K VENT

ELEVATING VENTILATION TO NEW HEIGHTS

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Hood with DCKV System

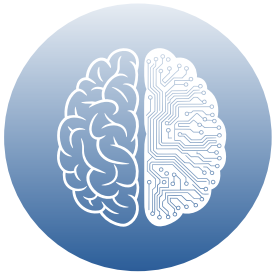
Smart Airflow Management for Maximum Efficiency and Safety

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

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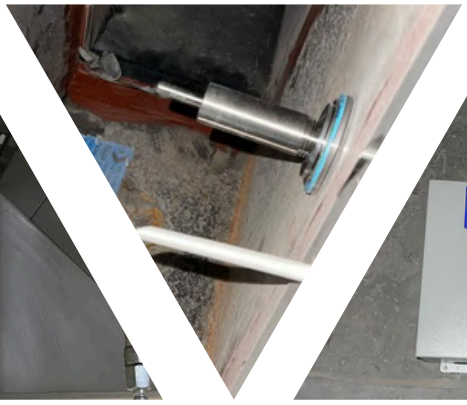
Ideal Applications

- 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



Optical Sensor

Control Panel

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.

K VENT

by KLIMA GLOBAL

E32 Warehouse,
Al Qusais 1, Dubai, UAE

+971 4 548 5455
+971 52 277 4852

info@klimaglobal.com

www.klimaglobal.com

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