



Z-scrub ESP Hood Series

NO MORE SMOKE

T
35"



Z-Ventilation Solutions is renowned for its innovative ventilation system solutions for professional and commercial kitchens. It has leveraged its expertise to achieve a true design breakthrough: integrating an advanced filtration system, better known as electrostatic precipitator, with a compact foot print. This system captures up to 99% of airborne grease and minimizes smoke emissions, ensuring a cleaner, safer environment while optimizing space and performance.

REVOLUTIONIZING
KITCHEN
VENTILATION

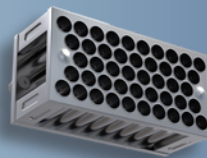
Why choose Z-scrub:



Compact Integrated Electrostatic Precipitator Technology



Perfect for Solid Fuel Cooking



Eco-friendly,
Washable Filters



Front-access
design for quick,
easy maintenance

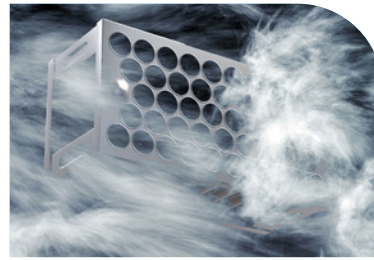


Cost-Effective Maintenance

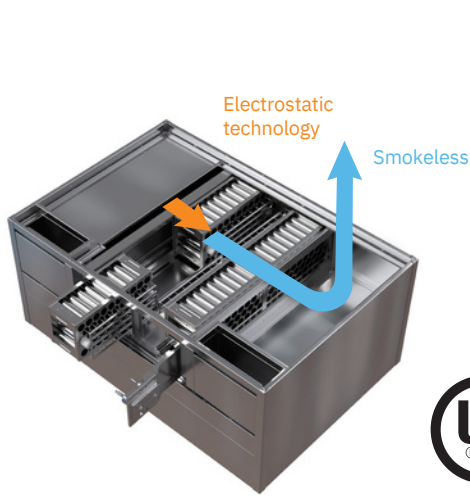
Available Options:



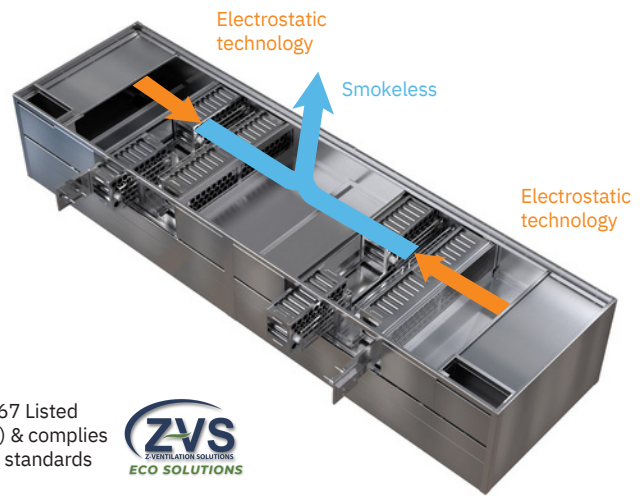
Continuous Water Mist Available:
Boosts safety in kitchens utilizing solid fuel cooking by mitigating fire risks.



Auto-Wash System:
Automates daily cleaning of ESP cells, reducing costs and simplifying maintenance.



ZST-20 ESP



ZST-40 ESP



UL 710, UL 867 Listed
(Spring 2025) & complies
with NFPA96 standards



Model	Min. L (in)	Max. L* (in)	Max. Air Flow (CFM)	Min. W (in)	Min. H (in)	Min. H (in) (Tapper)
ZST-20-ESP	78"	144"	2,000	54"	35"	24" front panel / 35" back panel
ZST-40-ESP	120"	240"	4,000	54"	35"	24" front panel / 35" back panel

* Max. L corresponds to the approved minimum flow per linear foot or the maximum length of the hood.

All Z-scrub ESP hoods come with:

- Features a double-pass electrostatic precipitator.
- UL-Listed touchscreen controller, ready to integrate with a smart hood system. (DCKV).
- The power supply has protection against short circuits, overvoltage, and overheating, with fault alerts sent to the control panel.
- Advanced fire protection for maximum safety.
- Entirely constructed from 18 Gauge stainless steel with a No. 4 finish on visible surfaces.
- Energy-efficient warm white LED lighting for optimal kitchen visibility.



Touchscreen controller

Perfect for modern commercial kitchens prioritizing efficiency, safety, and sustainability.