



NOVA[®] CYCLONIC
VENTILATION
SYSTEMS

**ADVANCED SOLUTIONS
FOR MODERN GASTRONOMIC
VENTILATION SYSTEMS**

PRODUCT CATALOGUE

www.nova-cvs.pl



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INNOVATIVE MODULAR HOOD CONNECTION SYSTEM



NOVA CVS hoods from the KEMS®line (Kitchen Exhaust Modular System)

ARE AN INNOVATIVE SOLUTION THAT ALLOWS FOR FLEXIBLE CONSTRUCTION OF HOODS DESIGNED TO MEET INDIVIDUAL CUSTOMER NEEDS. THANKS TO THEIR UNIQUE DESIGN, THE HOODS ARE SUPPLIED IN THE FORM OF MODULES THAT ARE EASY TO TRANSPORT AND ASSEMBLE.

By combining the modules, the user obtains a uniform hood canopy of the desired size, without internal partition walls. When a change in the kitchen layout is required, the hoods can be freely reconfigured, expanded or created from modules originally connected to wall-mounted hoods, for example, new central hoods, as well as expand the current system with additional modules, thereby increasing the capacity of the device or creating completely new ones using existing components.



FIND OUT
MORE



OVERVIEW OF TYPES OF KITCHEN HOODS

MODULAR CENTRAL HOODS



OCPAN KEMS® hood

Central supply and exhaust air system with horizontal capture beam and vertical three-sided JETstream® air curtain. Equipped with removable displacement diffusers and an adaptable two-stage filtration system with high-performance multi-cyclone filters.



OCPA KEMS® hood

Central exhaust system with horizontal capture beam and vertical three-sided JETstream® air curtain. Equipped with an adaptable two-stage filtration system with high-performance multi-cyclone filters.



OCP KEMS® hood

Central exhaust system. Equipped with an adaptable two-stage filtration system with high-performance multi-cyclone filters.

OVERVIEW OF TYPES OF KITCHEN HOODS

MODULAR WALL-MOUNTED HOODS



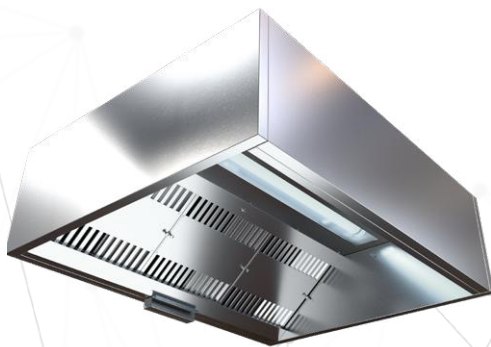
OPPAN KEMS® hood

Wall-mounted exhaust and supply air unit with horizontal capture beam and vertical three-sided JETstream® air curtain. Equipped with removable displacement diffusers and an adaptable two-stage filtration system with high-efficiency multi-cyclone filters.



OPPA KEMS® hood

Wall-mounted exhaust fan with horizontal capture beam and vertical three-sided JETstream® air curtain. Equipped with an adaptable two-stage filtration system with high-performance multi-cyclone filters.



OPP KEMS® hood

Wall-mounted exhaust fan. Equipped with an adaptable two-stage filtration system with high-performance multi-cyclone filters.

OVERVIEW OF TYPES OF KITCHEN HOODS

CONDENSATION HOODS FOR STEAM



OKS-NW hood

For hot air and condensation-type steam, exhaust and supply air. Equipped with a system of diagonal filter partitions that separate moisture from vapours.



OKS hood

For hot air and condensation-type steam. Equipped with a system of diagonal filter partitions that separate moisture from vapours.

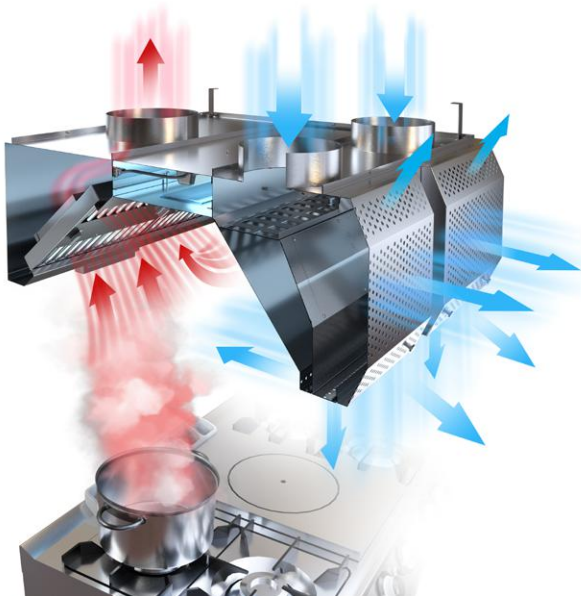
DISPLACEMENT DIFFUSERS



ZNAW

A displacement diffuser designed for ceiling installation (including suspended ceilings), suitable for ventilating kitchens and technical rooms equipped with cooker hoods.

UNIQUE AIR DISTRIBUTION SYSTEM



JETstream™

JETstream™ AIR NOZZLE SYSTEM FOR INCREASED EFFICIENCY

Hoods with the integrated JETstream™ capture nozzle system deliver significant energy savings in kitchen ventilation systems. The system utilises the phenomenon of induction, which effectively increases the efficiency of vapour capture and retention. By directing more supply air to the JETstream@ system, we achieve up to a 20% reduction in exhaust air volume while maintaining the same efficiency in capturing and retaining vapours inside the hood.

The JETstream™ system increases efficiency by introducing air through a series of nozzles located in the hood canopy on the opposite side of the filters. The air stream ejected by the nozzles creates an air barrier in the hood canopy, which stabilises the thermal plume and directs the vapours to the

filters. In addition, the air curtain created by the nozzles helps to reduce the 'hot plume.' This further minimises the possibility of contaminants escaping before they are absorbed. Our induction airflow system complies with the recommendations of the German standard **VDI 2052**.

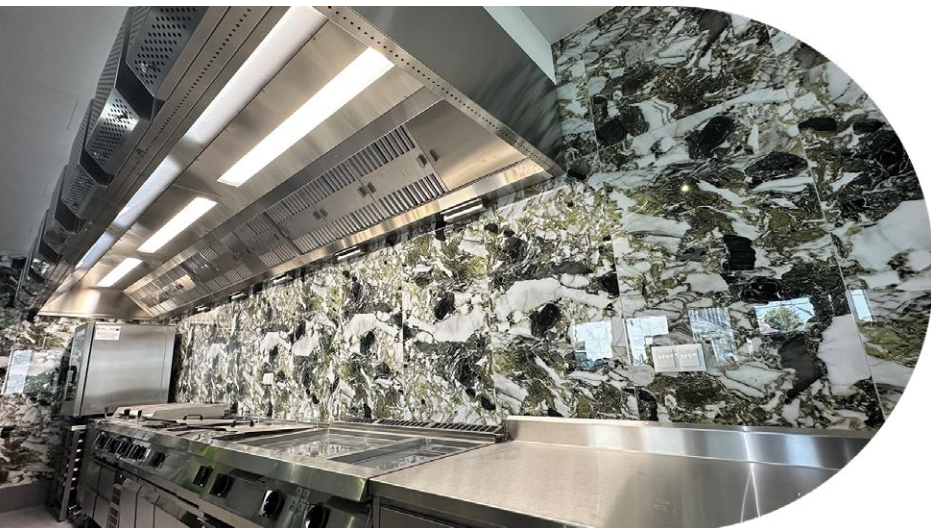
AIR SUPPLY SYSTEM FOR INCREASED COMFORT WHEN WORKING IN THE KITCHEN

A UNIQUELY DESIGNED VENTILATION SYSTEM ENSURES THAT FRESH AIR IS INTRODUCED WHERE IT IS MOST NEEDED.

This solution radically improves the working environment for staff. It delivers air directly to the most frequently used area of the kitchen with the highest heat loads. Our diffusers evenly distribute air at low speed in three directions, which prevents draughts, minimises mixing with vapours and maintains the hood's consistent efficiency in capturing and retaining pollutants. In addition, we have equipped the front air diffusers with a control system for the amount of air directed directly towards the cook, in order to maximise individual comfort at a given workstation.



UNIQUE AIR DISTRIBUTION SYSTEM



PRESSURE PORTS FOR EASY MEASUREMENT AND ADJUSTMENT

NOVA CVS kitchen hoods are supplied with full technical specifications. They are equipped with measuring ports that enable convenient data reading and allow for easy adjustment of air flows in a given hood.

AESTHETIC AND ENERGY-EFFICIENT LIGHTING

Designed with care for the ease of cleaning the hood canopy. Aesthetic design, efficiency and comfort of use are the characteristics of the LED lighting fixtures installed in our hoods. Heat and moisture resistant lighting with IP 65 protection blends perfectly into the shape of the hood. This built-in luminaire is easy to clean and provides pleasant 4000K light, which is optimal for kitchen work. The economical LED modules used, with a long service life of up to 50,000 hours, enable effective energy savings.

IP 65

„Heat and moisture resistant lighting with IP 65 protection blends perfectly into the shape of the hood.“

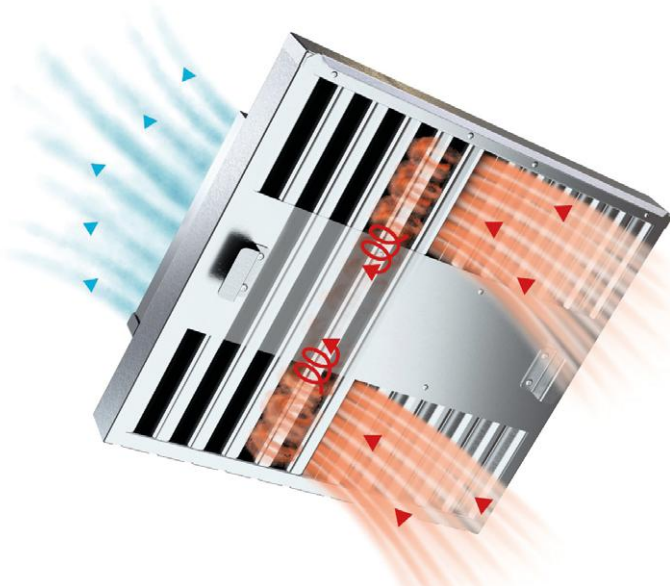
4000K

„This built-in luminaire is easy to clean and provides pleasant 4000K light, which is optimal for kitchen work.“

50 000

„The economical LED modules used, with a long service life of up to 50,000 hours, enable effective energy savings.“

MODERN, HIGH-PERFORMANCE MULTI-CYCLONE FILTERS



CONFIRMED HIGH PERFORMANCE

Comparative tests of NOVA CVS multicyclone filters and standard labyrinth filters used in industry have clearly shown that

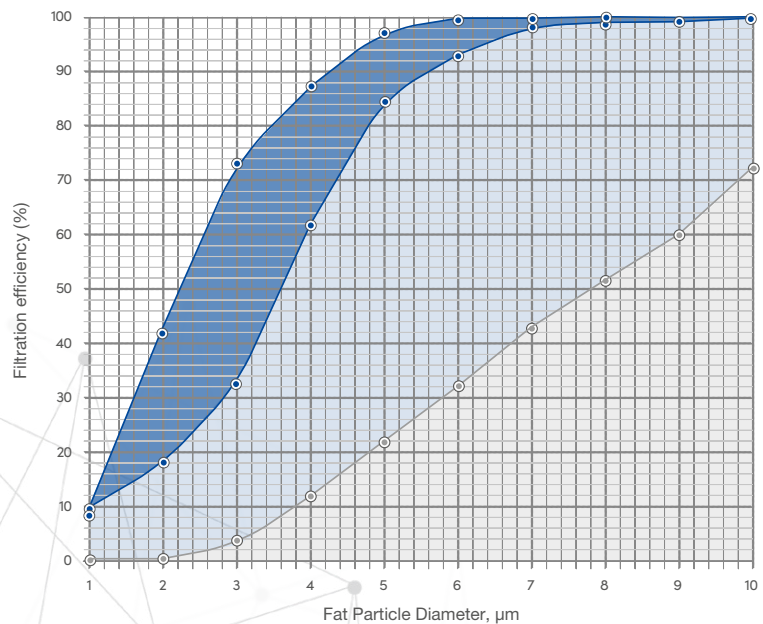
NOVA CVS MULTICYCLONE FILTERS ARE MORE THAN TWICE AS EFFECTIVE AT THE SAME EXHAUST AIR FLOW RATE.

NOVA CVS filters have been tested by an independent laboratory in accordance with VDI 2052, as confirmed by the certificate obtained.

The high efficiency of the extractor ensures greater hygiene in the kitchen environment, reduces the risk of fire and translates directly into savings for the user. The ventilation system requires less frequent cleaning and maintenance of ducts and air handling units, ensuring many years of trouble-free operation.

COMPARISON OF GREASE PARTICLE SEPARATION EFFICIENCY

- NOVA CVS Two-Stage Filtration
- NOVA CVS New Multicyclone Grease Filters – Single-Stage Filtration
- Standard Grease Baffle Filters

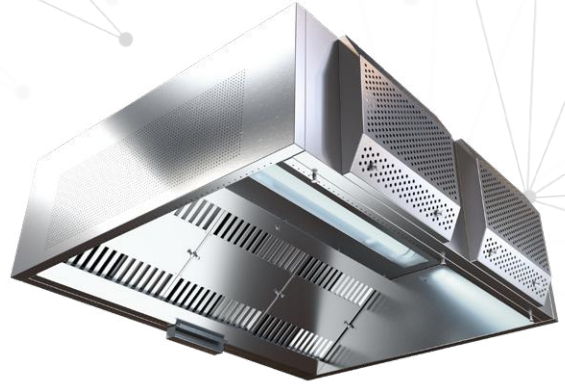


MODERN, HIGH-PERFORMANCE MULTI-CYCLONE FILTERS

SAFE DESIGN

THE DESIGN OF NOVA CVS FILTERS MEETS THE HIGHEST FIRE SAFETY STANDARDS.

The filter acts as a barrier that protects the hood chamber and ventilation ducts against the penetration of flames into their interior. Thanks to the multi-cyclonic design and the inclined position of the filters inside the hood, grease that could catch fire does not accumulate in the filter. Gravity causes its particles to flow into the filtered grease tank. NOVA CVS multicyclone filters are made entirely of AISI 304 stainless steel and are suitable for cleaning in any commercial dishwasher.



HOW THE FILTER WORKS

NOVA CVS multicyclone filters utilise centrifugal force to separate grease particles. They operate with an efficiency of up to 94% for particles as small as 6 μm (micrometres), and with the use of a second stage of filtration, up to 99% for particles of the same size. When air saturated with grease enters the NOVA CVS multicyclone filter, it is forced to transform its path into a series of whirlwinds. The grease particles in the rotating streams have too much inertia to follow the curve of the cyclone stream. As a result of centrifugal force, the particles strike the inner walls of the filter channels and are separated from the exhaust air.

FIND OUT
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YOUR TRUSTED PARTNER

NOVA Cyclonic Ventilation Systems

is a trusted partner in delivering modern, technologically advanced ventilation systems for professional catering facilities and industry.

What sets us apart from European and domestic manufacturers is over 20 years of experience, an innovative approach to project implementation, and exceptional attention to every detail, even the smallest one.

NOVA CVS filtration systems are versatile premium-class solutions that combine the highest build quality, safety, and outstanding performance. The integrated filtration system with a UV-C ozone generator enables grease particle separation with efficiency reaching 99.99%, while effectively eliminating unpleasant odors from the exhaust air.

Thanks to increased filtration efficiency and optional fire suppression systems, NOVA CVS solutions meet the highest fire safety standards. Each system is designed with a focus on optimizing operating costs and ensuring long-term reliability.

Our products are available through a professional distribution network. We offer comprehensive support during the design and project implementation stages, actively assisting distributors with planning, delivery, installation, and service.

We combine continuous development with building strong, partnership-based relationships that drive shared success. An experienced sales team, modern design software, the latest production technologies, and consistent quality management form the foundation of our strategy and guarantee meeting the expectations of the most demanding users.

