

MODEL OVERVIEW

The Maxi Grill 250 is designed to clean emissions from large commercial kitchen hoods with a rating of up to 1,200 CFM. The Maxi Grill 250 is unique among fresh air kitchen emissions systems due to its engineered focus on the needs of the modern commercial kitchen. There is no need for replacement filters or costly maintenance. In fact, all maintenance can be conducted by a kitchen employee with basic training on the unit.

NO REPLACEMENT FILTERS

The Maxi Grill 250 is designed to function on the cutting edge of pollution control equipment at a competitive price point. The Maxi Grill 250 costs up to a third of the price of competing pollution control systems, without sacrificing quality or performance.

MAXI GRILL



Reduce Emissions Low Cost Maintenance Safe Venting Solution

POLLUTION CONTROL FOR KITCHEN EMISSIONS

The Maxi Grill is a leading pollution control system designed for use with commercial kitchen hood systems. The Maxi Grill's revolutionary technology lies in its tandem use of a high pressure water nozzle array and washable filter system. This collaborative technology allows the Maxi Grill to remove the entire range of soot, grease and odor particulate from the smoke stream through the use of fresh water. The resulting vapor is then released into the atmosphere at an average temperature of **100°F**, with an average **95%** reduction of particulate matter and a **50%** reduction in odor. If full odor removal is necessary, an optional liquid deodorizer dispenser can be attached, which acheives a **98%** odor reduction.

The Maxi Grill is the practical solution to fresh air and odor complaints, fire safety issues and regional/federal environmental codes. With its flexible installation method, low maintenance costs and engineered focus, the Maxi Grill remains the unrivaled choice to bring cool, cleansed air to any kitchen emissions system.

I PHYSICAL FEATURES

Weight (Empty)	Operating Weight	Water Tank Capacity		Operating Temperature		Chimney Connection	
326 lb	562 lb	28 gallons		14ºF to 120ºF		10"	
EATURES		NG R	EQUIREME	NTS			
Unit Power					Water Connection		
2.5 Kw	9 gallons/hour 1.5"		1.5" direct s	sewer 0.5" tap wa		ater line	
		TENA	NCE SPA	CE			0" clearano on-combus
Above Unit	Unit Front		Unit Back		Unit Side		materials 1" clearand
24″	36"		0" - 1"*		36"		combustik material
	326 lb EATURES Unit Power 2.5 Kw I MINIMUM RE Above Unit	Weight Weight 326 lb 562 lb EATURES II PLUMBI Unit Power Water Consump 2.5 Kw 9 gallons/h I MINIMUM REQUIRED MAIN Above Unit Unit Front	Weight (Empty) Weight Category 326 lb 562 lb 28 Sachard Service II PLUMBING R Unit Power Water Consumption R 2.5 Kw 9 gallons/hour II MINIMUM REQUIRED MAINTENA Above Unit Unit Front	Weight Capacity 326 lb 562 lb 28 gallons I PLUMBING REQUIREME Unit Power Vater Orain Consumption Drain Connection 2.5 Kw 9 gallons/hour 1.5" direct st I MINIMUM REQUIRED MAINTENANCE SPACe Above Unit Unit Front Unit Back	Weight Capacity Tem 326 lb 562 lb 28 gallons 14°F I PLUMBING REQUIREMENTS Water Consumption Drain Connection 2.5 Kw 9 gallons/hour 1.5" direct sewer I MINIMUM REQUIRED MAINTENANCE SPACE Move Unit Unit Front Unit Back	Weight Capacity Temperature 326 lb 562 lb 28 gallons 14°F to 120°F I PLUMBING REQUIREMENTS Water Consumption Drain Connection 2.5 Kw 9 gallons/hour 1.5" direct sewer 0.5" tap water Minimum Required Maintenance Space Above Unit Unit Front Unit Back Unit Side	Weight (Empty) Weight Capacity Temperature Connection 326 lb 562 lb 28 gallons 14°F to 120°F 10 EATURES Unit Power 2.5 Kw 9 gallons/hour 1.5" direct sewer 0.5" tap water line MINIMUM REQUIRED MAINTENANCE SPACE Above Unit Unit Front Unit Back Unit Side



VAPOR RELEASED

ATMOSPHERE

INTO THE

UNIT OVERVIEW

MAXI GRILL

SMOKE ENTERS
BY DIRECT CONNECTION
TO THE KITCHEN HOOD

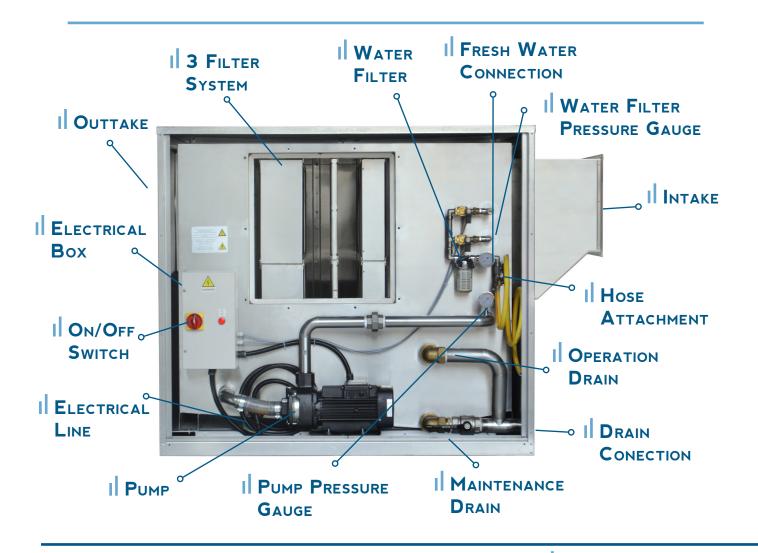
An array of high pressure water nozzles cool and clean the smoke of large particulate and odor, pushing the particulate matter into the water tank below. В

B

Soot, particulate and grease are skimmed from the water tank and discharged through the drain, utilizing less than 9 gallons of water/ hour during operation.

С

The remaining smoke passes through a series of three washable filters, each removing increasingly smaller particulate and grease matter.



II INFO@SMOKIUSA.COM



COMPONENT OVERVIEW

MAXI GRILL



I ELECTRICAL BOX

The electrical box with power off switch. A 15 amp direct conection is required for installation.

Use the On/Off Switch while servicing the unit and during the twice-monthly water tank maintenance rinse.



I PUMP WITH PRESSURE GAUGE

The high performance water pump unit is capable of operating 24/7 as needed.,

An attached pressure gauge provides ensurance of the proper operation pressure of 1 bar



I FILTER SYSTEM

The stainless steel filter system successively removes soot and grease particulate from the gas stream. The filters are durable and easily cleaned by a conventional dishwasher cycle





WATER FILTER WITH PRESSURE GAUGE

The water filter cleans particulate from the fresh water source, protecting the nozzles from impurities. An attached pressure gauge provides ensurance of the proper operation pressure of 1 bar.



I HOSE

The attached compact hose provides water for the twice-monthly water tank maintenance rinse.



I DRAIN SYSTEM

The filtered particulate falls into the water tank, where the top "operation drain" skims the particulate and drains to the waste pipe.

The lower "maintenance drain" is used during the twice monthly water tank rinse.



I MAINTENANCE PANEL

The maintenance panel allows access to the internal water tank and filter system for the twice-monthly water tank maintenance rinse.

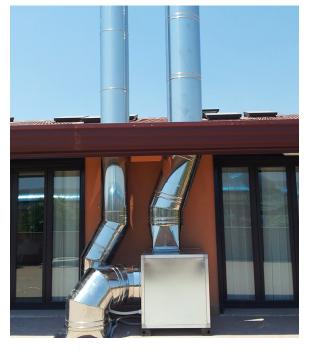
WHY SMOKI USA?

MAXI GRILL



SMOKE ZAPPER 300 - DUAL OVEN

This installation on Lexington Avenue in New York City involved venting two wood-fired ovens in an urban residential neighborhood. The above photo was taken during operation of both ovens, with no detectable smoke or odor.



MAXI GRILL 400

A Maxi Grill installation filtering particule and odor in a large restaurant grill.

I PROVEN TRACK RECORD

Smoki USA pollution control systems have been in international use for over 15 years. Our continued commitment to provide cutting edge technology at an affordable price is proof of our pledge to be a part of the environmental solution and do our part to help our world breathe a little easier.

I LOW MAINTENANCE COST

Smoki USA pollution control systems have one of the lowest annual maintenance costs on the market. Many competing pollution control systems require the ongoing purchase of expensive replacement filters. Properly maintained Smoki USA pollution control systems will operate for years without the need for replacement parts.

I CUSTOMER SERVICE

Our company philosophy is to make being green easier. That's why we make the transition to pollution control systems as simple as possible. Our nationwide network of dealers and certified installers are capable of handling even the most unique installation situations, maximizing your safety and savings.

I USA Headquarters

357 Adams St, Bedford Hills, New York

I EUROPE HEADQUARTERS

Via E.Romagna, 251 47841 Cattolica (RN) Italy

One year conditional warranty on unit and parts

Smoki USA reserves the right to change design or specifications without notice

APPROVALS / AWARDS



- Intertek Tested / CETL Certification
- Approved for use in Chicago
- Approved for use in NYC
- Approved for use in Seattle