

APPLIANCES 101:

KNOW YOUR RANGE HOODS

01 WHAT ARE RANGE HOODS?

Range hoods **ventilate the kitchen**: they capture, filter, and remove **heat, smoke, moisture, grease, and other unwanted fumes and odors**.

When choosing a range hood, one should consider:

+ **Airflow/power**: Measured in **cubic feet per minute (CFM)**, the rate at which air travels through the **fan/blower** affects indoor ventilation.

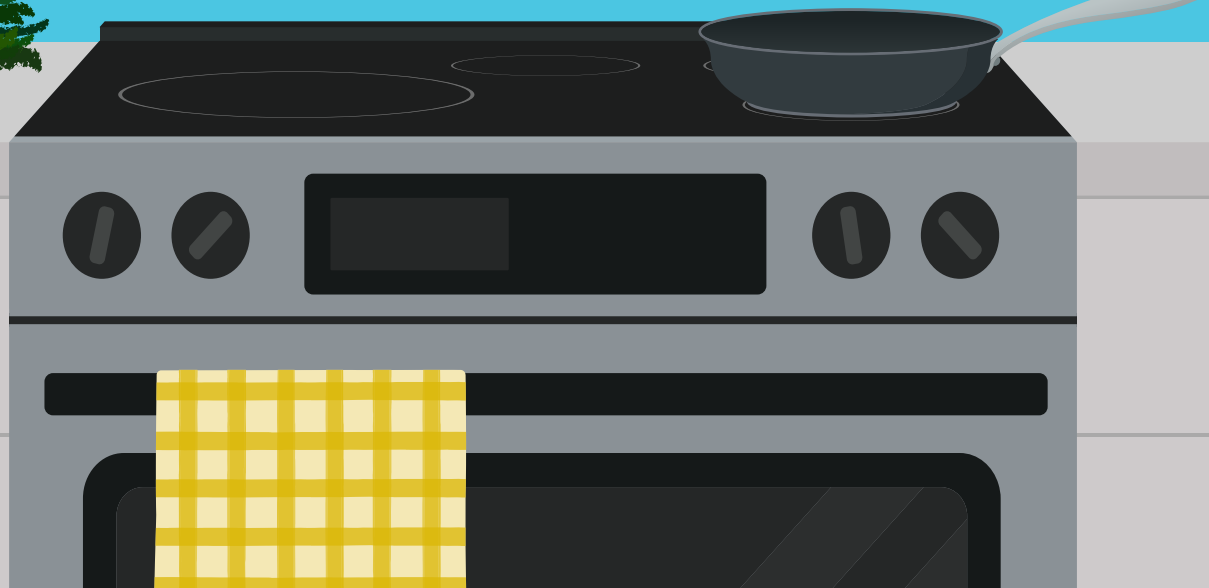
+ **Ventilation type**: **Ducted** hoods are preferred over **recirculating** ones because they vent polluted air **out of your home** instead of **filtering and delivering it back inside**.

+ **Sound**: Measured in **sones**, the noise level of a hood can impact convenience of use. The lower the sones, the quieter the hood.

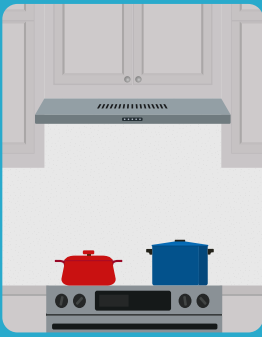
+ **Coverage**: The **capture area** of the hood should extend an extra **three inches** on both sides of the cooking surface. The hood should be deep enough to **cover the back burners and at least half of the front burners**.

+ **Mounting height**: Installing the hood at the **lowest acceptable height**—typically between **18 to 24 inches**—can maximize capture.

+ **Geometry**: The **sump** is the inverted area along the rim of the hood that collects fumes until the fan/blower can drain them away; it should be at least **1-inch deep**. If increasing the sump size is not possible, a higher CFM can improve capture.

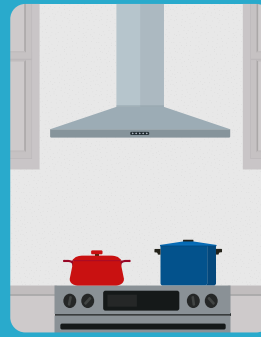


02 TYPES OF KITCHEN VENTILATION



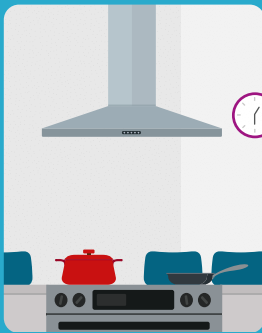
Under cabinet range hood

Under cabinet range hoods are mounted below cabinets that are located directly above the cooktop, helping preserve some wall space while providing ventilation.



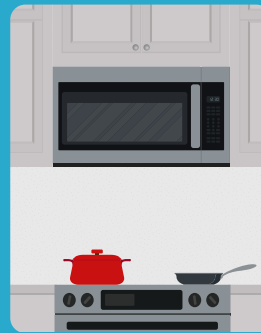
Wall-mounted range hood

Wall-mounted range hoods are attached to the wall above the range and may come with a chimney that helps ventilate. These models vent out through an exterior wall behind them.



Island range hood

Island, or ceiling-mounted range hoods, are located above the cooktop in a kitchen island. Unlike wall-mounted hoods, island hoods require more power to run because they circulate air from all sides.



Over-the-range microwave

Over-the-range microwaves are installed above the cooktop in lieu of a range hood. They operate like countertop microwaves but come with overhead lighting and a built-in ventilation system.



Downdraft vent

Downdraft vent systems are located behind the cooktop, rather than above it. They are typically used in kitchen islands, when there is no way to ventilate through the wall or ceiling.



Range hood insert

Range hood inserts are kitchen exhaust fans that fit inside and power existing cabinetry or a custom hood. Inserts are typically ducted, but recirculating options are available as well.

03 ADDITIONAL FEATURES



Fan speeds



Exhaust timers



Heat sensors



Built-in storage



Remote control



Lighting type

04 WHY RANGE HOODS?

Pros

- + Improves **indoor air quality**
- + Ducted hoods are **efficient**
- + Overhead range hoods provide **additional lighting**
- + **Easier cleanup**
- + Adds **aesthetic appeal & increases home resale value**
- + Available in **multiple styles & at multiple price points**

Cons

- + **Installation** may be costly
- + Needs regular **maintenance**
- + Recirculating hoods **filter & deliver polluted air back indoors** instead of removing unwanted fumes & odors
- + Downdraft hoods are not as effective due to their **low height & lack of coverage** over the burner