



F I N E D E S I G N

Fabrication



FINE DESIGN

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ABOUT FINE DESIGN

Specializing in designer range hoods, Fine Design Fabrication has been creating custom architectural metal products for over a decade, earning a reputation for excellence in craftsmanship and elegant innovation.

We pride ourselves on the build quality and finish of our beautiful Range Hoods. All Fine Design Fabrication products are designed, engineered and built by skilled artisans and metal workers in America.

We are proud to offer a unique range of stunningly designed hood models in a variety of styles, metals and finishes along with a vast array of options and accessories. Fine Design Fabrications design process enables you to fully customize any of our luxurious range hoods to suit your kitchen. Our combination of premium materials and superior fabrication techniques will help you realize your vision to achieve both beauty and functionality in your home.

Our metalworkers specialize in hand-welding zinc, brass, bronze, copper, iron and stainless steel hoods. We don't tape or solder our hoods, our seams are TIG welded. These techniques and high quality materials not only radiate elegance and luxury but also stand the test of time. We are proud to offer a four-year guarantee on all our metal work.

Fine Design Fabrication offers a wide variety of different patina finishes and numerous decorative metal moldings as well as your choice of an extensive array of accessories including pot rails, straps and rivets.

Our extensive quality inspection checkpoints help us to ensure our promise of unparalleled attention to quality and details to our customers. All this attention to materials, finishes and details is placing Fine Design Fabrication custom range hoods firmly as the top choice of discerning homeowners, contractors and kitchen designers alike.

BENEFITS OF A RANGE HOOD

A properly designed and built range hood ventilates your kitchen and ensures a healthy indoor environment, removing heat, grease and steam from your stove and kitchen.

Whether you are a gourmet chef or occasional cook, a range hood will protect the furniture, carpeting, and walls throughout your home from odors, moisture and grease.

Utilizing either warm halogen or ultra-modern high efficiency LED light bulbs, range hoods provide additional lighting perfect for cooking while at the same time creating a warm and inviting gathering area for family and friends.

It goes without saying that the right mixture of materials and design can elevate your range hood to the level of fine art. In many cases it will become one of the main features, if not the centerpiece to your kitchen design masterpiece.



CRAFTSMANSHIP

As soon as you start the order process our attention to detail begins to show, no matter how custom your hood may be we will provide you with a dimensioned drawing of your dream hood.

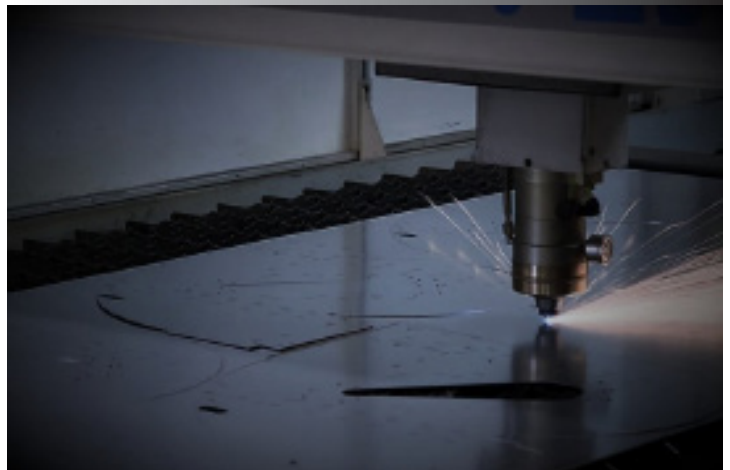
Once approved we will precision laser cut it from the highest quality metals. Our skilled operators will then precision bend and form the metal parts using our state of the art computerized metal bending machine. We then assemble and hand TIG weld all the parts into your new hood. Once welded, we grind and finish all edges, add any straps or accessories you have chosen and patina or age as per your request. Finally we connect the fans, lights etc. Throughout the entire process we check and recheck to ensure we have fulfilled every detail and that you will be thrilled.

3D MODELING



Starting with a 3 dimensional design, our customers are always shown a scaled perspective of the range hood they will have in their home. It's our priority to always ensure you know what you are getting from the beginning!

LASER CUTTING



Once your design has been approved we then convert your range hood into sheet metal flat pattern files that are then laser cut.

PRECISION SHEET METAL FORMING



After the sheet metal flat parts have been laser cut, they then proceed to our state of the art, CNC press brake to ensure accurate measurements and precision forming.

QUALITY TIG WELDING



Other hood companies tape or solder their brass, copper or zinc seams together, Fine Design Fabrication hoods are TIG welded at the seams. TIG welding requires skilled metal workers and is a much more time consuming process however the welding actually fuses the metals together, helping to ensure your hood lasts a lifetime.

HOW TO CHOOSE YOUR RANGE HOOD

The dimensions of your range hood (width, depth, and height) are also fully customizable. No matter where you choose to place your range hood, on the wall, above your range or above a kitchen island, it will become a beautiful focal point in your kitchen that will perform for many years.

It is important to consider dimensions and design carefully. We recommend that your range hood cover your entire cooking surface from front to back.

Standard cooking surfaces vary in depth from 24 inches to 27 inches, and we can fabricate our models in custom sizes for cook tops that are smaller or larger. The hood's width should also cover your cooking surface, with a three-inch overhang on each side for optimal results.

When it comes to optimal height, hoods are usually mounted between 30 and 36 inches from the cooking surface. To determine the ideal height for your hood, our technicians will start with the height of your ceiling and the height of your cooktop to help you calculate how much space is available and the correct hood height recommended for your kitchen. It is highly recommended to check the specifications of your cooking appliance prior to purchasing your range hood.

As always, we can fabricate our hoods to completely custom sizes and can also supply matching duct covers for vaulted or sloped ceilings.



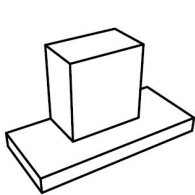
FINE DESIGN MODELS

SPECIFICATIONS FOR ALL FINE DESIGN MODELS

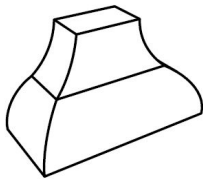
Width - 36", 42", 48", 54", (Custom Widths Available 24" - 96")

Depth - 24" or 27" (Custom Depths Available)

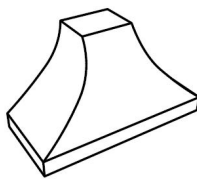
Height - 18" or 30" (Custom Heights Available)



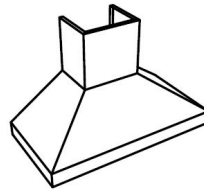
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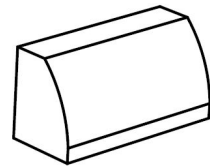
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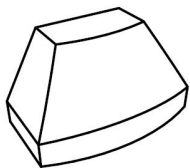
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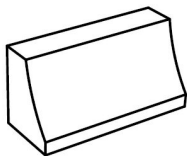
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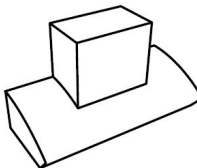
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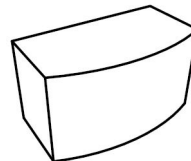
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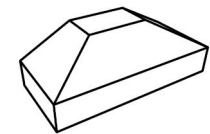
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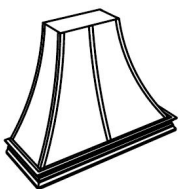
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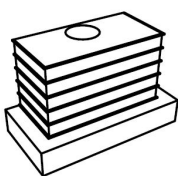
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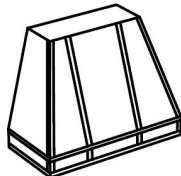
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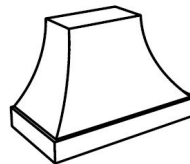
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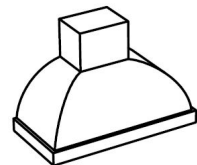
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AVAILABLE CUSTOMIZATIONS



Fine Design Fabrication range hoods are fully customizable with a wide variety of options and accessories to fulfill your vision.

Choose from an array of metals for your range hood, including stainless steel, iron, and aluminum, all of which are perfectly suited for classic and beautiful kitchens. Alternatively you can select from zinc, copper, bronze or brass, all of which have antimicrobial properties making them perfectly suited for use in the kitchen.

While amazing and unique as these specialized metals are, they can also be aged to look antique, from a hammered finish on copper to an etched finish on zinc. We use natural, environmentally safe products to create beautiful etchings and patinas, carefully applying these antiquing techniques by hand. Patina finishes are perfect for kitchens with rustic or classic designs, and the antiquing process creates the look of a bygone era. Both the style and elegance are combined with the ease and functionality of a modern appliance.



DESIGN OUTCOME




LIGHT PATINA RANGE HOOD WITH DECORATIVE MOLDING, STRAPS & RIVETS



Designers are always so pleased when we deliver the final product because we always execute the goal. We are so well rounded when it comes to metal fabrication that even the most complicated, custom designs are always possible to bring to life.

UNIQUE TEXTURES

A close-up photograph of a metal surface, likely raw zinc, showing a pitted finish. The surface is covered in numerous small, dark, irregular pits. A brass strap is visible in the upper right corner, and a sharp, clean weld line runs diagonally across the frame.

PITTED FINISH ON RAW ZINC WITH BRASS STRAPS

It can be hard to explain why our craftsmanship is better than our competition, why our quality actually shows, why our welded corners are so crisp, our lines so clean. You have to actually see our hoods and touch them to understand the difference, but believe us when we say, there is a difference.

BRASS + STAINLESS = ELEGANCE



POWDER COATINGS



ABOVE:
POWDER COATED WHITE RANGE HOOD WITH BRUSHED STAINLESS STEEL STRAPS AND STAINLESS STEEL RIVETS

PREMIUM ZINC



LIGHT PATINA RANGE HOOD WITH BRUSHED STAINLESS STEEL STRAPS AND STAINLESS STEEL RIVETS

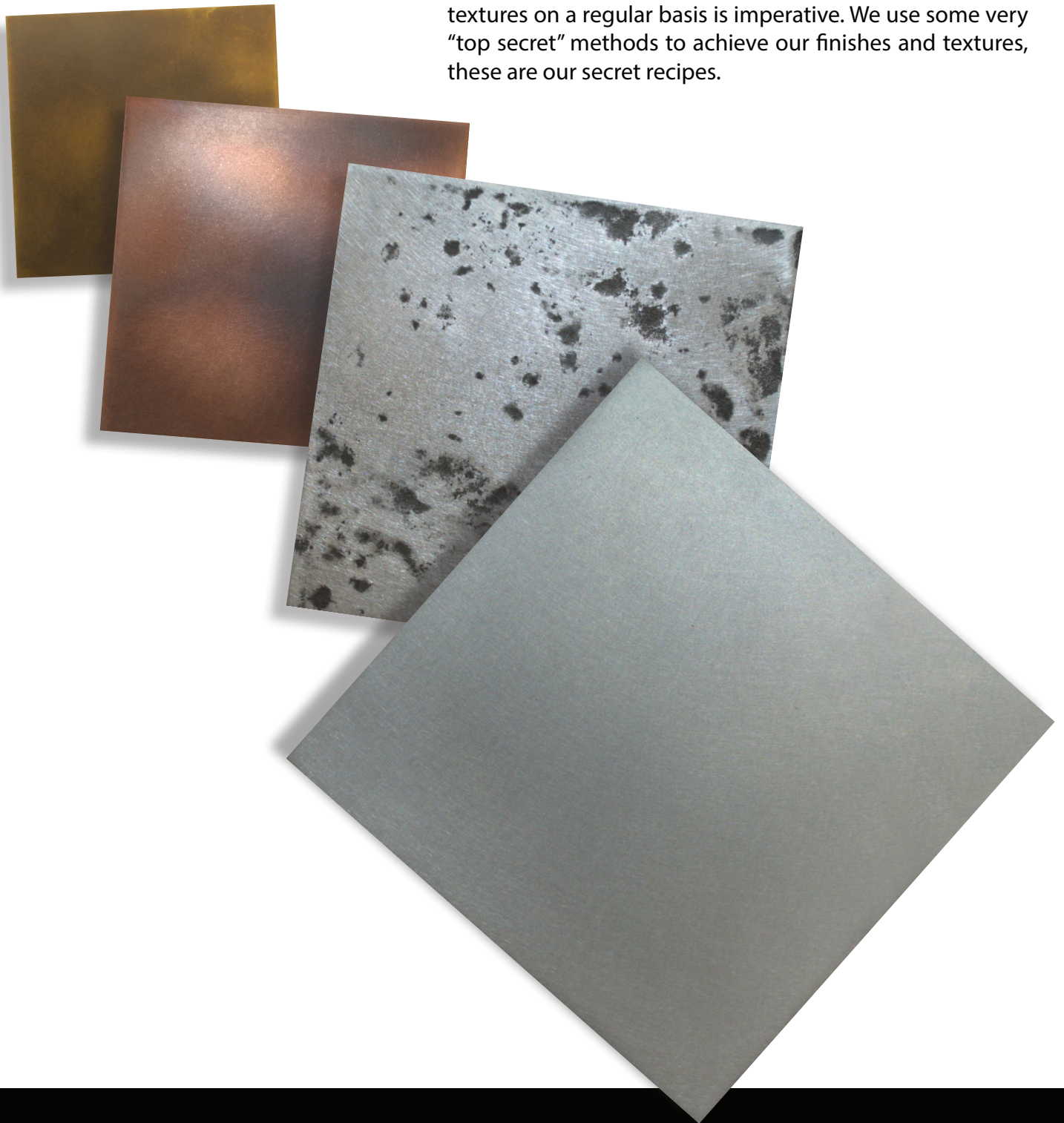
MIRRORED STAINLESS STEEL



POLISHED (MIRRORED) STAINLESS STEEL RANGE HOOD

FINE DESIGN FINISHES

With kitchen tones constantly changing, we work hard to keep up with the trends, so updating our finishes and textures on a regular basis is imperative. We use some very “top secret” methods to achieve our finishes and textures, these are our secret recipes.

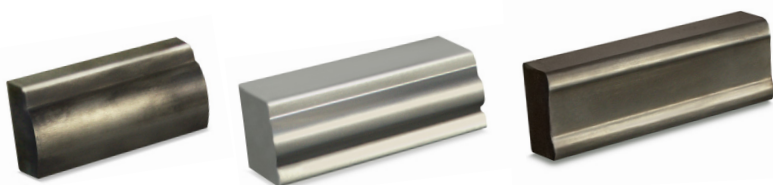


FINE DESIGN ACCESSORIES

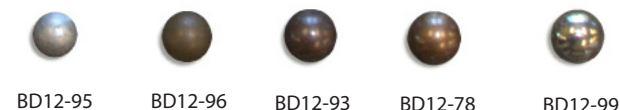
Fine Design Fabrication's range hood accessories are also fully customizable, designed to enhance your kitchen's elegance and design. Vertical and horizontal straps made from a huge selection of materials and finishes can be added for decoration and flair. Our custom selection of lip treatments offers even more opportunities for customization and embellishment. Pot rails can be added to any or all sides of your hood, mixing style with functional solutions, offering a unique and attractive way to hang pots and pans and keep them close at hand.

LIP TREATMENTS

Choose from our custom selection, and enhance the beauty of your hood with a decorative Lip treatment.



RIVETS



BD12-95 BD12-96 BD12-93 BD12-78 BD12-99



BD12-81 BD70-96 BD64-93 BD64-97 BD68-86



BD71-99 BD12-93 BD67-86



BD12-96 BD67-80 BD67-93

STRAPS

Decorative straps are a pleasant accessory that can be added to any hood. With various styles and sizes the possibilities are endless.



Blacksmith Iron Stainless Copper Hot Rolled Iron Zinc

POT RAILS

Add a stylish and unique look to your hood with a functional way to hang your pots and pans.



TECHNICAL ASPECTS

VENTILATION SYSTEMS

Our hoods utilize efficient centrifugal blower motors, known for their high performance and quiet operation to ventilate your kitchen seamlessly and safely. Internal motors are available in 600 or 1,200 CFM capacities. We also offer a range of external motor / fan combinations, including inline, roof mount and wall mount. When selecting fan motors for your hood, it is always advisable to have a little more CFM rather than not enough. Please check with your cooking appliance manufacturer for their recommended specifications.

FIRE SAFE BAFFLE FILTER SYSTEMS

Robust well engineered ventilation systems rely on superior filter systems to remove grease and contaminants from indoor atmospheres. Our models all utilize Baffle Filters, widely considered to be the highest quality, safest, and most efficient filters on the market.

The air passing through a Baffle Filter has minimal restriction, which allows for a quiet and smooth operation while catching up to 97% of grease particles before they enter the hood interior.

Made of high grade stainless steel, the filters are dishwasher safe and attractively designed. Most important of all, utilizing internal mechanisms positioned to eliminate the passage of flame through the Baffle Filters makes them incredibly safe. The Baffle Filter design is one of the highest performing, safest, and most functional filters on the market today.



ELECTRICAL REQUIREMENTS

Fine Design Fabrication's ventilation motors are so efficient that up to a 2400 cfm hood can operate off one standard 10 amp household power outlet.

DUCTING REQUIREMENTS

Ducting is important to the proper installation and functioning of your range hood. Our helpful technicians are always available to work with you to answer any questions relating to your hoods ducting requirements.

Our hoods are tested for performance with up to 40-foot run, however depending on the number and angles of your ducting an inline blower may be needed. The ideal duct run is short and straight, and if turns are necessary, they should be limited to 45 degrees where possible. We highly recommend no more than four direction changes. Galvanized steel ducting is essential for the proper functioning of your ventilation system, while flexible hose or dryer pipe should never be used.



FINE DESIGN LIGHTING

Our customizable lighting options include incandescent, warm halogen or ultra-efficient LED lighting, any of which can be chosen at time of sale or changed later simply by changing out the bulbs. As well as adding visibility, lighting adds ambience and sophistication to your cooktop and kitchen. All of our lighting includes full dimming capabilities, allowing you to adjust the lighting to your needs.



Whether you would like bright illumination as you prepare an intricate meal over your cooktop, or soft mood lighting as you sip wine with family and friends around a kitchen island, our lighting options deliver both flexibility and function.

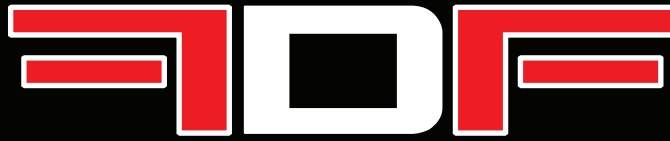
SWITCHING

Easy to use, reliable controls for both Lighting and ventilation are a necessity. Solid state variable speed motor controls regulate our state-of-the-art ventilation systems, allowing you to have infinite adjustment over the ventilation to allow for any cooking situation. Similarly, all lighting is also controlled by a solid state dimmer switch, allowing for the full range of lighting, from full brightness while cooking to a soft night light for intimate gatherings.

CARING FOR YOUR RANGE HOOD

Fine Design Fabrication Range Hoods are exceptionally easy to clean and maintain using common cleaning products. For stainless steel hoods, we recommend using a stainless steel cleaner applied to a soft cloth.

For hoods with a patina finish a little extra care should be taken, abrasive pads or harsh cleaners are not recommended on your specialized unique metal range hood. Any household Isoparaffin based cleaning agent and a soft cloth will ensure a spotless clean while helping to maintain your one of a kind finish. All our baffle filters are stainless steel and also dishwasher safe. We recommend cleaning your filters once per month, or whenever there is visible grease buildup.



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QUALITY ASSURANCE
&
WARRANTY

Fine Design Fabrication is committed to the highest level of customer satisfaction. All of our range hoods come with a four-year warranty for parts and labor. Fine Design Fabrication accepts parts by mail for assessment and repair or replacement. Our knowledgeable technicians are always happy to assist you, ensuring that your range hood remains in pristine condition for years to come.



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