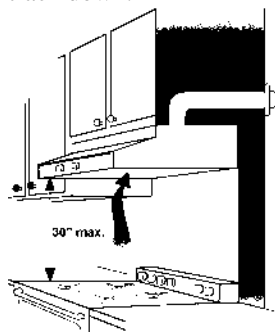




Jim Dulley

Thank you for your interest in writing to me about kitchen range hoods. It is very important to use your range hood whenever you cook. Cooking most foods on your range produces steam, grease and odors. Of all of these, grease is probably the worst problem. Without a range hood, all the grease vapor ends up settling on your walls and furniture. It also carries a lot of odors with it.

There are literally hundreds of styles and models from many manufacturers, large and small. I have reviewed many of them and, on the following pages, I included the ones I would consider using in my own home. You may find some small local manufacturers who make good units (most manufacturers use similar blowers/motors) I was unable to track down.



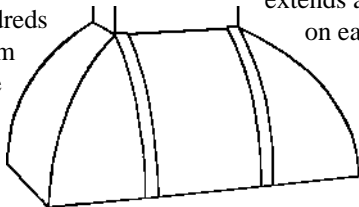
As a rule of thumb, a range hood should have an air flow capacity of about 50 cubic feet per minute (cfm) for each lineal foot of the range it



Hideaway by Broan

covers. If it is located on an outside wall with a very short vent pipe run, you may get by with 40 cfm/foot. If your range has a grill, you will have to

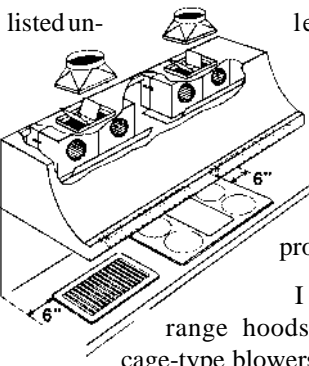
double or triple this amount. The range hood should not be more than 30 inches above the range or you will have to install one with a higher air flow capacity. For very wide ranges, use a dual unit system and make sure it



Belle-Aire by Abbaka

extends about six inches over the range on each side. Low sound levels are a primary selection consideration. Sound levels are measured in sones. One sone is roughly the sound level of a new refrigerator. Two sones is twice as loud

as one sone (this is different than dB ratings that vary exponentially). The sone levels I have listed are at the max. rated cfm that I listed un-

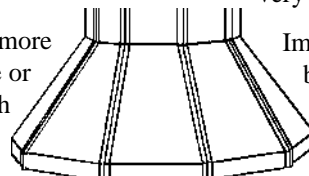


less otherwise noted. Keep in mind a higher cfm rating is generally louder even if the unit is properly designed.

I recommend range hoods with squirrel cage-type blowers, not a cheaper

fan which is noisier. If you want the very highest quality, handmade range hood, you cannot beat Abbaka (but you will pay for it).

The Broan Allure model is excellent quality for its reasonable price and it is very quiet. The Allure III model by Broan has very convenient electronic controls.



Custom Design by Abbaka

Imperial offers a large array of blowers and designs to meet your budget and noise level requirements. The Stor&Spice is a neat idea. Vent-A-Hood uses a unique blower for

fire safety (see page four). They are a durable commercial quality that works well in home kitchens

*Jim*

Some typical suggested retail prices:

**Abbaka** — prices start at \$2,700 and can go as high as \$15,000

**Broan** — Best - \$950 to \$5,000 • Rangemaster - \$690 to \$2,100 • Allure - \$216 to \$565

**Imperial Range Hoods** — Stor&Spice — 30" - \$240 to \$280 • 36" - \$260 to \$290 • 42" - \$270 to \$300 • 48" - \$310 • Flush Mount — 30" - \$230 to \$280 • 36" - \$240 to \$640 • 42" - \$260 to \$650 • 48" - \$320 to \$660 • Slime Line Island — 36" - \$900 to \$950 • 42" - \$950 to \$1,000 • 48" - \$1,050

**Vent-A-Hood** — Wall-mounted hoods — Enamel - \$674 to \$2,453 • Stainless Steel - \$953 to \$2,874 • Brass or Copper Overlay - \$1,470 - \$3,554 • Under Cabinet Hoods — Enamel - \$421 to \$1,480 • Stainless Steel - \$563 to \$1,659 • Brass or Copper Overlay - \$910 to \$1,947

**Rangemaster Encore 64000 from Broan-Nutone**

- Select from 500 cfm or 850 cfm interior blowers, or from 600 cfm or 900 cfm exterior blowers.
- Made of durable heavy-gauge stainless steel.
- "Heat Sentry" automatically turns blower to high speed when excess heat is detected. Once temperature has decreased sensor returns motor to original speed.
- Infinite, speed control with blower memory remembers last setting selected.
- Two infrared food warming lamps hold one dish while you finish preparing other dishes.



- Two 50-watt halogen lamps for cooktop lighting.
- There is an optional stainless steel

backsplash with fold-down wire shelves for food warming.

**Tilt-Out from Vent-A-Hood**

- Easy to pull out and close, models blends in with kitchen cabinets.
- All motors and wiring are protected from any steam and grease vapors.
- Unit can be either top or back vented. For top venting an 8" diameter transition is supplied. For back venting a 6" x 8 1/2" transition is used.
- Hidden canopy, fronted with your cabinet material provides visual continuity in your kitchen.
- The housing snaps apart for easy cleaning and grease removal. Remove housing and wash in it in the kitchen sink.
- Widths include 30", 36", 42", and 48." Custom sizes are available.



**The Best Downdraft from Broan-Nutone**

- Installed directly behind the cooktop, when activated, the chimney rises 9 1/2" to vent steam, grease, etc. from pots and pans.
- Multi-speed, electronic controls have push buttons with individual speed indicators.
- Includes a remote control that provides activation from another location.
- Many exterior blowers are available to give higher exhaust options. Ranges from 600 to 1500 cfm.
- Allows for ducting to be to the left, right or downward.
- Stainless steel finish.
- Includes "Heat Sensory" that will adjust the blower speed when it detects excessive heat.
- Control light flashes to remind you when to clean the filters.



### Selected Manufacturers of Efficient Kitchen Range Hoods

Model	Type	Style	Widths Available	Noise Level	Blower Capacity (CFM)	Speeds
<b>ABBAKA, 1500-A Burke Ave., San Francisco, CA 94124 - (800) 548-3932 (415) 648-7210 www.abbaka.com</b>						
Standard	updraft	canopy or island	36" • 42" • 48" • 54" • 66" • 78" • 90"	9 sones	600 • 1200 • 1400	variable
Features - The range hoods are made from quality materials, such as 16-gauge or thicker stainless steel, polished copper, polished brass, powder coated enamel finishes in white, black and computer matched colors or metallized colored finishes such as oxidized copper or pewter. The hoods are free of visible seams, individually built by hand. The hoods come in eight standard lines — Original, Arc Form, Barrel Form, Belle-Aire, Cylindra, Facets, Trim Form and Underlines. Can modify standard length or depth as needed — custom hoods are also available. Standard hoods will go in kitchens with ceilings up to nine feet high, can be built in one piece for very high ceilings (26 feet is the highest they have built so far. ) In-hood or remote mounted exhaust motors.						
<b>BROAN-NUTONE, PO Box 140, Hartford, WI 53027 - (800) 558-1711 www.broan.com</b>						
Best Models	updraft/downdraft	canopy/island/telescopic/slide-out	30" • 36" • 42" • 48" • 54" • 60"	12 sones	500 to 1500 cfm	varies by model
Features - Many models available with metal or glass canopies, island or wall-mounted. The Best K30 has a seamless design with two-level halogen lights that have a low nighttime setting. Flue can accommodate ceilings from eight to nine feet. There is also an extension available for ducted applications. There is a delay timer control that shuts off after 10 minutes. The filters are dishwasher safe and the unit has lights that flash to let you know when the filter need to be cleaned. K30 is available in 36" and 48" widths and stainless steel, black or white. The K7388 has a hand-formed glass canopy curving surface that works well to remove smoke, steam and odors. The Best Downdraft is installed behind the cooktop and rises over nine and a half inches when activated. It has a heat sensor to activate the high speed blower and a control light that flashed when it is time to clean the filter.						
Rangemaster 62000	updraft	canopy	36"	12 sones	450 cfm	variable
Features - Stainless steel finish with glass canopy. The seamless underside has two halogen light bulbs. The electronic touch controls have delay off and a filter maintenance indicator. Flue fits ceiling eight to 10 feet. Other "Range Master" hoods available including a downdraft model that has a thin profile to save under cabinet space. The ducting capacity allows the internal or remote blower connection to be ducted to the left, right or downward. This model is available in 30", 36" and 48."						
Allure	updraft	canopy	30" • 36" • 42"	7.0 sones	100 to 400 cfm	two or three speed
Features - Available in three models. Allure I — rocker controls, 2-speed operation with LED on indicator, two light setting. 4.0 sones, 200 cfm. Allure II — covered push button electronic controls, 3-speed operation with LED indicators for each speed, three light settings. 0.9 to 3.5 sones, 250 cfm. Allure III — covered push button electronic controls, 3-speed operation with boost mode, LED indicators for each speed, delay-off operation, three lights settings, filter cleaning reminder light. 0.4 to 3.5 sones, 250 cfm with a 400 cfm boost mode at 7.0 sones. Five finishes — white, biscuit, almond, black and stainless steel. Has dual halogen flood lights to provide full burner illumination for cooking and a soft night-light glow for safety. All have dishwasher safe filters. Uses cyclonic action to draw smoke and odors from the cooktop below.						
Hideaway	updraft	tilt-out	30"	4.5 sones	360 cfm	variable
Features - This range hood is inside the cabinets. Expandable 24" to 30" height accommodates 30" face frame with cabinet doors. The blower and light automatically turn on when hood is pulled out. It automatically turns the blower to high speed when excess heat is detected. "Hideaway" has fluorescent cooktop lighting.						
Silhouette	updraft	slide-out	30" • 36"	4.5 sones	300 cfm	variable
Features - Fit under kitchen cabinets, and slides out of sight when not in use. When glass visor slides out the blower turns on; slides in to turn off. 24" fluorescent light with prismatic glass lens provides bright cooktop lighting. A special heat detector automatically turns the blower to high speed when excess heat is detected. Available in white, biscuit or black.						
Eclipse	downdraft	telescopic	30" • 36"	8.0 sones	500 or 900 cfm	variable
Features - Stainless steel cover standard. White, biscuit, or black optional. The blower control is easy to reach on top of the hood. Speed controls are flush to the side of the unit. The blower discharges to right, left or down and side-to-side to avoid floor joists. An access panel allows for easy cleaning.						
<b>DACOR, 1440 Bridge Gate Dr., Diamond Bar, CA 91765 - (800) 772-7778 www.dacor.com</b>						
Epicure	updraft	canopy	30" • 36" • 42" • 48" • 54"		600 or 1200 cfm	variable
Features - Trim finishes available in black, chrome, brass, or copper. There are halogen lights with dimmable controls that light up the cooking area. Remote mounted blower systems are also an option. Hoods come in either 9" or 18" for higher ceiling accommodations.						
<b>FABER USA (AMCO), PO Box 435, Wayland, MA 01778 -(508) 358-5353 www.faberonline.com</b>						
Egysia Angola	updraft	canopy	36"	6.5 sones	600 cfm	variable
Features - Designed for installation in the corner of the kitchen. It has a disappearing control panel — out of sight when not needed. Fluorescent light with tempered glass diffuser provides optimum illumination. Dishwasher-safe grease filters made from several layers of aluminum metal mesh which remove grease and airborne particles from the air — filters pop in and out. The chimney fits ceilings from 8 to 9 feet high. Can also be installed without the chimney for an interesting floating canopy design. Can be installed ductless without the chimney by adding charcoal filters. Stainless steel backsplash, utensil bars and wire racks are optional.						
Agio	updraft	tilt-out	24" • 30" • 36"	6.0 sones	230 cfm	three-speed
Features - Can be attached to any type of cabinet construction. When opened, the front strip of the unit tilts out using a patented hinge system to increase capture area, and when closed, aligns completely flush with the cabinets. For a totally integrated look, the front strip can be replaced with custom material to match the cabinets. Opening the front reveals a hidden control panel and activates a microswitch which turns on the blower and the light. This hood also converts for ductless installation. White or black finish. Dishwasher-safe grease filters. Fully enclosed fluorescent light with tempered glass diffuser.						
Axia Plus/Axia Isola	updraft	canopy/ island	36" • 48"	6.5 sones	600 cfm	three-speed
Features - Integrated control panel blends into the top of the hood. 6" round duct and halogen lighting. Dishwasher-safe grease filters. Vent system provides ducted or ductless installations — require an optional ductless kit. Utensil bars for hanging utensils under the sides of canopy available. Stainless steel finish.						

### Selected Manufacturers of Efficient Kitchen Range Hoods

Model	Type	Style	Widths Available	Noise Level	Blower Capacity (CFM)	Speeds
<b>IMPERIAL RANGE HOODS, 425 Apollo St., Brea, CA -(800) 851-4192 www.imperialhoods.com</b>						
Stor & Spice	updraft	canopy	30" • 36" • 42" • 48"	7.5 sones	360 to 660 cfm	variable
Features - Concealed storage area for the convenience of the cook — a shelf is behind the hinged door to store spices or other items. Colored front panel in stainless steel, white, almond, biscuit, or black. Dishwasher safe full coverage filters. Variable switches give you full control for both power and lights. Five-year warranty covering parts and labor. Models available with air-ring fan or single blower. Air-ring motors or single balanced centrifugal blowers are recommended for standard cooking with a four or five burner cooking surface. Dual balanced centrifugal blowers are recommended for a six burner professional type range. Twin centrifugal blowers are recommended for larger professional style ranges.						
Slim Line	updraft	island	36" • 42" • 48"	4.6 sones	740 cfm	variable
Features - Control switches give you full control for both power and the lights. Dishwasher safe full coverage filters. Available stainless steel, white almond, biscuit, or black finishes. The stack is custom and made to your specific needs and determined by the individual kitchen — ceiling height, counter height and distance from cooktop to range hood. This unit comes with balanced centrifugal blowers but two single blowers are optional.						
Flush Mount	updraft	slide-out	30" • 36" • 42" • 48"	7.5 sones	350 to 650 cfm	variable
Features - This hood is hidden from view, it is flush with the cabinets when not in use. Available in black, white, biscuit, or almond finishes. A wood panel can be placed on the front to match your cabinets — supplied by cabinet maker. The metal filters are dishwasher safe. Equipped with dual blowers, also available with air-ring motor.						
<b>JENN-AIR, 403 W. Fourth St. North, Newton, IA 50208 - (800) 536-6247 www.jennair.com</b>						
Hidavent	updraft	slide-out	30"	not available	350 cfm	variable
Features - Available in black or white finish. It is equipped with an auto-start fan and it has memory settings — when you turn it on the blower returns to the last speed setting. Has a two-level work light to help illuminate the cooking area.						
Pro-Style Series	updraft	canopy	30" • 36" • 48"	not available	600 or 1200 cfm	variable
Features - Stainless steel with dual level fluorescent work area lights and two infrared warming lamps. Automatic blower operation.						
<b>VENT-A-HOOD, PO Box 830426, Richardson, TX 75083 - (800) 331-2492 www.ventahood.com</b>						
Tilt-Out	updraft	tilt-out canopy	30" • 36" • 42" • 48"	not available	300 or 600 cfm	variable
Features - Easy to pull out and close, this model blends into the cabinet wall. Custom sizes available. Single or dual exhaust unit. The tilt-out hood has snap on-off latches so it is easy to keep clean. Simply remove the housing and wash it in the kitchen sink.						
Excalibur	updraft	under cabinet	30" • 36" • 42" • 48"	not available	300 or 600 cfm	variable
Features - Special lengths are available from 21" to 120". Hood should be mounted so the lower edge of the hood is 24" to 27" above the cooking surface. There are many other models available for wall mount, under cabinet or island installations.						
Optional/Standard Features for units — The "Magic Lung" blower system liquefies cooking grease and vapors in the blower and exhausts purified air into the duct. The centrifugal blower prevents flames from passing through into the exhaust duct. See page four for detailed description and features of the "Magic Lung." The exhausters have an 18" fluorescent light mounted under the front lip of the hood. Also offer halogen lighting on certain models. Number of halogen lights directly correspond to the width of the hood. Halogens include 50 watt halogen bulbs, switched together on a two step dimmer switch, giving two different light intensity choices. A warming lamp is also available on certain models. Remote blowers are also available. One or two inch decorative bands are available in copper, brass, textured finishes, standard finishes, or stainless steel. Textured enamel finishes are available in many colors. Special size bands are also available — choose rivets or hex nuts for attachment. Lip treatments in a color or material of your choice — attached with rivets or hex nuts. Overlay that completely covers the lip is available in copper, brass or stainless steel. 5/8" diameter brass or chrome rails with hooks can be added to one or more sides of the lip. An inset lip can be added that can be used to inset tiles, wood, etc. "SensaSource" heat sensor monitors cooking activity and if the heat reaches an unacceptable temperature inside the hood it will switch the motor to full power. When the heat decreases the sensor will return the blower to the original setting. This is available on halogen light models only.						

### The Guardian III Residential Range Top Fire Suppression System

**Manufacturer — TWENTY FIRST CENTURY INTN'L FIRE EQUIPMENT & SERVICE CORP., 3249 West Story Rd., Irving, TX 75038 - (800) 786-2178 (972) 252-6201 www.21centuryfire.com**

- A fully automatic fire detection and extinguishing system for stove top cooking.
- Can be used in connection with all residential ranges, wherever located.
- Cylinder assembly concealed in kitchen cabinets above or to side of stove's range hood.
- Designed to detect and extinguish stove top cooking fires on an electric or gas range. The system will activate quickly to prevent excessive damage to the range hood and kitchen cabinets.
- Automatically sounds an audible alarm when a fire is detected. Sonically activates the electric or gas shut-off stopping the flow of electricity or gas to the stove top.
- An audible chirp will warn of possible trouble on the electronic circuitry including heat sensors.
- A red power light will blink every 45 seconds to show the unit is operating.
- A 106 decibel alarm sounds once the system has been activated.
- The audible alarm chirps every 45 seconds when a low battery condition exists.
- The Guardian III system can be connected to automatic telephone dialers, monitored security alarm systems or other warning/protective equipment.
- Easy to install — no hardwiring is required. The extinguisher system is totally self contained within its own enclosure and comes complete with a 9-volt DC battery. The system enclosure is placed in the cabinets above the stove top. No fasteners required. The entire discharge assembly, including heat sensors and nozzles are held underneath the range hood out
- of view by magnetic force. Period cleaning is easy.
- No adjustment required — sensitivity level is preset and factory sealed/tested for protection.
- Underwriters Laboratories (UL) listed.
- Fully assembled subcomponents



**Guardian III Fire Suppression System**

### Cooking Efficiency Tips

- Try to avoid opening the oven door a lot as you cook. Every time you open your oven door, you lose 25 degrees or more. This can add up to a 20 percent heat loss. Food takes longer to cook and you waste energy. Use your oven light and inspect through oven door window.
- Foods cook quicker and more efficiently in ovens when air can circulate freely. Do not lay foil on racks. Stagger pans on upper and lower racks to improve air flow if you are baking more than one pan at a time.
- Keep the burner pans clean and shiny so they will be more effective at reflecting heat up to the cookware. Blackened burner pans absorb a lot of heat, reducing burner efficiency. The cleaner they are, the better they'll reflect heat. The best reflectors on the market can save as much as 33 percent of the energy used when cooking on top of the stove.
- Whenever possible, clean oven manually. Clean self-cleaning ovens after you have cooked a meal — the oven will still be hot and the cleaning feature will require less energy and additional heat.
- Inspect the seal on the oven door for cracks. Even a small gap allows enough room for a lot of heat to escape.
- When using conventional ovens, keep your preheating time to a minimum. Unless you are baking pastries or breads, you may not need to preheat. Most dishes do not require it. If they do require preheating, use a max. of 10 minutes.
- Try to cook as many things as possible at one time in your oven. Cook double portions when using your oven, and refrigerate or freeze half for another meal. It does not take

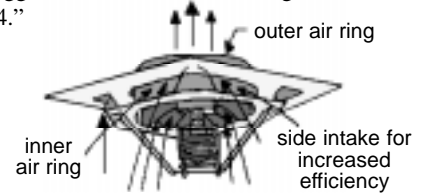
as much energy to reheat the food as it does to cook it — plus you will save preparation time.

- With electric burners, choose pan sizes that match the element size. For example, a 6" pan on an 8" burner will waste more than 40 percent of the heat produced by the burner. Use the smallest pan possible when cooking.
- Use flat-bottomed cookware that rests evenly on the burner surface. An electric element is significantly less efficient if the pan does not have good contact with the element. Dirty pans won't attract electric heat as fast as clean ones. Consider copper-bottom pans. These heat up faster than regular pans.
- With electric burners, you can turn off the burner just before the cooking is complete. The burner will continue to radiate heat for a short while.
- When using gas burners, make sure you are getting a bluish flame. A yellow flame indicates the gas may not be burning efficiently. If this is the case in your home, have your gas company check it out.
- Use the minimum amount of water possible, especially when cooking frozen vegetables. Bring the water to a boil quickly in a covered pan at high heat and then turn the heat to a lower level.
- For a 20 percent savings you should boil water in a covered pan.
- Try lower heat for oven roast, 325 degrees. This can reduce meat shrinking, spattering grease, and your energy bills.
- Use meat thermometers and timers to avoid overcooking. Overcooking not only wastes energy, it can spoil the taste and reduce the nutritional value.

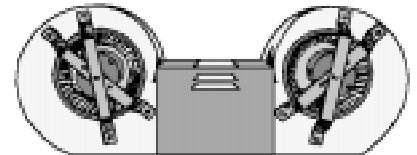
### Stor & Spice Range Hood from Imperial



- Concealed storage area — 6" high, 18" deep.
- 360 cfm to 740 cfm. Choose air-ring fan motors, single blower or balanced centrifugal blowers.
- Variable switches give you full control for both the power and twin 75 watt lights.
- Three way control for power and lights on the "SD2" model.
- Colored front panel — stainless steel, white, biscuit, almond, or black.
- Dishwasher safe full coverage filters — a simple cleaning system.
- Suggested distance from cooking surface: 18" to 24."



Air-Ring fan motor — light lens in center panel. A combination fan blade motor with an orifice ring installed in a 7" round vent. 360 cfm to 430 cfm.



Dual centrifugal blowers with free-air chamber. Light lens is center panel. 710 cfm.

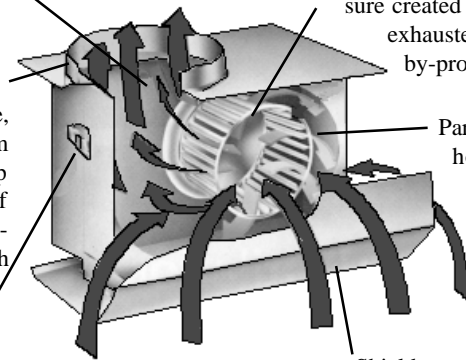
### The "Magic Lung" by Vent-A-Hood

Filter-less system separates the grease from the vapor. With no filters the unit is quiet. The housing and grease plate snap out so they can be cleaned in the sink or dishwasher.

Constant-level blower speed maintains pressure to liquefy grease vapor, gives maximum removal of heat-polluted air.

Ring guard collar allows space for ductwork to fit inside, prevents grease from collecting between top of unit and bottom of cabinets. Contains automatic damper which prevents back draft.

Blower housing snaps apart with suitcase latches for easy cleaning.



Fire safe. Centrifugal action of spinning squirrel cage separates grease from heated vapors, spinning the by-products into reservoir. Pressure created by squirrel cage centrifugal exhauster prevents entry of fire into by-product reservoir or ducting.

Parabola design provides sealed housing where cooking by-products gather. Engineered to provide best surface separation of grease from centrifugal action of spinning cage.

Shield guard for added safety balances vapor intake.

### Best IS502 by Broan-Nutone

- Combination of glass and stainless steel offers a modern, sleek look.
- Flue accommodates ceiling heights from eight to nine feet.
- Extension flues for higher ceilings are also available for ducted applications.
- Filters are aluminum/stainless and dishwasher safe.
- Delay timer control automatically shuts off range hood after 10 minutes.
- Control light flashes when it is time to clean the filters.



- Filters are aluminum/stainless and dishwasher safe.
- Two 20-watt halogen lamps are included.
- Also has a low night-time setting.
- Variable-speed blower with efficient motor that produces 450 cfm of exhaust.