



5 Reasons to Love the New NEFF Vented Cooktop

The new NEFF vented cooktop will revolutionise the design and function of your kitchen. With innovative inbuilt downdraft ventilation, it's both a cooktop and a rangehood in a single appliance.

Sound clever? We dive into 5 reasons why this innovative new kitchen appliance will change the way you cook forever.

1. Freedom to create an open-plan kitchen

The NEFF vented cooktop features an integrated rangehood, allowing you to create a seamless open-plan kitchen and living space with no overhead rangehood necessary. Crafted from black ceramic glass with a stainless steel trim, it's a stylish accessory that encourages you to design your dream kitchen with ultimate freedom.

2. Flexibility for different sized pots and pans

With four induction cooking zones featuring an impressive 17 power levels, our vented cooktop is big on convenience.

But it's also highly flexible, move your pots and pans anywhere within the FlexInduction zone. Their size and shape are automatically detected and heat is applied at their exact location.

With quick and automatic first pot detection, a keep warm function and LED display and timer, this intuitive kitchen appliance will transform your approach to cooking and entertaining.



3. Integrated ventilation which automatically

adjusts itself

Our vented cooktop's most innovative feature? Its integrated high-performance downdraft extractor – aesthetically inbuilt into the cooktop itself. Its fully-flush air intake design allows you to place and move cookware freely. Plus, the automatic air sensor monitors steam and odours and adjusts the ventilation power level automatically.



4. You won't lose important storage space

Short on storage space in the kitchen? Then our vented cooktop is perfect for you. Its unique slimline design allows for cupboards or drawers below the appliance, ensuring every precious inch of kitchen space is utilised.



5. Two installation options, duct or recirculate, the choice is yours!

The NEFF vented cooktop features optimised odour reduction performance, meaning you can cook foods with robust odours like bacon and fish with little to no kitchen smell.

The cooktop can be set-up to either filter and recirculate the extracted air into the kitchen environment, or exit it from your home altogether.

Ideally, the cooktop uses a ducted system to discharge cooking odours

directly outdoors through a duct. If this isn't possible in your kitchen, you can install a recirculation system. Either way, you're guaranteed a functional end product.

