



Capta AST Meteo

The Meteo hoods: a window on the weather.

A question we often ask ourselves over breakfast is: should we take our umbrellas with us when we go out? And often in the evening, relaxing with a cup of something hot, we wonder what the best way would be to spend our free time the following day. Weather conditions often mirror our moods and often involuntarily cause them, too: why not admit it? Now, the Meteo hoods are here to help us out: a magical display that can forecast the weather, allowing us to decide how we should dress for the day.



Antartica Meteo

Meteo's digital display is an innovative interface which, in addition to the electronic control of all the various operations of the hood, incorporates instruments that can measure external weather conditions.

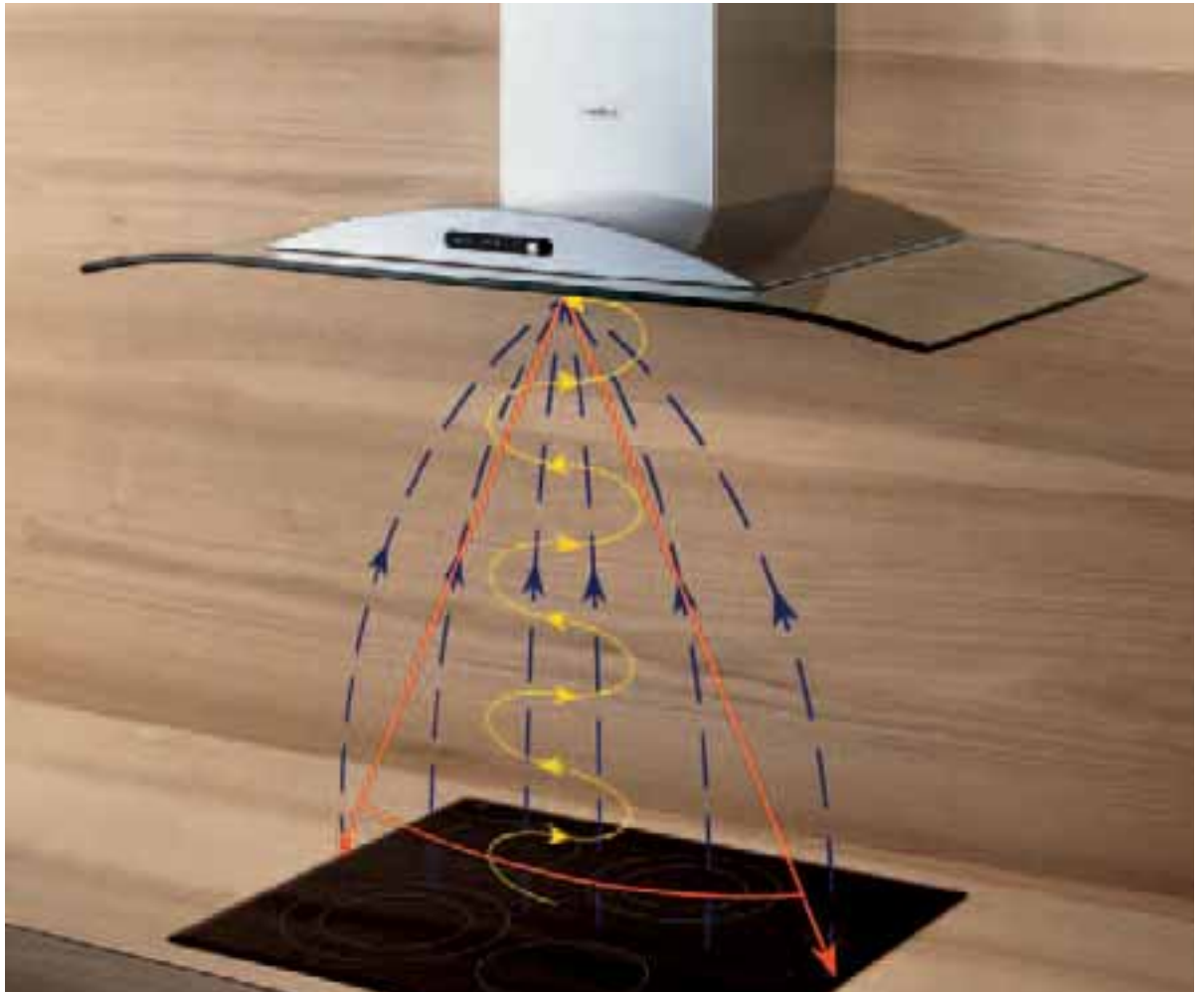
The liquid crystal display mounted on the product can provide several types of information, including atmospheric pressure and a weather forecast. It is also able, through an advanced communication system, to "talk" to a sensor mechanism placed outside the house (optional) which indicates atmospheric temperature.

The back-lit display includes a digital clock and a timer with an audible signal which can be set to tell you when the correct cooking time has elapsed. Naturally, the display also includes all the relevant data concerning the operational status of the hood, fan speed, and the condition of the filters.



Ast Meteo display

In some models, the Meteo system can be combined with AST sensor technology, for automatic running as well as weather information.



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.