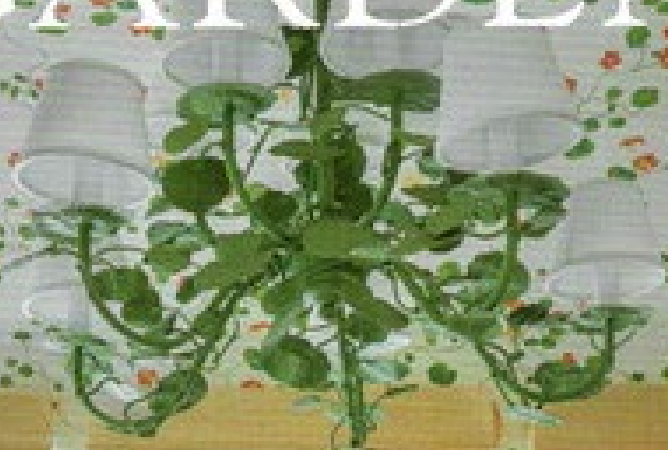


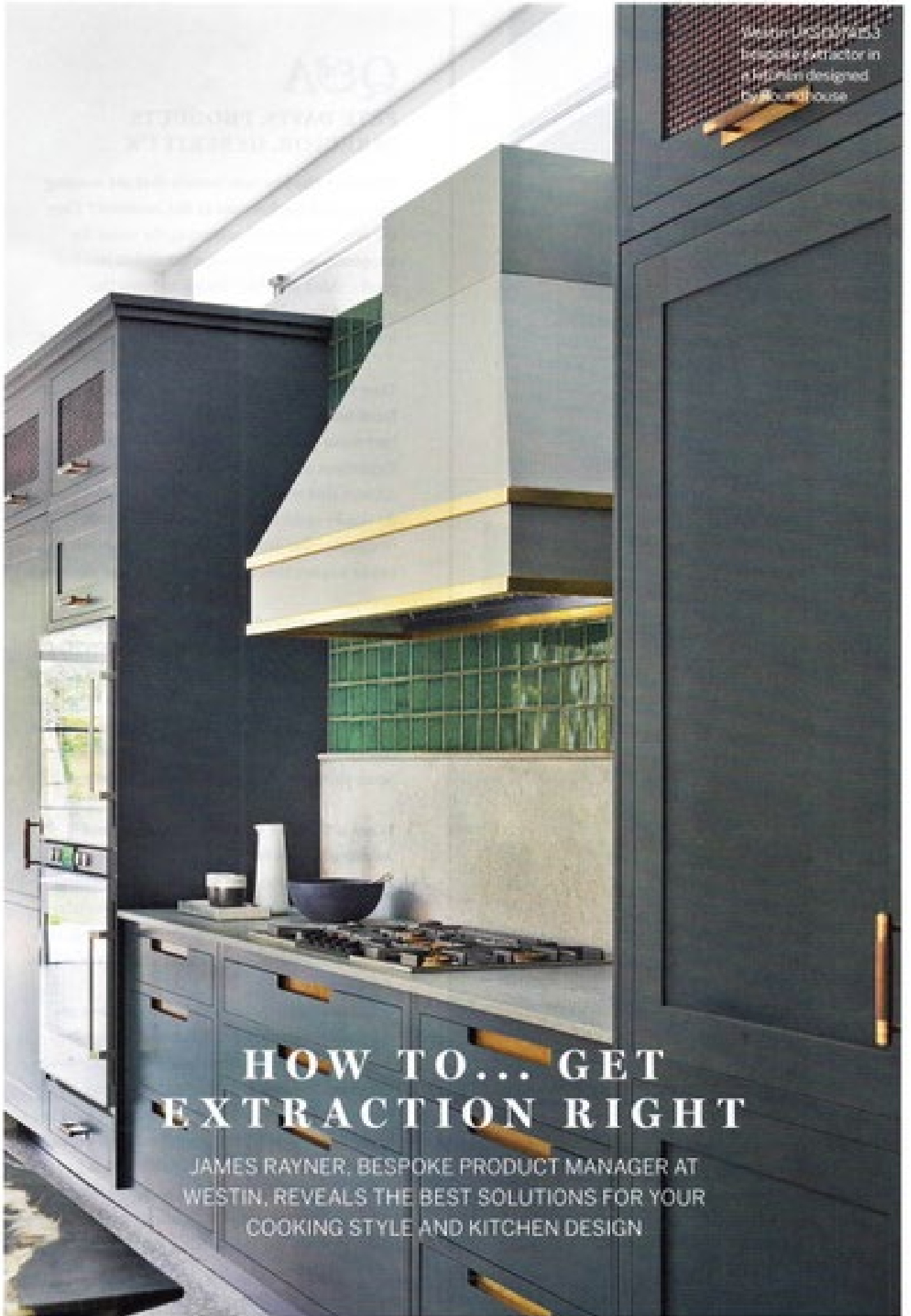
HOMES & GARDENS



Fresh
uplifting



MAY 2021



Modern Design 2023
Built-in extractor in
a kitchen designed
by [unreadable] house

HOW TO... GET EXTRACTION RIGHT

JAMES RAYNER, BESPOKE PRODUCT MANAGER AT
WESTIN, REVEALS THE BEST SOLUTIONS FOR YOUR
COOKING STYLE AND KITCHEN DESIGN

THE BENEFITS Unless you have high ceilings and openable skylights, extraction is vital, presuming you intend to cook! Extractors are designed to keep the air clear of steam and odours, of course, but also prevent grease building up on surfaces and textiles.

FIND YOUR TYPE Start by deciding where the hob/cooker will be. For best results and ease of extraction, a hood against an external wall with the shortest duct route is preferable. Cooking on an island or peninsula comes with several extraction options. Serious cooks who create a lot of heat, fumes and odours very quickly should go for a ceiling extractor – either an island hood or in-ceiling model. Downdraft extraction, be it next to the hob or built into the hob itself, is fine for everyday low-intensity cooking, but may fall short when searing a steak.

CALCULATE POWER Choosing the right extraction rate – measured in m³/per hour – can be tricky. Too little power is pointless, but too much can create an air deficit that takes air and heat away from other rooms as well. The generic calculation that states for X size of kitchen you require X cubic metres per hour of airflow is outdated and fails to consider the type of cooktop, where it's located or how you cook. Cooking against a wall isn't subject to the same cross-draughts and disturbances as cooking on an island, so often requires less power, for example. We always recommend consulting your kitchen designer or extractor manufacturer direct.

SIZE UP Ideally your extractor should be wider than the hob – such as an 80cm-wide hob with a 90cm extractor – in order to capture wayward steam. For an extractor built into wall cabinets or an overmantel, aim for at least 65cm between hob and

extractor with an induction hob, and 80cm+ with a gas hob. Powerful gas cooktops may require a bigger gap for safety. Some ceiling extractors come with maximum height restrictions and don't work in high ceilings so do check before you buy.

EFFICIENT VENTING External ducting is always the best option. Recirculation has improved massively but still doesn't beat ducting outside and will not get rid of moisture. The best ducting is wide, rigid and takes the shortest route out with fewest bends. Flexible ducting is flimsy, noisy and vibrates – avoid at all costs. If recirculating, look for models featuring the UV technology, which actively breaks down fumes and odours without the need to duct back into the room. However your extractor is vented, running it for 10 minutes before and after cooking will hugely improve effectiveness.

DESIGN DECISIONS This is a straight choice: do you want something that will blend in, putting the focus on the rest of the kitchen, or do you want to make a statement? For barely visible extraction, an in-ceiling design will allow clear sight lines across the kitchen. Take this further with a model that fits flush to the ceiling and is colour-matched to the exact paint shade and sheen level. There are lots of stunning showpiece extractors out there, but for something truly special, it's hard to beat a bespoke design, which can be made in virtually any size, shape or material imaginable. At the end of the day, choosing the type of extractor that best suits you is always down to individual factors. A good kitchen designer should be able to suggest a hood that not only aesthetically complements the design, but is the right choice for the hob specified and most importantly, the way you like to cook. ■

SOURCEBOOK: SOLUTIONS FOR EXTRACTION SUCCESS

DUCTSTORE

The only destination for ducting an extractor. Stockists of quality rigid ducting in every type, size and accessory possible, plus the option of custom-made ducting for bespoke hood designs. ductstore.co.uk

CORSTON ARCHITECTURAL

Most extractors are powered by a 3-amp supply and need a separate, easily accessible isolator switch. Corston Architectural has design-led options, including a Clear range. corston.com

METHOD

Stainless steel is a popular extractor finish but it can be a magnet to fingerprints and dust. Method's Stainless Steel Cleaner + Polish is a plant-based solution for streak-free, shiny results. methodproducts.co.uk

OPTICOLOUR

Grout-free and easy-to-clean, glass is a smart way to protect walls between hob and hood. Opticolour's toughened glass splashbacks are made-to-measure in a wide choice of colours and patterns. opticolour.co.uk