



A 2 in 1 appliance that does it all

Ingredients

Method

When it comes to kitchen renovations, it's easy to get caught up in aesthetics and forget about functionality. In recent years, we have seen a movement towards open plan kitchens with large island benches to maximise your cooking workspace.

Interior designers champion this relaxed cooking [design](#) – where a cooktop is placed in the centre of the kitchen, rather than facing a wall. But there's one thing that it often overlooked. And that's the fact that you will need a [rangehood](#) to extract the air pollution, oil and stains caused by cooking, and ensure you filter airborne grease before it settles on your cabinets.

No room for a rangehood?

The problem is that no-one wants a large, prominent rangehood sitting in the middle of the room. That's where NEFF's vented [induction cooktop](#) comes in. It combines your cooktop and rangehood in one appliance so you can have more freedom and flexibility when designing your dream kitchen.

You may be thinking this is too good to be true, but it's been tried and tested by home-cooks across the country who have sizzled steaks, grilled seafood and sautéed vegetables on the integrated ventilation system.

Here are three reasons you should consider a vented induction cooktop when planning your next home renovation:

Kitchen planning freedom

A NEFF vented cooktop provides more freedom when designing your kitchen. You can enjoy unobstructed views of your living space, with no overhead rangehoods necessary. The centre vent will get rid of the steam, grease and smell before it has a chance to circulate meaning there are less restrictions in the planning process.

Easy to install with two ventilation options

You can choose between two ventilation options depending on your unique circumstances. NEFF recommends using a ducted system which allows you to discard odours directly outside through a duct. But we know this isn't always possible so we can also install a recirculation system if its required.

Luckily, these do not require much storage space in the drawers or cupboards below.

Innovative features

NEFF's induction cooktop is German engineered with world-leading features that make cooking more enjoyable. The FlexZone allows you to put pots and pans anywhere you want and heats them exactly where they stand. If you want more precise convenient control of your cooking levels, you can use [TwistPad Fire](#) – a removeable, magnetic control knob that allows you to regulate the amount of heat you are using in all cooking zones.

Best of all, NEFFs vented induction cooktop has an automatic air sensor that adjusts the extraction rate to match the situation in the kitchen so you can spend more time cooking and less time fussing about airflow.

Need a 2 in 1 cooktop and rangehood appliance that does it all? [Learn more about our range on the NEFF website.](#)

Notes
