

# Tips On Selecting The Right Range Hood

(NAPSA)—Preparing a great meal can sometimes create unpleasant side effects, such as smoke, grease and unwanted odors. If these are not properly eliminated, all that greasy vapor can eventually settle onto your walls and furniture.

That's where the range hood comes into play. A range hood that's properly matched to the design of the kitchen and how it's used can help to keep odors and vapors at bay.

When selecting a range hood, consumers have to satisfy a number of demands, such as price, function and style. The experts at Broan suggest that when you are thinking of purchasing a range hood, you consider some of these factors:

- **Style**—There are a variety of range hood designs on the market today that can accommodate your style of cooking and the current style of your home. Styles include under-cabinet range hoods that allow for more cabinet space, wall-mounted chimney hoods that can add a European flair, pro-style hoods for the more professional cooking center, and custom systems that can be concealed inside cabinet or mantel designs.

- **Operating performance**—A range hood can help ensure good indoor air quality better than any other appliance in the kitchen. According to a number of leading organizations, including the Home Ventilating Institute (HVI) and the Environmental Protection Agency (EPA), exhausting pollutants and moisture from the home is one of the best ways to ensure healthier indoor air quality.

Pollutants from cooking can linger for days before settling on surrounding surfaces, tarnishing cabinets, discoloring wall finishes and leaving unwanted odor in the home. The right range hood can help exhaust these pollutants to the



**If you always have to operate your range hood on high to eliminate smoke and odors, that's a sure indication that the right range hood was not selected for your kitchen. The Broan EVOLUTION QP3 hood offers 450 CFM to properly ventilate cooking pollutants and is remarkably quiet.**

outside, making for a cleaner home.

- **Ease of cleaning**—Cleaning your range hood just keeps getting easier. Be sure to look for an efficient design with smooth surfaces and fully enclosed bottoms that help to reduce grease buildup. Additionally, easy-to-release, dishwasher-safe filters allow for easy maintenance.

- **Lighting**—The best models have lighting systems with four halogen lights that are focused on the cooking area of the range, doubling the illumination of the cooking surface so you can actually see what you are cooking!

- **Price**—What is your budget? Broan offers a wide selection of range hoods that make it easier to meet your budget while finding a hood that is right for your kitchen. Be sure the hood is HVI certified, which ensures that consumers receive the rated CFM (cubic feet per minute) level that is promoted.

To learn more from the experts at Broan, the leader in residential ventilation, visit [www.Broan.com](http://www.Broan.com) or call (800) 558-1711.