

SOLUTIONS

Broan® Kitchen Ventilation Solutions for Distributors, Retailers and Designers

More Ventilation Rules to Remember

In the last issue of *SOLUTIONS*, we provided you with the first five of our recently published top 10 rules for proper selection, installation and usage of kitchen ventilation products. Kitchen ventilation continues to grow in importance as homes are built and remodeled to be tighter and more energy efficient.

In addition to improved indoor air quality, proper kitchen ventilation also can help improve the cleanliness of a home.

How to Gauge the CFM:

Gas cooktops are considered conventional when their total BTUs are less than 60,000. They are classified as high performance when their total BTUs are greater than 60,000.

For conventional gas cooktops, calculate the **minimum** CFM by multiplying the linear width (in feet) of the cooktop by 100 (ex. 36" wide cooktop = 3' x 100 = 300 CFM).

In the case of a high performance cooktop divide the number of BTUs by 100 to calculate the estimated minimum CFM (ex. 60,000 BTUs/100 = 600 CFM).

When a grill or griddle is used, add 200 CFMs to the estimated **minimum**. Using the previous example, the recommended CFM would now be 800.

Anytime you have questions, our product specialists are on hand to help. Contact our technical hotline at 800-637-1453. Representatives are available weekdays, 7:30 a.m.–6:00 p.m. CST.

The following are the remaining five rules to help you promote the health benefits of proper kitchen ventilation to your customers, ensuring they understand the importance of kitchen ventilation in the home.

- **Gauge the CFM** (cubic feet per minute) of the ventilation product to the cooking product. We've provided some handy rules of thumb to keep in mind in the "Tips from Broan" (at left).
- **Observe cross currents in a kitchen**, which can come from

anything that disturbs the natural air movement across a cooktop, such as hallways, walkways or windows. Typically, this problem arises with island hoods and downdrafts. One way to limit cross currents is to add a raised area at the rear of the cooking surface. Not only will it protect from drafts, it also can be used as an extra eating area.

- **Maximize the use of a range hood** by selecting a hood that has a quiet operating rating at normal and mid range. For confidence in Sone ratings, select an HVI (Home

Tips from Broan®



The Broan Elite E54000 island range hood features a 480 CFM blower, which provides powerful, quiet ventilation. Anytime island cooking areas are implemented into a design, be sure to account for cross currents in your specifications.

Ventilating Institute) rated hood. The lower the Sone rating, the quieter the hood will be. In-line and exterior blowers provide power and CFM at the lowest possible sound levels. Also, select models that have automatic operation features like Heat Sentry®, which turns the unit speed to high when excessive heat is detected. This feature not only helps prolong the life of the hood, but also the life of the surrounding cabinets.

- **Optimize the filter area** of the hood. Not all filters are created equal! Our mesh filters are easy to access and can be cleaned easily in the dishwasher. Make sure your customers understand the need to wash the filter often for effective operation.
- **Simplify ductwork application** by selecting a model that offers either the flexibility of venting through the top (vertical) or back (horizontal) or provides custom flue extensions to manage tall ceiling applications. This works best if you select the product design prior to completing the ductwork design.

To ensure effective operation, always install the selected ventilation product as instructed by the manufacturer or make conscientious adjustments to enhance the operation of the product if installed outside the recommended instructions (guidelines are detailed in the back of the Broan catalog).

Selecting and installing ventilation products that are easy to use will not only make homeowners excited about their new kitchens, it will encourage them to tell their friends about their positive experience with proper ventilation.



Although small in profile, the Broan® Elite E55000 features a slide-out glass canopy that increases its capture area. Dishwasher-safe filters are concealed beneath the canopy.

Broan® SOLUTIONS

is a quarterly communication from Broan-NuTone featuring discussions about timely kitchen ventilation challenges and providing innovative Broan solutions.

Please forward any comments to:

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Did You Know...

that rangehoods are an important part of all three of the major Green Building programs: USGBC's LEED for Homes, NAHB's Model Green Home Building Guidelines and ENERGY STAR®?