

Trusted by



Global Standards, Indian Engineering

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**Chefmate**TM

... Ensuring chefs dont get cooked!!!

High Performance kitchen Hoods



- Compensating Hood
- Island hood
- Wall Mounted hood
- Water wash hood
- U.V hoods
- Front Cooking Station



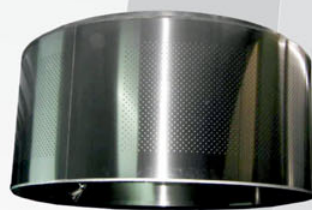
Revac systems offers state of art Commercial Kitchen Ventilation solutions, To maintain the IAQ in Commercial kitchens conducive to human comfort despite any Heat load variations due to different type of cooking.

We follow international standards like ASHRAE , VDI 2052 & NFPA 96 to design the system. We are the only company in India fully dedicated to Commercial kitchen ventilation and have completed more than 500 projects pan India. our Knowledge base has allowed us to design the most energy efficient systems for Indian Cooking.

Our products are designed Chef centric to protect the Kitchen staff from toxins present in the kitchen fumes generated due to burning of fossil fuels.

OUR PRODUCTS

- ☑ Kitchen Hoods
- ☑ Exhaust Duct as per NFPA 96
- ☑ Centrifugal Blowers
- ☑ Makeup Air Units
- ☑ Electrostatic Precipitators
- ☑ Demand Control Ventilation Systems



GLOBAL STANDARDS, INDIAN ENGINEERING

REvac Systems is a company dedicated to Commercial Kitchen Ventilation for last two decades.

Having a strong domain knowledge of HVAC has helped us in understanding the dynamics of convective plumes created during different type of culinary processes.

"Chefmate" kitchen hoods, integrate World standards with Indian engineering innovation to bring to you cost effective solutions for your kitchen hood requirements. Each hood is custom built to suit the location and the ranges below the hoods. Each hood is tailor made to give comfortable working height for Chefs.

"Chefmate" range offers you the following hoods

- Wall mounted hood
- Compensating hood (Double Skin)
- Hood with integrated fire suppression piping
- Ventless hoods with Electrostatic precipitator
- Island hood
- Hood with water wash facility
- Hood with U.V filters for grease oxidization
- Front cooking stations for food courts.

GENERAL TECHNICAL SPECIFICATIONS

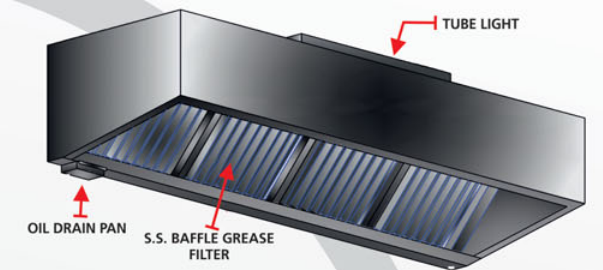
- Fabricated in Stainless Steel
- TIG Welded for Seamless Finish
- Smoke proof Light Fittings for Adequate Lighting for Cooking
- Front Overhang to Capture Maximum Cooking Effluent Exhaust Air
- Condensate Oil Drain Tray
- Design Patented CAPMAX Grease Filters
- optional features With fire suppression, U.V & Water wash

WALL MOUNTED HOOD

This hood is mounted above equipments placed along the wall.

The back of this hood is flushed to the wall.

This is the most efficient of the hoods as the placement of this hood avoids the drafts from interfering in the suction and takes the least amount of CFM.



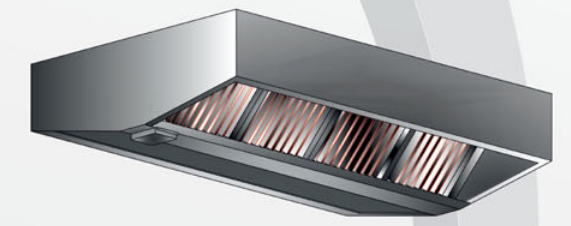
ISLAND HOOD

An Island hood is selected when the cooking ranges are away from the wall generally in the centre of the kitchen.

This generally happens when there is a visible kitchen and the scheme of Island cooking looks very appealing to the eyes.

However this type of hood consumes at least 15% more CFM than wall mounted hoods.

Double Island hood is used when two batteries of cooking ranges are placed back to back in the kitchen.



ISLAND COMPENSATING HOOD

An Island Compensating hood is generally selected when the kitchen is air-conditioned.

Make up air is pumped through fresh air collars to discharge it from the front facia of the hood at very low velocity.

This helps to reduce the in rush of air-conditioned air around the hood reducing the total load of air-conditioning in the kitchen.

Generally 65% of the make up air is dispensed through the fresh air plenum.

