



Article Side

A New Island Range Hood is a Great Way to Update Your Kitchen by [DJ Willis](#)

Article published on December 7th 2011 | [Home Improvement](#)

Kitchen home equipment tend to be focal points inside a home design. A lot of people searching for ways to help to make their own kitchen area appear up to date and classy pick out island range hoods. You will find there's wide selection provided with numerous colors as well as coatings. Two popular types are copper and stainless steel range hoods.

This kind of range hood is used with regard to cook-top ranges which have been situated in an island cupboard. They are standalone units and are ventilation to pull the cooking air, heat, vapor, smoke and smells from your kitchen in to the vent and on to the outside. The brand new units are made with motors which are generally very quiet.

The two most general island range hoods are re-circulating and venting. The recirculating vent acts as a filter, taking smoke and smells to the hood, filtering the air, after which transmitting it back into the home as clean fresh air. Potent smells just like sea food or even foods that are fried will likely be removed, leaving no evidence regarding the kind of food items which was cooked. Varying velocity fans help to control the amount and velocity to be filtered. Filters are replaceable.

The venting type of hoods takes the air and sends it to the outside. During the cooking process the smells rise. Once the vent is fired up it will take the air from the cooking smells and direct it to the center from the stove. The air will be pushed throughout the system and into the outside. This particular unit will certainly typically have adjustable speeds that deal with the fan similar to the re-circulating type.

Island range hoods tend to be pricey than others which are installed beneath a cupboard or even mounted to the wall. They tend to get started around \$350.00 for the basic units which are the smallest, around sizes of 29-36 inches. Deciding upon colorations, materials, fan speeds, lighting, as well as other additions will determine the increases in price.

For people who wish to install the most costly and unique designs they can pay up-wards over \$11,000 for top designer hoods. You may expect this type as a material such as antique hammered copper, a considerable 66 inches with the state of art features such a better noise control and with the greatest filtering system available.

An awesome benefit to installing island range hoods could be the overall flexibility that accompanies being able to put the cook-top in the convenient location. The hood will need to be focused on the cook-top and a opening cut inside the ceiling where the duct-work will be installed. Solid wood blocking will need to be nailed on the ceiling to keep the hood hangers in place. It is usually suggested to wear safety glasses and utilize drop cloths for proper protection.

Once the vent hangers are in place the electrical cabling must be connected. At this point the duct-work could be connected in the vent opening in the ceiling to the outside vent and taped along with duct sealant to seal the connection. The body is now ready to attach and screw in. Fill any areas that have a gap or have to be fixed using drywall compound. Paint the patched areas and the task is finished.

Article Source:

<http://www.articleside.com/home-improvement-articles/a-new-island-range-hood-is-a-great-way-to-update-your-kitchen.htm> - [Article Side](#)

[DJ Willis](#) - About Author:

Have you ever thought of installing a new a [range hood](#)? Your kitchen can have the focal point of a [stainless steel range hoods](#) that offer style and functionality. a [Island range hoods](#) offer the great lighting you need for cooking and also a lifted ambiance.

Article Keywords:

range hood, island range hoods, stainless steel range hoods

You can find more [free articles](#) on [Article Side](#). Sign up today and share your knowledge to the community! It is completely FREE!