

FLOW-IN

The innovative 2-in-1 solution



RANGEHOODS



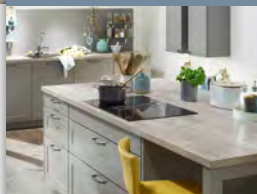
KITCHEN/LAUNDRY SINKS



BATHROOM BASINS



TAPWARE



COOKING APPLIANCES



WASTE DISPOSALS

NEW-FLOW

FLOW-IN: Cooktop with built-in range hood



FLOW-IN is a top quality induction cooktop with built-in rangehood, by an innovative team working towards an experience-centred kitchen. Key advantage-cooking vapour is suctioned directly downwards, from the cooktop into the range hood. The two left cooking surfaces can be combined to form a larger surface through the Bridge function, for optimal

heating of large utensils like cookers. The cooking unit has 2 areas with an additional Booster function and 9 levels of performance per cooking area. Ikon's principle to design kitchen products that are at the service of humankind and focus the daily use of these products on practical experiences, is perceptible in the multitude of the FLOW-IN applications: This innovative

OVERVIEW



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concept not only applies to conventional kitchens, but also to kitchens with islands, wherein it is impossible to assemble or build a traditional extracting hood. You can mount the cooktop with integrated range hood in a flush-like manner and embed the hood flat into the cooktop. This combination is equally appropriate for kitchenettes, considering that the 52 cm cooktop is

perfectly adaptable to the standard depth of a 60cm countertop. The hood is easy to remove and provides direct access to the stainless steel filter. Hence, easy and comfortable cleaning of all parts. As a top-quality product, FLOW-IN is equipped with an innovative motor base which is energy-efficient as well as an external motor, available on demand.

FLOW DESIGN

Foreword by the designer, Beyza Dogan

The layout of modern kitchen has gone beyond its former limits. Cooking has long ceased to be the sole activity carried out in the kitchen – henceforth, the term "kitchen" extends to the house in its entirety. Men and women spend more and more time in the kitchen (with table and chairs).

It is also for this reason that household appliances have become invisible and hardly found in the kitchen. This provides more space and creates a friendly atmosphere. Nowadays, designers have as ambition and motivation to push kitchen utensils behind the scene while maintaining their maximum performance.

They aim to design appliances that are easy to use and which blend with the kitchen environment. The FLOW-IN 2 in 1 solution is the ideal answer to the demands of the contemporary kitchen. FLOW-IN is a seamless blend of a hood and an induction cooktop. As this unit works silently in the background, the people in

the house can focus on enjoying the moments spent together in the kitchen. In addition and in the true sense of the word, they have more space for more important things in life.

The stainless steel surfaces of the FLOW-IN suction module are seamlessly built into the cooktop. With intelligent planning suction channels and space for maximum storage, your FLOW-IN ensures a compact blend of both units, thereby providing more space in the cabinet underneath the cooktop.

The more complex a product is, the more difficult it is to use. Our challenge was to combine the functionalities of the two appliances for them to be readily accessible and easy to use during cooking.

FLOW-IN integrates the hood into the cooktop by way of a harmonious material. It perfectly fits into kitchen surfaces and this results into a whole new type of product.



The FLOW-IN cooktop was awarded a prize for its superior quality, design, ease of use and features, by the panel members of Plus X Award.

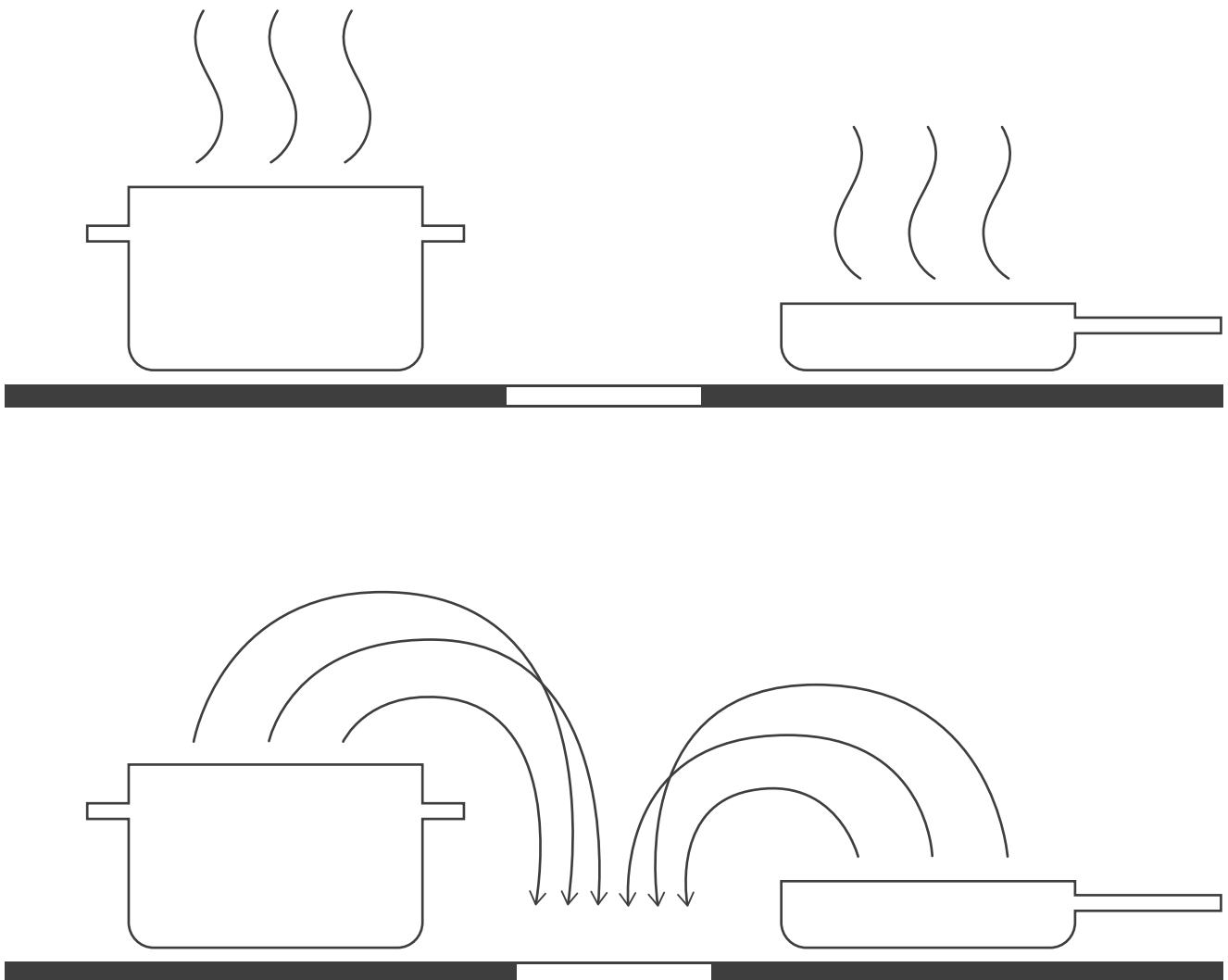


Designer: Beyza Dogan

FLOW-OPERATION This is how it works

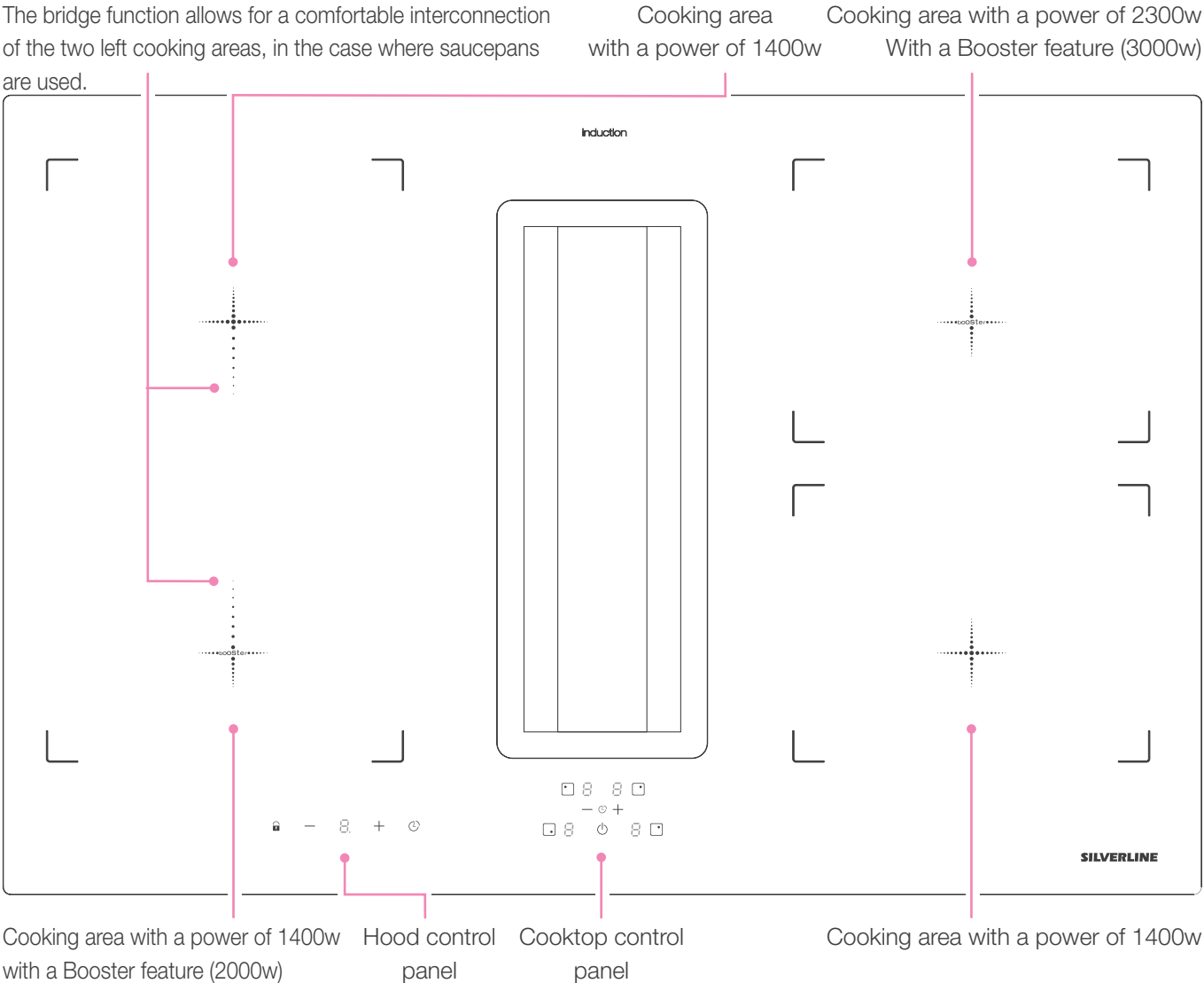
Ikon's new and powerful FLOW-IN cooktop is a real innovation, which gives a clear idea of what cooking is all about: A top quality induction cooktop with built-in hood for a downward suction of vapour to the position where it is mounted, that is, a direct suction from the cooktop, close to the frying pan, the saucepan and the carbon monoxide. **There is no magic in it. It is just a question of speed.**

Cooking vapour rises at a speed of about 1m/s. When the air flow velocity is high, the FLOW-IN cooktop conducts an optimum detection of kitchen vapour directly from the pots or frying pan. The upward air flow is pushed to the side and sucked downwards. If the cross flow is stronger and faster than the rise of cooking vapour, this vapour may not be sucked.

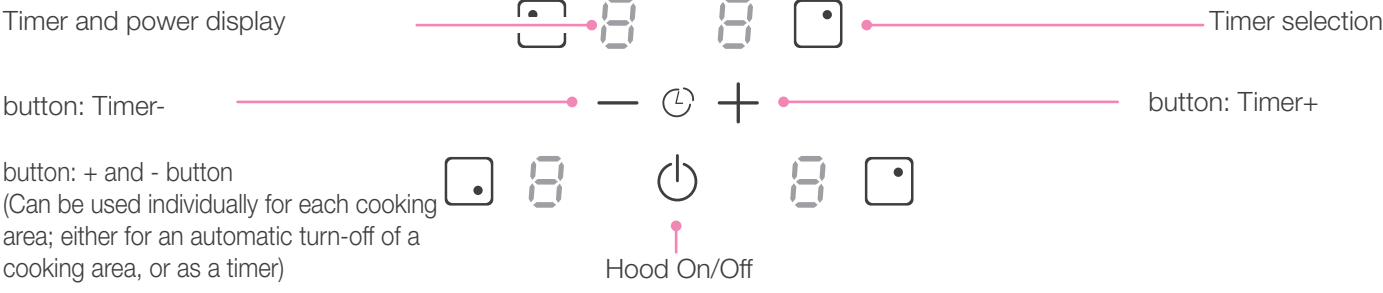


Intuitive and simple

The bridge function allows for a comfortable interconnection of the two left cooking areas, in the case where saucepans are used.



Cooktop



Button



FLOW-COLOURS

All the colours of the world



FLOW-IN

peripheral suction plates are made of stainless steel and black glass- neutral coatings that fit perfectly into any kitchen. However, consumers wishing to ascertain the originality of their FLOW-IN or suit it in an extraordinary manner with the design of the kitchen can make their choice of colour from our exclusive iKolor™ selection*

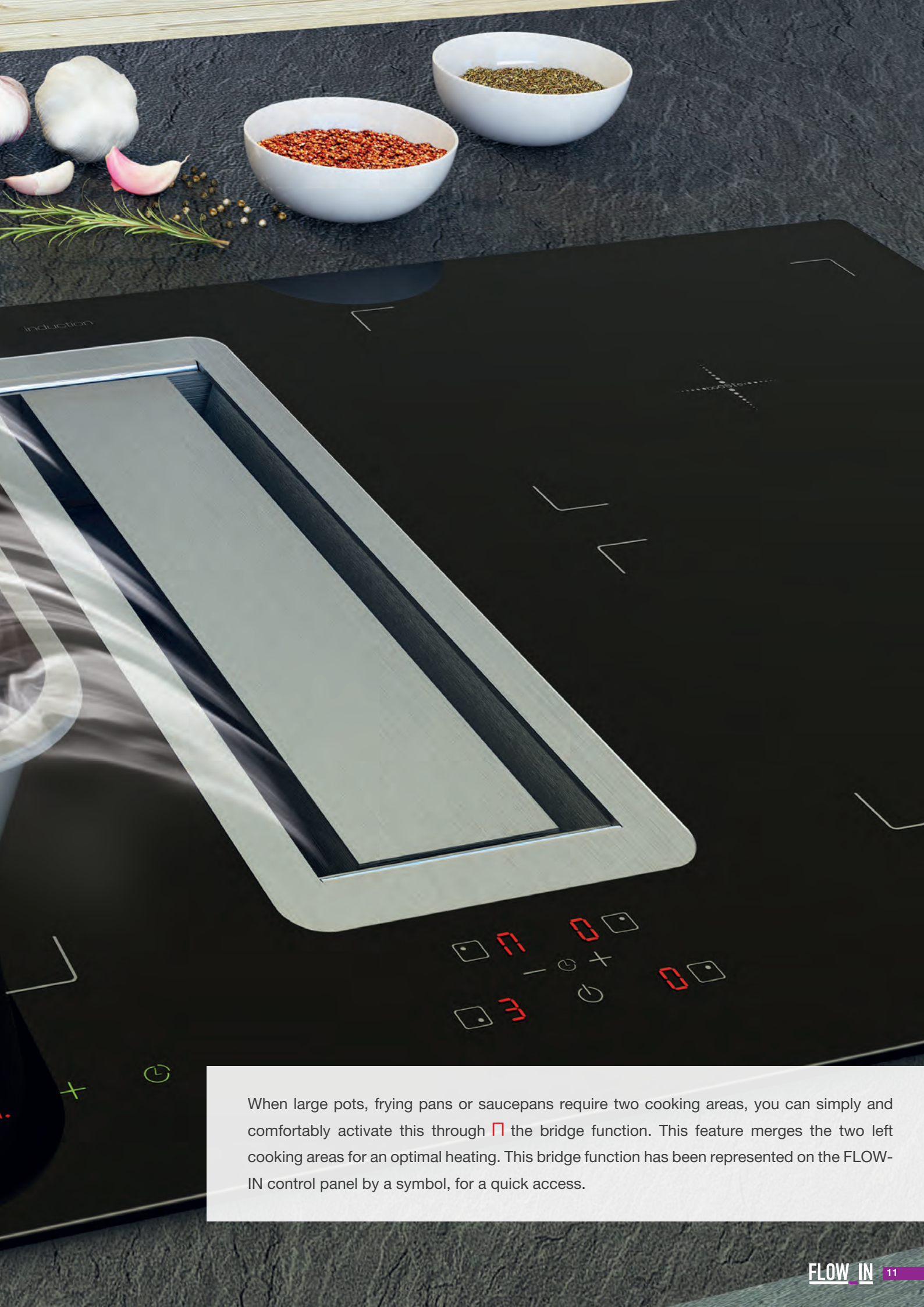
*For an extra charge




FLOW-COMFORT

Based on your needs





When large pots, frying pans or saucepans require two cooking areas, you can simply and comfortably activate this through  the bridge function. This feature merges the two left cooking areas for an optimal heating. This bridge function has been represented on the FLOW-IN control panel by a symbol, for a quick access.

FLOW-KITCHEN



1

2

3

4

5

Rear view

Air exhaust



Mounting and dismounting feature in air exhaust mode for island kitchens.

Base cabinet, 60cm deep and 120cm long or a lower usable cabinet of 35cm of depth and 105 cm in total length; with the possibility of using two full drawers). Flat ducts go downwards through the usable base cabinet, the topping and the concrete slab. Underneath the cellar ceiling, the flat ducts lead to the external motor mounted on the external wall, at the basement, in the skylight or in the cellar

Set up options

With a 950 mm ultra-deep countertop, install the pipe system in the lower usable cabinets (e.g. 35 cm in depth). Possibility of using the full depth of the two drawers, limited access to the storage area as a result of the air exhaust.

For the 1050 mm ultra-deep countertop (leave out a space of about 10 cm between the two cabinets and recover with two elongated flanges) air can be vented directly downwards through the usable front and back cabinets (e.g. 35 cm deep). The two lower cabinets (front cabinet with two drawers with fully available depths) are usable.

The ducts can be led right up to the external motor on the floor or below the cellar ceiling (Refer to page 19 for further information).

Side view of an island kitchen With a 950mm ultra-deep countertop

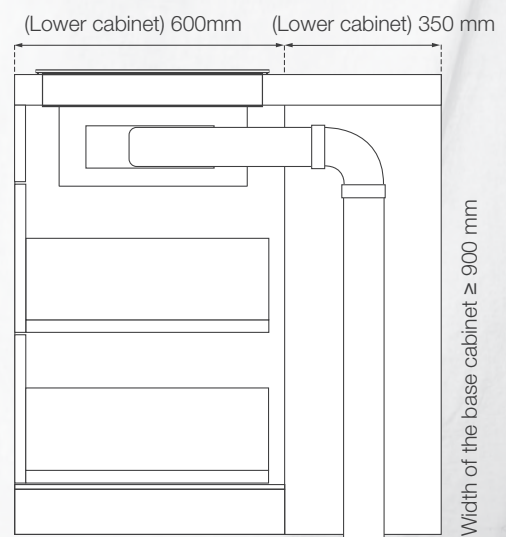


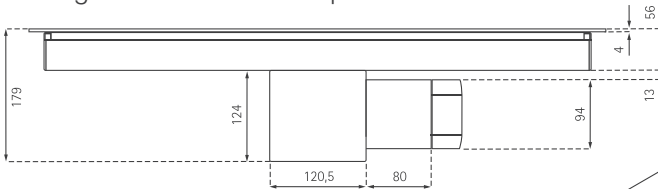
Diagram of the piping below or in the ceiling of the cellar
Height of the appliance: 179 mm.
Maximum space required for the panel: 170mm

FLOW-TECHNIQUE

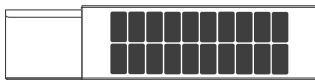
Planning and Mounting

Diagrams of the sides

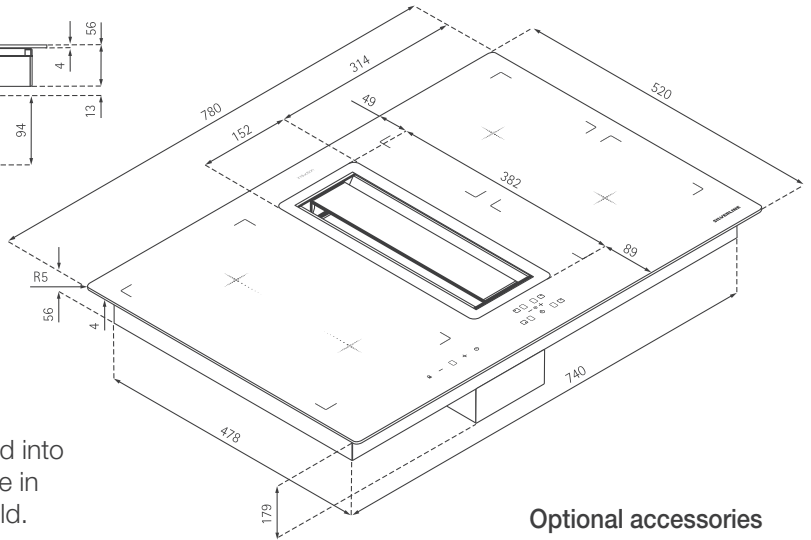
Cutting size of the countertop: 750 x 490 mm



The rotation of the exhaust air box helps in guiding the air exhaust connection towards the left or the right.



Thanks to the air filter, the purified air is redirected into the kitchen, hence eliminating the risk of moisture in the cabinet or in the base, or damages and mould.



Optional accessories

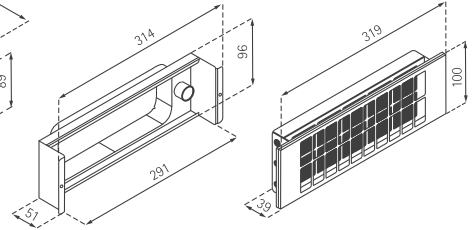
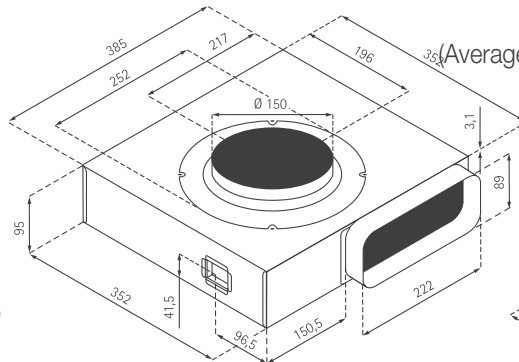
(Only in Air circulation mode)
Device for launching air circulation to be mounted at the base

(Average height: 10cm), Connection of the flat duct
Connection sizes = 222x89mm

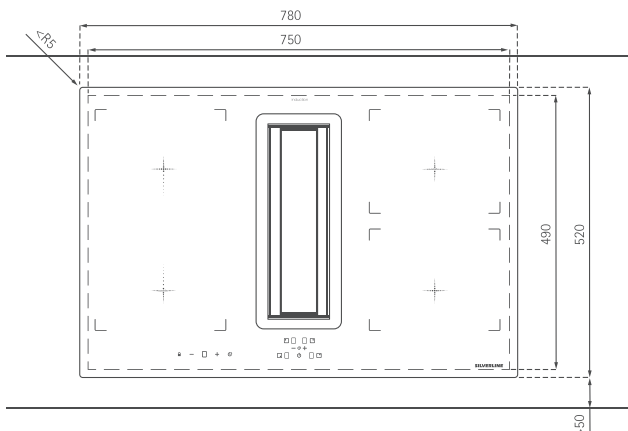
Base motor

(Solely for FLOW-IN Intern Premium):

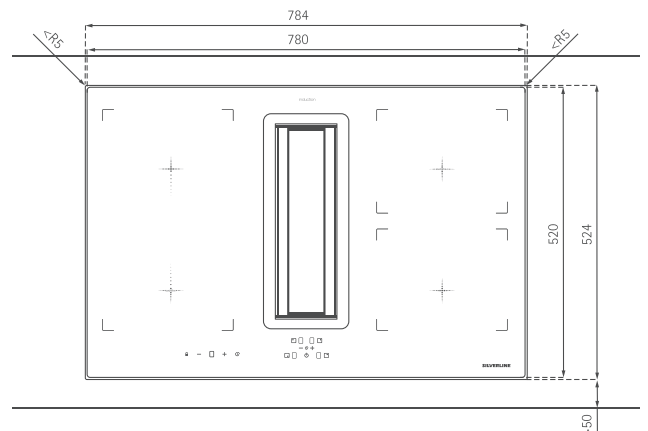
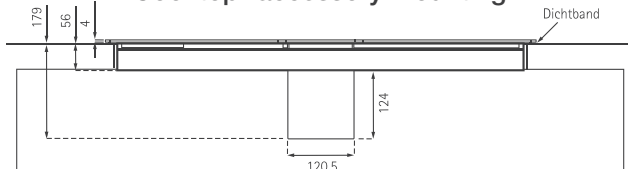
Connection to the motor by way of a round tube, with a diameter of 150mm, exiting the motor with a flat duct of 222x89mm. The rotation of the motor in all directions helps in pushing out the exhaust air.



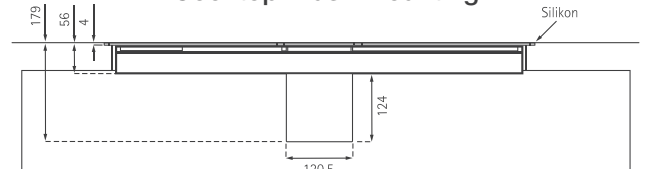
The FLOW-IN cooktop can be mounted flush or laid on a stand. The following diagrams show the dimensions of the countertop:



Cooktop- accessory mounting



Cooktop- flush mounting



FLOW-TECHNIQUE

Planning and Mounting

Instructions on planning and mounting

- Air can be extracted by turning the extraction duct towards the left or right before mounting.
- Also, you can position the control unit at the base for it not to have any bearing (height =8cm).
- During maintenance, drawers and shelves have to be removed.

When placing wall casings that open downwards, it is necessary to leave a sufficient distance, at least 200 mm to the floor, so as to prevent air turbulence that may affect performance of the appliance. Please abide by all the instructions provided by the manufacturer for adjusting the worktop.



During planning and mounting, please respect the following distances:

- At least 50mm of the work-top cut-out to kitchen furniture, side walls and edges of countertop.

It is generally possible to use the exhaust duct in any direction, while in a kitchen-block. It is worth noting that the base area may be used for the installation of exhaust ducts.

Air exhaust can be planned in advance, based on different performance modes. For example, in the base area, within the floor (or topping), concrete slab or underneath the ceiling cellar.

NB: If you wish that the air-exhaust pipe system be installed at the level of the floor, please contact the architect, planner and experts in time for information on its structural and legal feasibility.

More space thanks to a compact appliance

The FLOW-IN countertop has been designed with an extremely low height of just 17.9 cm, so that you can always have sufficient space under the worktop. With the appropriate front panel measuring 17 cm in height (based on the height of the countertop) you have access to two drawers of the lower cabinet. But this depends on the layout of the air-exhaust pipe.

Base ventilation through the air filter

For the proper functioning and an optimal air circulation mode, we recommend the guided ventilation of the kitchen furniture in the kitchen. With its space-saving installation at the level of the base area (height ≥ 100 mm) Ikon's U-START 811 Air Filter redirects the purified air into the kitchen, thereby preventing moisture build-up within the cabinets and at the base, as well as preventing damages that may originate from moisture and mould. You are free, based on the circumstances, to place the air filter anywhere or in the base area. Because of air current, we recommend you not to set it up directly into the lower area.

FLOW-DATA

Integrated motor

FLOW-IN Intern Premium – Cooktop with hood and integrated base motor

Characteristics :

- Frame-less induction cooktop with range hood, 80cm; suction plate for the two models in black tempered glass that forms the cooktop and made of stainless steel included in the delivery.
- Compact unit: the cooktop and the range hood form a single appliance
- It is mounted flush or assembled on a possible support
- Operation with external base motor (average height of the base: 10 cm) – It can also be used in air suction mode.
- It is possible to mount the set from a depth of 560mm
- Easy access for cleaning and maintenance thanks to the removable components of the hood
- Fluid collection reservoir with a capacity of 0.5 l
- Thanks to the air filter, the purified air is redirected into the kitchen. Hence, it eliminates the risk of moisture in the cabinet or in the base, or damages and mould.
- You can direct the air exhaust connection towards the left or the right by turning the extraction connection

Air exhaust duct	A maximum free exhaust capacity of 500 m ³ /h, base motor, lowest/maximum normal strength 204/422 m ³ /h*
Control	Cooktop equipped with a level 4 LCD electronic Touch-Control With automatic increase by 15 minutes and an indicator for grease filter cleaning
Air exhaust connection	Dimension of the flat connection duct = 222 x 89 mm ; You can guide the extraction connection towards the left or the right of the rotating exhaust air box Round ducts for connection to a motor of 150mm Flat duct for motor outlet with a dimension of 222x89mm. The rotation of the motor pushes out air in all directions. For the air circulation mode: U-START 811, an additional device for starting air circulation (filter housing in honeycomb form with active carbon and 1 x AF 811) required
Noise level	Lowest/maximum normal speed 56/66 dB(A)*
Power supply	Maximum average energy consumption of 102w/ 43 kWh / year *
Grease filter	1 metal grease filter in stainless steel suitable for machine washing
Operation mode	Air exhaust and Suction mode available
Characteristics	Two surrounding suction plates in stainless steel and black glass are included in the delivery
Special coating	The surrounding suction plate is coated in glass (Product number MP-FLIK)
Energy tagging	Energy Efficiency class (EEI) B Annual Energy Consumption (AEC)(kWh/a) : 44 Fluid Dynamic Efficiency (FDE): C Lighting Efficiency class (LE): - Grease Filtering Efficiency Class (GFE): C
Window rocker switch connection	Yes
General features	Solid black glass with R5 rounded edges
Product number	FLIK 854 ES
EAN	8699316319269
Accessories	U-START 811, a device for starting air circulation (filter housing in honeycomb form with active carbon and 1 x AF 811) ¹ AF 811, filter housing in honeycomb form with active carbon (can be reused 10 times)

¹ Only at first use. * It complies with EU regulation 65/2014 - EN61591, EN60704-2-13, EN50554.

FLOW-COOKING





FLOW – IN: Your new standard as far as kitchen is concerned

Ikon pays particular attention to user satisfaction: To use this appliance, press the sensitive buttons located on the cooktop. Features like On/Off, residual heat indicator for each cooking area, fault monitoring and protection against overheating do ensure your safety. FLOW-IN is noiseless and guarantees fresh air in the kitchen.

FLOW-DATA

The induction cooktop

Induction cooktop

User comfort

- It works by sensitive buttons
- Digital display of performance levels (Red colour)
- 9 levels of performance for each cooking area
- 2 cooking areas with an additional Booster feature
- Bridge function for an appropriate interconnection of the 2 cooking areas (front left and back left) for utensils such as saucepans, cookers, etc.
- 4 timer switches for simultaneous use on each cooking area
- 4 timer switches
- Automatic cooking
- Warm feature

Safety features

- Emergency shut down and locking feature
- Pan detection
- Residual heat indicator for each cooking area
- Child safety
- Error check and overheating protection
- Energy consumption management (reduces performance)

Power supply/consumption

- Overall power supply 7 100 W
- Consumption in standby mode < 0,5 W
- Supply cable without plug longer than 140 cm

Back left cooking area (Ø 175 mm)	210 x 177 mm
Minimum diameter from the bottom of the pan	Ø 90 mm
Nominal voltage*	1 400 W
Performance amplifier*	–
Standard kitchen utensil**	B
Energy consumption EC _{cw} **	177,3 Wh/kg

Front left cooking area (Ø 175 mm)	210 x 177 mm
Minimum diameter from the bottom of the pan	Ø 90 mm
Nominal voltage*	1 400 W
Performance amplifier*	2 000 W
Standard kitchen utensil**	C
Energy consumption EC _{cw} **	181 Wh/kg

Back right cooking area (Ø 215 mm)	210 x 177 mm
Minimum diameter from the bottom of the pan	Ø 100 mm
Nominal voltage*	2 300 W
Performance amplifier*	3 000 W
Standard kitchen utensil**	C
Energy consumption EC _{cw} **	168,4 Wh/kg

Front right cooking area (Ø 175 mm)	210 x 177 mm
Minimum diameter from the bottom of the pan	Ø 90 mm
Nominal voltage*	1 400 W
Performance amplifier*	–
Standard kitchen utensil**	A
Energy consumption EC _{cw} **	181,9 Wh/kg

Performance/Consumption – overall performance: 7 100 W, Cooktop energy consumption EChob** 177,2 Wh/kg

*These performances may vary based on the shape, size and quality of the pan.
** Estimated through the methods of measuring characteristics of use (EN 60350-2)

FLOW- INFORMATION

The induction cooktop

Purpose of the touch areas

Your cooktop works by touch sensitive buttons. These buttons react to a gentle press on the glass. A 1 second press will activate its features. An acoustic and/or visual indicator will notify you at every response by a touch area.

Cooktop display (Overview)

Display	Description	Function
0	Zero	Cooking area activated
1 ... 9	Performance level	Performance adjustment
U	Pan detection	No pan or inappropriate pan
E	Error indicator	Electronic fault
H	Residual heat	Hot cooking area
P	Amplifier	Performance amplifier activated
L	Locking	Cooktop is safe
Π	Bridge function	2 bridged cooking areas

U Pan detection – The pan automatic detection provides you with absolute safety. The induction will not work as long as there is no utensil on the cooking area. Likewise, it shall stop working when you remove a cooking utensil from the cook area or when you use a pan which is inadequate for induction.

R Residual heat indicator – When the cooking area or cooktop is turned off, the symbol [H] will be displayed on the hot cooking area with residual heat. This [H] symbol will disappear once the cooking areas are safe to touch.

The Booster feature – 2 cooking areas equipped with a performance amplifier that is activated on switch-on (activation by increasing the performance up to level 9 and a further press on the “+” button) by a 5 minutes long press, hence boosting performance. The Booster feature was designed for a rapid heating of a huge quantity of water.

Consumption management / performance reduction feature – This cooktop is equipped with a consumption management feature. In order not to exceed the maximum performance, the cooking level of an area is reduced automatically when the Booster function is enabled.

The Timer – Thanks to this built-in feature, all the 4 cooking areas have been set to a cooking duration that run from 1 to 99min. Each cooking area has its regulator. When a certain cooking time is reached, the cooking area will go off automatically. The display will blink, followed by a sound indicator. The timer is not integrated into the cooktop and it can also serve as a timer. When the set time is reached, [00] will be displayed, followed by a sound signal. When the cooking area(s) is (are) activated, the “-” and “+” buttons will activate simultaneously. Hence, the time frame may be extended with the “+” and reduced with the “-” sign. When the timer is used while the cooking areas is not, the “-” and “+” buttons will be activated simultaneously. In order to deactivate the Timer, simply press any other button.

Π The bridge function – this feature helps in bridging the left cooking areas when pans are to be used. Simultaneous activation of the two selection buttons of the cooking area.

L Locking the cooktop – All the settings of the cooking area can be modified and locked, except for the button [⏻] through simultaneous activation of the “-” button and front right selection buttons.

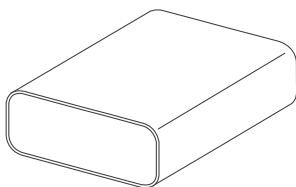
FLOW-AIR

Air exhaust and suction technique

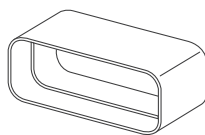
Information for the optimal use of air exhaust and suction technique

- In order to suck the remaining air and minimise lost during transportation, the required diameter of the entire air exhaust duct system must be 150mm (a diameter of 150 mm is equal to 176 m²).
- The bigger the air route, the more efficient and silent is the hood .
- The air exhaust duct should be as small as possible, considering that the maximum length of a duct varies between 2 and 3m.
- When using an external motor, the length of the air exhaust system may be extended to 6m.
- Generally, the length of the air exhaust duct must not exceed 6m. If that is the case, it is recommended to reduce it.
- For optimal operation with the external motor, we recommend that you use an air exhaust duct with a minimum length of 3m. Narrow ducts, stiff plugs and long air exhaust ducts will increase air resistance and noise.
- In addition, this will have a bearing on performance and life span of the motor. For a 90° elbow connection, the air exhaust system will lose about 10% in its performance and for every meter of the
- air exhaust system, you must take into consideration that there will be a 5% lost. The smoother the ducts are, the better the air exhaust will be - consequently, plastic ducts are more suitable than Flex pipes.
- Please ensure that the required air is provided : The air entering the room must be equivalent to the outgoing air, else, this may result in depression, and a subsequent decrease in hood performance.
- Caution: The wall mounted casings have small outlet diameters, a check valve, inclined ventilation valves or a significantly reduced ventilation duct with anti-insect protection.
- An automatic opening and closing help in the proper functioning of the system, which can release hot air towards the outside.

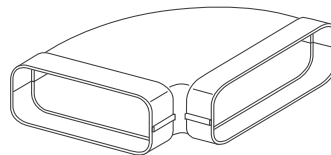
Ventilation systems can only be replaced by an authorised supplier. FLOW-IN's air exhaust connections have a diameter of 150 mm (flat duct) which fits perfectly well with the ventilation system of the supplier Here are the **main components** for an optimal installation of the air exhaust system; refer to Naber ducting on our website www.ikon.nz.



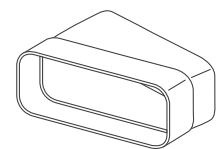
Flat duct connector



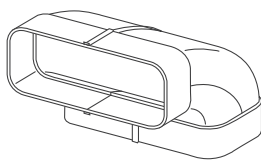
Flat duct connector



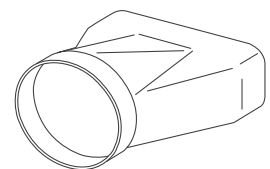
90° horizontal elbow connection



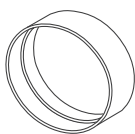
15° horizontal elbow connection



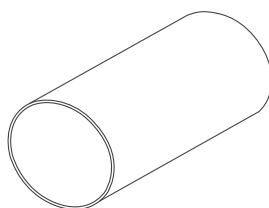
90° vertical elbow connection



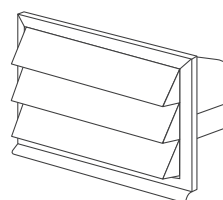
The end section



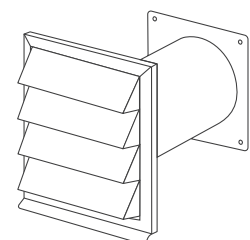
Round duct connector



Round duct



External flat blind



Wall mounted casing with rounded external blind

FLOW-IN

The innovative 2-in-1 solution

