



VENTLESS HOOD TECHNOLOGY

CATEGORY: Restaurants, Bars, Cafeterias, Banquets, Commercial Kitchens

PERSPECTIVE: Air Filtration, Pollutants, Space-Saving, Self-Contained



Vented hoods installed over a cooking range, whether in a residential or commercial kitchen, significantly impacts the overall quality of the air in that room. It's primary function is to filter out smoke, grease and carbon monoxide fumes. It's also not uncommon for these same hoods to help facilitate greater temperature control, keeping the cook at the stove cooler and more comfortable.



Most hoods are directly connected to an outside source of air, through a series of vents and duct work. This allows the venting of the various pollutants through a wall or roof. As might be expected, installing a ducted exhaust hood may be problematic based on the design of the kitchen. In those situations, this makes ventless hood technology an ideal, alternative solution.



Commercial ventless hoods are designed to intake the hot air and fumes from the top of the appliance, run it through a filtration system and disperse the clean air back out into the environment. They focus on meeting the various environmental requirements, and often provide options that accommodate for their own fire suppression system.



The convenience of ventless hood technology also gives operators additional choices when thinking about preparing food in smaller spaces, front-of-house applications, bars, lobbies and any number of catering or banquet-style business endeavors. Many of these non-traditional cooking venues place a greater emphasis on ventilation in order to stay up to code and maintain rigorous safety standards.



Ventless hood technology is enabling additional options to fry, bake, steam, broil and roast in locations previously unavailable. Add to this the portability of some of the smaller ventless hood systems and chefs are now able to take their craft practically anywhere.



Advancements in ventless equipment is allowing for greater flexibility and a higher number of service options within the foodservice industry as a whole. When traditional venting systems simply will not work, kitchen operators still have a solution that will help move their business forward.



Contact a Boelter Foodservice associate to learn more about ventless hood technology and how this option may positively affect your business.

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