

# Kitchen Chimney Buying Guide

Find the Perfect Chimney for Your Indian Kitchen – Made Better in Glen.

## Why Every Indian Kitchen Needs a Chimney

Selecting the right kitchen chimney is essential for maintaining a clean and efficient cooking environment. With various technologies, suction capacities, and designs available, understanding what works best for your home can be challenging.

This guide provides clear, structured insights to help you make an informed choice — ensuring you select the Glen chimney that perfectly matches your kitchen layout and daily cooking needs.

## Types of Chimneys

Different kitchen layouts require different chimney types. Glen offers the full range to suit every design.

### A. Wall-Mounted Chimneys

Installed against the wall, directly above the cooktop.

**Ideal for:** Most Indian modular kitchens.



### B. Island Chimneys

Suspended from the ceiling above an island counter.

**Ideal for:** Open kitchens or premium island setups.



## Selecting the Right Size

The width of the chimney should match or exceed your cooktop or hob.

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### 60cm Chimneys

Perfect for compact kitchens and 2-burner cooktops. Designed to deliver high suction in smaller spaces without compromising on performance. Ideal for apartments and modular kitchens with limited wall area.

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### 75cm Chimneys

The balanced choice for medium-sized kitchens and 3- to 4-burner cooktops. Offers powerful suction, modern design, and whisper-quiet operation — the sweet spot between style and substance.

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### 90cm Chimneys

Engineered for spacious kitchens and heavy cooking. Extra-wide coverage ensures superior smoke and fume extraction even during grilling or frying. A perfect blend of design and performance.

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Maintain 650–750 mm distance between hob and chimney for best results.

## Selecting Right Suction Power based on cooking habits

Every household cooks differently. Glen recommends selecting your chimney based on your cooking intensity rather than just kitchen size.

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### Light Cooking

Includes boiling, steaming, and mild sautéing.  
800–1000 m<sup>3</sup>/h suction with compact design.



### Regular Cooking

Daily use involving tadka, frying, or masala preparation.  
1000–1200 m<sup>3</sup>/h suction, preferably Auto Clean and Filterless.



### Heavy Cooking & Grilling

Includes deep frying, non-veg cooking, grilling, and tandoor-style recipes.  
1200–1600 m<sup>3</sup>/h suction, Filterless + Auto Clean + BLDC Motor.

## Choose the Right Technology

Glen offers two distinct cleaning technologies — Auto Clean and Easy Clean — so you can choose what best suits your kitchen routine and cooking intensity.

### Auto Clean (Filterless Technology)



Glen's most advanced system for Indian kitchens — featuring a filterless airflow and heat auto-clean mechanism that separates oil and grease automatically into a detachable tray.

### Easy Clean (Stainless-Steel Baffle Filter)



Equipped with durable stainless-steel baffle filters, this design traps oil and grease effectively through directional airflow. A reliable, economical choice for moderate cooking with easy manual cleaning.

### Key Benefits

- Filterless design for unrestricted airflow.
- Heat auto-clean system with oil collector tray.
- Consistent suction and low maintenance.
- Energy-efficient BLDC motor options.
- Best for daily frying, tadka, or grilling.

### Key Benefits

- Long-lasting stainless-steel baffle filters.
- Efficient grease separation.
- Simple home cleaning with warm water.
- Low-cost upkeep and dependable performance.
- Best for light to moderate cooking.

## Ducted vs. Ductless Systems

### Ducted Chimney



### Ductless Chimney



Aspect	Ducted Chimney	Ductless Chimney
Operation	Expels smoke outdoors via duct	Filters and recirculates air
Performance	Excellent smoke & odour removal	Good for mild cooking
Installation	Needs wall opening for duct pipe	Easy, flexible installation
Maintenance	Minimal	Requires carbon filter replacement
Recommended For	Kitchens with provision for Exhaust	No Provision for Exhaust

Tip: Wherever possible, opt for ducted installation for maximum efficiency.

## Design & Finish Options

Your chimney can complement your kitchen décor as much as it improves functionality.

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## Available Designs

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### Curved Glass Hoods

Elegant and premium

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### Angular / Straight Glass Hoods

Bold design

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### T shaped Hoods

Modern minimalism

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### Ceiling mounted Hoods

Hidden luxury

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### Island Hoods

Contemporary style

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### Pyramid Hoods

Traditional form

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## Smart Features That Enhance Convenience

Applicable model wise for details check the Specifications



### Motion Sensor

Wave your hand to switch on/off or adjust speed

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### LCD Display

Clear visibility of settings and timers

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### Touch Control Panel

Sleek, easy-to-clean interface

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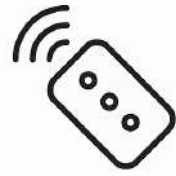
### Timer & Auto Shut-Off

Saves power and adds safety



### LED Lighting

Brighter workspace, lower energy use



### Remote Control

Ideal for large or open kitchens



### Aeration Mode

Chimney runs at low speed after cooking to clear lingering odours.



### Stir Fry Mode

Instant suction boost for heavy smoke during frying or tadka.



### Intelli-Clean

Auto self-clean cycle every 15 hours of use.

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## Installation & Maintenance Checklist

### Before Installation

- Confirm duct path and outlet availability.
- Ensure mounting height (650–750 mm).
- Provide proper electrical point with earthing.

### After Installation

- Run at all speeds to check suction.
- Inspect oil collector placement.
- Demonstrate Auto Clean to the user.

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## Maintenance Tips

- Clean exterior glass with a soft cloth weekly.
- Empty oil collector regularly.
- Replace carbon filters on schedule.
- For Baffle models, wash filters monthly.

## Common Mistakes to Avoid

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- Selecting a chimney narrower than the hob.
- Ignoring kitchen size and cooking intensity while choosing suction.
- Using long or sharply bent ducts that reduce efficiency.
- Forgetting regular maintenance of oil collector or filters.
- Not opting for Auto Clean or BLDC when available.

## Glen Advantages

Why Choose Glen Chimneys

1. Made in India at a state-of-the-art manufacturing facility.
2. Pan-India installation and service support network.
3. Energy-efficient BLDC motors for quieter, reliable performance.
4. Advanced Heat Auto Clean & Filterless technology across key models.
5. Long-term reliability with strong service backing and spare availability.

Trusted by Indian kitchens for over two decades – Glen continues to engineer innovation, durability, and design excellence.

**Explore our Chimney Models**