

STAINLESS STEEL PRODUCTS LTD



# PRODUCT CATALOGUE

EXHAUST SYSTEMS CATALOG

2025



[www.ssp.co.ke](http://www.ssp.co.ke)  
[@sspl.ke](https://www.instagram.com/sspl.ke)

No.6 Shimo La Tewa Road  
+254719625495



# EXHAUST SYSTEMS

Stainless steel exhaust systems are durable, corrosion-resistant, and designed to efficiently remove airborne contaminants in medical environments.





## CENTER TYPE HOOD

**Description:** The Center-Type Hood is designed for island-style or open kitchen setups where equipment is centrally positioned. Suspended from the ceiling, it offers 360-degree ventilation coverage, effectively capturing smoke, grease, and odors from all sides. Its stainless steel build ensures durability, hygiene, and easy cleaning. Ideal for culinary schools, hotels, and show kitchens, the hood integrates with fire suppression and lighting systems. With its open design and strong performance, it enhances both aesthetics and air quality. SSP's center-type hoods are tailored for high-visibility cooking areas, offering powerful ventilation in dynamic kitchen layouts.

**Dimensions / Weight (mm/kg):** Dependent on client needs



## BOX TYPE HOOD

**Description:** The Box Hood is a compact, wall-mounted ventilation unit designed for efficient smoke and grease extraction in smaller or enclosed kitchen areas. Its boxed structure offers focused suction directly over cooking equipment, minimizing air contamination. Built from stainless steel, it's durable, hygienic, and easy to maintain. Ideal for kitchens with limited overhead space, the box hood integrates seamlessly with ductwork and fire suppression systems. It's perfect for low to moderate cooking volumes and ensures compliance with safety and hygiene standards. SSP's box hoods are available in custom sizes, providing reliable performance and space-saving ventilation for professional cooking environments.

**Dimensions / Weight mm/kg:** Dependent on client needs



## CANOPY TYPE HOOD

**Description:** The Canopy Hood is a heavy-duty ventilation solution designed for high-performance kitchens. Installed above cooklines, it features a wide capture area to efficiently remove smoke, heat, steam, and airborne grease. Made from food-grade stainless steel, it offers superior durability, hygiene, and fire safety compliance. The canopy hood accommodates integrated lighting, grease filters, and fire suppression systems for full operational functionality. Ideal for restaurants, hotels, and institutions, it's customizable to meet specific layout and airflow needs. SSP's canopy hoods deliver reliable performance and clean air, helping maintain a safe, comfortable, and code-compliant cooking environment.

**Dimensions / Weight mm/kg:** Dependent on client needs



## GREASE DUCTS

**Material:** 304 stainless steel with welded seams for fire safety

**Best for:** Exhausting grease-laden air

**Advantages:** High-temperature resistance, fire code compliant, and long-lasting

**Common Uses:** Ventilation systems in restaurants, hotels, and food processing plants



## HOOD LIGHTINGS

**Description:** Hood lighting refers to the lighting systems installed within or around kitchen exhaust hoods. These lights serve the purpose of illuminating the cooking area below the range hood, providing better visibility for cooking, cleaning, and food preparation tasks. Hood lighting is particularly common in commercial kitchens, restaurants, and residential kitchens, ensuring a safe and efficient working environment.



## EXTRACTION FAN

**Description:** An extractor fan, also known as an exhaust fan or ventilation fan, is a mechanical device designed to remove unwanted air, fumes, moisture, heat, or odors from an enclosed space. Its primary purpose is to improve air quality by drawing stale or contaminated air out of a room, which helps maintain a comfortable and healthy environment.



## INDUSTRIAL CENTRIFUGAL FAN

**Description:** The Industrial Centrifugal Fans, featuring a robust 1.5KW motor and a steady 1400 RPM operation, are purpose-built for efficient air movement and ventilation in industrial environments. These centrifugal fans provide reliable and powerful airflow, making them an indispensable component in settings where effective air circulation is essential for maintaining optimal working conditions and equipment performance.



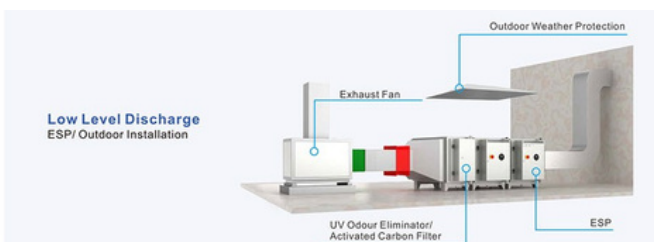
## HOOD FILTER

**Description:** It captures grease, smoke, and airborne particles, preventing them from entering the ventilation system. Made from durable, easy-to-clean stainless steel, it ensures efficient airflow, maintains hygiene, and helps reduce fire hazards by trapping grease buildup.

**Dimensions / Weight mm/kg:** 400x500x20



# AIR PURIFYING SYSTEMS



**Description:** An air purifier is a powerful solution for improving air quality in commercial kitchens by removing pollutants, odors, and chemicals.

Activated charcoal effectively traps contaminants such as volatile organic compounds (VOCs), smoke, cooking smells, and grease, making it ideal for high-traffic cooking environments where air quality can quickly degrade.

These air purifiers can be installed either indoors or outdoors, depending on the kitchen's setup.

Indoors, they help maintain a clean, breathable environment despite the constant cooking, reducing smoke and food odors that can linger in the air. The activated charcoal filter absorbs unpleasant smells and pollutants, creating a healthier atmosphere for kitchen staff and providing a more comfortable experience for customers.

For outdoor kitchens or dining areas, the air purifier with activated charcoal effectively handles smoke, cooking odors, and pollutants from the surrounding environment. The charcoal's ability to eliminate odors ensures the air remains fresh, even in open-air grill areas or outdoor cooking spaces.

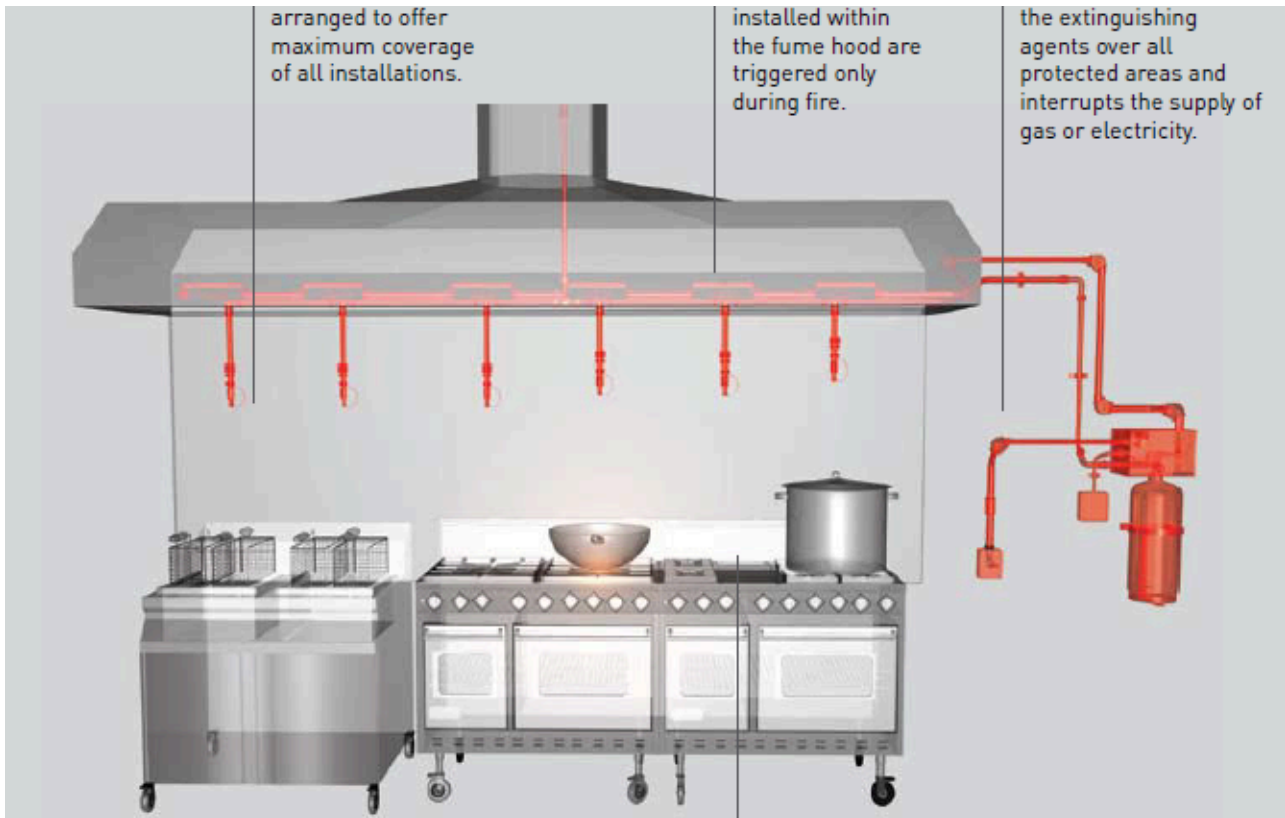
With adjustable fan speeds, portability, and energy-efficient designs, these air purifiers are versatile and practical, making them a vital addition to both indoor and outdoor commercial kitchen installations. They help maintain optimal air quality, reduce grease buildup, and keep the environment fresh and clean.







## FIRE SUPPRESSION SYTEM



**Description:** The Fire Suppression System is engineered for rapid fire detection and suppression, ensuring maximum safety in industrial and commercial environments. Designed for fast response and minimal downtime, it effectively controls fires before they spread, protecting equipment, products, and personnel.

Key Features:

- Advanced Fire Detection – Uses heat and smoke sensors for quick activation.
- Efficient Suppression Agents – Options include water mist, foam, gas, or dry chemicals.
- Automatic & Manual Activation – Ensures flexibility in emergency situations.
- Reliable & Compliant – Meets international fire safety standards.
- Customizable Solutions – Designed to fit various facility needs and hazards.

As part of SSP's safety initiatives, this system enhances fire protection, reduces risk, and ensures uninterrupted operations.





# STAINLESS STEEL PRODUCTS LTD

## CONTACT US

[www.ssp.co.ke](http://www.ssp.co.ke)  
[@sspl.ke](mailto:@sspl.ke)

+254719625495  
[info@ssp.co.ke](mailto:info@ssp.co.ke)