BLANCO by GUTMANN
Welcome to a world of individuality
GUTMANN’s hand-crafted extractor hoods set the highest standards on the market, combining aesthetic appeal with unrivalled technology and advanced engineering. The creation of individual ventilation systems is optimally conducted by GUTMANN due to their outstanding technical competence and specialisation in exhaust hoods. Many years of experience, valued traditions and innovative development constitutes an added value to the GUTMANN brand; a brand that you can trust with the planning and creation of your dream kitchen. Kitchen designers know the advantages of the vast range and details found in a custom hood from GUTMANN. Trust GUTMANN with your needs and enjoy a quality kitchen that works hard for you.
GUTMANN hoods are unique, individually planned and specially manufactured for each customer. They are the result of progressive ideas, decisive service orientation and a distinguished sense of style, fulfilling the many demands of modern life. With clearly defined forms, high-quality materials and innovative technology, GUTMANN offers unique solutions for every kitchen.

Discover your passion for technology and design, and take this first step towards your dream kitchen with an individual extractor hood from GUTMANN.

Product advantages

GUTMANN has a long standing history of designing successful products that have raised standards, but they do not rest on the performance and achievements of bygone years. Instead, they take a leading role in developing innovative solutions for the future. Key advantages of GUTMANN’s top quality extraction hoods are:

- Each hood is processed accurately to the millimetre
- No visible screws
- Full-surface welded edges
- Individual hood dimensions
- Powerful and pressure-resistant blowers for any household cooking environment
- Telescopic or single-piece tower unit
- Vacuum housing
- Condensation filters with magnetic band

Welcome to a world of individuality and the modern manufacturing of GUTMANN
Advantages of GUTMANN recirculation ventilation technology:

- Able to be regenerated in ovens; lifetime of three to five years
- Recyclable
- 12 times more effective than standard active carbon filters
- Antibacterial properties thanks to the silver and copper particles

Conventional filter technology:

48-80% grease absorption rate

GUTMANN magnetic belt filter:

95% grease absorption rate
Motors

GUTMANN closely considers the importance of a perfectly functioning ventilation system. Therefore, GUTMANN also offers numerous motor variants which meet the demands of various spatial conditions:

- High flow speed at the filter
- Efficient extraction and corresponding reduction of cooking odours
- Safety in the household thanks to optimised solutions in the case of simultaneous use of a flue, gas cookers etc.

Magnetic belt filter

The GUTMANN grease filters are fitted with magnetic belts which guarantee full sealing of the filters and a reliable hood. Unlike the fleece grease filter, which must be replaced after saturation, the metal grease filter is a permanent solution. Metal filters can be freed of grease in the dishwasher as often as required. These filters can be safely placed in the dishwasher for cleaning or manually soaked in soapy water. They must be thoroughly dry before reinstalling them.

Activated carbon filter

Generally, an activated carbon filter is used if no exhaust or operation is possible for structural reasons and the exhaust air can therefore not be dissipated outdoors. The fumes are extracted at the cooker and cleaned via a grease filter.

The activated carbon filter removes any odours before returning the air to the room.
Abajo
Style is not confined by space

The modular Abajo downdraft ventilation feature ensures user-friendly, ergonomic handling and effective extraction performance, with remarkably high fat and condensation separation efficiency provided by the multi-function filter. The Abajo removes odours and grease particles directly from the pans, preventing cooking vapours from rising and spreading around the kitchen. The grease particles created when cooking are instantly trapped within the stainless steel filter.

The hob

• Two flexi zone induction hobs for flexible cooking with larger pans
• Four induction hob slider controls with individual timer function
• Three ‘keep warm’ temperatures: 42°C, 70°C & 94°C
• Pause function and easy bridging
• Boost and twin boost heating levels
Downdraft hood

• Multi-functional filter with high fat and evaporation filtration for ultimate extraction efficiency
• Stylish frame design in stainless steel
• 90° degree filtration ensures optimum coverage
• LED effect lighting to illuminate your hob
• The powerful motor is positioned at the back of the cupboard which allows maximum usage of space
• The powerful 550m³/hr motor achieves an impressive air speed of 5m/s across the cooking area
• Sound pressure level is 62dB – 66dB

Technical information

• Internal motor (B Version)
• Detailed planning drawing on request
• Size: L925 x W542 x H165mm
To recirculate the Abajo see page 27.

Order code: BM23ML925BII
Stock code: GUT1996b
The Palma model is simply beautiful without compromising on efficiency. No matter what size kitchen you have, the Palma is the perfect high powered solution to remove grease and odours. It is available in three sizes: 600, 900 or 1200mm, to ensure the power of the cooker hood is appropriate to the width of the hob below. The seven-point touch panel offers quick and easy control of the four speeds, LED lighting and grease filter indicator.

Wall hood

- Cool white LED lighting for perfect, energy efficient illumination of the hob
- Automatically returnable intensity level, automatic follow-up time, grease filter saturation display
- Full-surface extraction for maximum efficiency
- Condensation filter with magnetic band
- An impressive 950m³/hr extraction rate
- Sound pressure level is 42dB - 64dB

Technical information

- Internal motor (B Version)
- Total height 680-830mm
- Total width available in 600, 900 or 1200mm

To recirculate the Palma see page 27.
Stratos

Harmonious fusion of design and function

The Stratos stainless steel chimney hood from BLANCO by GUTMANN combines every element of the kitchen; high efficiency together with perfect design and precision control. Keep your kitchen on trend without compromising on efficiency. Designed for easy and practical wall-mounted installation, this hood has two washable metal grease filters. The hood has innovative touch-sensitive slider controls and LED display.

Wall hood

• Perimeter cool white LED lighting in the frame
• Innovative touch-sensitive slider controls
• Full-surface extraction
• Condensation filter with magnetic band
• Sound pressure level is 42dB - 64dB

Technical information

• Internal motor (B Version)
• Total height 680-830mm
• Total width 900mm
• Efficient 870m³/hr extraction rate

To recirculate the Stratos see page 27.
Sombra

Exclusively unique design

An exclusive design and unrivalled performance efficiency characterises the BLANCO by GUTMANN Sombra. It features a suspended glass panel that gives the impression it is kept in position by sheer magic. The cutting-edge filter technology efficiently supports the unit’s perimetrical extraction to offer maximised performance and energy efficiency.

Wall / Island hood

• Cool white LED lighting integrated behind glass
• Automatically returnable intensity level, automatic follow-up time, grease filter saturation display
• Condensation filter with magnetic band
• Central glass panel can be swung away with gas-assisted shock absorber
• Alternative glass colours possible
• Available as a wall mounted or island mounted extractor hood
• Sound pressure level is 41dB - 65dB

Technical information

• Internal motor (B Version)
• Total height 680-830mm
• Seven point control panel
• Efficient 950m³/hr extraction rate
• LED lighting, cool white
• Black glass
• Total width available in wall mounted 900mm or island mounted 900 or 1000mm
Options

White glass is available to order on a lead time of six weeks. If you wish to order white glass please contact ashley.welch@blanco.co.uk clearly specifying white glass. A surcharge is applicable when ordering the white glass, please discuss with your retailer. Stock code: GUT40b

Order code: BGW68B900
Stock code: GUT1062b

Order code: BGI68B900
Stock code: GUT1174b

Order code: BGI68B1000
Stock code: GUT1222b
Sombra
Maximum performance, minimum energy use
The Claro built-in ceiling hood is completely integrated into the ceiling and unites discreet understated design with the technical requirements of a practical ventilation system. The minimalist design of the ceiling solution in brushed stainless steel has an exceptional extraction rate of 910m³/hr. This contemporary design allows access to the magnetic metal grease filter and also improves the suction force on all four edges, accelerating the air into the extractor.

**Ceiling hood**
- Energy efficient LED lighting gives you the perfect illumination when cooking
- Easy to use remote control
- Edge extraction for the balanced and effective removal of steam and odours
- Condensation filter with magnetic band
- Sound pressure level is 42dB - 70dB

**Technical information**
- Internal motor (B Version)
- Efficient 910m³/hr extraction
- Ducting 222 x 60mm adjustable for either left or right hand side
- Total width 1160mm
- Size: L1160 x W665 x H170mm
- Warm white LED lighting

To recirculate the Claro see page 27.
Included

Stylish, easy to use remote control.

Order code: BG04EMB1161WARM
Stock code: GUT954b
Capa – the harmonious combination of technological perfection and attractiveness. GUTMANN’s research into everyday extraction issues brought forth the first ceiling-mounted model in the world with an integrated recirculation function. The return of the circulated air prevents the fumes from laterally escaping and provides a comfortable room climate feeling. Its attractive design with the combination of stainless steel and glass gives the appearance of elegant unobtrusiveness with a model height of only 14cm. The activated carbon filter cassette is 12 times more effective than standard carbon filters which can be regenerated in the oven.

Ceiling hood
- Full-surface extraction
- Easy to use remote control
- Metal grease filter with magnetic strip
- Black glass, alternative glass colour white
- Energy efficient LED lighting available in cool white
- Easy to remove carbon filters – regenerate in the oven
- Sound pressure level is 42dB – 72dB

Technical information
- Recirculating (C Version)
- Efficient 900m³/hr extraction
- No ducting required
- Vented on four sides
- Remote control
- Surface mounted
- Size: L1000 x W700 x H145mm
- Available with black or white glass
Included

Stylish, easy to use remote control.

Order code: BG07C1000BLACK
Stock code: GUT1399b

Order code: BG07C1000WHITE
Stock code: GUT1399b
The CAMPO II built-in ceiling extractor is yet another major innovation in design and technology from BLANCO by GUTMANN. The extractor is completely integrated into the ceiling and is operated by remote control. Extraction is extremely effective, using the unique GUTMANN ‘perimeter extraction’ technology to remove moisture and cooking odours. Air is drawn at high speed through the extractor on all four sides.

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**Ceiling hood**
- Energy efficient LED lighting over your cooking area
- Light colour is cool white
- Easy to use remote control
- Exceptionally efficient edge extraction
- Condensation filter with magnetic band
- Available in two sizes 960 and 1160mm
- Sound pressure level is 43dB - 68dB

**Technical information**
- Internal motor (B Version)
- Efficient 910m³/hr extraction
- Ducting 222 x 90mm adjustable for either left or right hand side
- Size : BG05EMB960 - L960 x W665 x H170mm
- Size : BG05EMB1160 - L1160 x W665 x H170mm
- Cool white LED lighting

To recirculate the Campo II see page 27.
Included

Stylish, easy to use remote control.

Order code: BG05EMB960
Stock code: GUT1066b

Order code: BG05EMB1160
Stock code: GUT1175b
Llano

Stylish yet subtle

The built-in model, Llano, helps to accommodate necessary extractor hood elements inconspicuously and elegantly while maintaining great performance. Your kitchen units remain consistent in look as the Llano hood is discreetly mounted into the cabinet. When cooking on the front hob rings the Llano allows the user to angle the glass downwards, to achieve up to 70% more volume of air through the filter.

Built-in hood

• Built-in extractor
• Cool white LED lighting
• Easy to use remote control
• Edge extraction
• Metal grease filter with magnetic band
• Sound pressure level is 42dB – 67dB

Technical information

• Internal motor (B Version)
• Efficient 910m³/hr extraction
• Available in three sizes; 510, 810, 1110mm
• Cool white LED lighting

To recirculate the Llano see page 27.
Included

Stylish, easy to use remote control.

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Sombra II
Elegance combined with unrivalled function

This stylish ceiling hood with eight individual LED lighting zone not only looks incredible, but incorporates extremely efficient technical performance. The use of LED lighting with shadow joint between the glass and the ceiling produces a breakthrough lighting effect, giving the impression the Sombra II is floating mid-air.

Ceiling hood
• Eight individual LED lighting zones
• Remote control for ease of use
• Edge extraction
• Condensation filter with magnetic band
• Model with gas-assisted shock absorber
• Sound pressure level is 42dB - 70dB

Technical information
• Internal motor (B Version)
• Efficient 910m³/hr extraction
• White glass
• Shadow joint between the glass and the ceiling
• Ducting 222 x 90mm adjustable for either left or right hand side
• Cool white LED lighting

To recirculate the Sombra II see page 27.
Included

Stylish, easy to use remote control.
1). Which extractor hood should I choose?
GUTMANN extractors are available in a wide range of formats. The best way to choose which hood is most suitable is to first work out what type of cooking appliances you are fitting. No matter which hood you select, always make sure that the area of the extractor covers the area of the cooking appliances, you can also check whether the hood is suitable for your needs by checking the ‘general notes’ section under the description of all hoods listed in our main catalogue.

2). Is recirculating as efficient as ducting?
Ducted extractors are normally more efficient than recirculation, but recirculating offers an alternative when it is either not possible to vent out, or you have a low energy new build.

3). How does recirculating work?
The extracted air is forced through a carbon filter which contains a carbon labyrinth, and is lined with precious metals which trap the cooking products, filtering the air, so that odourless air is produced. This is a system exclusive to GUTMANN and is one of the most efficient recirculating systems on the market. The carbon filter is regenerated in the oven.

4). You recommend 150mm ducting for standard hoods; will my hood work with smaller ducting?
It might, but certainly not as efficiently as with 150mm ducting. Reducing from 150mm to 125mm creates a large resistance (99pa) in the system which makes it 25% less efficient and increases the sound level by 25% too. Any bends or long runs would add to this loss of performance, so you can clearly see the advantages of using the correct size ducting with no reductions.

5). Why should I use an external motor?
There are several reasons why customers might use an external motor. Here are some of the most common reasons:
1. To transfer the motor noise to the outside of the property or another area within the property.
2. You might need a much larger motor to handle more intense cooking products (gas grill, tepan, wok, griddles and deep fat fryers).
3. With long duct runs it might be necessary to use a more powerful motor or even a double motor.

6). Can I use a cooker hood in a room with an open flue appliance (solid fuel fire)?
It would be best in these circumstances to use a recirculation unit. However, if it’s necessary to use a vented hood you would need to use an air recovery system. This is a specialist product to replace the air being taken out of the room with fresh air. GUTMANN have a full range of products to deal with this very specialised area.

7). How does perimeter extraction work?
Our ceiling hoods tend to work using this method and it is created by screening the grease filter, leaving a small channel around the outside area of the extractor. This creates more pressure which accelerates the air leading to an ‘air curtain’ being formed; all cooking by-products within the curtain are pulled into the grease filter.

8). How do I prevent cold air and moisture from coming back down the vent pipe?
When installing a cooker hood, the vent tube should have a slight fall towards outlet. The air vent should have a non-return device preventing air from the outside re-entering the vent tube. All GUTMANN vent outlets are provided with a sealed butterfly valve to prevent this happening.

9). A red light has appeared on my extractor, what does this mean?
The red light is an advisory light. It will come on every 15 hours of use or every two weeks, whichever occurs first. It reminds the user to check the filter for grease. The user should run their fingers across the filter; if it is greasy they should wash the filter in a dishwasher (max temp 55°C) then reset the light. If not, just reset the light. The red light is easily reset. The reset method is slightly different on each extractor but usually it involves holding the on/off button on the extractor down for 6-10 seconds. Whilst holding this button the green lights will come on, keep holding until the green and red light goes out.

10). Do GUTMANN hoods use a lot of electricity?
GUTMANN hoods are designed to exacting standards, the components are developed with energy efficiency in mind. The use of LED lighting means that there is minimal energy consumption and the motors are similarly energy saving.
To recirculate our BLANCO by GUTMANN hoods you will need to purchase an air circulation element

- Use to recirculate all internal motor (B Version) extractors
- 12 times more effective than standard carbon filter
- Position up to 10 metres from the extractor
- Regenerate the filter in an oven. The carbon filter is regenerated by placing in a domestic oven for one hour at 200˚C
- High quality stainless steel
- 150mm connection
- Antibacterial properties

Technical information:
Airflow m3/hr (Max) measurement taken as free-blowing.

Lighting options
If warm white LEDs are required, the extractor can be specially ordered; the lead time is six weeks.

If you wish to order different lighting options please contact ashley.welch@blanco.co.uk, clearly specifying warm white LEDs. Surcharge applicable; stock code GUT40b.

Please note: The product is handmade to order. Once production has started, the order cannot be cancelled or changed.