Kitchen extractors - what should you consider?
KITCHENS - KITCHEN EXTRACTORS

Discover which kitchen extractor works best for you.

Kitchen extractors can impact your cooking experience and the functionality of the kitchen. They are designed to remove airborne contaminants, heat and odours which are created whilst cooking. When designing a kitchen and deciding on appliances, there are several types of extraction that you could consider.

1. Canopy Hood

Canopy hoods are one of the most common types of kitchen extractors in the UK. They are positioned above the hob to capture any airborne contaminants. If they have a built-in fan and filter, they can also help to remove grease and smoke.

- Hoods must be mounted on a wall or ceiling.
- Air can be extracted outside or can be recirculated.

2. Downdraft extraction

Downdraft ventilation systems pull air, heat and odour below the cooking surface – differing to traditional extraction methods which pull it up. Typically, ventilation is installed behind or beside the cooktop, hidden away to keep the kitchen sleek.

- Downdraft ventilation allows you to position your hob anywhere in your kitchen. They are commonly placed on islands to create sociable cooking zones.
- Air can be extracted outside through ducting, or recirculated.

3. Venting hobs

Venting hobs combine the cooking surface with extraction. It is a different type of extraction, similar to downdraft, using cross flow extraction which is greater than the speed that cooking vapours rise.

Venting Hobs are the most efficient solution for an open-plan kitchen as the type of extraction is not calculated on the cubic metre of the room – differing to traditional extraction methods.

- It allows freedom of design to position the hob anywhere in the kitchen
- Air can be extracted outside or can be recirculated
4. Integrated hoods

Integrated hoods are extractors which can be built into furniture, a wall unit or panel. Some have a pull-out feature to extend the canopy to cover the whole cooking zone.

5. Flush ceiling mounted extractors

As the name suggests, ceiling extractors are built into the ceiling – making them almost invisible. Often white and controlled by a remote control, they remove unwanted odour and steam.

Although they look sleek, they are not the most efficient type of extraction.

- Air can be extracted outside or recirculated.

7. Decorative extractors

Decorative extractors create a feature above the hob, pulling air upwards to extract steam and odours. Sometimes decorative extractors imitate pendent lights.

They are not the most efficient in terms of functionality.

- Air can be extracted outside or recirculated.

Image: Hadlow Project Portfolio - Venting hob
Why should you consider different Kitchen Extractors?

There are several reasons why you should consider different kitchen extractors.

1. **Air quality and ventilation**

   An extractor plays a vital role in maintaining good air quality in your home. No matter which type of extractor, research to find one which performs well to prevent the build-up of excess moisture.

2. **Efficiency**

   Different extractors have different powers. Opting for an extractor with a high rate will mean that it will work more efficiently - removing air, heat and odour quickly.

3. **Energy efficiency**

   Find an extractor which is energy-efficient to help to reduce electricity consumption.

4. **Design and style**

   Consider the layout of the kitchen and the way that you like to cook. Do you want the extractor fan to be hidden or do you want it to be on display? Do you want your hob on the island for a more sociable style of cooking or against a wall?

5. **Noise**

   Some extractors can be noisy – look for extractors which are quieter without compromising on performance. Some hobs now link with extraction automatically making them easier to use and more efficient.

   Top tip: A lot of people turn on their extractor after they start cooking and to maximum level which is noisy and inefficient. At Day True, we like the flexibility of venting hobs, the effectiveness and easy maintenance.

6. **Cleaning**

   To ensure extractors are performing efficiently, they must be cleaned regularly. If you have a busy lifestyle, some have removable filters which can be placed in the dishwasher to be cleaned. Most extractor systems will indicate when filters need cleaning or replacing.

7. **Budget**

   Extractors are available at difference price points. Consider your budget and find a model within your range which provides the features that you want.

   By considering all these factors, you can make a strong decision on which cooker extraction suits you, your lifestyle and the way that you like to cook.