



VENTLER[®]

KITCHEN VENTILATED COOK-TOP
AN ECO-FRIENDLY PRODUCT BY AOM SINGAPORE



VENTLER, a revolutionary commercial kitchen cook-top with built-in SCRUBBOX air cleaning system, is designed and built specifically for F&B operators.

The stainless steel Ventler Cook-Top uses flame-impeding filters to extract the cooking fumes, and thereafter treats the polluted air - particulates, oil, grease and foul odor - through a series of air cleaning and filtration systems housed within. When the air is released back into the environment, it is significantly cleaner and helps to keep the kitchen better ventilated.

Ventler is customisable, easy to relocate and makes regular servicing and maintenance more convenient and economical. It is the perfect solution when constructing a new kitchen exhaust system is not feasible or desirable.

VENTLER is a patent-pending product designed and produced by AOM Singapore, with SPRING Singapore's Technology Innovation recognition.