

Job Aid: Bosch Ventilation – Features & Benefits

Ventilation Overview

Bosch's super-efficient, highly effective ventilation products complete any Bosch kitchen package. Capable of up to 600 CFM, they quickly remove steam, odors, grease and smoke without adding distracting noise. Almost all Bosch ventilation products, including downdraft models, offer the flexibility of recirculation.

Qualifying Questions

Here are some qualifying questions you may ask to help you recommend the ventilation products that best meet the customer's needs:

- **Do you frequently boil or pan fry food?** Recommend a higher CFM to more efficiently remove steam, smoke and odors from high-powered cooking.
 - **Are you looking for an extra efficient hood?** Consider our ENERGY STAR-certified model.
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Top Features

Key product features and benefits of Bosch ventilation products:

Energy Star Hood

Bosch's Energy Star hood is an excellent ventilation option for any customer looking for an extra efficient hood. This hood combines exceptional performance with efficient and quiet operation to provide a great ventilation option.

Four Speed Touch Controls with LCD Display

Four speed controls allow customers to match ventilation with their cooking style no matter what it is. The touch controls and LCD Display give them a high end look and easy operation at the touch of a button.

Aluminum Mesh Filters

These filters do an exceptional job at clearing the air and are easy to clean. The dishwasher-safe aluminum mesh filters efficiently filter grease and other solid particles out of the extracted air.

Excessive Heat Sensor

Blower will automatically turn on at high speed if excessive heat is sensed in the control area. This gives piece of mind to the customer know that they will not create too much heat and cause damage to themselves or their kitchen.

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Timer

A kitchen timer built into the vent hood gives the customer another timer to use as they are multi-tasking in the kitchen. This timer will run from 1 to 60 minutes.

Recirculation

Flexible design gives customers the ability to recirculate the air in the kitchen. Customers have a recirculation option on all of our ventilation products including the downdrafts.

**600 CFM
Centrifugal
Blower**

Whether frying chicken or searing fish, our impressive 600 CFM ventilation hood will quickly clear the air and keep your home grease and odor free.
