

FAQ.

Size

How high should my hood be mounted?

Depending on if you are using a electric cooktop or gas cooktop, we recommend allowing 28-32" between the bottom of hood and your cooking surface. Less than 28" from the cooktop will be too hot, and more than 32" from the cooktop will start to decrease the efficiency of your hood. Adjust your hood anywhere within the 28-32" range to bring it to the desired eye level. The average height is 30" above the cooking surface.

Ducting

What is the difference between ducted and ductless hoods?

Ducted hoods vent outside of the home through the wall or ceiling. Ductless hoods are not vented outside. Instead, the air from cooking is pulled into the hood, removing grease and odors through a charcoal filter. The cleaned air is then re-circulated back into the home.

Filters

What are the different types of filters used?

Hoods come with either a stainless steel baffle filter, aluminum mesh filter, grease cups, or filter plates. All are dishwasher safe for easy cleaning.

BAFFLE FILTERS

Baffles are evenly spaced pieces of metal that will direct the airflow as it is drawn into the vent hood. One of the main benefits to the baffle type of filter is that grease vapors can pass through more easily. Baffles will cause the grease vapors to swirl around as they are drawn through, and the grease will eventually settle onto the stainless steel baffles, because of the heat that is generated from the cook top, the grease vapors that settle onto the baffles will form grease that will drip through the filter frame and not get trapped in the duct work or exhaust fans. This helps to lessen the amount of cleaning required in the ductwork.

New Euro Panel Filter

The new Euro Panel Filter System is an evolution in kitchen range hood filter design. Air is drawn into the range hood through "collector slots" around the central deflector panel, creating an "air curtain" effect. By shaping the airflow, a perimeter suction hood offers improved overall performance, as well as increased suction at the sides of the unit, compared to traditional mesh filters, where most of the suction is concentrated in the center and drops off rapidly toward the side. The dishwasher-safe grease collecting filter is concealed behind the deflector panel. The outside of the deflector panel is made from the same polished stainless steel as the range hood, making it look great and easier to clean as well.

Aluminum Mesh Filter

Mesh filters consist of anywhere from 3 to 6 layers of fine mesh laid one upon the other - so the air is forced to pass through tiny holes creating more noise and typically less efficient than baffle filters. Aluminum Mesh filters must be replaced periodically every year.

Grease Cups

The specially designed centrifugal blower exhausts smoke to the outside while depositing the grease and residue in the residue cup. The filter-less design prevents grease build-up and reduces fire hazards.

CFM

What is CFM?

CFM stands for cubic feet per minute of exhausting air flow. The CFM of your hood indicates the max power available when the hood is running at full speed. A hood with a CFM of 900 or higher is considered high output, or a Professional level hood, the minimum you would want would to consider is 900 CFM.

What determines the CFM needed?

The CFM you need will depend on several factors:

- the type and output of your cooktop
- your cooking style
- the size of the hood
- the length and configuration of your ductwork

Every situation is different, but it's always better to have too much CFM than not enough. With a higher CFM, a greater amount of air is exhausted, which means it is cleaned faster.

How do I know if I need a Professional level hood?

You'll need to consider a hood with a higher CFM if you:

- frequently do a lot of frying or wok style cooking
- grill on your range top (indoors or outdoors)
- cook ethnic, asian, spicy, or fishy foods
- mount your hood outdoors
- have a range top with a very high BTU
- have an extra long run of ducting (especially with 90 degree bends)
- position your hood especially high over the range top (over 36")
- want to keep the noise level down by choosing an extra powerful hood but running it at a lower setting

Sones

What is a sone and how is it measured?

A sone is a recognized unit of loudness, and describes the sound output of your hood. The lower the sone value, the quieter the hood. Sone levels are the lowest when your hood is set to the lowest speed, and increase incrementally with each speed.