



Ventilation Systems Guide

Choosing the best ventilation system for your range hood is based on:

- the location of your hood
- the preferred installation of your motor system
- your range hood usage and cooking habits

We offer two ventilation systems from Trade-Wind™ with 3 different cubic feet per minute (CFM) ratings for each.

- The Motor in Hood ventilation system (integrated ventilation system with motor and liner inside the copper hood) is available in **390, 660, and 1250** CFM.
- The Motor In Attic ventilation system (motor in the attic and the liner in the copper hood) is available in **392, 836, and 1266** CFM.

We also offer a Liner (light, switches, and stainless steel baffle filters) only option, or you can use your own ventilation system.

Which CFM Option Do I choose?

With three different ventilation systems depending on the motor setup, finding out which CFM rating you need is easy. Ventilation systems are measured in cubic feet per minute (CFM) and there are three different ways to measure the minimum requirement CFM rated ventilation system for your home. Ventilation system's minimal CFM ratings are chosen by the highest CFM rating in the three CFM measuring methods.

Measuring the CFM with the heat output of your range

Both gas and electric ranges produce heat output measured in British Thermal Units (BTUs). Gas ranges are measured by the combined BTU ratings of all the burners and stove. The total BTUs of a gas range is typically found in a label on the back of a range.

- **Finding the CFM:** Divide the total BTU by 100.
For example (54,000 BTU / 100 = 540 CFM)

Measuring the CFM with the range hood's size

If your stove is against a wall the HVI recommends that you provide 100 CFM per linear foot of the range.

- **Finding the CFM** : The total width of your range (in inches) divided 12 inches and then multiplied by 100 CFM.
For example $((36'' / 12'') \times 100 \text{ CFM} = 300 \text{ CFM}$

If your stove is on an island the HVI recommends that you provide 150 CFM per linear foot of the range.

- **Finding the CFM** : The total width of your range (in inches) divided 12 inches and then multiplied by 150 CFM.
For example $((36'' / 12'') \times 150 \text{ CFM} = 450 \text{ CFM}$

Measuring the CFM with the kitchen's room size

With this method, you must measure the volume of your kitchen. Find the volume by multiplying the general length, width and height. The volume is then divided by HVI's recommendation of air cycling in your kitchen 15 times per hour.

- **Finding the CFM** : The general volume of your kitchen (the square footage of your kitchen multiplied by the kitchen height), divided by 4.
For example $(10 \text{ ft} \times 15 \text{ ft} \times 8 \text{ ft}) / 4 = 300 \text{ CFM}$

Now that you have measured the three different CFM ratings for your ventilation system, use the highest of those measurements as a minimal CFM rating.

If you're an avid cook or have multiple burners on at one time, choosing a higher CFM rating ventilation system is necessary as you can always choose a lower motor setting on your hood for when lower usage is in demand.

The length of ductwork from your hood to the exhaust also affects the need for a higher rating CFM. For more information, visit the [Home Ventilation Institute](#) has more information on HVI recommended ventilation and minimum ventilation requirements.