



One.

Exceptionally attractive.

INSPIRED BY QUALITY

NOVY[®]



One. Cooker hood and hob in one.

With One, Novy has set a new standard in the field of smart kitchen ventilation solutions. It is the precursor to a brand new generation of kitchen solutions which deal with design, ergonomics, space and efficiency in a totally different way.

The interesting feature here is the combination of the cooker hood and hob in one exceptionally attractive unit. Exceptional because of its powerful operation, attractive because of its stylish and discreet design.

Thanks to One, you can transform your kitchen into an atmospheric living space where you can enjoy good company and good food.



One. Kitchen ventilation.

Discreet,
quiet and efficient.



With One's innovative nature, Novy gives the concept of the cooker hood an entirely new meaning. This technological marvel not only delivers high performance, it is also surprising thanks to its ingenious concept and design.

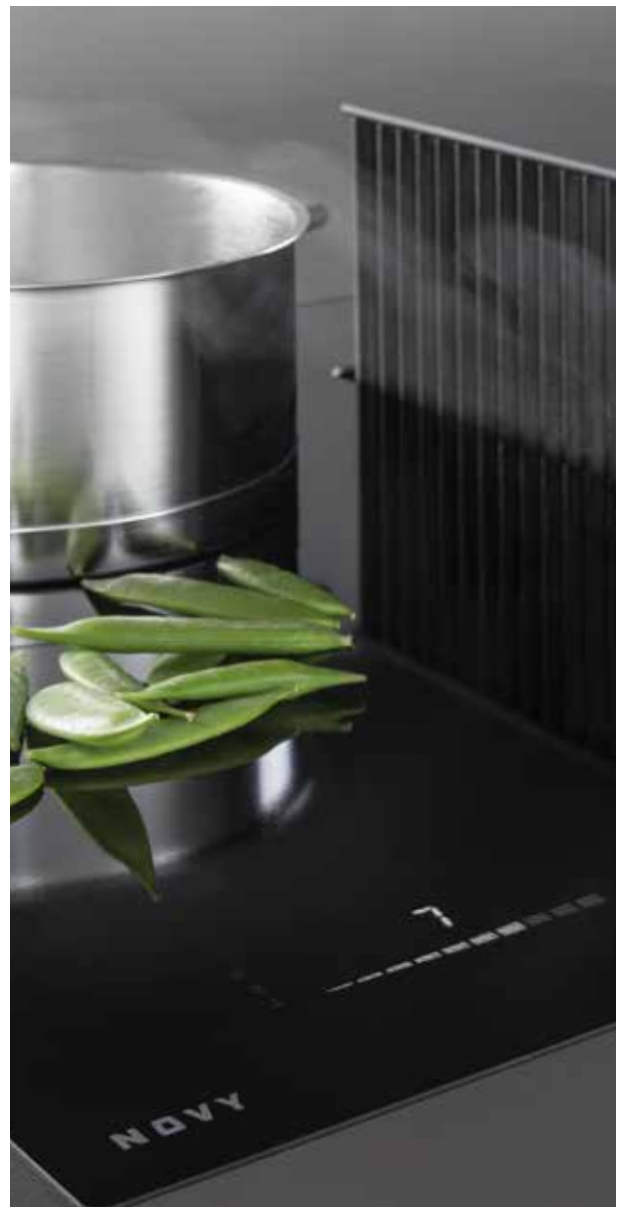
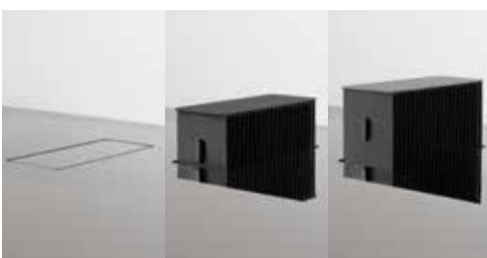
One's aspiration tower is in fact centred between the four cooking zones, and disappears almost invisibly into the hob when not in use. And this offers many advantages.

Silence. An absolute must in every kitchen.

You can enjoy a pleasant conversation or some music while cooking or during a meal. Thanks to years of experience in the field of noise reduction, with One, Novy has managed to eliminate annoying noises.

The specially selected motor, the integrated noise reduction system and the intelligent design mean that you can enjoy even the most sophisticated piece of music while the cooker hood is operating.

Closed, half-open or open,
One retains its attractive appearance.



Efficiency. Every cook's driving force.

One's aspiration tower is at the centre of the action, right next to your pots and pans. This allows all the vapours and odours to be removed quickly and powerfully. And because Novy leaves nothing to chance, every last detail has been designed to perfection. This guarantees best results every time.

The aspiration tower

Height

By extracting at the most suitable height and by concentrating the extraction at the edge of the pans, Novy ensures perfect extraction of vapours.

Distance to the pans

The position of the tower hasn't been chosen by chance. By locating it between the two cooking zones, it is literally at the centre of the action.

Surface

The design of the tower must, of course, be discreet and timeless. But first and foremost the proportions were determined by function: efficiently removing cooking vapours.



The power of the motor

At Novy, the motor is the beating heart of every cooker hood. Selection is always based on strict criteria. The cooker hood not only has to extract air satisfactorily, but the power with which it does so is also very important. Because One interrupts the natural air flow, extra attention has been paid to this relationship. This ensures, for example, that the counter pressure due to the presence of a recirculation filter or extra long ducts doesn't cause problems.

Efficient elimination of vapours

High air speed

Cooking vapours rise at a speed of 1m/sec (over 3.5 kilometres per hour). With One, this natural airflow has to be turned through 90 degrees. This requires power and high air speed at the place where the vapours originate: at the edge of the pan. One's internal air speed (up to 9m/sec) guarantees a smooth flow of cooking vapours.

Air guidance

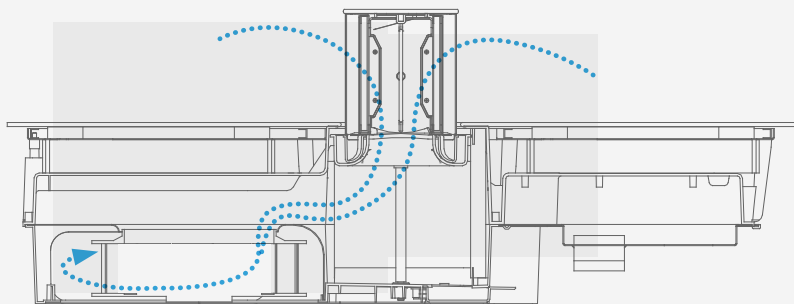
One catches the cooking vapours at the place where they originate and dissipates them effectively. The tower attracts the vapours inside and they flow smoothly down the appliance or through the monoblock filter and back into the kitchen.

And to make sure nothing is left to chance, you can set the aspiration tower so that all the extraction is concentrated on one single side. Economical and efficient.






The lateral air guides have a triple function: they provide ideal airflow, they ensure the condensation of excess moisture before the grease filter and they hide the grease filters elegantly. An intelligent and discreet design, as only Novy can.



The tower attracts the vapours inside and they flow smoothly down the appliance.





-  On/off position
-  Increase/decrease extraction speed
-  Run-off delay at 1st speed or standby mode for small meals
-  Grease filter cleaning indicator
-  Monoblock filter cleaning indicator

Exceptionally attractive.
Even when you opt for recirculation.

Recirculation cooker hoods are often installed in energy-efficient homes these days. This means that no hot air is discharged outside, thus saving energy.

Novy introduced the monoblock filter about five years ago to ensure the efficient and silent elimination of vapours, odours and grease in this situation as well. The complex structure with its water-repellent, activated carbon particles can be easily cleaned in the oven and has a lifespan of about five years. The filter's specific features ensure that odours are absorbed extremely swiftly.

For recirculation, One is installed with a recirculation box in the plinth, which contains the monoblock filter. The two are linked by flat ducts, ensuring that the walls of the cupboard are never exposed to moisture. In addition, the filter is easily accessible via this recirculation box.



One. Kitchen ventilation.

The space
you had always
imagined it to be.

Because One integrates seamlessly into the work surface, all annoying visual elements disappear from sight. The hob and the top of the aspiration tower are finished in opaque black glass, and the grease filters are inconspicuous due to their black air guides. As a result, One blends in perfectly with its environment.





One. Hob.

Powerful,
intelligent
and flexible.

5
5
5

7

5
5
5

Novy is not only changing the rules with One's revolutionary ventilation system. Its uncompromising commitment to innovation is also reflected in the hob, which incorporates all the latest technologies. The result is an unprecedented cooking experience, which allows you to conjure up the most delicious dishes quickly and efficiently.

Form and function combined

Just like the aspiration tower, extra attention has been lavished on the hob's discreet and stylish design. Through the combination of opaque black glass and a few controls on the surface, it can be integrated perfectly into the work surface. Only when you turn the hob on, it comes to life, thanks to automatic pan detection.

One comes alive via automatic pan detection.



One. Hob.

Intelligent
power distribution.



One is equipped with the latest induction technology, which is already familiar to Novy. Four octagonal cooking zones with power up to 3,700 W provide you with exceptional cooking flexibility. Thanks to the central location of the aspiration tower and the automatic bridge function, you get two extra large high performance cooking zones. Ideal for grilling for example.

User-friendly touch controls discreetly integrated into a central position on the hob.



Grill function

The grill function allows you to heat a rectangular griddle pan over its entire surface, and provides ideal heat control during grilling.



Automatic bridge function

A large pot or pan? No problem for One. If one pot is detected over 2 zones, One links both zones to each other.



Power and Super Power

Need to boil a lot of water? With Power and Super Power you can boil it really fast.



Three keep warm functions

You can keep delicate dishes warm at a constant 42°, 70° or 94°C.



Stop&Go

Do you need to stop cooking briefly to take a phone call? No problem. With Stop&Go you can pause the cooking process for up to 10 minutes.

Auto heat-up

Do you need to keep hot water simmering at a constant temperature? The auto heat-up function automatically switches back to the level you set.



Timer function and independent cooking alarm

Each zone has its own separate timer function and you can also use the independent cooking alarm.



Safety

Safety in the kitchen is important to Novy. That's why One has extra safety features:

- Child lock
- Boil over protection
- Residual heat indicator

One. Installation.

Flexibility bonus.

Correct installation has a major impact on the efficient operation of the unit. That's why One has been designed so that it can be fitted in an instant.

Shallow recess depth

Retaining sufficient cupboard space is very important. Thanks to One's shallow recess depth of just 17.9 cm (without glass), maximum space in the cupboards below is guaranteed.



Recirculation or exhaust

Recirculation

When you choose recirculation with One, we recommend using a plinth filter box. The box is installed in the plinth, giving you easy access to the monoblock filter when it needs to be cleaned.



Exhaust

With the exhaust option, you can choose where it exits: immediately behind at the same level as One, via the floor, or below the cabinet.



Integration into the work surface

Do you want One to be completely recessed flush with the work surface or do you prefer it top mounted? Both are possible. Once the aperture has been cut according to the instructions, installation can be carried out by a specialist in an instant.



One. Installation

Clean in an instant.

Novy always aims to make cleaning and maintenance as easy as possible. And with One, great attention has also been paid to this. The appliance is not only a pleasure to cook with, it's also extremely easy and quick to clean. So your kitchen always looks impeccable.

Aspiration tower and hob clean in no time

When the grease filters are saturated, the aspiration tower can be easily removed and taken apart. The filters and air guides can then be cleaned in the dishwasher. In addition, the tower disappears completely into the hob after use so that you can easily clean the glass cooking surface.

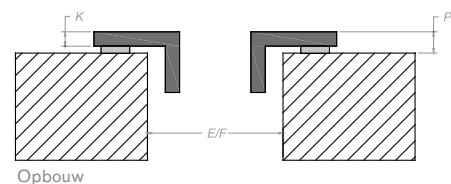
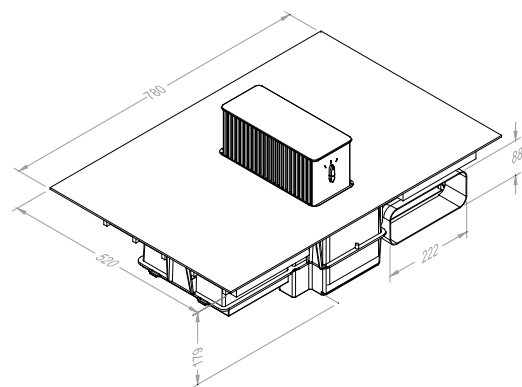
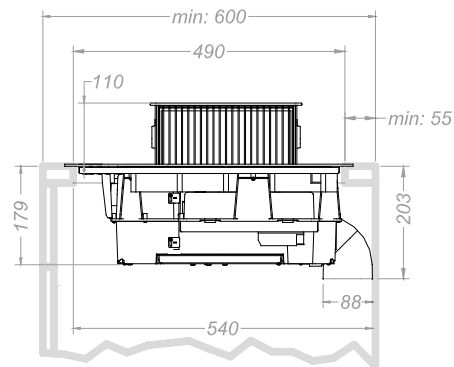


Effective boil over protection

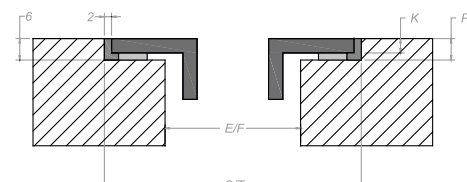
Even the best cook lets something boil over now and then. That's why One can hold up to 400ml of spilled liquid. The reservoir can be completely removed and placed in the dishwasher. If something goes badly wrong, you can always open the safety hatch at the bottom.



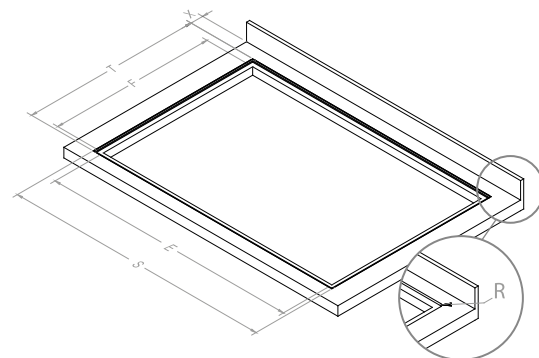
1811 - One	
Dimensions (mm)	
Dimensions (WxDxH) (mm)	780 x 520 x 179
Recess size for flush or surface mounting (WxD)(mm)	750 x 490
Dimensions of recessed edge for flush mounting (WxDxH) (mm)	784 x 524 x 6
HOB	
Cooking zones	
Number of octagonal cooking zones (induction 220 x 180 mm)	4
Power per zone (min. - max. / super power) (W)	111 - 2100/3700
Functions	
Control	Slider control with white leds
Number of positions	9 + Power + Super Power
Timer function for each zone	•
Independent cooking alarm	•
Stop&Go	•
Keep warm function	(42, 70 and 94 °C)
Automatic bridge function	(2x)
Residual heat indicator	•
Auto heat-up	•
Child lock	•
Pan detection	•
Boil over protection	•
Safety switch-off	•
Grill function (only in combination with griddle)	•
KITCHEN VENTILATION	
Functions	
Control	Touch control
Number of speeds	Continuously variable
Shut-off delay (minutes)	10-30
Cleaning indicator for grease filter	•
Cleaning, replacement indicator for recirculation filter	•
Adjustable extraction for one or both sides	•
Two-level operation	•
3-way reservoir	•
Airflow and noise level	
Airflow (m³/h) (EN 61591):	
- Minimum	210
- Maximum	640
Pressure (Pa) at highest setting (EN 61591)	
	600
Noise level (dB(A) re 1 pW) / (dB(A) re 20µPa)(EN 60704-2-13):	
- Minimum	40/27
- Maximum	70/57
Technical features	
Total maximum power	7,560 W
Mains power	230 V or 400 V + N
Electricity consumption in standby mode Ps	<0.5 W
Exhaust outlet (LxB) (mm)	89 x 222
Exhaust position	behind / below
Equipment and accessories	
Recirculation kit	
- Built-in recirculation box with Monoblock (RVS) (98x818x290mm)	7910.400
- Built-in recirculation box with Monoblock (RVS) (140x820x292mm)	7900.400
Grease filter (replacement set) (x2)	1811.026
Griddle	1700.091
Recirculation installation kit (for a minimum cabinet depth of 60cm)	1811.802
Hob side profiles	1700.092



Opbouw



Vlakbouw



dimensions in mm

	E	F	K	P	R	S	T	X
Surface mount	750	490	4	6	-	-	-	55
Flush mount	750	490	4	6	8	784	524	55



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One is a Premium Innovation Product. Sales and availability is submitted to specific conditions.

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