COMPANY OVERVIEW

Commercial kitchen ventilation, considered.

Air-Flow Systems helps commercial kitchen projects in Cape Town and the Western Cape bring extraction, filtration and related services together.

A connected approach

From the cooking equipment and canopy to the duct route and discharge point, the parts of a kitchen ventilation system need to be considered together. Start with the site, the menu and the equipment - not an isolated product.

Services to discuss

Kitchen extraction canopies; EMEX and VENTPRO ventilation products; UV and carbon filtration; ENVIRO options; fire-suppression coordination; cold and freezer rooms; and air-conditioning. Availability and the final scope are confirmed for each project.

Design and project coordination

Discuss the kitchen layout, site constraints and the mechanical drawings needed for the project. Where an engineered design or municipal submission is required, the appropriate competent professional must be involved. Approval is project-specific, not automatic.

Start with a useful brief

Tell us your suburb, business type, whether this is a new or existing kitchen, the cooking equipment and fuel type, and the problem or outcome you want to address. Plans, dimensions and clear site photographs help shape the next discussion.

On-site service

We work with you at your project location. Use the website enquiry form to begin a conversation with David Thomas.

Start your project: www.airflowsystems.co.za

Source: Air-Flow Systems Intro Letter (2), supplied company introduction. Product and project scope require confirmation.