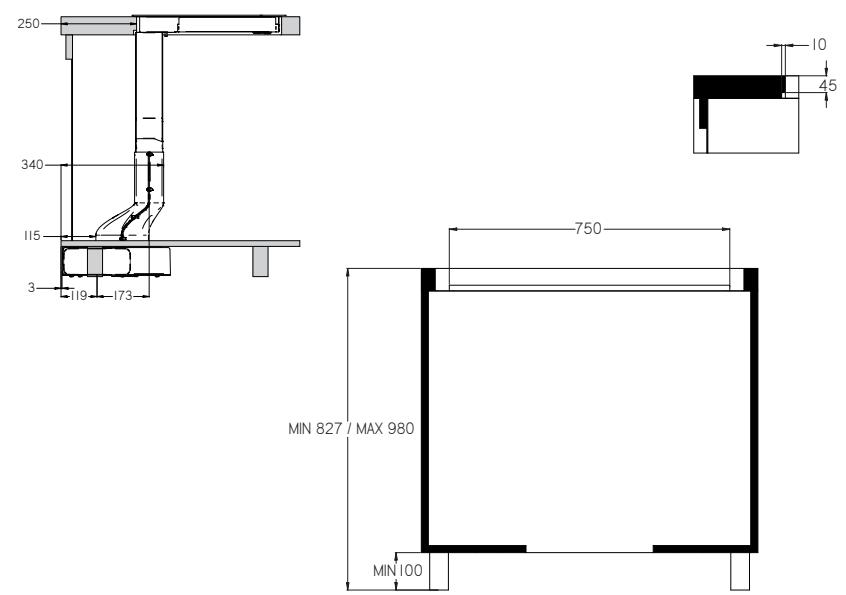
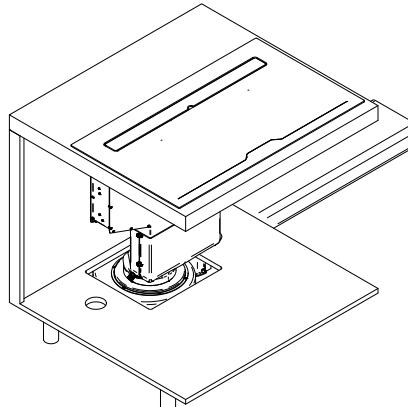
slim B2 Octa

installation version 3



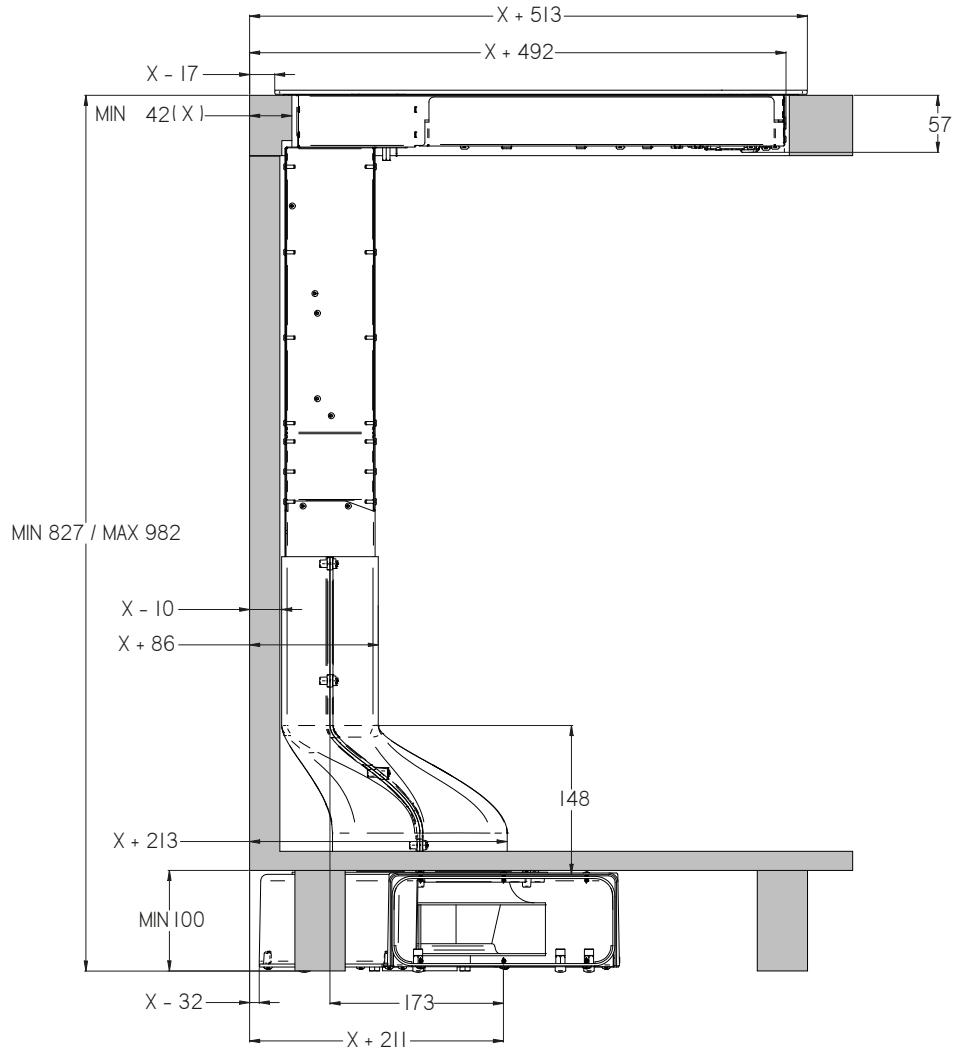
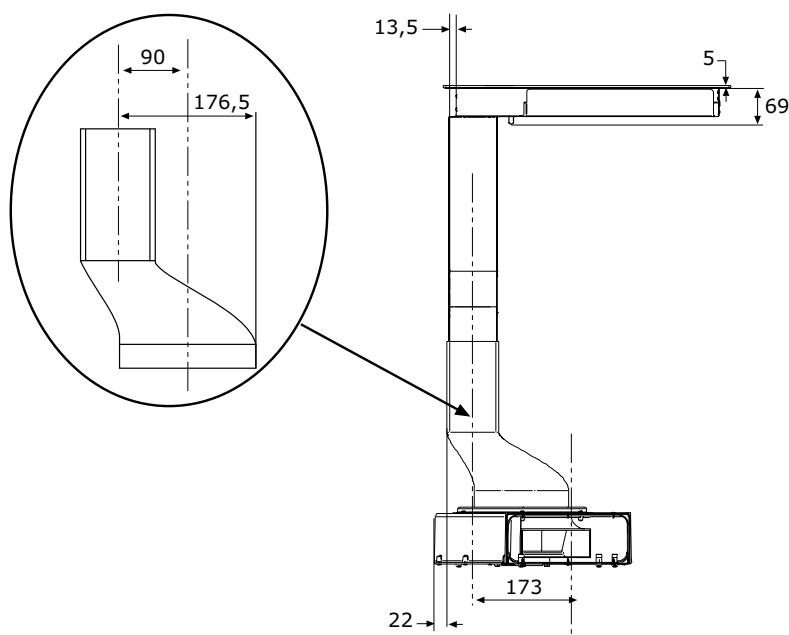
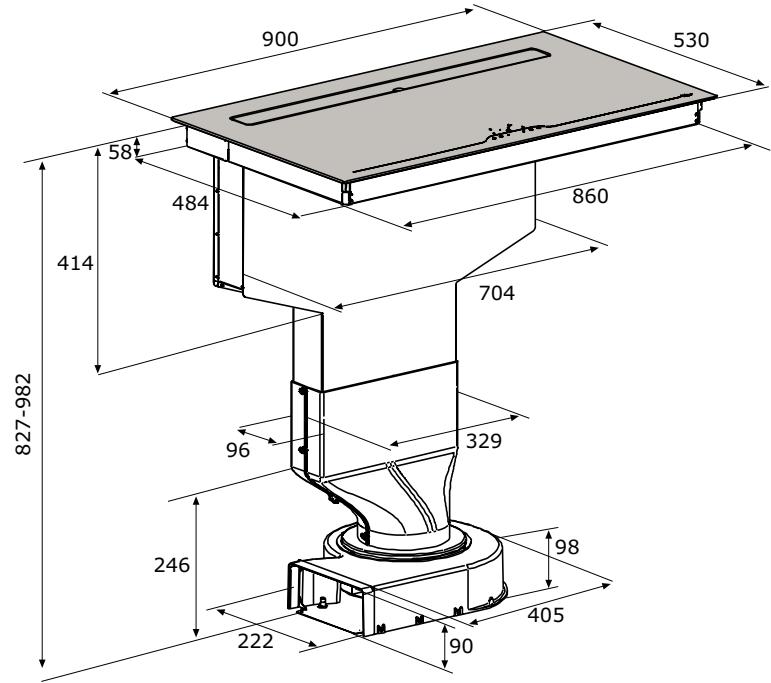
slim B2 Octa

installation version 4



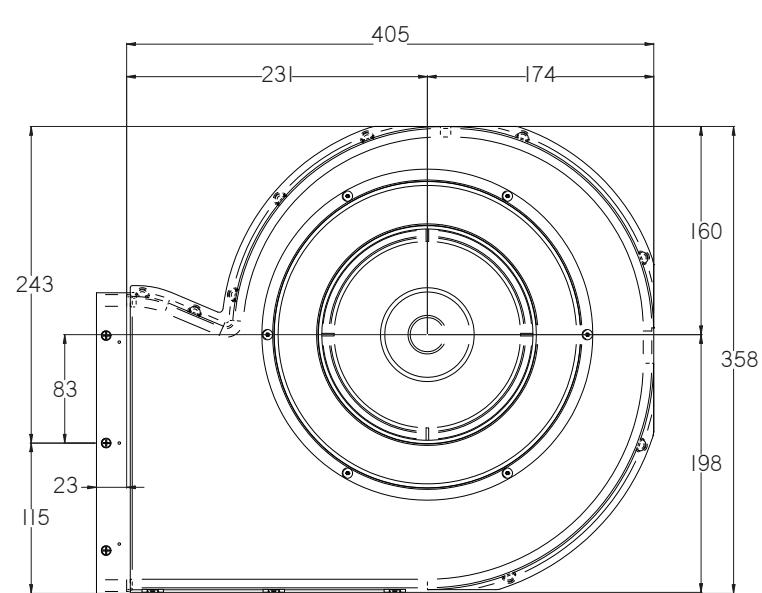
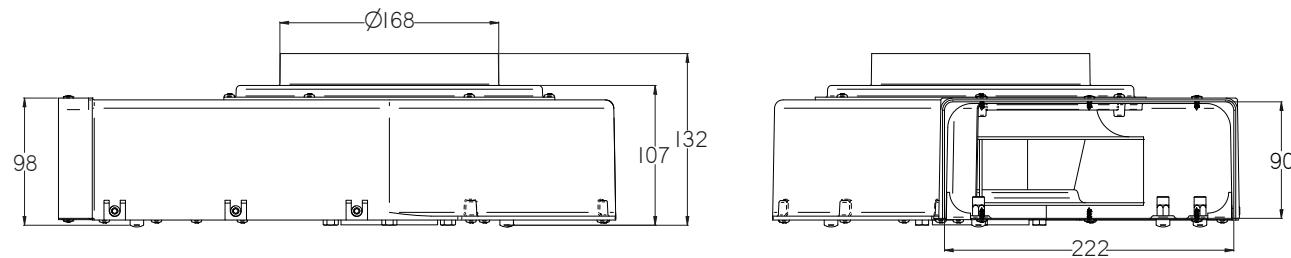
Warning: this installation requires an optional air connection.

slim B2 Eco

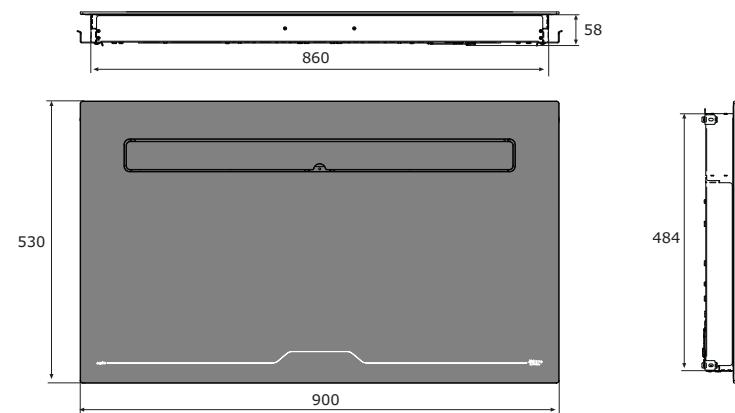


slim B2 Eco

Motor

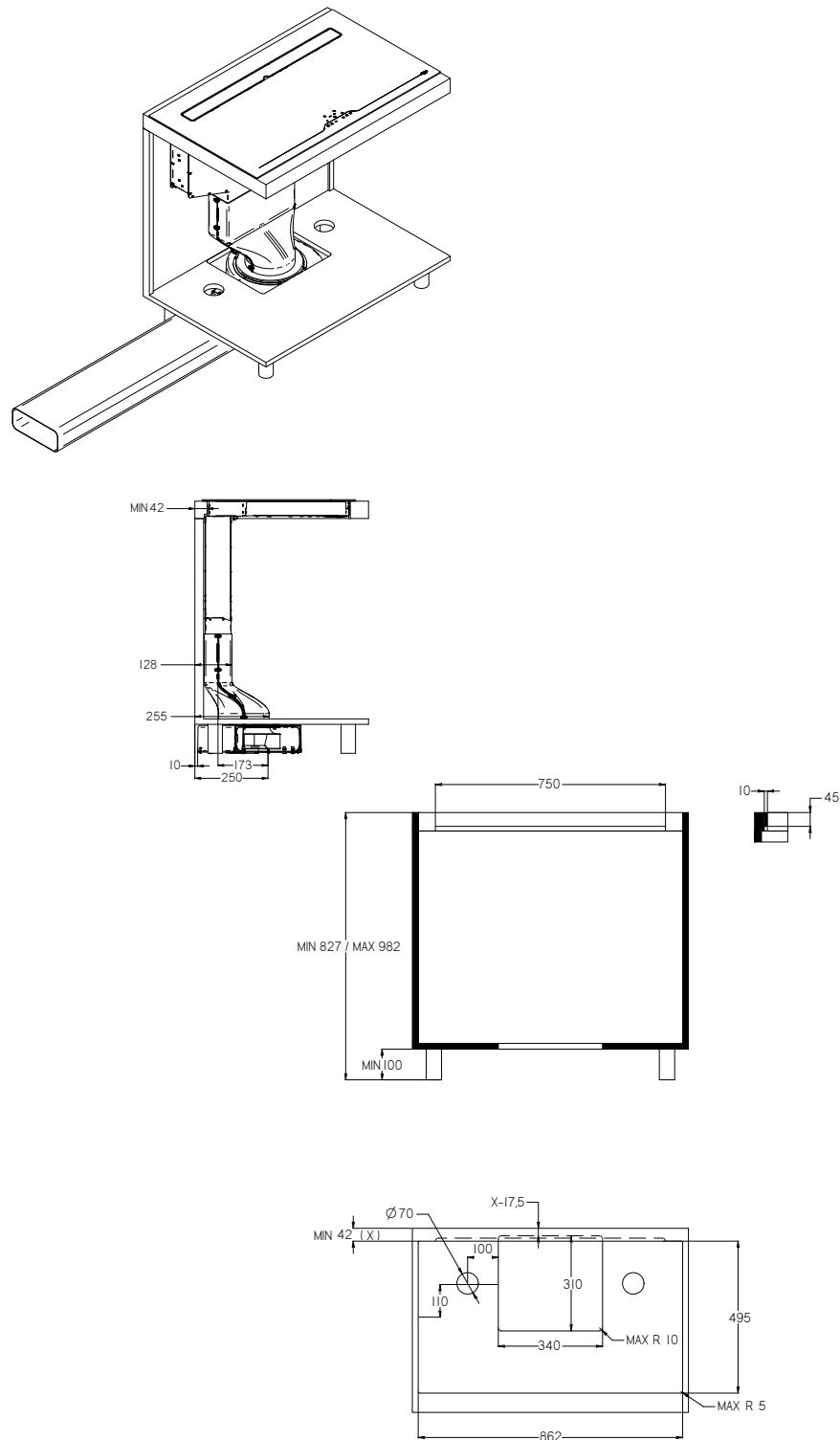


Induction hob



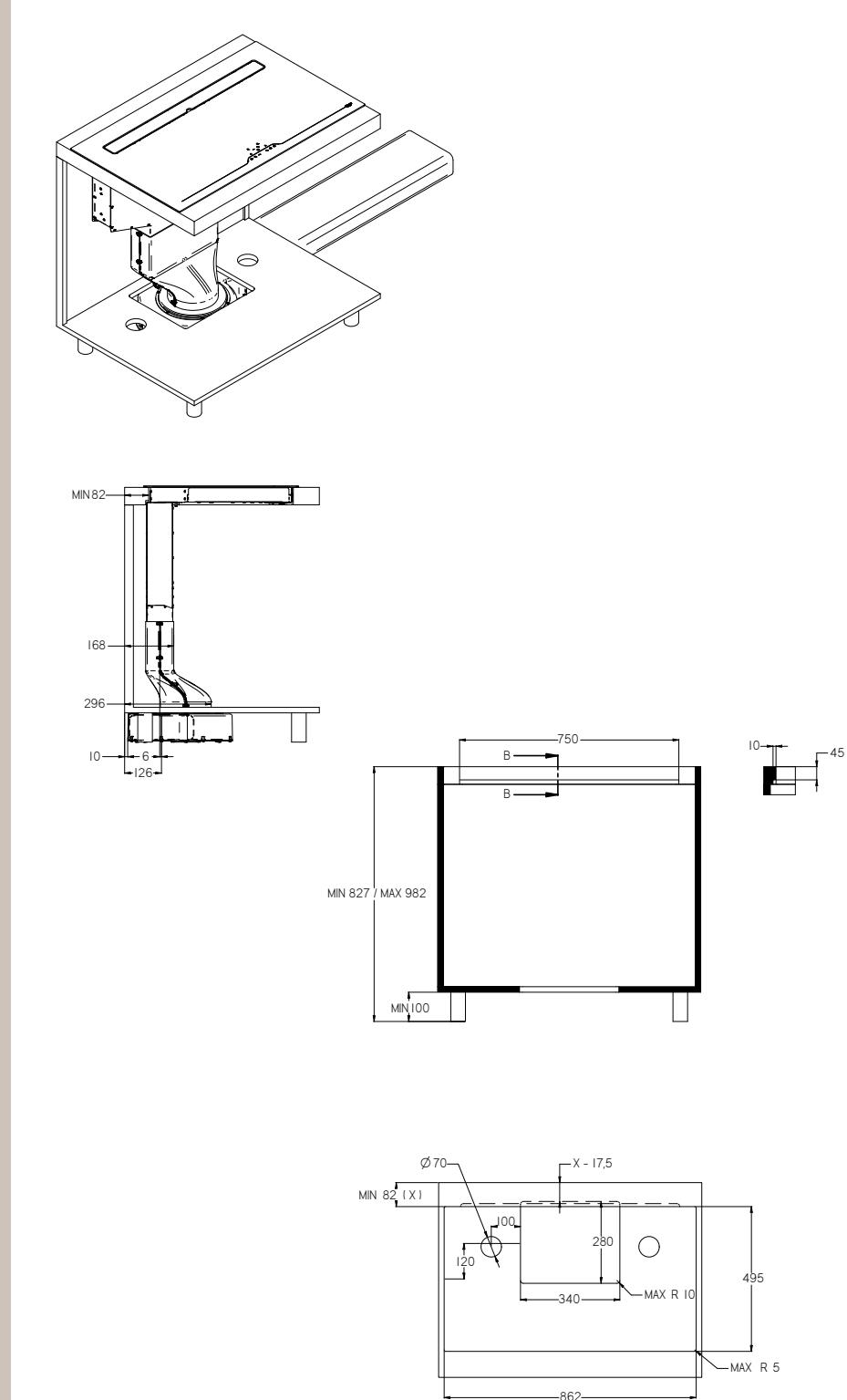
slim B2 Eco

installation version 1



slim B2 Eco

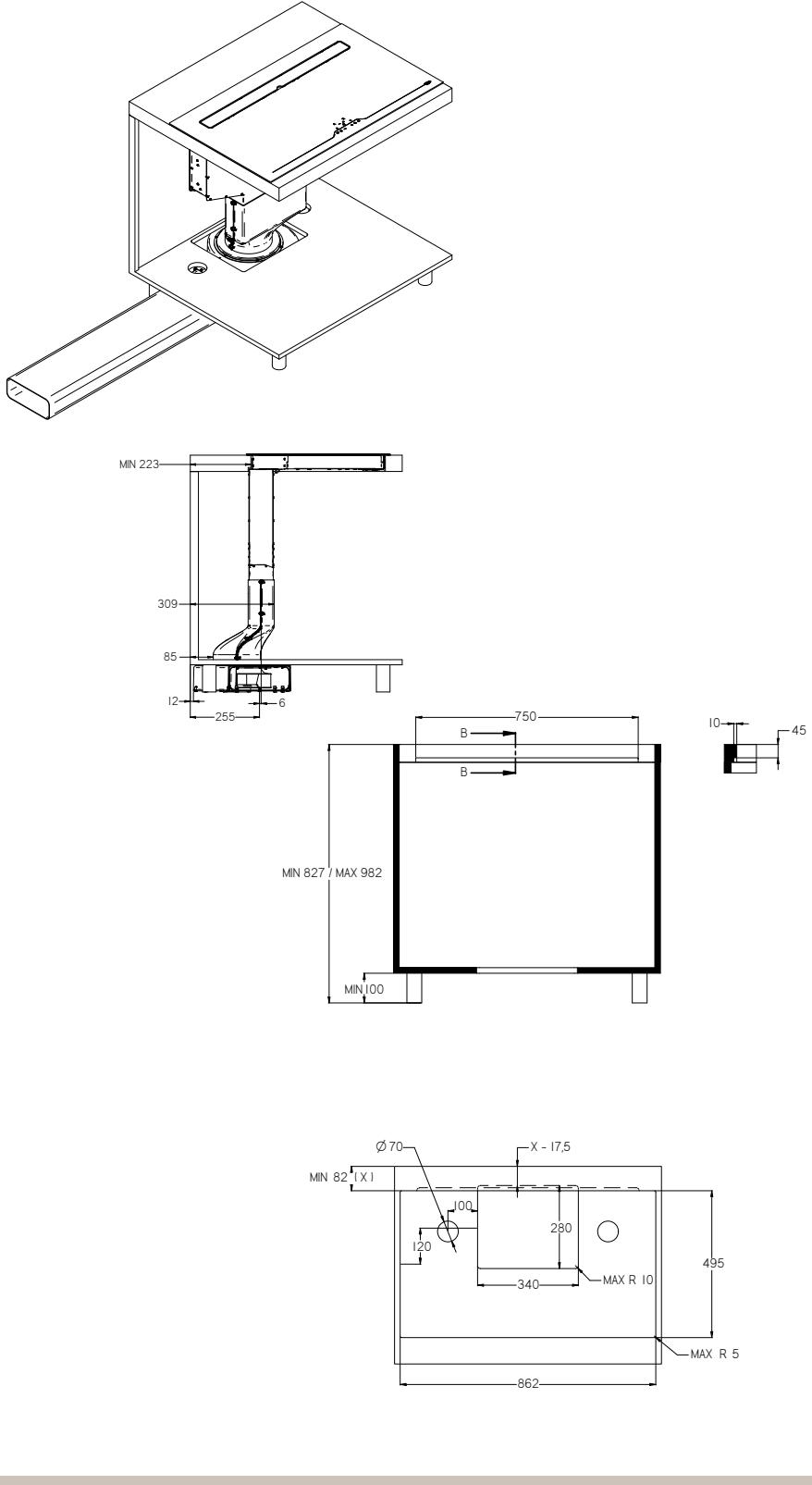
installation version 2



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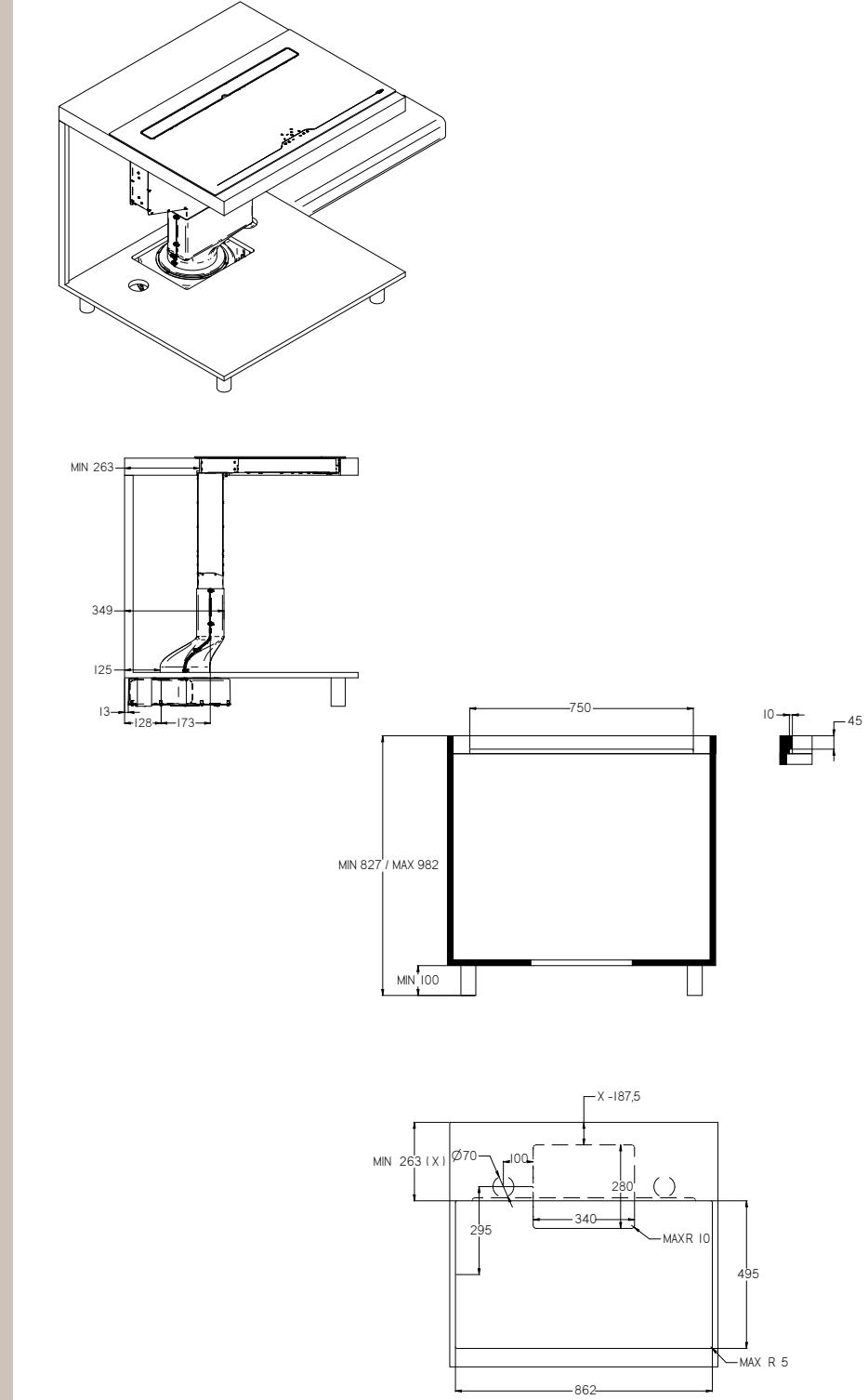
slim B2 Eco

installation version 3



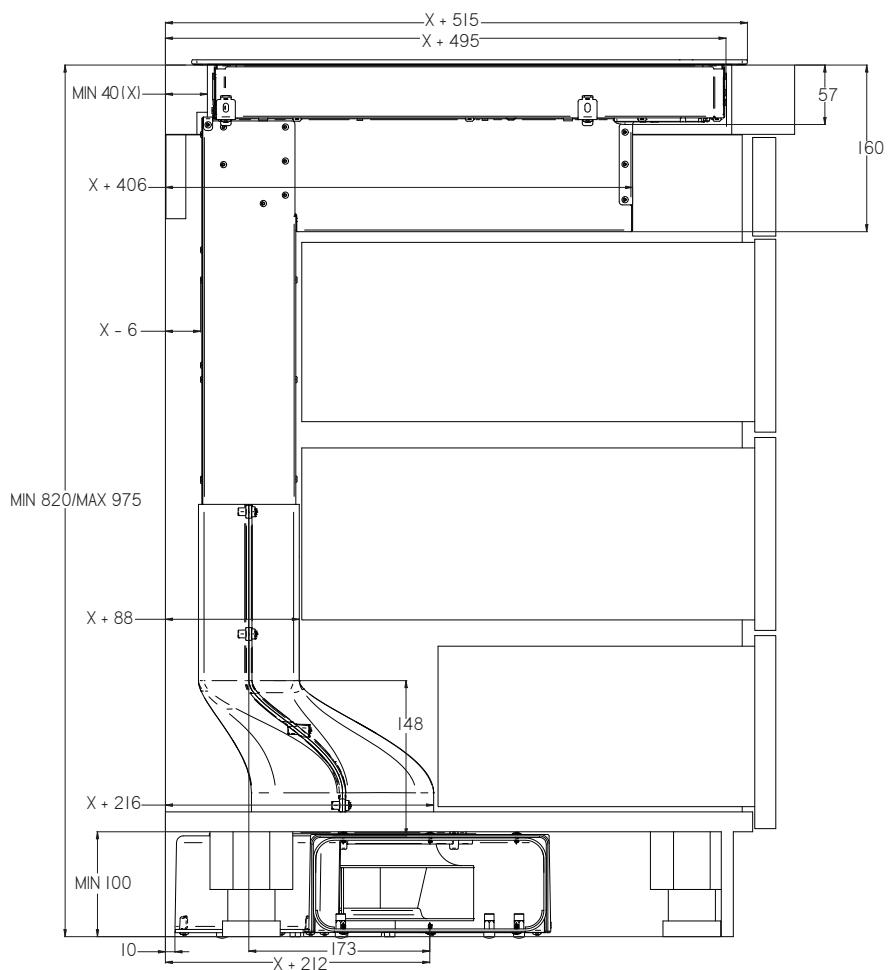
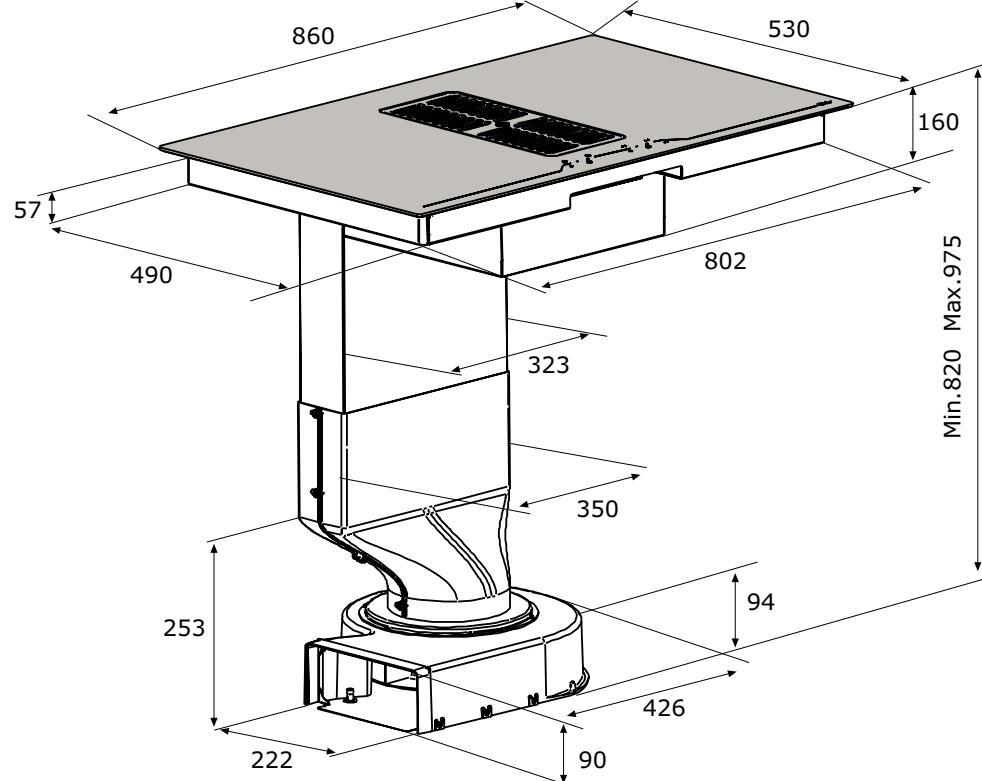
slim B2 Eco

installation version 4



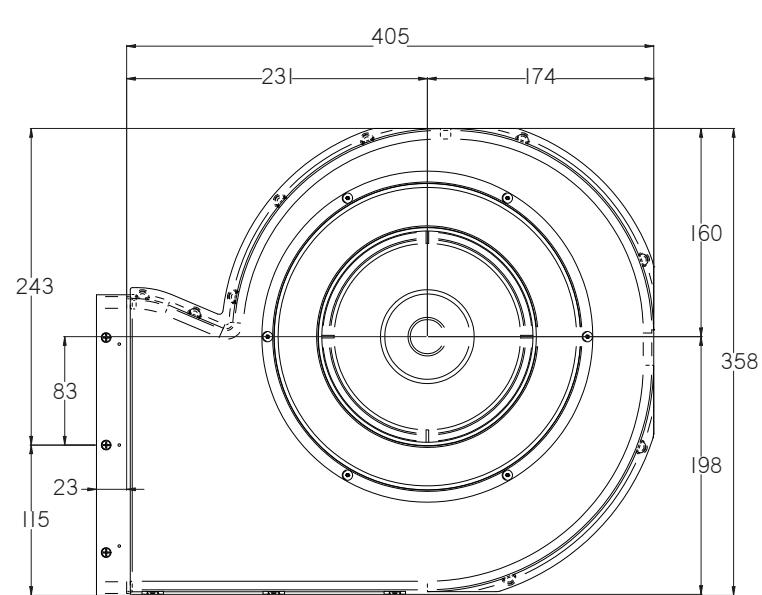
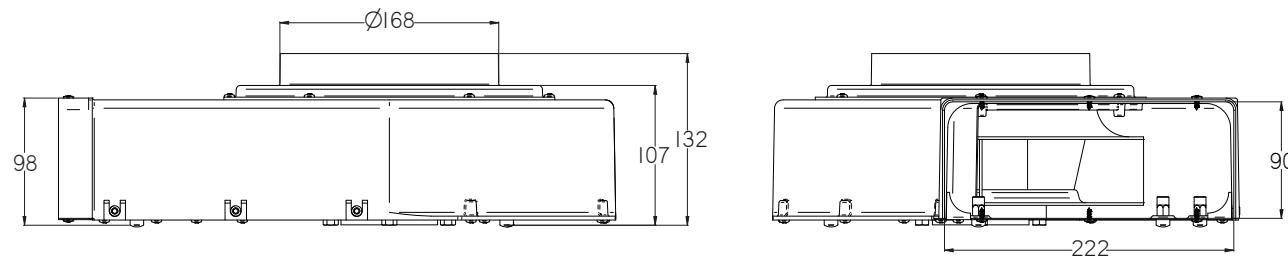
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aria e luce / centrale B2 Octa / centrale B2 Eco

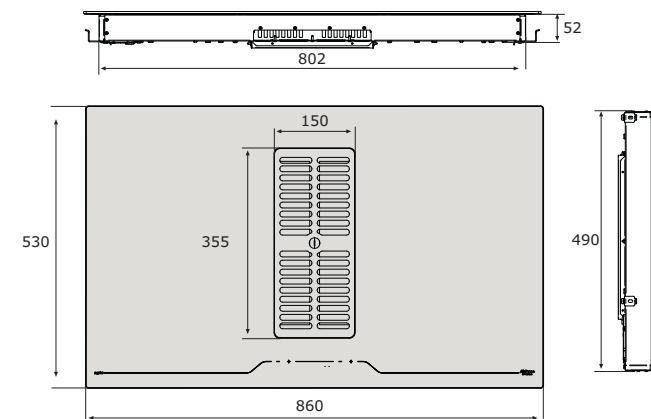


aria e luce / centrale B2 Octa / centrale B2 Eco

Motor

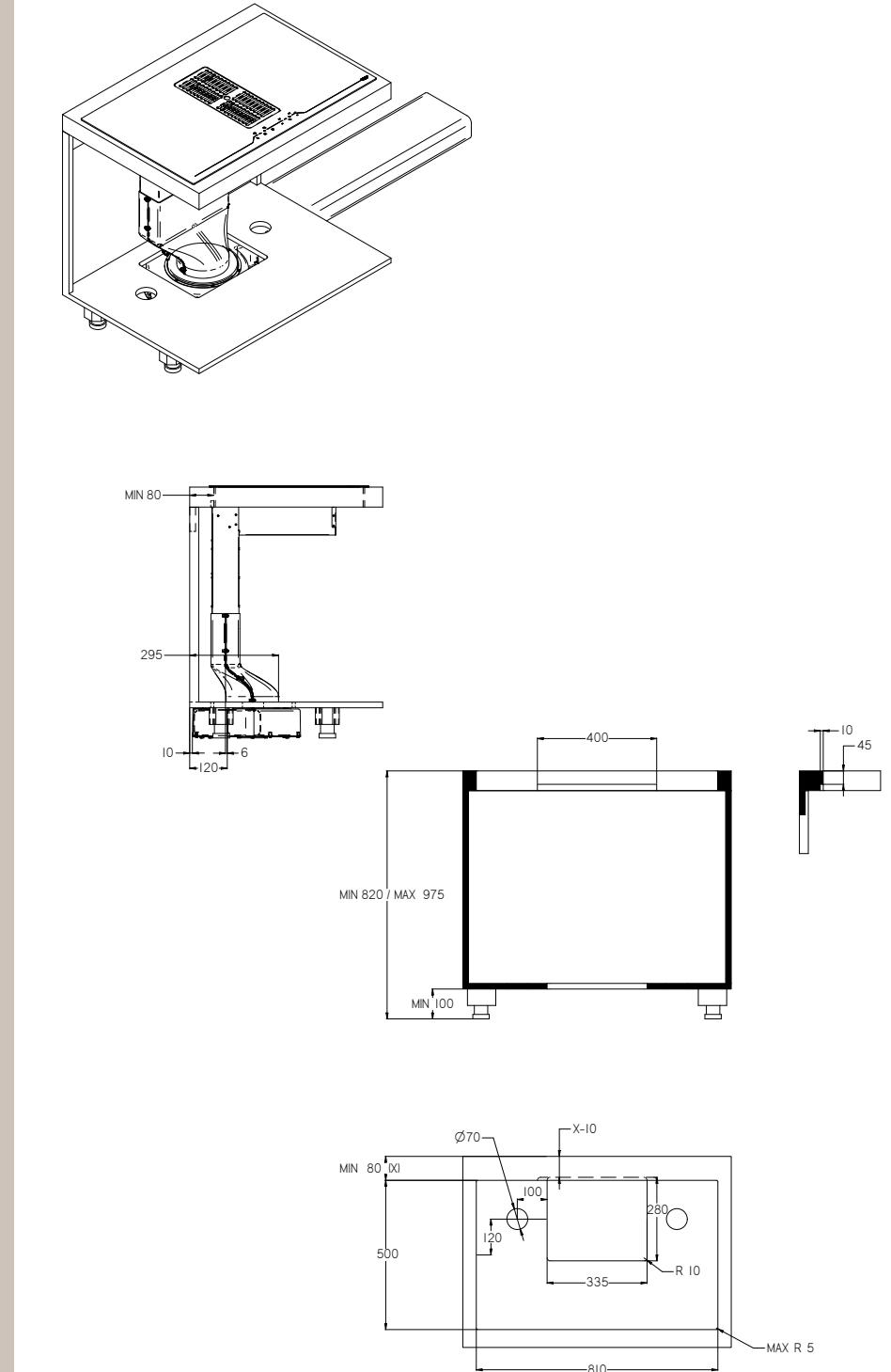
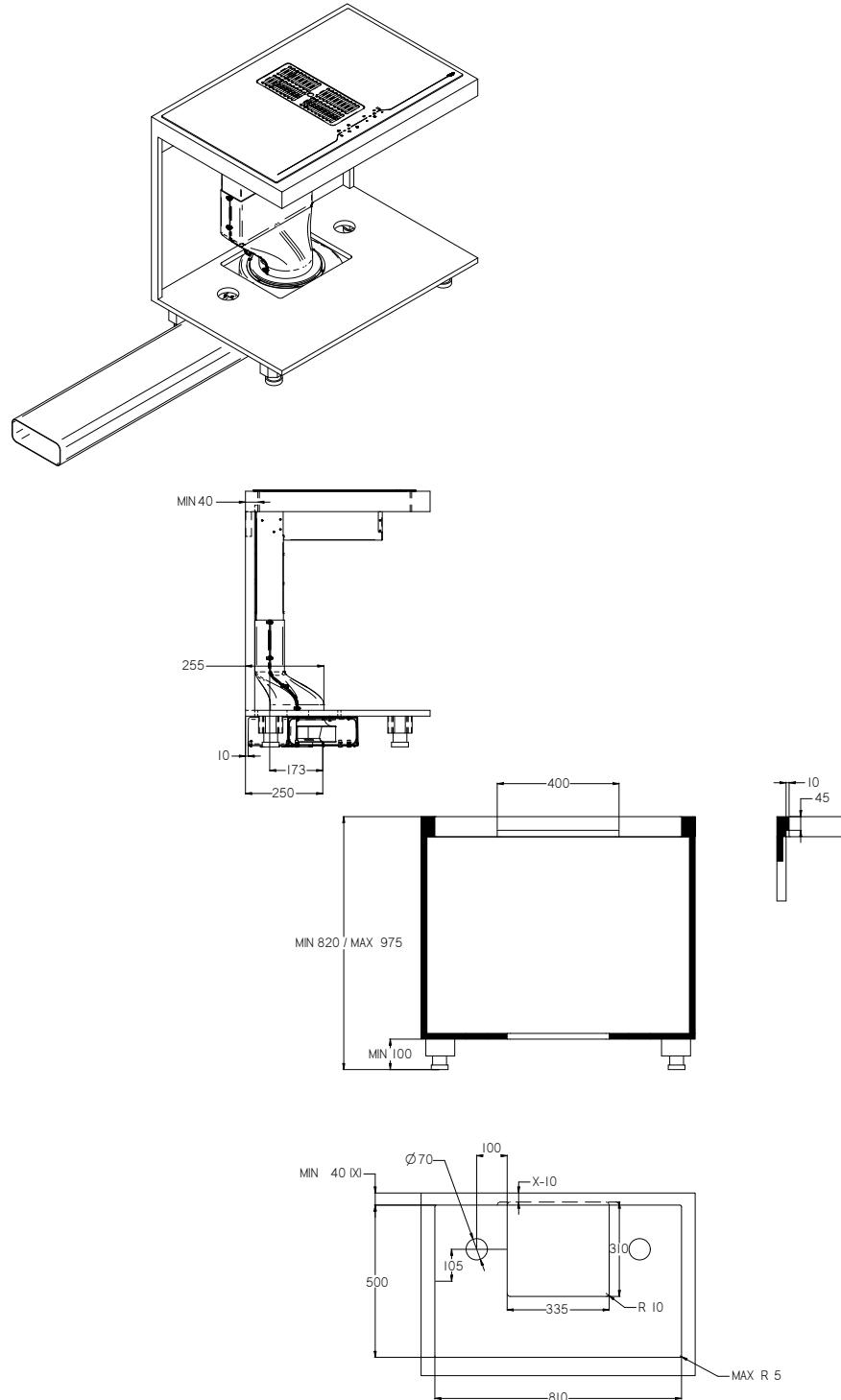


Induction hob



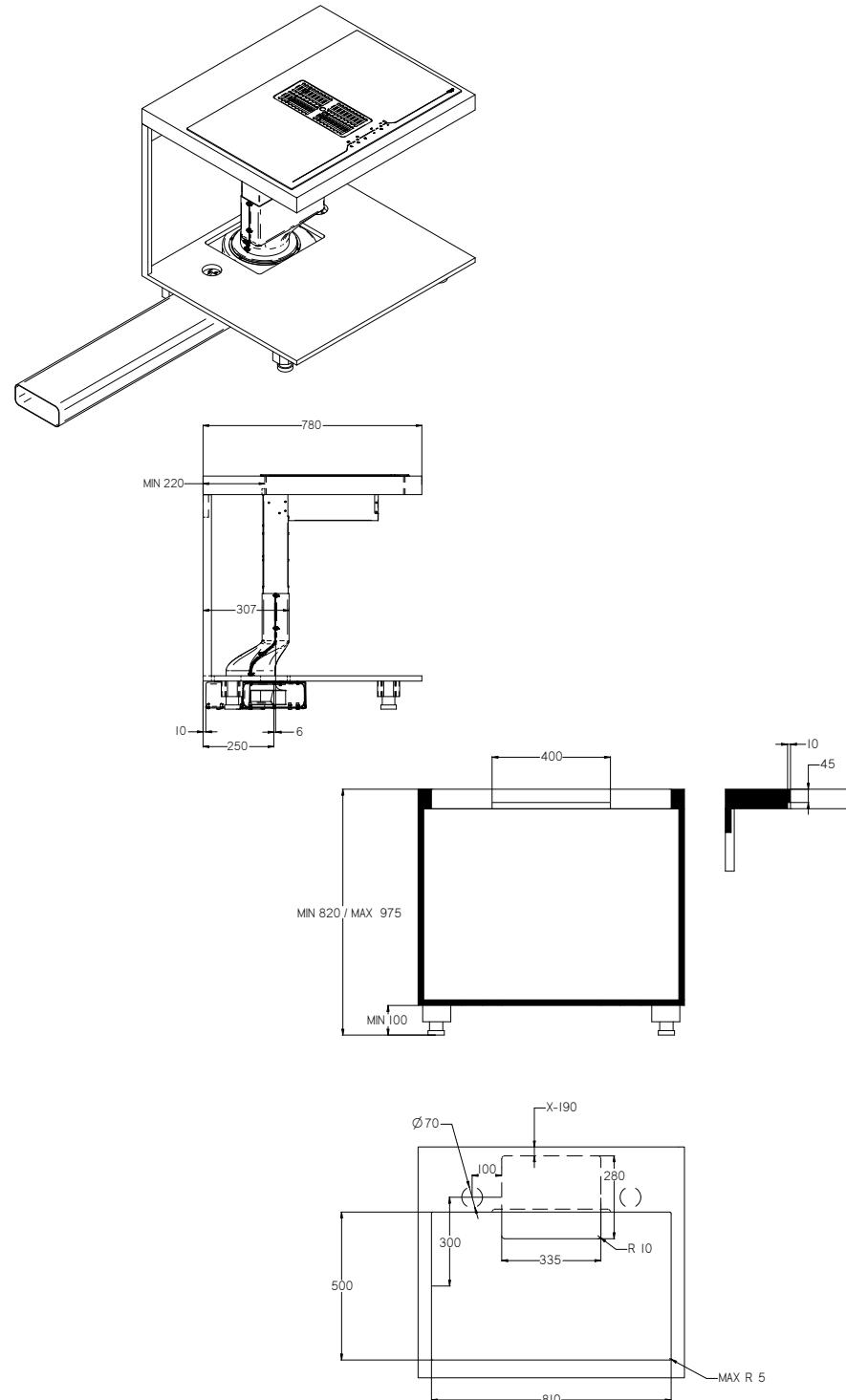
aria e luce/centrale B2 Octa/centrale B2 Eco
installation version 1

aria e luce/centrale B2 Octa/centrale B2 Eco
installation version 2

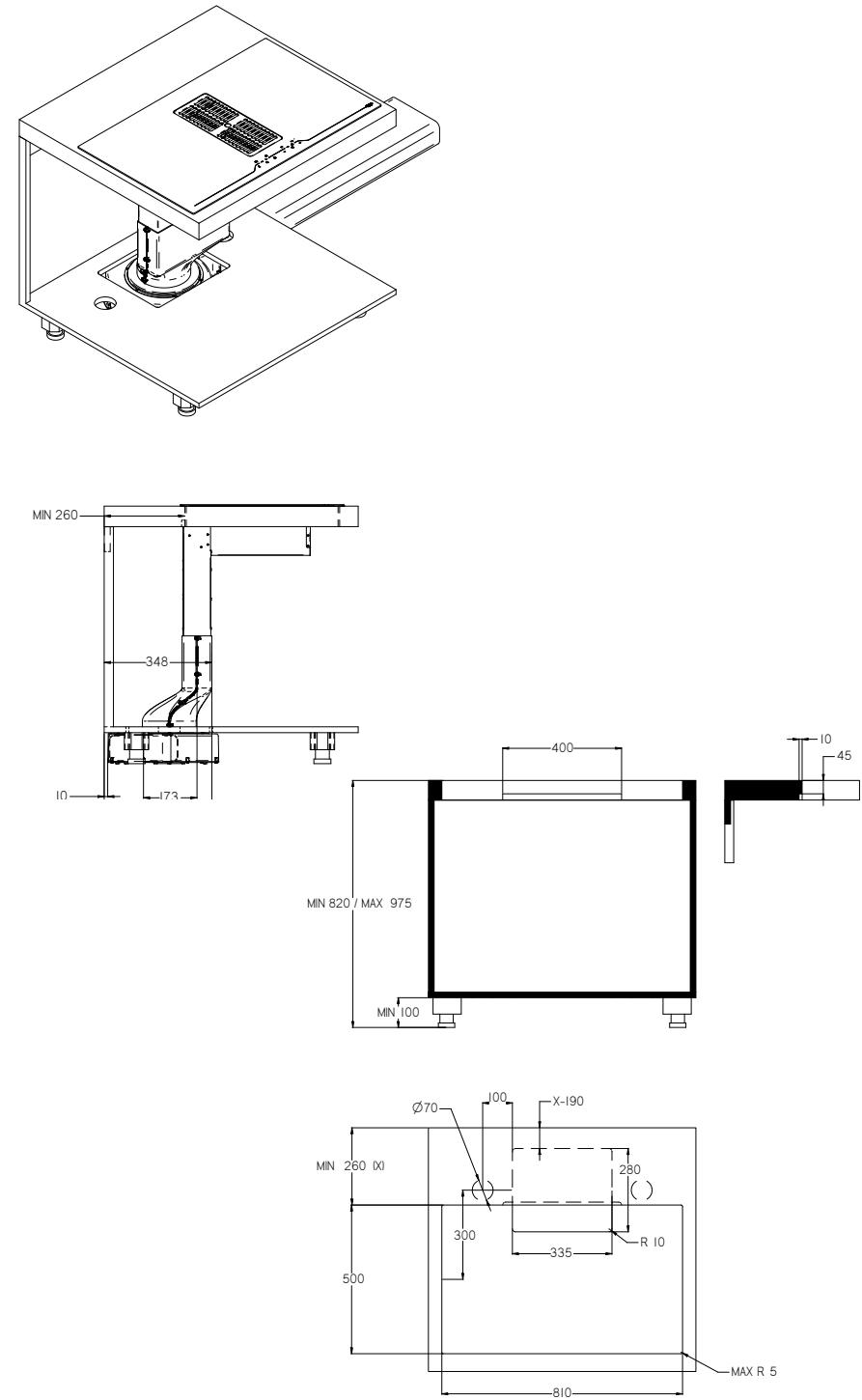


Warning: this installation requires an optional air connection.

*aria e luce/centrale B2 Octa/centrale B2 Eco
installation version 3*



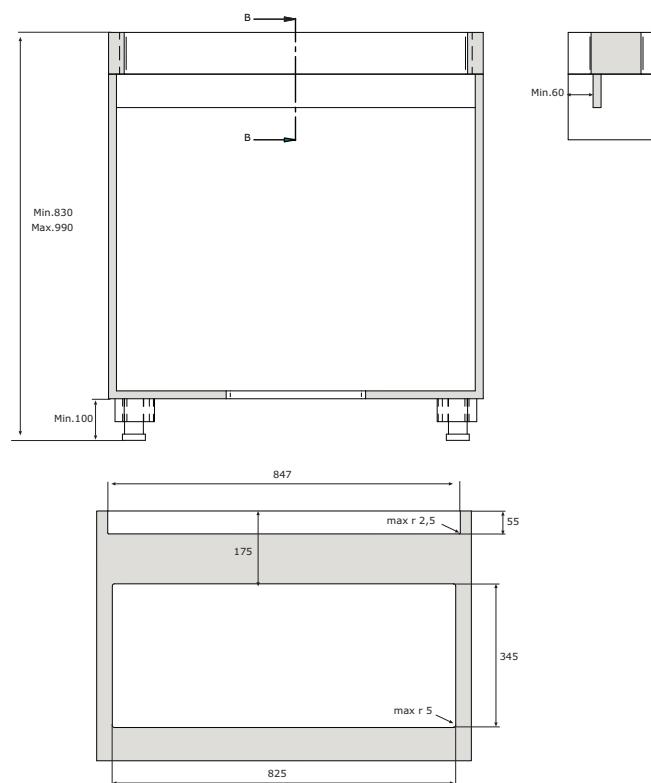
*aria e luce/centrale B2 Octa/centrale B2 Eco
installation version 4*



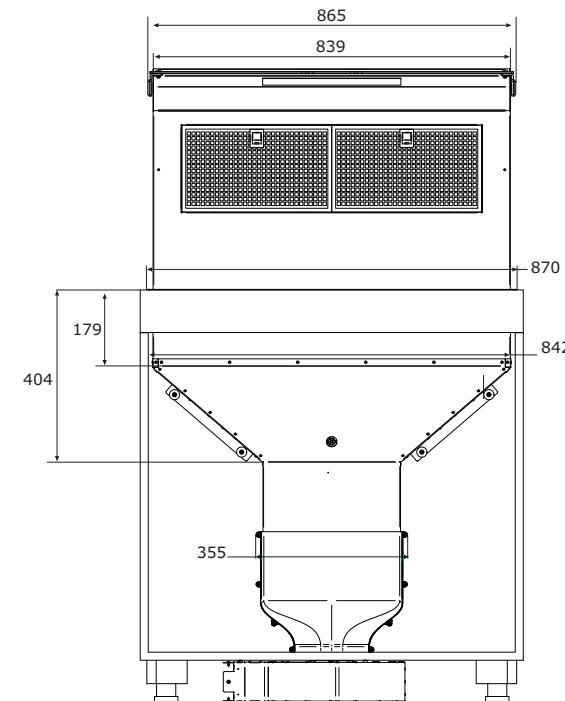
Warning: this installation requires an optional air connection.

splashback

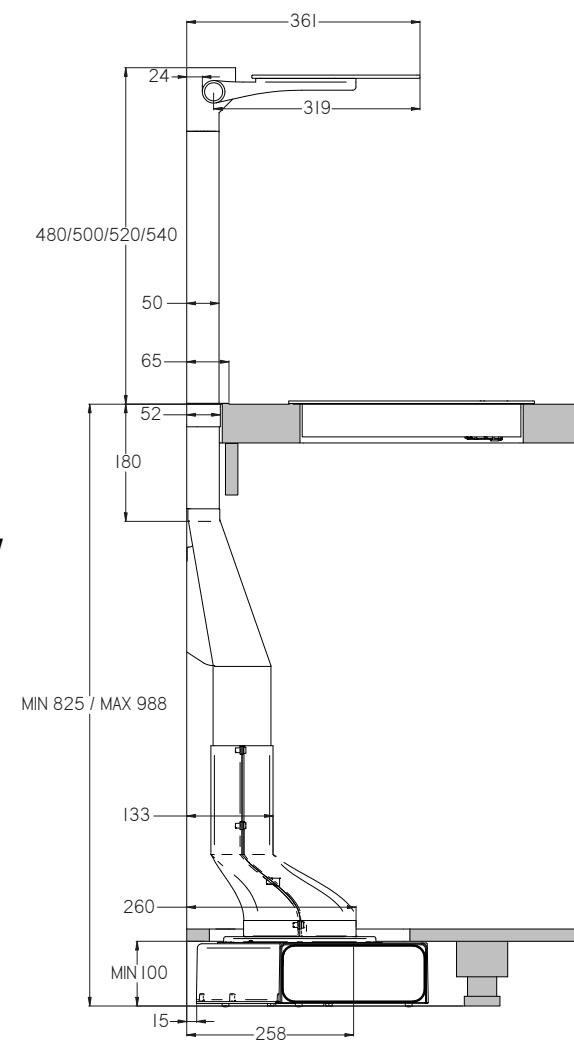
Cabinet



Front view

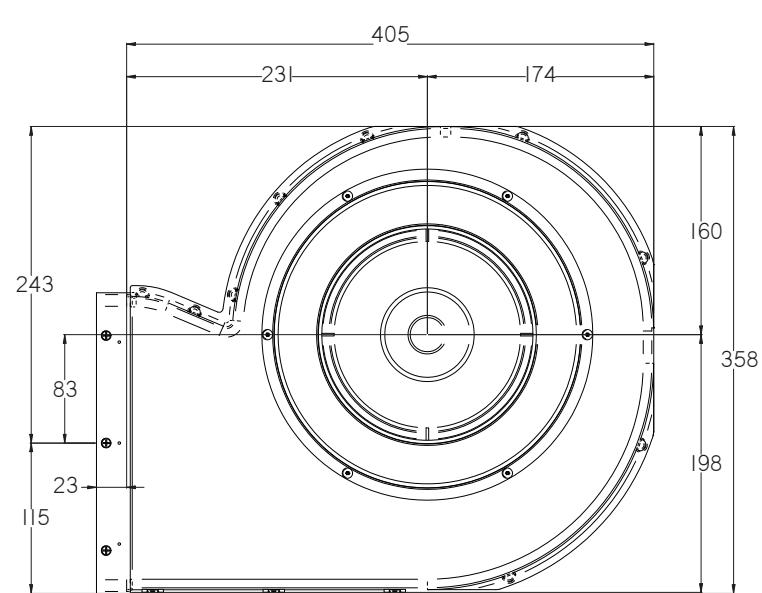
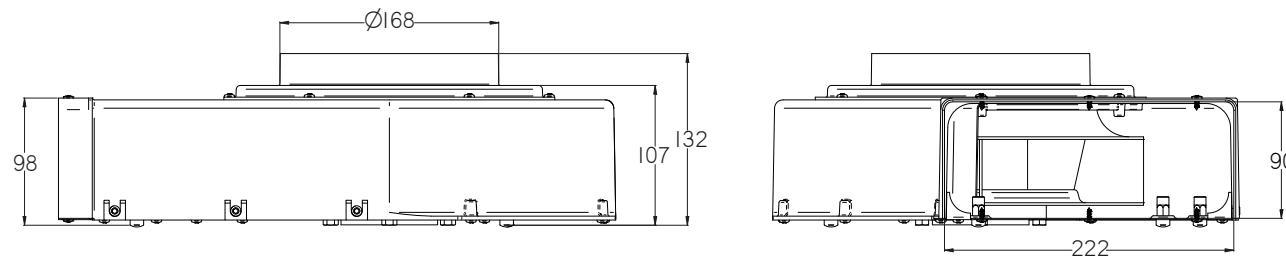


Side view

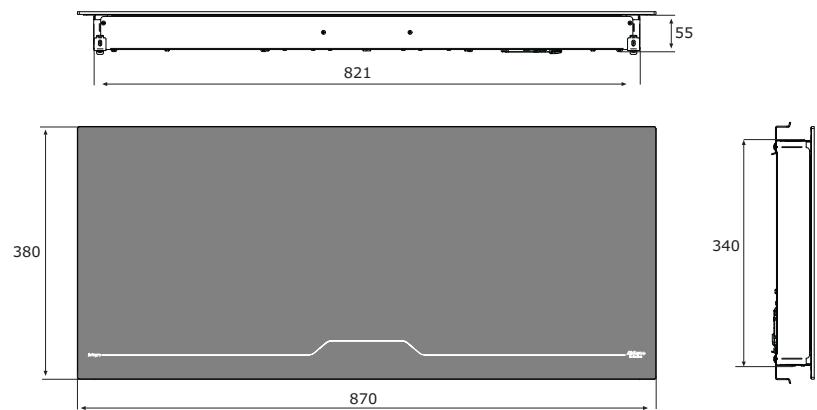


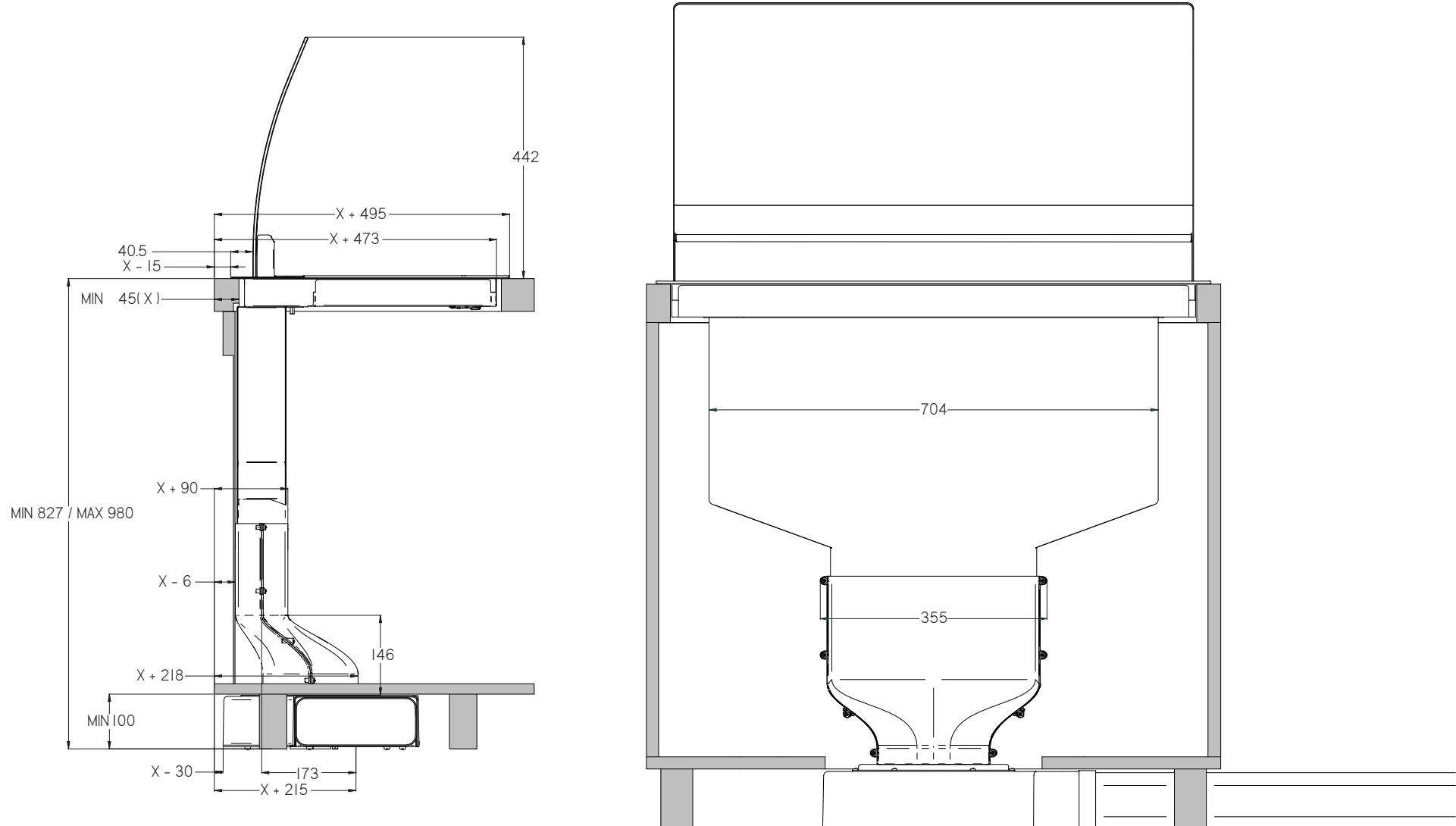
splashback

Motor

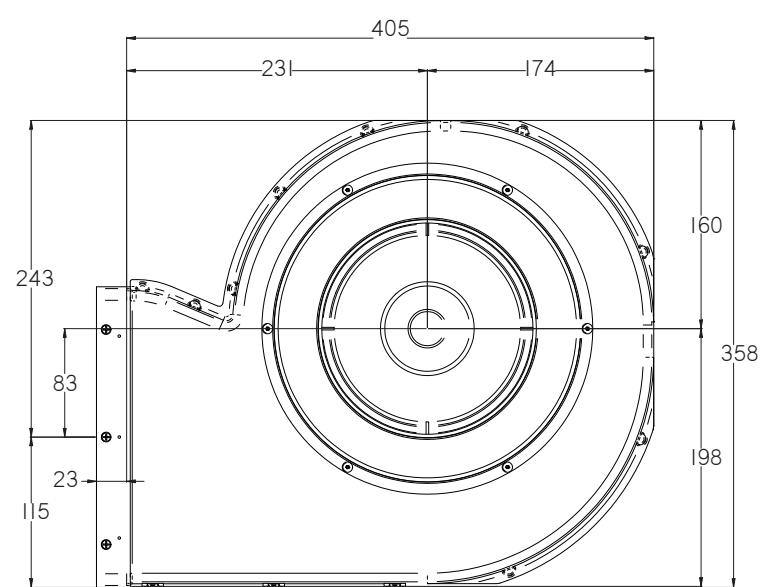
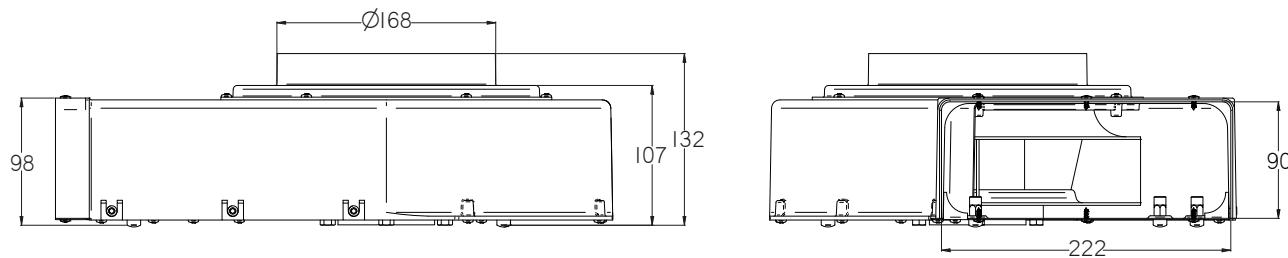


Induction hob

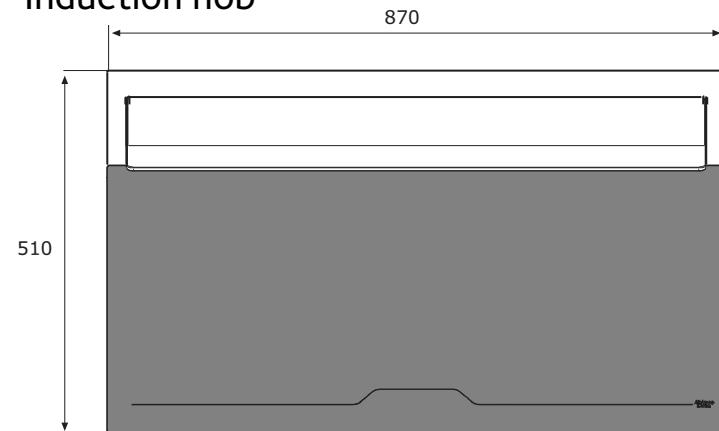




Motor

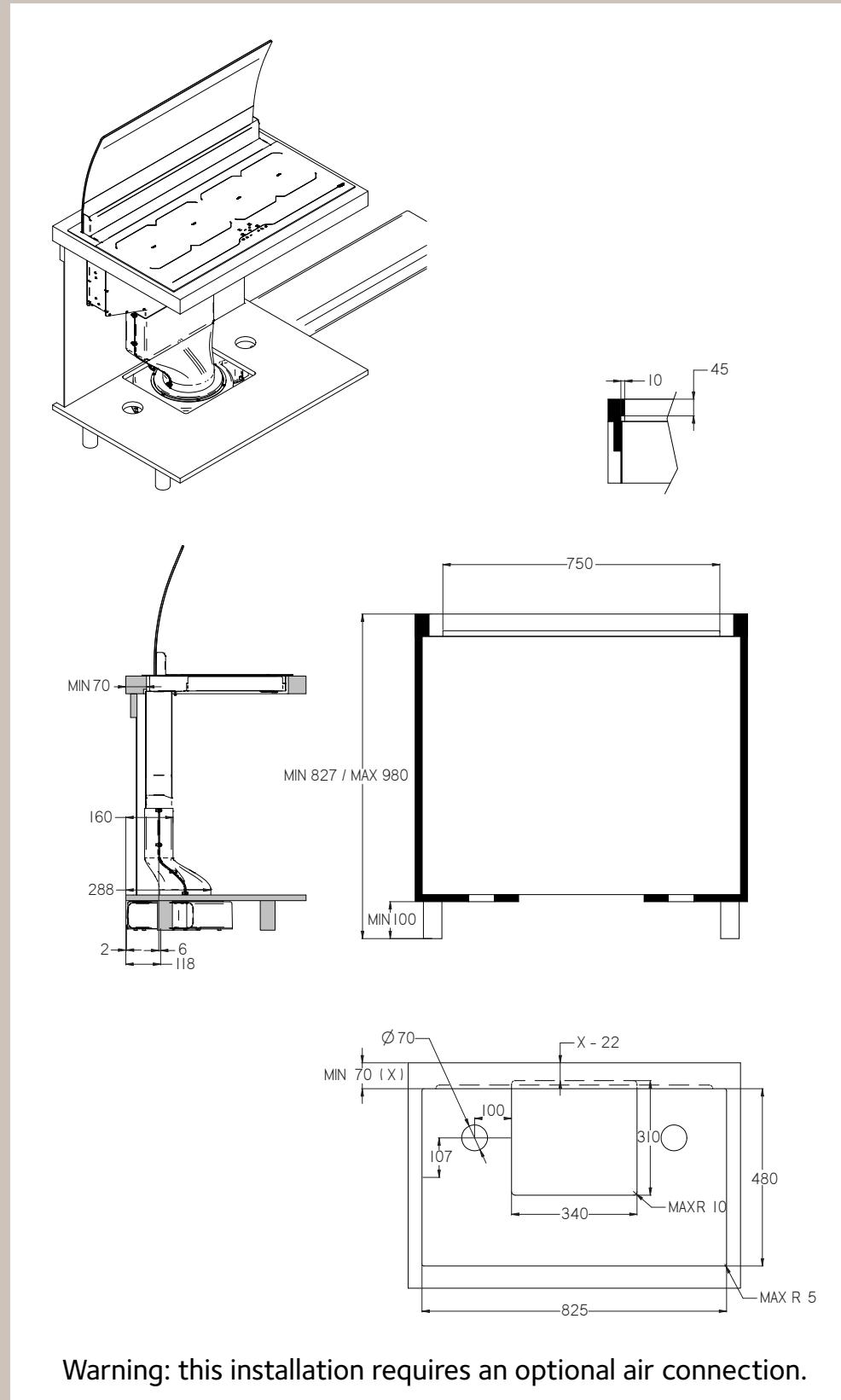
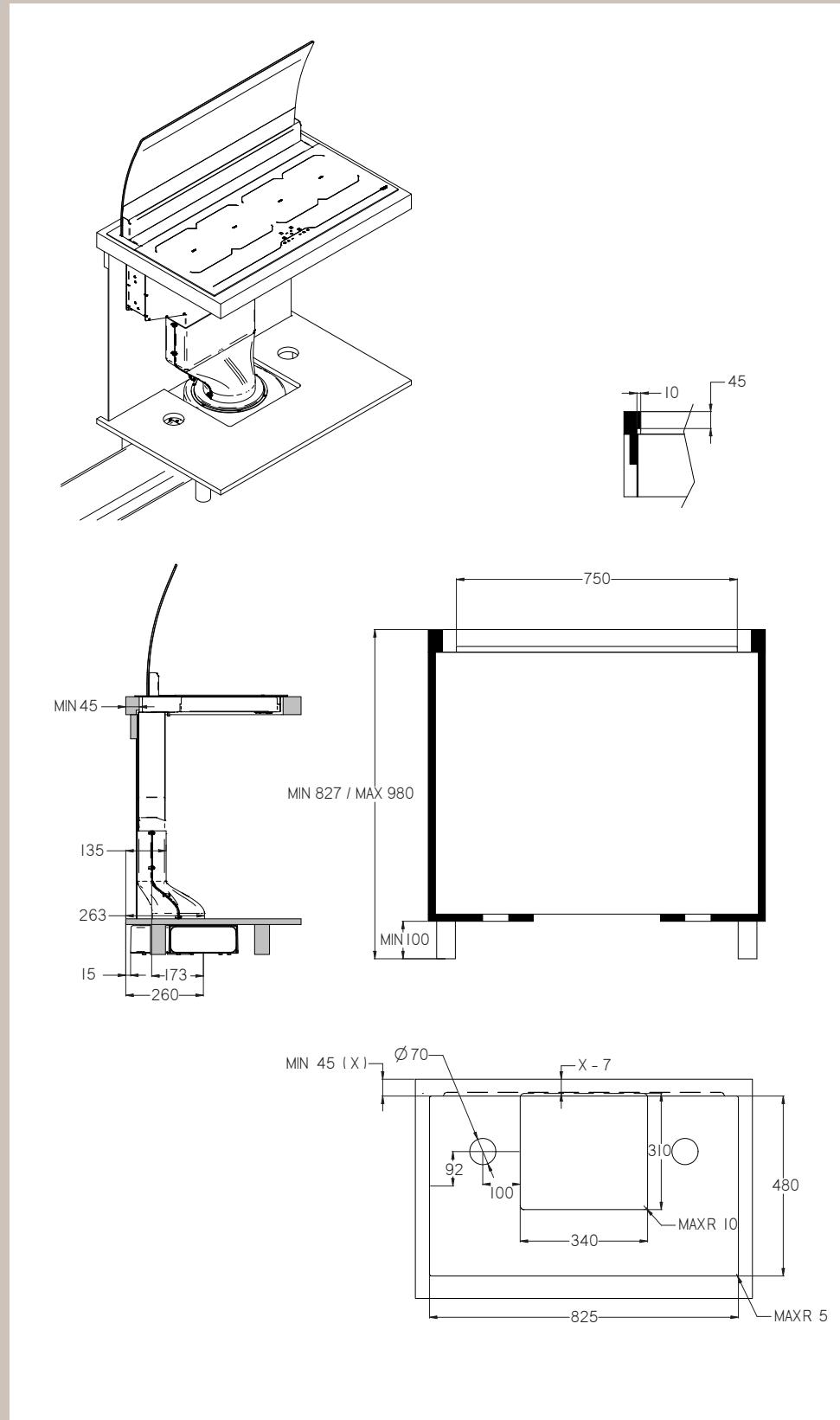


Induction hob



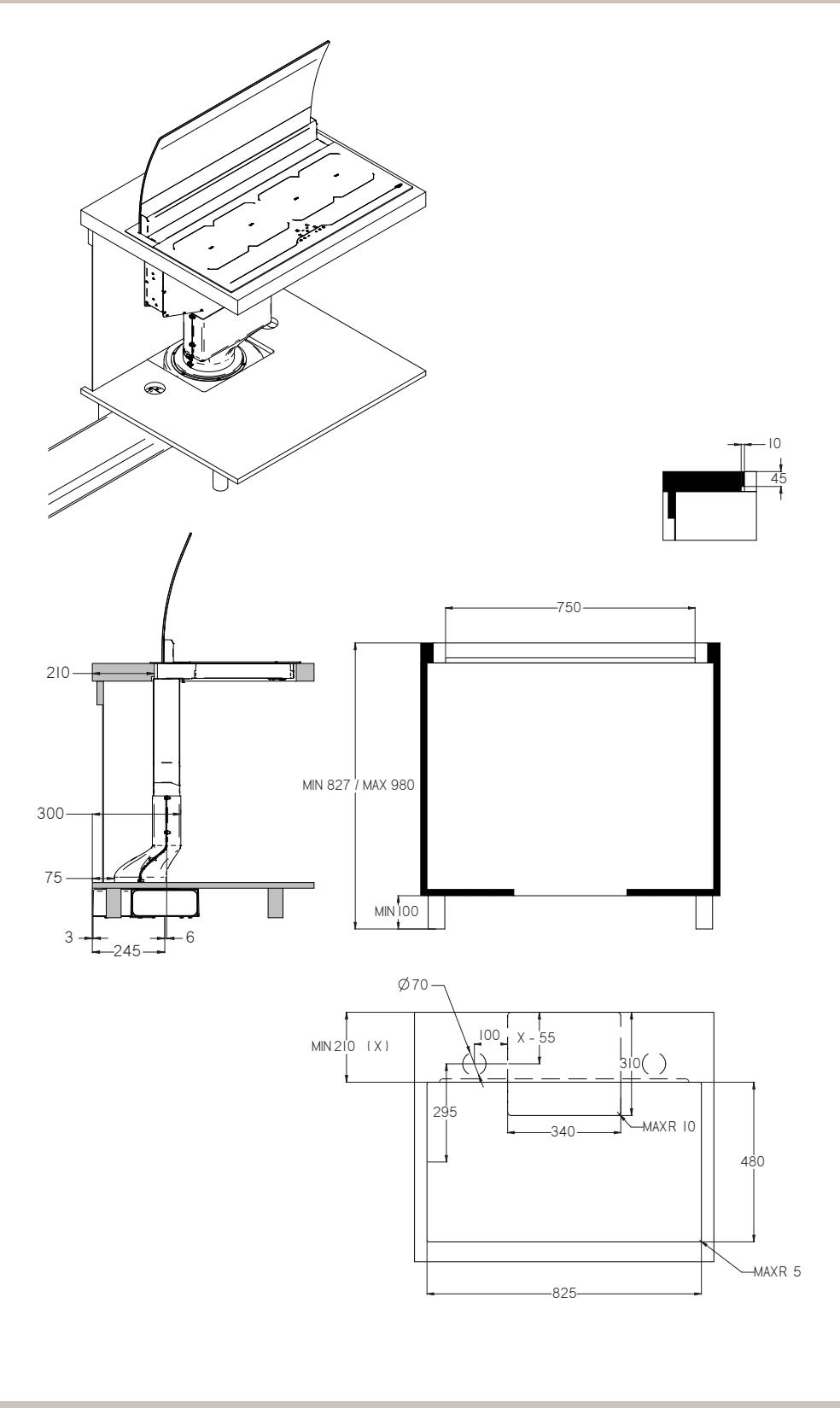
sail
installation version 1

sail
installation version 2

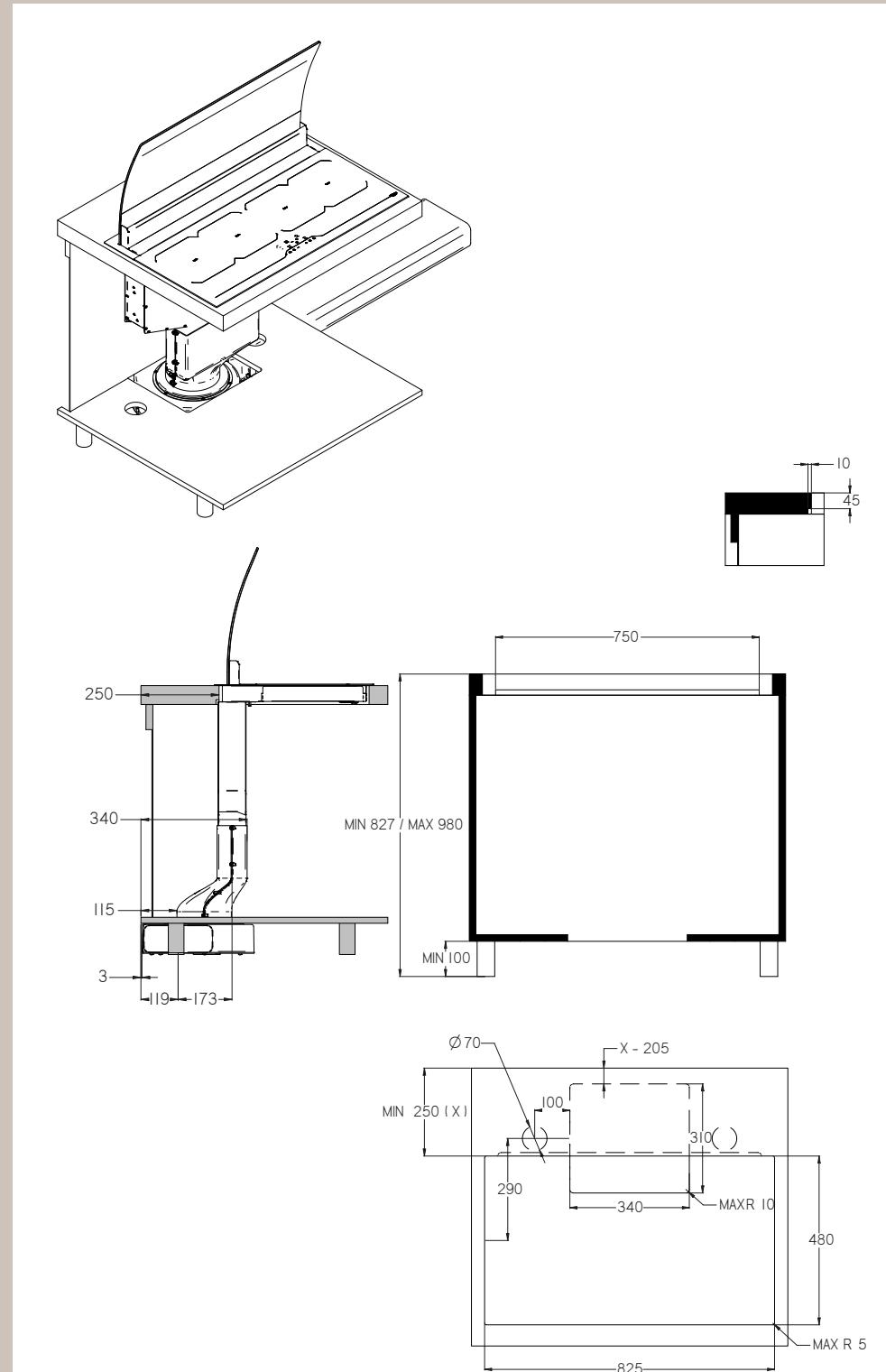


Warning: this installation requires an optional air connection.

sail
installation version 3



sail
installation version 4



Warning: this installation requires an optional air connection.

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