

# KITCHEN TIPS

## Give Your Kitchen A Breath Of Fresh Air

(NAPSA)—Cooks can breathe a sigh of relief when they realize how efficient and attractive kitchen ventilation or a range hood can be.

If you'd like to breathe easier, these facts and hints can help:

• **Kitchens with proper ventilation are much cleaner.** Ventilation can stop particulates from settling on surfaces and damaging cabinetry and fabrics. A good vent can also reduce smoke, grease and other types of indoor air pollution that can harm your health and increase your cleaning chores.

• **Four basic kinds of kitchen range hoods:**

1.) Canopy Hoods—mount to the wall (aka Pro-style) or bottom of a cabinet (aka under-cabinet).

2.) Island Hoods—mount to the ceiling.

3.) Chimney Hoods—come with a decorative cover to hide unattractive ductwork.

4.) Downdraft Hoods—install behind the cooktop.

• **The hood should be at least as wide as the cooking surface** to effectively capture smoke, grease and odors.

• **Keep it clean.** It's wise to wash or replace vent filters every couple of months. If you cook frequently, they may require more frequent cleaning; most are dishwasher-safe.

• **When shopping for new ventilation, look for the Home Ventilating Institute (HVI) label.** It's an independent third party that rates ventilation performance.

• **If noise levels are important to you and your family,** get a hood that exhausts more air (indicated by a higher-level CFM) and operates at a lower/quieter



**An air of elegance can be easy to achieve in a kitchen equipped with a smart, stylish vent or range hood like the BROAN Elite EW5630SS.**

speed. Another quiet-performance option is an external blower that can be mounted to an outside wall, installed in the attic or on the roof.

• **The hood should be installed as close to the cooktop as possible, within the manufacturer's guidelines,** so it captures the most smoke and odor.

• **Duct size is important for optimum performance.** It should be equal to or greater than the size of the hood's duct outlet.

• **Make sure the backdraft damper opens and closes completely and freely.** Check both inside and outside the house to be sure nothing gets in the way of its movement.

• **For an efficient HVI-certified range hood that is also sleek, graceful and elegant, consider BROAN® and BROAN Elite Hoods.** There are several models made to match contemporary aesthetics, providing a clean look that works seamlessly with your kitchen style.

### Learn More

For further ideas and to view a variety of hoods and vents, go to [www.broan.com](http://www.broan.com) or call (800) 558-1711.