



Burn Clean, Breathe Easy

Pollution Control Systems for Wood
& Coal Burning Commercial Kitchens





The Solution for Wood-Fired Kitchen Emissions



Solving Solid Fuel Kitchens

Smoki® USA technology is designed to resolve the unique challenges of wood and coal-fired cooking in the food-service industry – from ensuring a healthy environment for neighbors, to reducing grease and fire risk in the chimney duct.

Improved Air Quality and Reduced Odor

Be a better neighbor by reducing the impact of soot and smoke particulate in the ambient air outside of your establishment.

Reduce Chimney Temperature & Fire Risk

In independent laboratory testing performed by UL LLC, Smoki® USA technology was shown to reduce 500°F flue gasses to an average of 124°F. Additionally, the high pressure water nozzles soak any hot embers that may be present, reducing the risk of sparks

Maintain a Cleaner Chimney

Smoki® USA technology significantly reduces deposits of creosote and grease in the chimney duct proceeding from the PCU outlet, ensuring quicker & easier chimney maintenance

Built for Wood Burning Cooking Appliances

Smoki® USA technology is not overwhelmed by large particle wood smoke and employs no flammable filters/components within the vapor stream.

Meet Local Jurisdictional Requirements

Local codes may require meeting specific air quality standards - Smoki USA technology can help you meet the EPA's National Ambient Air Quality Standards as well as NYC DEP Air Pollution Control Code requirements

Smoki® USA Pollution Control Systems



Scan this QR code with your phone camera for more details



Smoke Zapper

For wood-fired pizza ovens, BBQ smokers, and other wood-fired appliances that are vented via direct chimney connection without the use of a Type I kitchen hood.

	Smoke Zapper 200	Smoke Zapper 250	Smoke Zapper 300
Max CFM Airflow	350 CFM	450 CFM	850 CFM
Dimensions (WxDxH)	38.5" x 28.75" x 31.5"	38.5" x 28.75" x 31.5"	44.5" x 33" x 33"
Water Consumption	9 Gallons/hr	9 Gallons/hr	9 Gallons/hr
Drain Connection	1.5" to grease trap	1.5" to grease trap	2" to grease trap
Fresh Water Connection	0.5" cold water line	0.5" cold water line	0.5" cold water line
Electrical Voltage / Frequency	1 Phase x 115V / 60HZ	1 Phase x 115V / 60HZ	1 Phase x 115V / 60HZ
Electrical Current / Power	14.6 A / 1.5 HP	14.6 A / 1.5 HP	14.6 A / 1.5 HP



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Maxi Grill

For any wood-fired cooking appliance that exhausts into a Type I commercial kitchen hood.

	Maxi Grill 250	Maxi Grill 350	Maxi Grill 400	Maxi Grill 500	Maxi Grill 500S
Max CFM Airflow	1200 CFM	1800 CFM	3700 CFM	4700 CFM	6200 CFM
Dimensions (WxDxH)	41.3" x 33.5" x 40.7"	41.25" x 37.8" x 44.7"	51.2" x 45.3" x 53"	55.1" x 49.2" x 56.9"	55.1" x 63" x 56.9"
Water Consumption	9 Gallons/hr	9 Gallons/hr	9 Gallons/hr	9 Gallons/hr	9 Gallons/hr
Drain Connection	2" to grease trap	2" to grease trap	2.5" to grease trap	2.5" to grease trap	2.5" to grease trap
Fresh Water Connection	0.5" cold water line	0.5" cold water line	0.5" cold water line	0.5" cold water line	0.5" cold water line
Electrical Voltage / Frequency	1 Phase x 115V / 60HZ	1 Phase x 115V / 60HZ	3 Phase x 208-230V / 60HZ	3 Phase x 208-230V / 60HZ	3 Phase x 208-230V / 60HZ
Electrical Current / Power	14.6 A / 1.5 HP	14.6 A / 1.5 HP	8.95 - 8.5 A / 3.35 HP	8.95 - 8.5 A / 3.35 HP	21 - 20.4 A / 8 HP



Pollution Control Unit listed to UL 8782 & ULC-S647
File#: MH60726

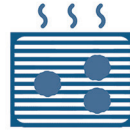
Applications



Wood Fired Ovens
Pizza & Bread Ovens



Smokers
BBQ & Fish Smokers



Wood Fired Grills
Grills & Charbroilers



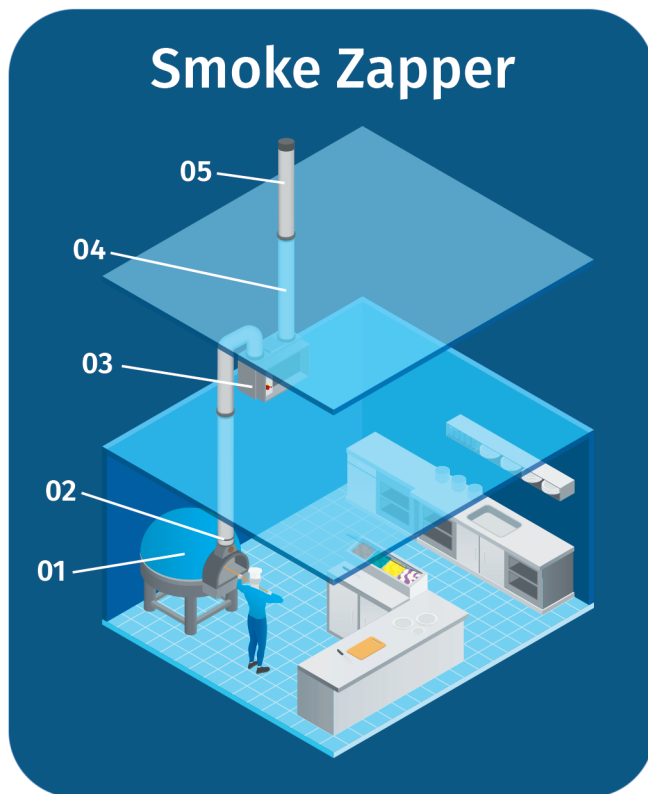
And More
Wood-fired Cooking

Projects

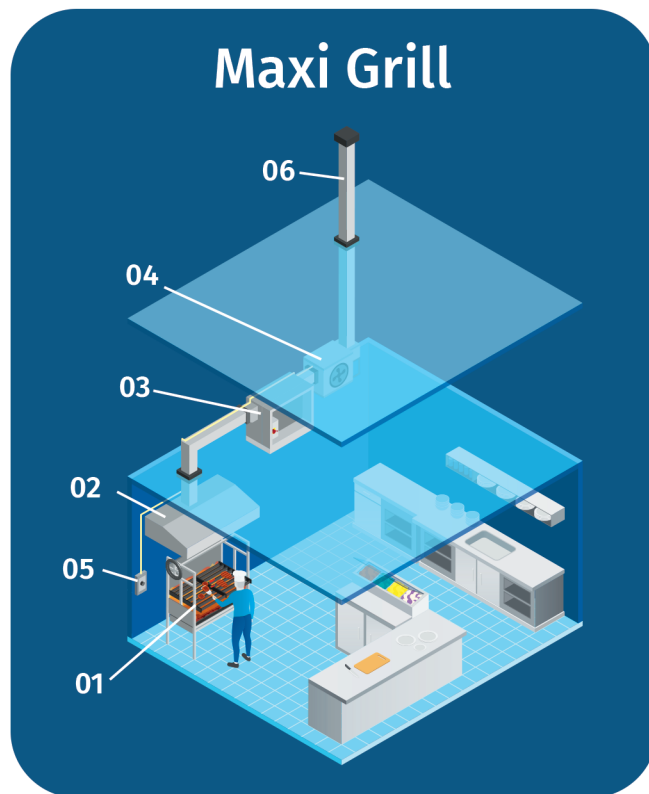
Brands that Use Smoki® USA Technology



Example Installation Methods



Smoke Zapper



Maxi Grill

Smoke Zapper Installation Key

- 01** Hearth-type wood fired brick oven.
- 02** The chimney must be directly connected to the brick oven, not vented through a kitchen hood.
- 03** The Smoke Zapper is installed directly in-line of the chimney, as close as possible to the kitchen appliance. The Smoke Zapper is designed to aid in the natural draft of the chimney, creating a modest powered draft via the Venturi effect.
- 04** The chimney line after the Smoke Zapper must maintain a minimum of a 2° incline in order to allow water vapor to collect in the Smoke Zapper. The chimney line after the Smoke Zapper benefits from heavily reduced temperatures and risk of creosote accretion.
- 05** The chimney exhausts filtered flue gasses directly to the atmosphere, with a reduction in particulate and odor emissions.

Maxi Grill Installation Key

- 01** Commercial wood fired grill.
- 02** Type I kitchen hood: the maximum listed CFM rate of the kitchen hood shall be less than the maximum CFM rate of the specified Maxi Grill unit.
- 03** The Maxi Grill is installed in-line of the chimney, as close as possible to the kitchen hood.
- 04** The Maxi Grill shall be matched with an exhaust fan that provides adequate pressure in the chimney at or below the maximum listed CFM rate of the kitchen hood.
- 05** The exhaust fan shall be supplied with a variable frequency drive to allow the chimney pressure to be balanced according to environmental and seasonal changes within the building.
- 06** The chimney line after the Maxi Grill must maintain a minimum of a 2° incline in order to allow water vapor to collect in the Maxi Grill. The chimney line after the Maxi Grill benefits from heavily reduced temperatures and risk of creosote accretion. The chimney exhausts filtered flue gasses directly to the atmosphere, with a reduction in particulate and odor emissions.



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