

SUGGESTED CFM REQUIREMENTS FOR COOKTOPS

Electric:

Generally speaking an electric cook top is low powered and should only need a range hood output around 300cfm. or less. If you have an electric deep fat fryer you will need to treat it as if it was a gas stove top.

Gas:

"Regular" gas cook tops have outputs of up to 40,000btu [British Thermal Units] and, since they are used in an "against the wall" situation, you can use this simple formula to help make your choice. Calculate your cook top btu rating by adding the power of each burner. Divide the total btu by 100, e.g. a 30,000btu top will require a 300 cfm fan.

High Output ["Professional"]:

Professional style range tops can reach outputs akin to a small stove in a restaurant and they can generate enormous amounts of heat. The simple calculation of Total BTUs/100 = CFM (e.g. a 60,000 BTU top will need 600cfm blower) is fine in many situations, but you may need to consider more CFM:

- If you have an extra long run of ducting (especially with 90 degree bends).
- If the range hood is positioned extra high over the range top;
- If you cannot provide a bigger catchment area by choosing a width and depth greater than that of the range top
- If you want to keep the noise level down by choosing an extra powerful hood but running it at a lower setting.