

Beyond the Blower

What Actually Makes a Range Hood Work

Category.

• Ventilation

Most customers think any range hood will do—but poor ventilation can mean lingering odors, greasy cabinets, and wasted money on a hood that doesn't actually work. This episode breaks down why effective range hoods rely on more than just CFM ratings. Filter quality, hood sizing, and proper placement are what really drive performance—and the difference between frustration and a kitchen that stays fresh and clean.

KEY TAKEAWAYS

CFM ISN'T EVERYTHING

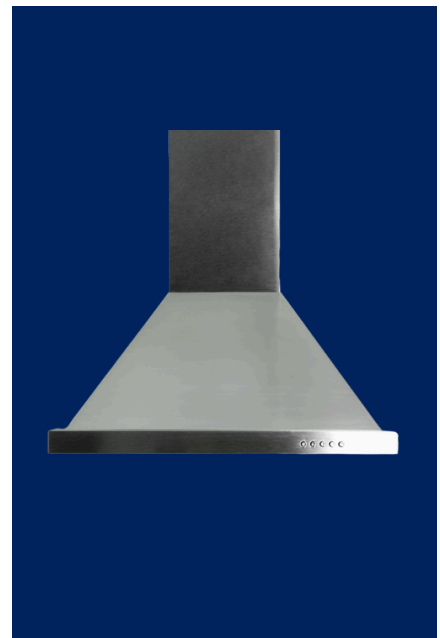
Without proper sizing and airflow control, even a high-powered hood won't perform well.

FILTERS DRIVE REAL RESULTS

Dirty or inefficient filters kill airflow and leave grease and odors behind.

SIZE AND PLACEMENT MATTER

A hood that's too small or mounted too high won't capture smoke—no matter the power.



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