

DELIVERY KITCHEN SYSTEMS

GHOST KITCHEN VENTILATION

CaptiveAire is the nation's leading supplier of kitchen ventilation systems, manufacturing fully integrated packages capable of supporting an entire Ghost Kitchen operation.

A dynamic system provides complete flexibility in a changing environment, ensuring an optimal solution for a wide range of cooking styles. Fully modulating systems allow for reduced operating expenses and individual control of each hood, while maintaining consistent positive building pressure.

All-in-One Solution

- 1 TANK Fire Suppression allows for flexibility with cooking line-up for new tenants
- 2 Paragon HVAC maximizes comfort in kitchens, corridors, and common areas
- 3 Direct drive fans provide simple hood airflow adjustments per tenant
- 4 High induction supply duct improves indoor air quality
- 5 Captrate hood filters and round grease duct simplify cleaning and maintenance requirements

Reliable Design & Support

- Factory engineers provide a design and direct pricing ensuring a simple and efficient solution
- CASLink allows for remote monitoring and cloud-based control in each space
- 2+ year parts warranty
- Local factory trained service technicians provide reliable commissioning and service support

