



Restaurants & Kitchens

Tailored Air Distribution

Better air distribution for guest comfort and kitchen freshness

Restaurants and kitchens require more than just equipment and décor – they depend on fresh, well-controlled air. Kitchens are hot, humid and demanding, while dining rooms must feel comfortable and welcoming for guests. Prihoda fabric ducting systems provide clean, even airflow that supports both chefs and diners alike.

The challenge

In kitchens, ventilation systems face heat, steam, odours and grease. Without effective air distribution, conditions become uncomfortable for staff and compromise hygiene. Meanwhile, guests in dining areas are sensitive to draughts, noise and uneven temperatures. Traditional metal ducts are difficult to maintain and prone to condensation, making them less suitable for restaurant environments.

The solution

Prihoda textile ducts deliver air evenly and quietly across both kitchens and dining areas. They reduce condensation, resist corrosion and are easy to wash, keeping hygiene under control. Their lightweight construction makes installation simple, while colours and printing options allow airflow systems to blend seamlessly with restaurant design.

Why Prihoda?

Every restaurant is unique. Prihoda designs air distribution systems tailored to the specific layout and requirements of both the dining space and the kitchen. Using advanced Air Tailor software, we model airflow and ensure performance before installation. Our ducts are available in durable and recyclable fabrics, offering long-term reliability with low maintenance and sustainability in mind.:



Even air distribution

stable comfort for guests and chefs



Energy efficiency

optimised airflow lowers running costs



Quiet operation

no noisy airflow in dining areas



Hygienic

lower HVAC demand and costs



Condensation control

protects surfaces and maintains hygiene



Customisable design

colours, logos or patterns to match interiors





Trusted expertise

Prihoda has supplied fabric ducting solutions to restaurants and catering facilities worldwide. Our systems create healthier, more comfortable environments for chefs and guests alike, delivering reliable air distribution that supports both dining experience and kitchen performance.

Compared to Metal Ducts

	Metal ducts	Fabric ducts
Weight	Heavy	Lightweight
Corrosion	High risk	Corrosion-free
Condensation	Frequent	Prevented
Maintenance	Complex, costly	Easy washing
Airflow	Uneven, draughts	Balanced, gentle
Noise	Turbulent, loud	Absorbed, quiet
Design freedom	Limited	Colours, shapes, prints

// Take the next step //

Get in touch with us to discuss your restaurant or kitchen project. We'll prepare a tailor-made airflow design for you.

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