



UV Kitchen Hood Catalogue

UV Hood

UV-C Powered Hygiene & Grease Control



The KVENT UV Hood is engineered for modern kitchens where hygiene, fire safety, and odor control are mission-critical. Using integrated UV-C light technology, the system breaks down airborne grease vapors and neutralizes odors before they enter the ductwork – enhancing air quality and reducing fire hazards.

This solution is especially effective for reducing grease buildup and minimizing maintenance cycles. Compact yet powerful, the UV Hood is ideal for demanding culinary environments where clean air and safe operations are essential.

UV Hood

Key Benefits



Breaks down airborne grease using high-intensity UV-C light

Improves kitchen hygiene and neutralizes odor particles



Reduces fire risks by eliminating grease accumulation in ducting

Minimizes duct cleaning and lowers long-term maintenance costs



Integrated safety features including airflow sensors and access locks

Eco-friendly, non-chemical deodorization system



UV Hood

UV-C Powered Hygiene & Grease Control

Ideal Applications

- Hospitality kitchens (hotels, restaurants, lounges)
- Healthcare and educational institutions
- Central commissary kitchens and ghost kitchens
- Areas with high cooking volume and limited duct access

Restaurants

Canteen



Hotels



Lounges



Standard Features

- AISI 304/316 stainless steel body with seamless construction
- Integrated UV-C rack (254 nm wavelength) for grease vapor decomposition
- UL-listed baffle filters or VDI-certified cascade filters
- HMI control panel with real-time system alerts
- IP65-rated V0 LED lighting (operating from 40°C to 150°C)
- UV lamp lifespan: up to 9,000 hours
- Safety monitoring: airflow sensor, filter status alert, UV rack access lock
- Optional auto shutoff on fire signal

Optional Features

- Remote monitoring or integration with Building Management Systems (BMS)
- Cascade multi-stage filtration for added air quality control
- Custom cladding finishes (powder-coated)
- Additional UV zones for extended duct coverage

UV Hood



Technical Snapshot

Feature	Specification
UV Lamp Type	254 nm, high-intensity
Lamp Life	Up to 9,000 hours
Filter Type	Baffle or Cascade (VDI certified)
Lighting	IP65 LED, fire-rated
Material	AISI 304 / 316 stainless steel
Certifications	UL, CE, IP65, NFPA 96

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 GLOBAL

 E32 Warehouse,
Al Qusais 1, Dubai, UAE

 +971 4 548 5455
+971 52 277 4852

 info@klimaglobal.com

 www.klimaglobal.com



