



*ELEVATING VENTILATION TO
NEW HEIGHTS*

Aquafil

Clean Air, the Smarter Way



Industrial kitchens and processes generate substantial heat, grease, smoke, and airborne pollutants that require reliable and efficient exhaust treatment. Traditional systems often fall short in maintaining air quality and complying with strict environmental regulations.

Aquafil, by Klima Global, is a stainless-steel wet scrubber engineered for optimal air purification. Designed for use in high-intensity cooking environments and industrial ventilation systems, it removes grease, gases, and particulate matter using water-based filtration. This ensures enhanced safety, performance, and compliance in your facility.

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Captures over 98% of grease and vapor particles before duct discharge.

How Aquafil Works

The Aquafil uses a continuous water mist to scrub exhaust air as it passes through stainless steel baffle filters. As particles collide with the mist, they are cooled, coalesced, and captured before exiting through the duct system. This process improves hygiene, extends equipment life, and minimizes fire risk.

Why Choose Aquafil?

Performance:

- Captures 98% of grease and particles
- Removes smoke, soot, and odor

Efficiency:

- Reduced energy and water usage
- Lower operating costs

Durability:

- Built for high-temperature, corrosive environments

Hygiene & Maintenance:

- Self-cleaning water wash
- Removable filters and simple access



Key Benefits



High-efficiency wet scrubbing for grease and odors

Durable AISI 304/316 stainless steel construction



Integrated 1/2" water inlet with solenoid valve control

2" bottom drain outlet for wastewater



Modular design for scalability and easy integration

Minimal maintenance with removable filters



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Ideal Applications

The Aquafil Wet Scrubber is designed for versatility and proven performance across a wide range of industries where air quality, hygiene, and fire safety are critical. Its robust stainless steel build, high-efficiency filtration, and compliance with international standards make it an ideal fit for the following applications:



Commercial
Kitchens



Food Processing
Units



Food Court



Healthcare and
Institutional Facilities

Commercial Kitchens <ul style="list-style-type: none">• Central kitchens in hotels and restaurants• Live-fire and solid-fuel cooking operations• Grill stations, tandoor zones, BBQ areas	Food Processing Units <ul style="list-style-type: none">• Meat, poultry, and seafood processing• Fried snack manufacturing lines• Baking and industrial oven ventilation	Industrial Exhaust Systems <ul style="list-style-type: none">• Chemical processing or plating workshops• Small-scale refineries or paint booths• Facilities with high smoke and vapor loads
Healthcare and Institutional Facilities <ul style="list-style-type: none">• Hospital kitchens with 24/7 operations• University and school canteens	Hospitality & Entertainment Venues <ul style="list-style-type: none">• Resorts, malls, stadium kitchens• Food courts with diverse cooking styles	Each installation benefits from the Aquafil's ability to: <ul style="list-style-type: none">• Maintain air quality and odor control• Reduce grease accumulation and fire risk• Lower duct maintenance frequency• Comply with NFPA 96, ASHRAE 52, and local authority standards

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Technical Specifications

Specification	Aquafil 2500	Aquafil 5000
Airflow Capacity (CFM)	2500	5000
Unit Dimensions (W×H×D, mm)	800 × 900 × 800	1250 × 900 × 800
Weight (kg)	53	125
Water Inlet / Outlet	1/2" / 2"	1/2" / 2"

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Technical Specifications

Specification	Aquafil 2500	Aquafil 5000
Power Supply	230V AC, 50 Hz	230V AC, 50 Hz
Operating Temp Range (°C)	0–60	0–60

Material: AISI 304 stainless steel; 316L available upon request.

Integration & Optional Features

Flexible Configuration for Any Kitchen

Compatible Systems:

- Demand-Control Ventilation (DCV)
- Ecology Units (electrostatic & carbon)
- UV treatment modules

Optional Features:

- Auto rinse cycle (hot water flush)
- Drainage pump
- SS316L build for aggressive fumes



Compliance & Installation Requirements

Safe, Certified, Ready to Install

Certifications:

- ASHRAE 52 compliant
- NFPA 96 compatible (for use in cooking exhaust systems)

Utility Connections:

- Water Inlet: 1/2" cold water (max 15 bar)
- Drain Outlet: 2" downward drain connection
- Electrical: 230V AC, 50 Hz (for control box, solenoid valve)

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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