

Kitchen ventilation

ALL THE RANGE

NO LONGER CONSIDERED A REGRETTABLE NECESSITY, RANGEHOODS ARE TAKING THEIR RIGHTFUL PLACE AT THE CENTRE OF CUTTING-EDGE KITCHEN DESIGN

Words RACHEL WHITE



Cohesive and sleek, Tile Cloud kit kat tiles feature on both the rangehood and island in this coastal kitchen.

A supremely practical kitchen appliance designed to extract airborne grease, smoke, heat and steam from your cooked meals, a rangehood works hard to deodorise, preserve interior finishes and, in the worst case, prevent disasters. While choosing a rangehood might initially strike you as a more utilitarian choice rather than a decorative one, this appliance is integral to the visual appeal of any kitchen. “A rangehood style determines so much of a kitchen’s overall aesthetic,” says interior designer Kate

Nixon. Karl Mellington, product expert at Winning Appliances, agrees. “It is mostly up to personal preference and the design of your kitchen,” he says. “Depending on that, you can then begin to consider practical concerns – such as what ducting you require, cabinetry and compliance.” To help make the process smoother, we’ve looked at three of the most popular interior styles and the types of rangehoods that best complement them, alongside handy hints and essential information from experts, too. All you have to do to get in the know is read on.

Beautiful DESIGN

Kate urges people to “think about your overall aesthetic, available space and ducting pathways,” when researching rangehoods. She integrated an AEG rangehood here to let the Dulux Copycat joinery star. >



PHOTOGRAPHY (THIS PAGE) MAREE HOWER (OPPOSITE) BRIGID ARNOTT
STYLING (THIS PAGE) KATE NIXON (OPPOSITE) CORINA KOCH



THE CONTEMPORISTS

“A contemporary home looks great with a sleek, minimalist rangehood integrated into cabinets, benchtops or ceilings,” says Kate. “Recent rangehood innovations include flush ceiling fittings and bench-mounted models, which allow greater design possibilities for positioning cooktops under windows or in freestanding island benches.” Contemporary kitchens are where undermount and downdraft rangehoods come into their own, says Karl. “Undermount rangehoods can be built into your cabinetry and ducted out. This provides a more modern look. Downdrafts offer discreet, yet powerful extractor fans that are integrated into the benchtop or cooktop surface, eliminating the need for a separate overhead rangehood,” he explains. Paul Meirau, home appliance expert from Harvey Norman, suggests Falmec for statement cylindrical rangehoods, while Schweigen is his pick for any plaster-rendered designs.

A BREATH OF FRESH AIR

Check under the hood

Apartment living usually necessitates a slide-out rangehood with venting at the front, but body corporates can have additional rules. “Modern apartment buildings may have ducting, but for older buildings, you may need to consider recirculating rangehoods,” explains Karl. “Ducted is always the best option,” shares Paul, “unless you are in an apartment, where carbon charcoal filter units can be an effective option.” It’s a preference Kate shares. “We always specify ducted rangehoods wherever possible,” she says. “They are much more effective than filter models.”

Turn down the volume

“If you are concerned about how loud your rangehood is, consider a unit that has the motor outside your home,” says Karl. Most of Paul’s clients request quietly efficient rangehoods, so if noise is one of your concerns, you’re not alone. “Schweigen, Falmec and Sirius all have models with offboard motors,” he explains. “This means the motor can be on the roof or wall, producing great efficiency and quiet operation.” And if you like to use your rangehood to provide ambient or task lighting, ensure you can flick the light on without the motor noise kicking in.

Find the perfect fit

Although there are no Australian requirements dictating the flow rate of exhaust systems, any rangehood with an airflow of 600 to 700 cubic metres per hour is acceptable, while 800 to 1200 cubic metres per hour is powerful, Karl says. There are, however, minimum clearances between your cooktop and rangehood. “The distance required is 650 millimetres for a gas cooktop, 600 millimetres for a ceramic cooktop, and 750 millimetres for an induction cooktop,” he shares. “We recommend choosing your cooktop and rangehood together to ensure it is compliant.”

Stritt Design and Construction drew on a white palette to blend this rangehood (top left) into its surrounds. Koda Design opted for a marbled surround (opposite), clad in chic ‘Ottoman Grey’ engineered surface from Stone Ambassador. >



PHOTOGRAPHY (THIS PAGE) LOUISE ROCHE (OPPOSITE) SIMON WHITBREAD
STYLING (THIS PAGE) KYLIE JACKES (OPPOSITE) CORINA KOCH
ARTWORK (OPPOSITE) AVEYRON BOTANICAL COLLECTION BY DESIGNER BOYS ART



Kate hid a Sirius rangehood in Laminex Chamois joinery for a minimalist aesthetic.

THE TRADITIONALISTS

Tried and true, a traditional kitchen design features symmetry and order in neutral tones and, usually, a rangehood concealed within Shaker-style cabinetry. While traditional designs are perennially popular, Karl says customers seeking a classic look still want state-of-the-art capabilities from their appliances. Paul agrees, saying he's noticed a strong preference for concealed rangehoods that are efficient and quiet. "Ninety per cent of rangehoods sold are undermount or built into cabinetry," he explains. From a design point of view, Kate believes the key to achieving a balanced and traditional yet chic aesthetic lies in choosing a rangehood with design flexibility. "We love an integrated model, which allows us to create our own statement – be it a showpiece or a seamless design," she says.

FARMHOUSE STYLE

"A farmhouse kitchen loves a hearth-style statement rangehood enclosed with painted timber or stone with feature tiles," shares Kate. Mimicking the warm, well-used kitchens of yesteryear, farmhouse style typically features country-inspired textures like wood, stone, tiles and steel, mixed with modern appliances. In kitchens of this style, adding visual interest is a must and the rangehood serves an aesthetic purpose as much as a utilitarian one. "The rangehood has cemented itself as a key design feature," emphasises Kate. "We love creating a statement rangehood and favour Qasair for their Australian-owned, Melbourne-made integrated models, which allow us to design our own covers to suit the style and material palette of the home." Happily, options for cladding materials are extensive.

EXPERT INSIGHTS

Daniel Bertuccio from Eurolinx shares how to get the most out of your rangehood.

"Always turn your rangehood on 10 minutes before you begin cooking. This will create a wind vortex and will increase the extraction efficiency while cooking," he explains. "A good reminder is to turn it on when you begin your food preparation.

"If you choose an induction cooktop, be aware the hot steam from the cooktop touching the cold surface of your rangehood will create condensation; it's just physics," he says. "There are hoods available on the market to resolve this, such as the 'Vapore' concealed rangehood by Fulgor Milano."

Beautiful DESIGN



An aged brass rangehood cover lends an air of maturity and gravitas to interior decorator Cathy Cooke's cosy kitchen. 🍷

PHOTOGRAPHY (THIS PAGE) MAREE HOMER (OPPOSITE) BRIGID ARNOTT
ARTWORK 'STILL LIFE' BY MATILDA MICHELL