

Our Ventilation Options

Selecting the perfect ventilation system for your custom copper range hood depends on three key factors:

- The location of your hood (wall-mounted or island installation)
- Your preferred motor installation (in-hood or in-attic)
- Your cooking habits and range specifications

Choosing the Right Ventilation System

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Determining Your CFM Requirements

Calculate your minimum CFM requirements using three methods, then select the highest result as your baseline:

Method 1: BTU Heat Output Calculation

For Gas Ranges:

1. Add the BTU ratings of all surface burners, grills, and griddles
2. Add the BTU rating of the oven burner with the highest output
3. Total these BTUs and divide by 100

For Electric Ranges:

1. Convert watts to BTU equivalent by multiplying total watts by 3.5
2. Add the BTU equivalent of all surface elements
3. Add the BTU equivalent of the highest-rated oven element (bake, broil, or convection)
4. Divide total BTUs by 100

For Dual Fuel Ranges:

1. Add the BTUs of gas surface burners
2. Convert electric oven watts to BTU equivalent (watts × 3.5)
3. Add gas BTUs and electric BTU equivalent, then divide by 100
4. Divide total BTUs by 100

Example: 60,000 total BTUs ÷ 100 = 600 CFM minimum

Method 2: Range Hood Size Calculation

Wall-Mounted Installation:

Range width (inches) \div 12 \times 100 CFM

Example: 36" range = $(36 \div 12) \times 100 = 300$ CFM

Island Installation:

Range width (inches) \div 12 \times 150 CFM

Example: 36" range = $(36 \div 12) \times 150 = 450$ CFM

Method 3: Kitchen Volume Calculation

Calculate your **kitchen's air volume** and divide by 4:

$(\text{Length} \times \text{Width} \times \text{Height}) \div 4 = \text{CFM requirement}$

Example: 12' \times 15' \times 9' kitchen = 1,620 cubic feet \div 4 = 405 CFM

Additional Considerations

Cooking Intensity: If you're an avid cook who frequently uses multiple burners simultaneously, consider selecting a higher CFM rating. You can always adjust to lower settings when needed.

Ductwork Length: Longer duct runs with multiple bends require higher CFM ratings to maintain effective ventilation.

Special Cooking Methods: Indoor grilling generates significant smoke and requires higher CFM performance for optimal results.

Make-Up Air: High CFM systems may require make-up air considerations depending on your home's construction and local building codes.

Installation Notes

- All range hoods should be installed by qualified professionals
- Follow local building codes and manufacturer specifications
- Consider professional consultation for complex installations or high-CFM systems

For detailed installation instructions and additional technical specifications, consult the documentation included with your selected ventilation system.

Questions? If you've got any questions, reach out to Marc, CopperHoods Master Designer.