

REVENT[®]

—
COMPANY
BROCHURE



KITCHEN VENTILATION SYSTEMS

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

—
www.revent.ind.in

ABOUT US

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 3+ years.

60+
Projects

35+
Clients

20+
Team

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

CLIENTS



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.

Hyderabad, Telangana

BABAI TIFFINS

Sarjapur Main Road, Bengaluru

VEDAM CAFÉ

Sarjapur - Marathahalli Rd, Bengaluru

PINDS OF PUNJAB

Marathahalli, Bengaluru

MASALA DOOR

Tiruchirappalli, Tamil Nadu

THE AROGYA CAFÉ

Nagavara, Bengaluru

TECHILA – MEXICAN PUB, INDIAN TWIST

Thanisandra, Bengaluru

ANAND SWEETS

Kanakapura Road, 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 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 OCEAN PEARL

Ujire

GATTI CHUTNEY

Pune, Maharashtra

HEERA CATERERS (BlueBell Hospitality Services),
Hebbal, Bengaluru

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

BUFFALO WILD WINGS

Kempegowda International Airport, Bengaluru

BUFFALO WILD WINGS

Rajiv Gandhi International Airport,
Shamshabad, Hyderabad

BUFFALO WILD WINGS

Konanakunte, 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

NCS MARTS

JP Nagar, Bengaluru

KEDIYOOR PIZZA

Manipal



KITCHEN HOOD



Wall Type Hood

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.



Island Hood

KITCHEN HOOD

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.

It is both cost effectiveness and Industry-leading grease capture.

Perfect for a double row of cooking equipment in an open space application.

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.

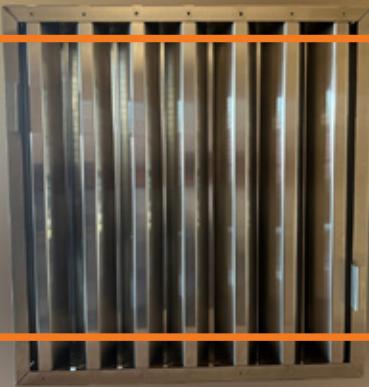
Double Plenum Island Hood

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.

Baffle Filters





OUR PRODUCTS



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 airstream.

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.



Electrostatic Precipitator

Setting the standard for efficiency in 100% outdoor air applications.

Tempered make-up air with a higher airflow turndown ratio, durable construction and minimized noise.

we know no two commercial kitchen projects are the same. That's why our kitchen ventilation systems can be configured to match your exact specifications. These accessories will help your team create a kitchen exhaust system that suits your needs.



Make Up Air Unit



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.



Evaporative Cooling Unit

REVENT TECH

Specialized in Designing & Manufacturing of Kitchen fume ventilations systems

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