

STOVES

MADE BETTER

RANGE COOKER HOOD GUIDE



CHOOSING THE RIGHT COOKER HOOD FOR YOUR KITCHEN

You've probably spent a lot of time choosing your perfect range cooker, but what about a cooker hood? Take a look through our handy buying guide and find the best hood to work with your cooker and your kitchen.



DOES SIZE MATTER?

Just like range cookers, hoods come in a variety of sizes and choosing the right width is an important first step.

It is always recommended to select a hood that is at least the same width as your range cooker to ensure it works efficiently – if the hood is smaller, steam, grease and odours may not be captured properly.

TOP TIP

Stoves range hoods are available in sizes from 900mm to 1100mm, and are designed to co-ordinate perfectly with our range cookers.



EXTRACTION VS. RECIRCULATION

WHAT IS THE DIFFERENCE AND WHY IS IT IMPORTANT?

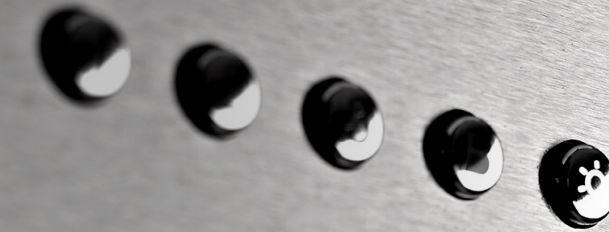
Extractor hoods (sometimes called ducted hoods) pull grease and odours from the kitchen, through a grease filter and then vent the air outside through a pipe. This type of hood is more effective at clearing the air, but they do need to be fitted on an external wall to allow them to vent outside.

Recirculating hoods recycle the air in the kitchen by pulling it in through a grease filter and cleaning it, before releasing it back into the kitchen. This type of hood is great if you don't have access to an external wall to vent through, as they can be fitted anywhere, but they won't remove steam or condensation from the kitchen and need a charcoal filter to neutralise odours.

Whichever type you choose, be sure to check if you will need to purchase any additional parts such as a ducting kit or additional filters.

TOP TIP

All Stoves range hoods can operate as either an extractor hood or a recirculating hood and all include 3 dishwasher safe removable aluminium grease filters.



POWER

HOW POWERFUL DOES YOUR HOOD NEED TO BE?



The power of a cooker hood is measured by the extraction rate. The higher the extraction rate, the more air it can move through the filters, but a high extraction rate does not always mean it's the best for your kitchen.

Hoods with higher extraction rates often have more powerful motor which can make them quite loud, while hoods with lower extraction rates are usually quieter and better suited to small kitchens.

TOP TIP

All Stoves range hoods have a maximum extraction rate of 644m³/h and a boost feature which increases it to 802m³/h, to deliver powerful extraction when you need it.

FIND YOUR PERFECT EXTRACTION RATE

Using a tape measure and a calculator, follow these simple steps to find the best extraction rate to suit your kitchen:

1. Measure the width, length and height of your kitchen in metres.
2. Multiply these measurements to find the volume of your kitchen: **W x L x H = Volume**
3. Take your kitchen volume and multiply it by 10, this will give you your ideal kitchen extraction rate:
Kitchen Volume x 10 = Extraction Rate (m³/h)



NOISE

HOW LOUD IS LOUD?

Noise levels for cooker hoods are measured in decibels (dB), so a lower dB means less noise. As a rough guide, a normal conversation would be approx 60dB, the average kettle boils at 42dB and a vacuum cleaner runs at around 75dB.



Deciding which noise level is acceptable for you will depend on how you use your kitchen.

If the kitchen is the social hub of your home, or is a shared space with your dining table, then you will want to find a hood which emits approx 65dB or less. If you're not concerned about chatting while you cook, a louder hood may not be an inconvenience. When assessing the db rating for your hood, remember to also take into account the extraction rate, because as mentioned previously, a very quiet hood may not deliver enough power for your kitchen.

TOP TIP

All Stoves range hoods operate at a low 65dB.



TOP TIP

All Stoves range hoods are A rated for energy efficiency and have 2 LED Multispot Lights that provide A class lighting efficiency.



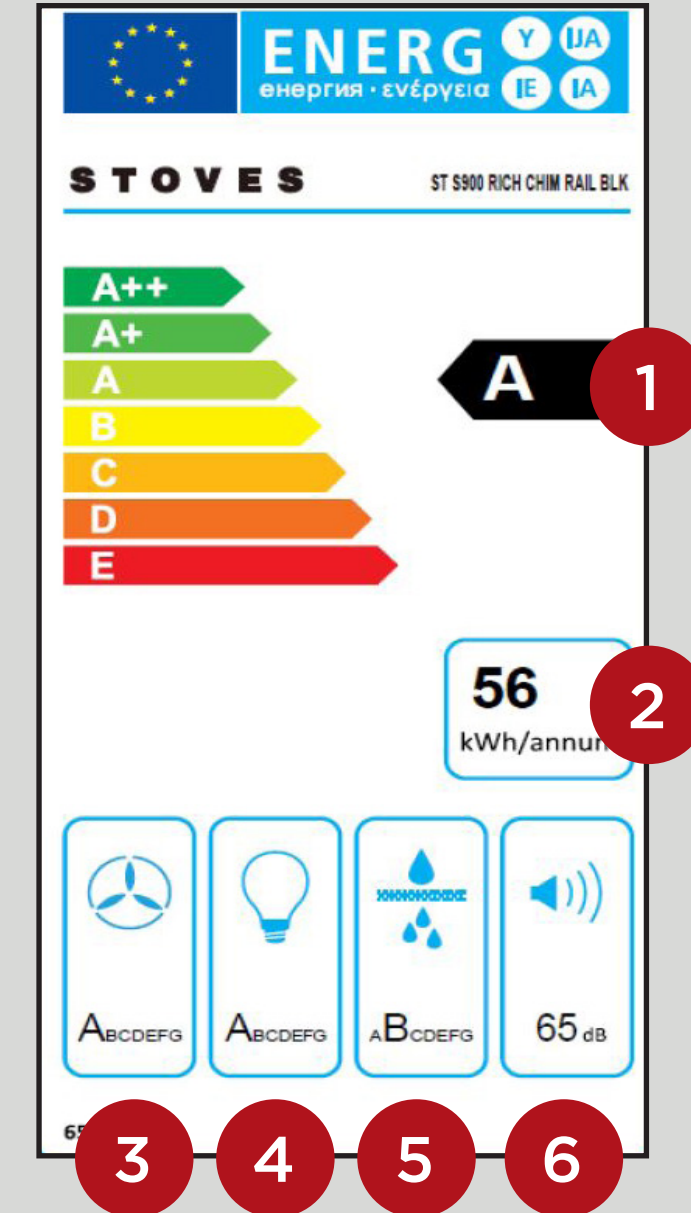
ENERGY EFFICIENCY

UNDERSTANDING THE RATINGS

The energy label for a product is a great tool for easily finding information about energy consumption and the performance efficiency the product performs at.

Use this quick reference guide to understand the different sections on an energy label.

1. Energy efficiency class
2. Estimated annual energy consumption for standard use
3. Fluid Dynamic Efficiency Class: Indicates how efficiently the hood is able to extract vapours generated through cooking
4. Lighting Efficiency Class: Indicates how efficiently the hood is able to illuminate the area below
5. Grease Filtering Efficiency Class: Indicates how efficiently the hood is able to filter grease generated through cooking
6. Noise Level: Indicates the maximum noise level generated during normal use



ENERGY EFFICIENCY

KEEPING THINGS EFFICIENT

Once you've chosen your perfect hood and it's up and running in your kitchen, follow these simple steps to keep it performing as efficiently as possible.

Turn on your cooker hood before you start to cook:

If you turn on the hood at the lowest speed before you start to cook, it will help the air in the kitchen to start circulating. That way, when you begin cooking the air will already be moving and you should be able to keep your hood operating at lower speeds.

Clean the grease filters regularly:

As with any filter, the filters on your hood will operate more efficiently if they are not blocked by grease.

Consider your ducting:

If you're using an extractor hood, the type and method of ducting can have an effect on the efficiency of the hood. The further away from the vent that you position the hood, the diameter of the ducting, the number of bends and the distance between the vent and the hood can all reduce efficiency.

Leave your hood running after you've finished cooking:

Leaving your hood switched on for a short amount of time after you finish cooking will help remove any residual odours from your kitchen.

TOP TIP

All Stoves range hoods have a boost function which when activated will operate the hood in boost mode for 8 minutes and then automatically return to a lower speed, perfect for clearing strong smells.



DISCOVER THE STOVES RANGE

RICHMOND CHIMNEY



Available in: 900mm, 1000mm & 1100mm

- 3 speeds plus boost
- Noise level: 51/65dB
- Max extraction rate: 644.6m³/h (802.7m³/h with boost)
- Illuminated electronic push button controls
- 3 x aluminium grease filters
- 2 x LED Multispot lights
- 8min delayed boost
- A energy rating

STERLING CHIMNEY



Available in: 900mm, 1000mm & 1100mm

- 3 speeds plus boost
- Noise level: 51/65dB
- Max extraction rate: 644.6m³/h (802.7m³/h with boost)
- Illuminated electronic push button controls
- 3 x aluminium grease filters
- 2 x LED Multispot lights
- 8min delayed boost
- A energy rating

STERLING FLAT



Available in: 900mm, 1000mm & 1100mm

- 3 speeds plus boost
- Noise level: 51/65dB
- Max extraction rate: 644.6m³/h (802.7m³/h with boost)
- Illuminated electronic push button controls
- 3 x aluminium grease filters
- 2 x LED Multispot lights
- 8min delayed boost
- A energy rating

FIND YOUR PERFECT MATCH



Richmond Chimney 900mm

- 444410243
- 444410244
- 444410245



Richmond Chimney With Rail 1000mm

- 444410246
- 444410247
- 444410248



Richmond Chimney 1100mm

- 444410249
- 444410250
- 444410251



Sterling Chimney 900mm

- 444410237
- 444410238



Sterling Chimney 1000mm

- 444410239
- 444410241
- 444410242



Sterling Chimney 1100mm

- 444410241
- 444410242



Sterling Flat 900mm

- 444410235
- 444410236



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