






CONVOVent – the condensation hoods

Daily freshness under the hood

-  Intelligent condensation hood
-  High suction performance assures fresh room climate
-  Ideal for front cooking



Condensation hoods by CONVOTHERM

For a good room climate

CONVOVent and CONVOVent mini

Available for +3 unit series (Electro) and all Combi steamers of mini world as well.

With the CONVOVent condensation hood you are making the Combi steamer the ideal solution for front cooking. It removes cooking odours almost completely and thus assures a fresh room climate. Ventilation channel or water hook up / drain do not need to be provided.



CONVOVent Plus

Available for the +3 unit series (Electro)

The CONVOVent Plus condensation hood provides, thanks to the powerful suction, optimal freshness in your kitchen. When opening the unit door, the vacuum device is activated automatically. Vapours and steam are channelled optimally into the condensation hood. Extensive measures regarding waste air installations are not required.



Your advantages

- May be retrofitted anytime
- Highly effective
- Optimal room climate
- Minimal energy use
- Simplest installation, operation and handling

Your dealer

