



Condensate Hood Catalogue

About KVENT® Hoods

Elevating
Ventilation to
New Heights in
Professional
Kitchens



KVENT® by Klima Air is a premium range of commercial kitchen ventilation hoods designed to meet the evolving demands of modern professional kitchens. Built on innovation, efficiency, and safety, KVENT® hoods are engineered to deliver superior air extraction while enhancing kitchen hygiene and operator comfort.

Whether you run a compact restaurant or a large-scale hospitality kitchen, KVENT® provides tailor-made solutions that ensure clean air, energy savings, and peace of mind. Our systems are compliant with global safety and hygiene standards, and are trusted by chefs and contractors across the MENA region.

What Sets KVENT® Apart

- High-performance grease and fume extraction
- Built from SS 304/316 for durability and hygiene
- Advanced airflow control and energy efficiency
- Certified for NFPA 96, CE, and other international standards
- Intelli-Hood™ demand control integration option
- IP65-rated lighting and smart automation for safety

Comprehensive Product Range

The KVENT® hood family includes:

- Water Mist Hoods
- UV-C Technology Hoods
- Standard Hoods with Baffle Filters
- Stainless Steel Vapour Hoods
- Hoods with Demand Control Integration

About KVENT® Hoods

Each model is available in multiple configurations to suit your kitchen's layout, cooking style, and performance requirements.

Engineered for the Region Proudly engineered for the Middle East and North Africa, KVENT® hoods are built to thrive in high-heat, high-output environments while adhering to the most stringent hygiene and fire safety standards.

Our Commitment *KVENT® is more than a hood. It's a commitment to cleaner kitchens, smarter airflow, and safer culinary spaces.*



Certifications & Compliance

Global Standards.
Regional
Reliability.



At Klima Air, safety and reliability are not just features — they are built into every KVENT® hood. Whether it's a small cloud kitchen or a large hospitality operation, our clients trust that our products are engineered and certified to meet the strictest global standards.

We proudly ensure that each KVENT® system is manufactured with materials, components, and technologies that align with international safety, hygiene, and energy efficiency codes.

Fire Safety & Ventilation Standards

- NFPA 96 – Adheres to the National Fire Protection Association's guidelines for ventilation control and fire protection in commercial kitchens
- EN 16282 – Compliant with European regulations for kitchen ventilation systems
- DIN 18869-5 – Fulfills German standards for fire prevention in commercial hoods
- UL 710 – Verified performance for kitchen hood exhaust systems (North America)

Hygiene & Material Standards

- NSF/ANSI 2 Certified – All food-contact surfaces are tested for hygiene and safety
- VDI 6022 & DIN 1946-4 – Conforms to air hygiene requirements for kitchens and HVAC installations
- AISI 304 / 316 Stainless Steel – Premium-grade construction ensures corrosion resistance and food-safe durability

Electrical Safety & Control Components

- IP65-rated Fixtures and Panels – Fully sealed components for moisture and dust resistance
- IEC Compliant – Meets international standards for commercial electrical equipment safety

Certifications & Compliance

Environmental & Energy Efficiency Compliance

- CE Marking – Products meet essential EU safety, health, and environmental directives
- ISO 9001 / ISO 14001 – Quality and environmental management practices.
- Energy-Optimized Design – All KVENT® systems feature low-pressure-drop filters, CFD-validated airflow paths, and optional Intelli-Hood™ demand control integration for improved energy savings

Testing & Validation

- All hoods undergo rigorous in-factory testing
- Optional third-party inspection and certification upon request
- Supported by CFD analysis, T.A.B. access points, and airflow design in compliance with ASHRAE standards

KVENT® hoods aren't just compliant — they're certified to perform.

With KVENT®, your kitchen ventilation system is engineered to meet code, exceed expectations, and deliver long-term performance backed by certified peace of mind.



Condensate Hood

Steam & Heat Extraction for Non-Grease Cooking and Utility Areas



The KVENT® Condensate Hood is specially designed to handle moisture, steam, and excess heat produced by non-grease generating kitchen equipment. Ideal for dishwashing zones, bakeries, and combi ovens, this hood ensures better indoor air quality, prevents condensation damage, and creates a more comfortable and hygienic kitchen environment.

Built with durable stainless steel and smart moisture management features, the Condensate Hood is an essential ventilation solution for any professional kitchen where humidity control is critical.

Condensate Hood

Key Benefits



Captures steam and moisture effectively, reducing kitchen humidity

Improves comfort and air quality in high-steam zones



Reduces mold and mildew risks through controlled condensation management

Operates quietly with optimized airflow dynamics



Low maintenance with simple tray removal and drainage system

Available in custom dimensions for both wall-mounted and island setups



Condensate Hood

Steam & Heat Extraction for Non-Grease Cooking and Utility Areas

Ideal Applications

- Dishwashing and warewashing areas
- Bakery ovens and proofing lines
- Combi ovens and steam cooking stations
- Utility kitchens and prep areas without grease production
- Institutional kitchens (schools, hospitals, hotels)



Ware washing
area



Combi ovens



Bakery ovens



Kitchen prep
area

Standard Features

- AISI 304 stainless steel construction (single or double-skin)
- Internal sloped surfaces to guide condensate toward drainage
- Removable stainless steel condensate collection tray
- Integrated drainage outlet connection
- IP65-rated LED lighting for improved visibility
- Optional make-up air plenums for balanced ventilation

Optional Features

- Stainless steel mesh filter for capturing light particulates (optional)
- Choice of wall-mounted or island installation styles
- Drainage connection kits for easy plumbing
- Ceiling enclosure panels and end skirts for aesthetic integration

Condensate Hood



Technical Snapshot

Feature	Specification
Material	AISI 304 stainless steel
Drainage	Sloped interior with outlet and tray
Installation Types	Wall-mounted / Island
Lighting	IP65 LED
Grease Filtration	Not required (non-grease applications)
Sizes	Fully customizable to project needs

Proven Performance Across the Region

Trusted by Leading Kitchens from MENA Region

From bustling food courts to high-end restaurants, KVENT® Hoods are trusted by chefs and kitchen planners across the UAE, Bahrain, Saudi Arabia, Qatar and Kuwait. Our installations stand as a testament to performance, efficiency, and enduring quality.



THE ONE KITCHEN

Hessa, Dubai



TALABAT – Delivery Hero Kitchen

Mushriff Mall, Abu Dhabi



KITCHEN PARK

IMPZ, Dubai



CHEF EYAD

Mirdiff, Dubai



LAPINOZ PIZZA

Dubai



FRENCH BAKERY

Dubai



LEE CAFE

Mankhool, Dubai



HANNAN BAKERY

Ajman



FOOD PARTY RESTAURANT

Reef Mall, Dubai



JEWEL OF CREEK

Dubai



IMI

Yas Bay, Abu Dhabi



GRANDIOSE SUPERMARKET

Al Wasl Gate



LIBLIB

Al Jada



PARKA

Al Jada



ZOHOOR AL SHIFA RESTAURANT

Avenues Mall, Bahrain



NAD GROUP

Bahrain

Real Installations, Real Results



Installed, trusted, and thriving in high-demand commercial kitchens across MENA region. Choose KVENT® – where performance meets proof.

Contact & Inquiry

Let's Build Better Kitchens Together

Whether you're an HVAC consultant, kitchen contractor, hotel facility manager, or commercial chef — our team is here to support your project with tailored kitchen ventilation solutions.



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