

# Commercial Kitchen Hoods

Supra Hoods<sup>TM</sup>

## Behind Every Happy Meal There's a Smoke Free Kitchen

Clean Air Clean Environment. Sustainable by Design and Intent



Specialist in kitchen fume ventilation system



## Airflow Engineers

Three decades of experience in handling Commercial Kitchen Ventilation Systems, Airflow Engineers is a professionally managed Company with qualified and experienced Engineers in the field of Kitchen Fume Ventilation Systems. Time bound execution and cost efficient, we never fail to deliver what we promise.

We, at Airflow Engineers with our product "Supra Hoods" specialize in by leveraging the principles of thermodynamics and air current and pressure.

We make sophisticated commercial kitchen hoods to keep the kitchen smoke free, suck out all the particulate matter like oil and grease and draw a curtain of fresh air between the cooking counter and the dining area so that no food odour escapes out. Supra Hoods world class design is a delight for Chefs to work in kitchens equipped with Supra Hoods Ventilation Systems.

At our Factory in Bengaluru, Supra Hoods Engineers craft out customized hoods, carefully analysing the cooking area, the need for fresh air and the type and volume of cooking. If the Kitchen specializes in Tandoori Food then the designs are different in order to handle flame, oil and excessive smoke where as a Pasta restaurant will require a differently nuanced design.

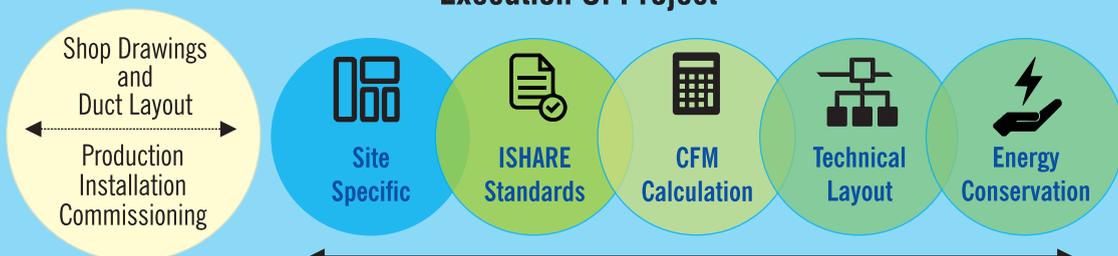
Indian tradition celebrates good food and it's time we celebrate smoke free kitchens equipped with Supra Hoods as the abode where chefs lovingly work to shape it.

We, at Supra Hoods ensure a completely smoke free kitchen with our technologically advanced Hoods, the key is analysis, design, construction, installation and commissioning.

### Professional Workflow

We firmly believe in professionalism & Customer satisfaction by providing customised solutions as per requirements. We follow the industrial standard norms & process to create "Environmentally sustainable Kitchens."

### Execution Of Project



# Demand Control Ventilation by Supra Hoods

(in association with Plasma-cleanair UK)



Collaboration with  
**plasmaclean**  
Creating a cleaner, safer environment

## The Problem

Commercial kitchens are running exhaust fans continuously throughout operating hours. Conditioned air is exhausted out of the building at rapid rates, resulting in increased emissions and energy use.

- Fans run at 100% capacity throughout the day
- Conditioned air is also vented
- High/ rising electricity cost

## The Solution

The Plasma energy saving control system has been specifically designed for NEW and RETROFIT store applications, providing automated control over the ventilation system by adjusting exhaust and kitchen HVAC inlet air in response to the presence and level of cooking activity. Based on the temperature inside the exhaust hoods, the Plasma Clean Air DCV System maximizes kitchen ventilation energy efficiency and reduces energy waste while improving kitchen comfort. The Plasma Clean Air DCV System is also qualified for Energy Technology List (ETL).

- Quick and simple installation
- One controller monitors up to two hoods
- Works with gas or electric kitchen appliances
- Average installed ROI is 1-2 years based on climate

## The Installation

### THE SYSTEM

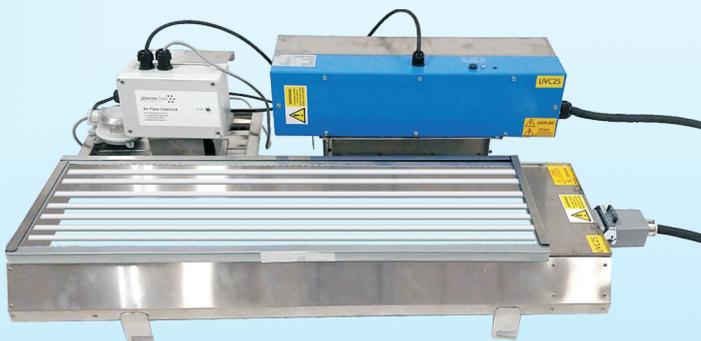


2 WIRE Pt100 RTD SENSORS

Co2 IS DETECTOR



# Hood Exhaust With UV-C Light



### Benefits:

- Fire Safety
- Slimline with a small footprint
- Plug-and-play setup
- Dramatically cuts ductwork cleaning
- Cost-effective with limited maintenance
- Lamp-life indicator for safety

Effectively prevents grease build up, thus reducing maintenance, cleaning and mitigating fire hazards.

“Kitchen Exhaust System provides the primary function of extracting grease through Mechanised Baffle Filter and the Kitchen Hood Exhaust system that successfully removes grease particles. The smaller grease particles and vapour that remain are then exposed to the UV-C light to break down the molecular structure.

UV-C light is used to break down grease particles and odour through two processes Photolysis and Ozonolysis. The photolysis process breaks down the molecular bond of grease where as ozonolysis is a process that oxidised the grease molecular particles to reduce the buildup of grease deposit in both the exhaust duct and the exhaust hood.

# Mobile Front Cooking Station

**Supra hoods** proudly introduces a unique mobile front cooking station with four stage of filtration.

This Modular unit can be used for Indoor and Outdoor applications namely Live Banquet Hall Cooking, Restaurants, Convention Centers, Pool Side and at Catering Events. It is a Plug and Play system, user friendly and compatible with all Induction Cook Tops. The unit is fabricated completely with AISI 304 Grade Stainless Steel and a seamless welded construction.



Model: SSFC-VE			
MODEL	COOKING EQUIP	NICHE	OVD DIMENSION (MM)
SSFC-VE - 01	2 UNITS	1000 X 550	1500 X 800 X 1350
SSFC-VE - 02	2-3 UNITS	1090 X 550	1950 X 800 X 1350
SSFC-VE - 03	3-4 UNITS	1390 X 550	2250 X 800 X 1350



## THE MOBILE FRONT COOKING STATION COMPRISES OF:

- Mechanized baffle filter.
- Stainless steel mesh filter.
- ESP filtration
- Activated carbon filter.
- Exhaust fan
- HMI with control panel
- Integrated lighting with LED spot.
- Mounted on wheels for convenient mobility.
- Custom designed as per requirement to accommodate Induction equipment.

Model: SSFC-BSE			
MODEL	COOKING EQUIP	NICHE	OVD DIMENSION (MM)
SSFC-BSE - 01	2 UNITS	1000 X 550	1250 X 800 X 1350
SSFC-BSE - 02	3 UNITS	1400 X 550	1750 X 800 X 1350
SSFC-BSE - 03	3-4 UNITS	1800 X 550	2150 X 800 X 1350

# Ventless Hoods



Supra Smart Ventless Hoods are standalone, duct-free ventilation systems engineered to filter and recirculate air produced by light and medium-duty cooking equipment, eliminating the requirement for external exhaust duct work. They are ideal for space-restricted environments and are commonly fabricated from AISI 304 grade stainless steel.

This ventless hood features an advanced multi-stage filtration system that utilizes stainless steel baffle filters to capture large grease particles, stainless steel mesh filters for additional grease separation, electrostatic precipitators (ESP) designed to capture and remove fine smoke aerosols and submicron airborne particulate matter through electrostatic charging and collection plates, and activated carbon/charcoal filters to minimize smells and odors prior to air recirculation.

## Key Features

- Four-stage filtration system
- Integrated exhaust fan
- Engineered for light and medium-duty cooking equipment
- Built-in fire safety provisions
- User-friendly, compact, and customizable design
- LED lighting for enhanced visibility
- Adjustable fan speed to match cooking requirements

## Our Range of Products

Single, Double, Triple Plenum Hood | Jet Stream Hood | UV-C Light Hood | Low Ceiling Hood  
Condensate Hood | Canopy Hood | Circular Hood | Ventless Hood | Front Cooking Station

**“Preferred Vendors for Corporates, Hotels and Institutions”**



**AIR FLOW ENGINEERS**  
Specialist in Kitchen Fume Ventilation System

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