



Artica Ast

AST, a technological innovation developed in the Elica laboratory, makes use of 3 sensors: heat, temperature and humidity. These sensors enable the hood to react to what is happening on the cooking surface: they can switch the hood on, control the ambient fan speed and switch the hood off. The sensors monitor the most important elements of cooking:

- **Heat**  
the sensor starts working when it registers an increase in temperature in the cooking area;
- **Temperature**  
the sensor continually monitors the difference in temperature between the general environment and the area immediately below the hood;
- **Humidity**  
the sensor measures the level of humidity produced by the cooking area.

Apart from having the obvious convenience of no longer needing to manually control the hood, a further advantage of the AST system is improved efficiency of ventilation in the kitchen and hence a superior quality of air combined with an optimised level of noise. In addition, there is a considerable saving in energy usage.

All the products that use the AST technology can also be used manually.



Capta Ast



Visual display Ast

With these three sensors, AST functions with all types of cooktop: gas, electric, induction etc.