

VENTILATION

Memberships



Certifications



VDI 2052- part1
DIN-EN 16282 -6: 2020-



ECOAIR KITCHEN HOODS

ECOAIR provides a diverse range of kitchen hood styles and configurations, offering flexible size ranges to accommodate almost any space and application requirement. Our kitchen hoods are also equipped with various configurable options and accessories to cater to your specific needs.

ECOAIR stands as a pioneer in grease extraction, offering the most efficient mechanical grease filters on the market, applicable to all of our Type I hoods. Our state-of-the-art manufacturing processes and employment of superior materials guarantee a high-quality product that is not only efficient but also aesthetically pleasing.

STANDARD KITCHEN HOODS

ECOAIR Commercial Kitchen Hoods integrated with Eco Curtain Controlled Capture Air Curtain technology is a highly efficient kitchen ventilation hood designed for all types of cooking especially for any cooking. The accumulation of cooking grease inside ventilation ducts and ventilation equipment is a fire hazard. Highly efficient ECOAIR NKV Series baffle filters capture large sized grease particles and prevent them from entering the exhaust ducts.



Standard Features			
Material	: SS-304, 320 grit sheet	Other Accessories	: TAB Port, Duct Spigots
Sheet Thickness	: 1.0 - 1.2mm thick	Mounting	: Slotted Channels
Primary Filtration			
Model	: NKV Series Baffle Filters, UL Listed	Optional Features	
Certification	: UL 1046 / NSF 2 / VDI 2052-1 / UL 710	-	SS-316, SS-316L Material
Compliance	: VDI 2052-1 tested (98% @ 10 microns) : Flame protection tested to EN 16282-6	-	Light fittings, with dimmable 2800K – 6000K color temperature
Lighting	: IP65 & Fire rated LED Spotlights	-	NOVEO Demand Controlled ventilation systems
Product Feature	: Eco-Curtain Controlled Capture Air Curtain	-	Built-in Damper in Spigot
Manufactured to	: ISO 9001 / 14001 / 45001	-	IP65 & fire rated Panel lights
Compliance	: DW-172 / NFPA 96 / ASTM F1704	-	Fire suppression system

UV KITCHEN HOODS



- Equipped with Eco-Curtain Capture Air Technology
- Compliance to DW/172
- DCKV System, ZOÉ, factory mounted or retrofitted
- Inbuilt UV Control and Monitoring System
- High Efficient UV Lamps

WATER MIST HOODS



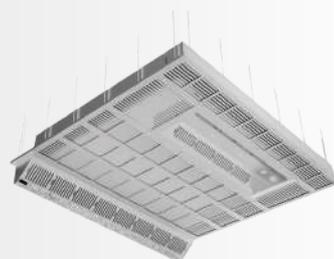
- Equipped with Water Mist Monitoring System
- Equipped with Auto wash System (Optional)
- Inbuilt drain pump system with water reservoir (Optional)
- Mist On-demand system, optimizes water usage (Optional)

VENTLESS HOODS



- Equipped with Eco-Curtain Capture Air Technology
- A ductless range hood consisting fan w/ motor, along with modular ESP and HEPA filter, charcoal filter, that removes grease particles, odor, and smoke, filters it, and recirculates clean air back into the kitchen.

VENTILATED CEILING HOODS



- Curated for clients based on their specific kitchen set-up.
- Uses grease filter plenums and supply air diffusers.

ECO-VELOCI HOODS



- Specifically designed for show cooking areas were low to medium duty and other tabletop equipment.
- High efficiency with maximum energy conservation.
- Simple and efficient design leads to low maintenance cost.

DOWN DRAFT HOODS



- Max. Extraction Efficiency with Min. Noise levels.
- Compliance to DW/172
- 1~1.2mm thick SS-304, 320 grit sheet
- Inbuilt filtration Systems to Remove Smoke, Grease and Odor particles
- High Efficiency Baffle filters

PORTABLE COOKING STATIONS



- Max. Extraction Efficiency with Min. Noise levels.
- Compliance to DW/172
- 1~1.2mm thick SS-304, 320 grit sheet
- Inbuilt filtration Systems to Remove Smoke, Grease and Odor particles
- High Efficiency Baffle filters

ECO WALL MODULAR SYSTEMS



- Modular Design
- Inbuilt Filtration to Remove Smoke and Odor Particles
- Portable Design and Easy Maintenance
- High Efficiency with Low Noise Levels

CONDENSATE HOODS



- Compliance to DW/172 - SE
- 1~1.2mm thick SS-304, 320 grit sheet
- Use of angled internal baffles and deflectors to achieve efficient condensation.

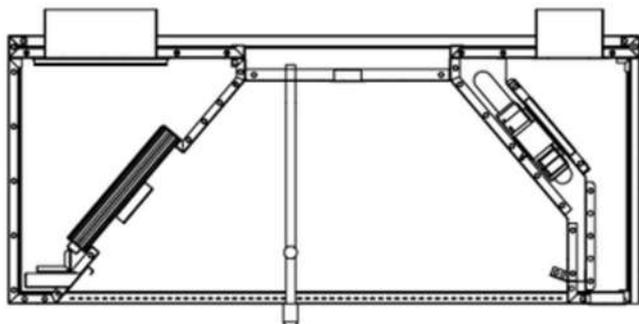
SERVICE DISTRIBUTION UNIT



- Removes Strong kitchen odors and smoke efficiently
- Grease filters ensure Optimal Kitchen Quality
- 1~1.2mm thick SS-304, 320 grit sheet
- Maximum Extraction with Minimal Noise.

DEMAND CONTROL KITCHEN VENTILATION

The Noveo Smart EcoHood system uses sensors to monitor smoke and heat while cooking, saving up to 50% energy and enhancing restaurant comfort. Easily installable on any hood, it adjusts exhaust based on detected smoke, steam, and heat levels. By stopping exhaust when no cooking is happening, it reduces energy waste, noise, and fan wear. The system includes sensors, a control panel, and can adapt to hoods from 3 to 45 feet.



FEATURES

- Reduced Energy costs (gas/propane/oil/electricity) up to 60% with fastest ROI.
- Simple cost-efficient system that will maximize profits, and minimize the Carbon Footprint, while keeping clients and staff comfortable in all climates.
- Back-lit, easy read display, and retains historical operational performance data for energy management.
- Needless hood exhaust results in fewer drafts and better air balancing from the dining area to the kitchen.
- Staff experience less noise, better climate control and increased comfort in the kitchen. Extended Motor Life.
- Remote monitoring facility helps to monitor the energy consumption of your kitchen from any part of the world through our IOT platform integration.
- Helps to extend the durability and life of the ventilation equipment by saving the unwanted operations during non-cooking hours.
- Multiple hood connections and customizations based on client requirements.

SPECIFICATIONS

- Rustproof
- GRADE: SS 304
- High end zero error optic sensors & temperature sensors from Canada and UAE.
- IOT integration provision for remote monitoring (Optional)

