

Why do you need a range hood

Cooking is a non negotiable activity for most of the world's population, but cooking generates enormous amounts of heat, odors, harmful gases, smoke, grease, and moisture. These are all an issue in our homes - heat is maybe okay in winter but not desirable in summer, odors tend to "stick" in fabric, smoke and harmful gasses need no discussion, air born grease is a huge problem as it finds its way onto every surface and INTO every fabric in our homes, moisture causes mold and is certainly not wanted in humid areas during summer. The bottom line is that cooking creates pretty harmful stuff that unless dealt with properly will affect the air quality and logically the health of its inhabitants. Every kitchen should have an efficient range hood.

Some interesting tidbits:

- On average in excess of 1lb of grease is deposited in our homes from our cooking efforts
- An average four burner cook top develops enough heat to negate the efforts of a 1 ton air conditioning unit