

Planning for the kitchen ventilation

Choosing the CFM Needed for your Application

How much power do you need for your ventilating application? Ventilation power is rated in CFMs (cubic feet per minute). CFM is calculated on the BTU's of the range or cook top your system will be ventilating. Your appliance salesperson can give you the BTU's of the particular range or cook top you are purchasing. A good rule of thumb for the correct CFM of your range hood is as follows: 1 CFM for each 100 BTU'S. Thus, if you are ventilating a 95,000 BTU residential commercial range, you need approximately 950 CFM. It is always a better idea to round up, not down. Remember this is just a rule of thumb. Always discuss your needs with your appliance salesperson, they are experts in this area.

Venting Options

ALWAYS use rigid ducting - never use flexible ducting and especially do not use dryer ducting - why - well none rigid ducting not only creates resistance because its not smooth but it also gives a lot of places for grease to accumulate which can have catastrophic results if you should ever get a rangetop fire.

Duct Run Length and 90 degree Turns

For proper operation of your ventilating range hood, the size of your duct, the duct run length and 90 degree turns are extremely important. The following information must be followed for proper performance. Internal Motors: No more than 1 - 90 degree turn. No more than 20' of duct run. Remote or External Motors: No more than 3 - 90 degree turns. No more than 40' of duct run. The proper size duct must be installed as recommended by the manufacturer. Remember, reducing the duct size in any part of the run limits the performance of the duct to the reduced size. For example, you are running a 10" round - 10' duct run and in the middle of the run you must reduce the duct to 7" round for 1' of the run. Even though 90% of the run is 10" duct, your entire duct run would now be considered a 7" round duct run. Remember, reducing the duct size in any part of the run limits the performance of the duct to the reduced size. This will not only degrade the efficiency of the range hood but will also increase the noise dramatically.

Mounting Information

For optimum and guaranteed performance, the bottom of the canopy should be no lower than 30" and no higher than 32" above the cooking surface. The width of the canopy is determined by the width of the range it is ventilating. A 36" range should have a 36" range hood minimum, a 48" range should have a 48" range hood minimum. If ventilating a residential commercial range, the range hood should be 6" wider than the range it is ventilating. Island units are less forgiving than wall mounted units. All island installations should be 30-32" above the cooking surface and 6" wider all around than the range being ventilated. By abiding with these recommendations, you will receive optimum performance from your system.

Venting Options

Standard venting is centered left to right, 1" in from the rear of the canopy Venting options include left vent, right vent and rear vented units. Rear vented units must be a minimum of 14" in height. Other venting configurations are available.

Electrical and Ducting Information

All motors are listed and certified UL and CSA for Canada and the USA. Equivalent duct sizes(ie. rectangular

versus round ducting) using square inches provided is acceptable.

Blower	Type	Volts	Amps	Hz	CFM	Round Duct Size
Single Blower	Shaded Pole	115	5.0	60	400	7 Inch (38 Sq. In.)
Single Blower	Shaded Pole	115	5.0	60	600	8 Inch (50 Sq. In.)
Double Blower	Shaded Pole	115	10.0	60	1000	10 Inch (80 Sq. In.)
External RV 1000	Split Capacitor	115	10.0	60	1000	10 Inch (80 Sq. In.)
External VTR 1400	Split Capacitor	115	17.0	60	1400	10 Inch (80 Sq. In.)
In-Line Attic 1000	Split Capacitor	115	10.0	60	1000	10 Inch (80 Sq. In.)