

Ask The Kitchen Guy Blog

September 27, 2010

Question 1 - Hey Kitchen Guy, do you recommend installing microwaves over ranges?

Answer 1 - It is done more often than not, usually because of space issues. If I can use a straight hood or a built in model I will. It makes for better ventilation. It also allows a little more wall space behind the cooking surface for a decorative accent on the back splash allowing you to make the cooking area a focal point.

Question 2 – Do you think microwave/hoods are a hazard with hot foodstuffs being taken out?

Answer 2 - Only if the client is shorter than 5' – 2" or has a disability of some kind. I worry more about people who have a spice shelf or utensil rack on the wall behind the cooking surface. Any time you are leaning over a hot surface or flame you are asking for trouble.

Question 3 - Do you recommend venting outside or re-circulating hoods?

Answer 3 - Always vent it outside if possible.

Question 4 - Whose brand do you prefer?

Answer 4 - If it's a microwave/hood combo I usually try to match the other appliances. If it's a straight hood I really like the Faber Line.

Here are some general rules I follow:

- 1- The more cooking you do the more you should consider a straight hood capable of 600 CFM or more if you go with a heavy duty range such as a Thermador Pro Style.
- 2- If you can place the range on an outside wall do it. It makes ventilation issues much easier to deal with.
- 3- Only use a microwave/hood combo if you don't figure on needing more than 300 CFM. This means, light to moderate cooking. If you are trying to be the next food network star don't go with the combo.
- 4- Plan, plan and plan some more.