

6 criteria to buy the best type kitchen hood

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1. Type of hood

Hoods usually have three types of standards that are suitable for kitchens.

The classic smoky machine is a hood that is often chosen by Vietnamese housewives. These are compact size and design, with or without filters, placed directly under the kitchen cabinet. This type of hood can have from one to two fans, with three suction speeds.



The curved glass hood is a more modern and slim design for small, high aesthetic kitchens and often deodorizing types built in with cabinets and kitchens. This type of deodorant can be submerged in the kitchen cabinet, only the pull-pull part is protruding. Although the design capacity is similar to that of traditional hood, the effect of this type of suction is only 70-80% compared to its designed capacity.



Independent smoke hood has a higher capacity. Thanks to the design of double-engine turbines, the machines have a greater capacity than the classic two-channel smoke suction and classic smelling (reaching 800 - 1,200m³).

In addition, this type of smoke can also absorb heat and soothe the kitchen space. Due to their large size, they are often installed separately with kitchen cabinets and placed farther than the kitchen counter for about 90cm. The shape of this deodorant is also a bit bulky with a large designed chimney and floats out. However, it creates a sense of generosity and can become a highlight for the kitchen.

Independent hoods not only clean the space but also add to the charm of your kitchen. Due to the introduction of many new technologies, the price of this deodorant type is also higher than the two types of classic deodorizer and cabinet hood.

2. Size

Types of hoods usually range in size from 60, 70 and 90cm, corresponding to the typical size of the cookers.

The area of the kitchen is inversely proportional to the capacity of the hood (small area needs a large capacity machine) because the small kitchen should have a low air flow, when cooking food with a lot of strong odors needs a powerful machine to be able to smoke Clean smell in the shortest time.

If conditions allow it, buy a hood with a capacity higher than the minimum capacity to ensure a more efficient suction as well as limit the machine to run full load for a long time to increase the durability of the machine. .

3. Capacity

Currently, the odor absorption capacity ranges from 350 m³ / hour to 1220 m³ / hour. Note, the capacity stated on the technical documentation accompanying the machine is the maximum suction power. Capacity of 600 m³ / h or less is considered weak, average range of 700 m³ / hour - 1,000 m³ / hour and high is 1000 m³ / hour or more.

4. Noise level

The higher the capacity of the machine, the higher the noise level, the higher the noise when the power is turned on. The power is calculated in dB (decibels). Understand that we simply say 15 - 20dB, normal talk is 50-60dB, "lightning hitting the ears" is 100dB. So if the machine records noise level below 50dB, it is a low noise machine. And of course the noise level is inversely proportional to the selling price, the lower the noise level the higher the price.

5. Features

Current hood hoods generally include parts: "Hat / funnel" smoke, odor; control system on / off, speed adjustment; fan system; duct system; filters (with activated carbon), grease trays. The design of the machine often allows for the removal of simple filters and briquettes, making it easy to replace and regularly clean the machine.

More advanced hood hood uses touch control system, with temperature sensor automatically turns on the fan if the temperature on the kitchen surface is too high and automatically disconnects if the temperature returns to normal, regenerating oxygen , add oxygen to the kitchen, timer (beyond the appointment time, the machine will automatically stop working) .

The more hoods the more features the more expensive, the buyer should consider choosing a hood with features that the family needs to use, avoid waste.

The hood of the hood is usually of two types: electrostatic or stainless steel. The powder coating shell is eye-catching but in a hot and humid cooking environment, with a lot of grease and oil, salt is easily used for long time.

6. Brand and origin

To buy quality hoods, you can refer to big brands like Fagor, Chef's, Faber . The brands produce high quality products, meeting the needs of consumers.

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