



Kitchen Hood with DCKV 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.



Hood with DCKV System

Smart Airflow Management for Maximum Efficiency and Safety

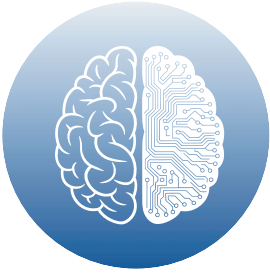


The KVENT® Hood with Demand Control Kitchen Ventilation (DCKV) System revolutionizes kitchen ventilation by intelligently adjusting exhaust and supply fan speeds based on real-time cooking activity. Integrated with cutting-edge sensors and control technology, this system dramatically reduces energy consumption, optimizes indoor air quality, and enhances kitchen safety.

Perfect for high-traffic commercial kitchens, this hood system ensures that ventilation operates only as needed, delivering substantial operational savings and sustainability benefits without compromising performance.

Hood with DCKV System

Key Benefits



Smart control of ventilation based on actual kitchen activity

Up to 97% reduction in ventilation energy costs



Maintains optimal air quality and temperature comfort

Enhances fire safety by dynamically adjusting airflow during cooking peaks



Increases HVAC system lifespan with reduced wear and tear

Supports green building certifications and sustainability goals



Hood with DCKV System

Smart Airflow Management for Maximum Efficiency and Safety

Ideal Applications

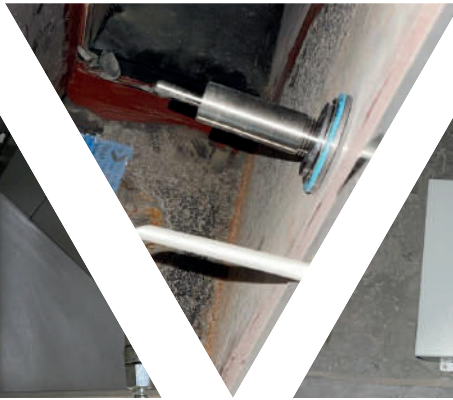
- Commercial kitchens with variable cooking loads
- Hotels, food courts, restaurants, and central kitchens
- Institutions requiring 24/7 kitchen operations (hospitals, universities)
- Retrofitting existing ventilation systems to meet energy efficiency standards

Temperature Sensor

Control Panel



Optical Sensor



System Controller



How It Works

- Temperature Sensors: Detect temperature changes of the cooking in the duct
- Optical Sensors: Monitor smoke, steam, and particulate emissions
- Variable Speed Fans: Adjust exhaust and supply airflow in real-time
- Centralized Control Panel: Displays live data, alarms, and manual overrides

When cooking activity increases, airflow ramps up automatically. When idle, ventilation scales down to a minimum safe level – saving energy and maintaining balance.

Standard Features

- Intelli-Hood™ integration capability
- Real-time monitoring and adjustment of airflow
- Heat, smoke, and particulate sensor package
- User-friendly HMI touchscreen control panel
- UL-listed or CE-certified safety compliance
- Compatibility with Building Management Systems (BMS)

Hood with DCKV System



Technical Snapshot

Feature	Specification
Sensors	Heat, Optical (smoke/steam)
Fan Control	Variable Frequency Drive (VFD)
Material	AISI 304/316 stainless steel
Lighting	IP65-rated LED
Certifications	UL, CE, IP65, NFPA 96
Energy Savings	Up to 97% depending on cooking load

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.



by **KLIMA AIR CONDITIONING MACHINES
MANUFACTURING LLC**

 Al Hamra Industrial Area,
Ras Al Khaimah, UAE.

 +971 52 277 4852
+971 7 501 1603

 info@klimarc.com

 www.klimarc.com



