REVENT®

REVEN



KITCHEN VENTILATION SYSTEMS

High quality and long durability seamless welded construction stainless steel Exhaust Hoods.

www.revent.ind.in

SO TO SV

REVENT TECH is a group of professionals with extensive experience in ventilation system planning, design, manufacturing, and service in accordance with industry standards.

We provide consulting services to businesses in the corporate and hospitality sectors.

Specific expertise in Kitchen, restaurant, planning and customized equipment design & positioning.

OUR MISSION

REVENT TECH is specialized in designing and manufacturing of Kitchen fume ventilations systems, like varies models of world Class Kitchen Exhaust Hoods and complete solution for ventilation (Exhaust/Supply air) to meet the Kitchen concepts designed by Consultant, Architect, Chef and by client.





We have been in business for over 5+ years.







Our projects cover the supply for all kinds of Kitchen Ventilation Equipment's like Hoods, Ducting, Blowers, Electrostatic Precipitator.







PROJECTS

Our projects cover the supply for all kinds of Kitchen Ventilation Equipment's like Hoods, Ducting, Blowers, Electrostatic Precipitator.

SODEXO INDIA SERVICES PVT. LTD. (CPU) HITEC City, Hyderabad

SODEXO INDIA SERVICES PVT. LTD. (CPU) near Phoenix Marketcity Mall, Bengaluru

NOVO NARDISK INDIA Mind Comp Tech Park, Whitefield, Bengaluru

THE RAMESHWARAM CAFE Indiranagar, Bengaluru

THE RAMESHWARAM BASE KITCHEN Indiranagar, Bengaluru

THE RAMESHWARAM CAFE JP Nagar, Bengaluru

THE RAMESHWARAM CAFE Brookfield, Bengaluru

THE RAMESHWARAM CAFE Rajajinagar, Bengaluru

THE RAMESHWARAM CAFÉ Madhapur, Hyderabad, Telangana

ANAND SWEETS & SAVOURIES Kanakapura Road, Bengaluru

ANAND SWEETS & SAVOURIES Kammanahalli, Bengaluru

ANAND SWEETS & SAVOURIES Jigani, Karnataka

BABAI TIFFENS LLP J. P. Nagar, Bengaluru



BABAI TIFFINS Sarjapur, Bengaluru

BUFFALO WILD WINGS Kempegowda International Airport, Bengaluru

BUFFALO WILD WINGS Rajiv Gandhi International Airport, Hyderabad

BUFFALO WILD WINGS Forum South Mall, Bengaluru

BUFFALO WILD WINGS Phoenix Mall of Asia, Bengaluru

BUFFALO WILD WINGS Kokapet, Hyderabad, Telangana

SASHWATHA CAFÉ Nandanam, Chennai

SASHWATHA CAFÉ Anna Nagar Main Road, Chennai

DAKSHIN TINDI Ashoka Pillar Rd, Jayanagar, Bengaluru



DAKSHIN TINDI Jayanagar 5th Block, Bengaluru

SAINT GOBAIN GLASS INDIA LIMITED Mambakkam, Sriperumbudur, Tamil Nadu

SAMSKRUTHI SATHKARA VEG J.P Nagara Phase 5, Bengaluru

DALGREEN FOODS Pvt Ltd Okhla Industrial Estate, New Delhi

FRESH MARKET Katpadi, Vellore, Tamil Nadu

SRI RAGHAVENDRA SWEETS Tirupati, Andhra Pradesh

OTC ORION TIFFIN CENTRE Tirupati, Andhra Pradesh

SWEET MAGIC Vijayawada, Andhra Pradesh

ORION Guntur, Andhra Pradesh

GLOBLINK HOTELS & ENTERTAINMENT Pvt. Ltd. Kasaragod, Kerala

DOSA CAMP Jayanagar, Bengaluru

VEDAM CAFÉ near Wipro Gate, Sarjapur Rd., Bengaluru

PINDS OF PUNJAB Marathahalli, Bengaluru

MASALA DOOR Tiruchirappalli, Tamil Nadu

THE AROGYA CAFÉ Nagavara, Bengaluru

TECHILA – MEXICAN PUB, INDIAN TWIST Thanisandra, Bengaluru **GATTI CHUTNEY** Kharadi, Pune

HOTEL PARIMALA Kunigal

GANESH DARSHAN DOSA CAMP Jayanagar 3rd Block, Bengaluru

BENGALURU CAFE Jayanagar 2nd Block, Bengaluru

AJ GRAND PVS Circle, Mangaluru

THE OCEAN PEARL Ujire

HEERA CATERERS (BlueBell Hospitality Services), Hebbal, Bengaluru

RCB BAR & CAFE (DNA Hospitality and Entertainment), St Mark's Rd, Bengaluru

SURUCHI VEG Dr.Shivaram Karanth Nagar, Bengaluru

IDC KITCHEN Malad East, Mumbai, Maharashtra

VIRINCHI CAFE Residency Rd, Bengaluru

HOTEL SK's Tirupati, Leela Mahal Rd, Andhra Pradesh

SWATHI DELICACY Hasan National Highway, Kunigal

THREE MONKEYS BREWPUB Gopalan Signature Mall, Bengaluru

KEDIYOOR PIZZA Manipal

SOWDAMBIKAA VIDYALAYA Jayankondam, Tamil Nadu



SOWDAMBIKAA MOUNT LITERA ZEE SCHOOL

Trichy, Tamil Nadu

SOCIAL KITCHEN Kochi, Kerala

ARUKANI RESTAURANT Trichy, Tamil Nadu

PARK INN RADISSON Doddaballapur Road, Bengaluru

ORION INN Tirupati

TEERTHA Cunningham Road, Bengaluru

ANAND SWEETS & SAVOURIES Electronic City, Bengaluru







REVENT



Comfortable kitchens, low exhaust rates and excellent performance.

The most cost effective grease-removing commercial kitchen hood option for large capture areas.

We design and build high-quality, long-lasting hoods. All of this adds up to more energy savings, less maintenance, and maximum comfort for both employees and customers.

Better performance at lower exhaust rates, resulting in lower operating costs.

Box hoods from REVENT are the ideal exhaust solution for a single row of cooking equipment in an open space application such as show kitchen. The design, which draws air from both sides of the hood, promotes effective capture and containment for a fresher, more comfortable kitchen environment.

Fabricated S.S single skin, single plenum box hood. Body construction will be 20 SWG, 304 Grade Stainless Steel seamless welded.



Box Type Hood



Better performance at lower exhaust rates, resulting in lower operating costs.

With our rotated efficiency filter arrangement, we can keep kitchens comfortable by capturing contaminated air from the open ends of cooking equipment.

Body construction will be 20 swg, 304 Grade Stainless Steel seamless welded and will be box type in front, rear, and sides raised up and turned at 90 degree.







Double Plenum Box Type Hood

Clean air and energy-saving spot cooling.

Bring kitchen supply air into the space near the hood, which is ideal for non-tempered or heat-only applications.

Our external supply plenums offer a cost-effective and adaptable method of replacing air exhausted from your commercial kitchen. Select a system that meets your requirements: To save money on heating and cooling, provide spot cooling for the kitchen staff or keep unaltered air near the hood.

Long-lasting and Simple to Install, Use, and Maintain.

Engineered for Light-Duty grease applications with the Industry Standard.

Baffle Filters will Reduce Duct cleanings Roof-Top grease problems are made easy with our Industry-leading grease Hood Filters. Our cutting-edge designs, deliver superior performance while lowering operating costs.









Exhaust Ducting

We offer the high quality Kitchen Exhaust Ducting System.

The precision designing and construction standards of these exhaust system ducts also assure of continuous expulsion of stale, hot and contaminated indoor air and making space for entry of fresh air. Supporting the demands of maintaining healthy indoor air quality, its features include easy installing finish, suitable for use in areas like hotels, offices and other similar places, choice of different sizes and specifications and others.



Remove grease, smoke and odours from the kitchen exhaust airstrem.

Automated washdown system allows cells to be easily cleaned daily.

Our Electrostatic Precipitators or ESP's have been specifically designed for kitchen extract systems and have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on build ups of grease within the ducting.





Centrifugal Blower

Centrifugal blowers are the most common blowers used in ventilation system.

Mechanical devices which are used in process where flow of gas is needed such as ventilating, exhausting & conveying etc.

Centrifugal Blower are highly efficient to exhaust out all the hot gases from the kitchen via ducting passage. These blowers are implemented at one end of the duct. Suction of steam & hot air occurs through various air inlet points in the duct spreaded up within the kitchen.

High standards are at the heart of commercial kitchens.

A ventilation solution must be reliable and efficient to withstand daily or constant use.

Product series is the premium range of air handling units and can satisfy practically every demand. All functions and unit arrangements required by HVAC standards are available regardless of commercial or industrial applications.

Air Handling Unit

The cooling system, which has been especially developed for data centres.

based on the simple principle that evaporating water removes heat from its surroundings.

Cooling takes place energy-efficiently in a large double-plate heat exchanger. The warm outdoor air is first humidified, which cools it, and is then sent to the recuperator. This dual recuperator then cools the entering warm return air from the computer centre by hermetically sealed heat exchange.





PROJECTS Product installation at client place































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Specialized in Designing & Manufacturing of Kitchen fume ventilations systems

Our projects cover the supply of all kinds of Kitchen Ventilation Equipment's like Hoods, Ducting, Blowers, Electrostatic Precipitator.



Office

REVENT TECH 22-A, 1st Phase, 3rd Main Road, Peenya Industrial Area, Bengaluru - 560058.



P. +91 9986 9494 59E. info@revent.ind.inW. www.revent.ind.in