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 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

Sources: Amy Dryden, EcoBlock • Compact Appliance • Copper Smith • Home Depot • Proline Range Hoods • Range Hoods Inc. • Remodeling • Seattle Post-Intelligencer • This Old House