

SAN FRANCISCO

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THE KITCHEN + BATH LOOKBOOK 2016

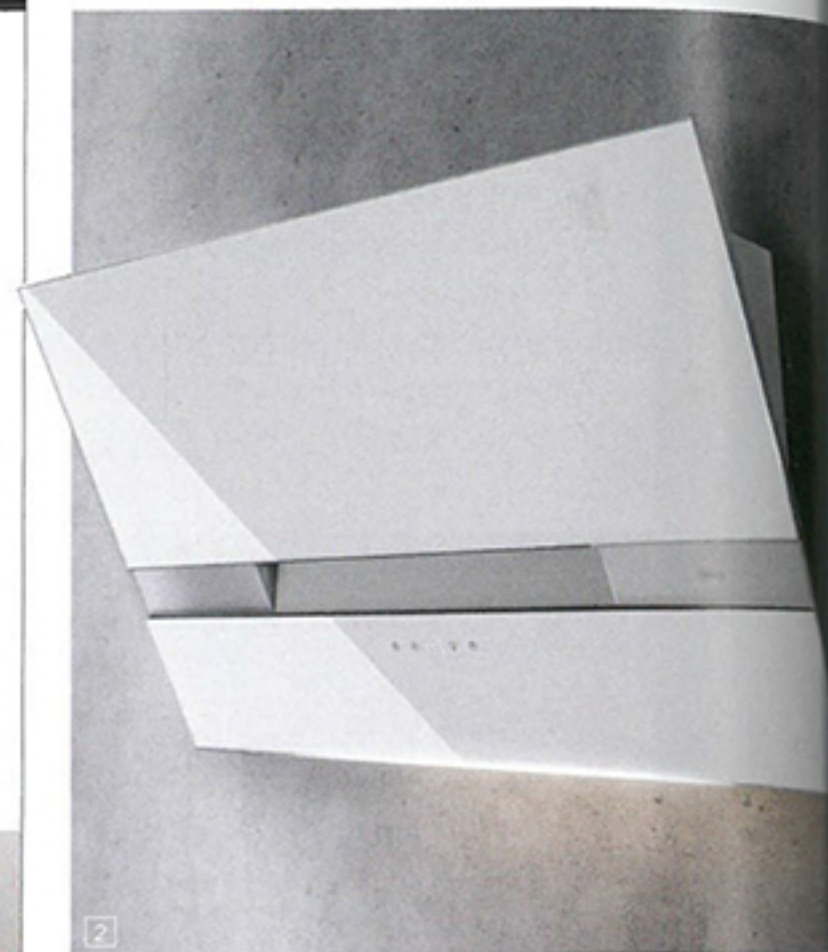
ZEPHYR VENTILATION

The kitchen has evolved from a utilitarian workspace to a familial gathering and entertaining central core of a home. The focal point of many of today's most elegant and cutting-edge kitchens is the range hood, which was also born from a purely functional perspective.

Zephyr Ventilation, based in Alameda, California, is changing this paradigm by blending high-caliber utility with high-quality aesthetics. "We have elevated the hood to its rightful place, with a focus on design, innovation and technology," shares the company's president Luke Siow. "Since the launch of our first hoods in 1997, we have remained true to our vision of delivering the unexpected: by deliberately seeking to change the marketplace." The sophisticated hoods reveal remarkable technological feats within the kitchen, such as its DCBL Suppression System®, the industry's first range hood motor powered by direct current (DC) energy (an evolutionary step from the traditional AC-powered range hood) and the newly unveiled Lucé with ICON Touch® controls, which integrate into the hood's stainless steel canopy and control the hood's LED lights in cloud white, deep blue and amber colors.



“The range hood has become the centerpiece of the kitchen and often sets the tone for the kitchen design.”



1. Lucé Island features industry-first, fully integrated touch controls, three-color accent lighting and a modern aesthetic.
2. Wave is a vertical-style hood with Dual Capture Zones to improve capture performance and ensure a well-ventilated kitchen.
3. Lux Island features an integrated design that discreetly mounts into the ceiling above the island cooktop.

Q+A WITH LUKE SIOW, PRESIDENT OF ZEPHYR VENTILATION

What are the top style and material trends for 2016? We are seeing a trend toward mixed materials in kitchen ventilation that incorporate ceramic, mixed metallics and glass. Colored and LED lighting are also trends we are noticing in ventilation as well as other kitchen appliances. **What new innovations should consumers keep an eye out for?** The Wave hood features Dual Capture Zones that collect contaminants through two points to ensure a smoke- and debris-free kitchen. Lux Island features an integrated design that discreetly mounts into the ceiling and Perimeter Aspiration, a technique that moves airflow away from the central area of the hood and evenly distributes it through narrow openings around the perimeter of the hood. **Is it important to have a cohesive style throughout a kitchen?** A kitchen can have a cohesive style while still communicating the homeowner's personality and individuality. We're seeing a lot more color, pattern and customized appliances in the kitchen that truly reflect the style of the homeowner.