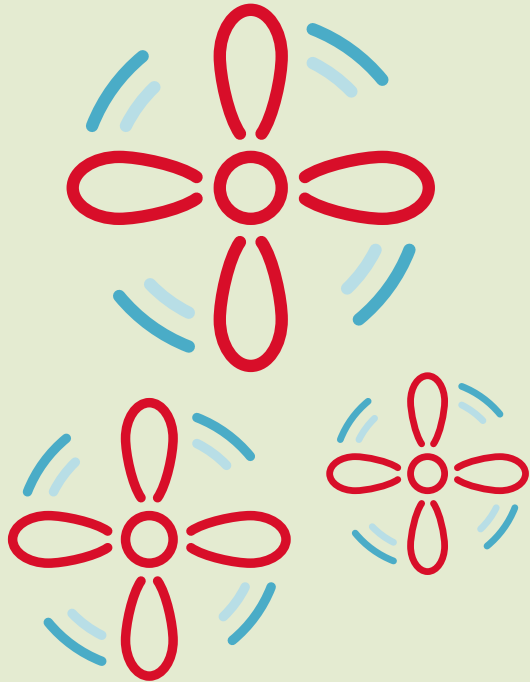


## Fact 8

**Maintaining thermal comfort is crucial to the health of home occupants. Extraction fans improve thermal comfort by allowing for higher heat exchange and reducing in-kitchen humidity by 20%–40% during cooking.**



**Most kitchens in low- and middle-income homes exceed the American Society of Heating, Refrigerating and Air-Conditioning Engineers (ASHRAE) standard (RH >40%, temperature >23°C) for thermal comfort. In-kitchen conditions can be improved by using extractor fans/hoods during cooking.**

### Home Occupants



Use extraction fans/hoods during cooking and keep windows open during cooking if the weather permits.

### Builders & Homeowners



Design kitchens with high ceilings and larger windows/balconies to allow for better thermal comfort conditions, especially in warmer/humid countries.

### Local Councils



Establish local thermal comfort standards for homes to be considered in building design and to spread awareness amongst home occupants.



GLOBAL CENTRE FOR  
CLEAN AIR RESEARCH

UNIVERSITY OF SURREY



Guildford  
Living Lab