

| MODEL OVERVIEW

The Maxi Grill 500 S is designed to clean emissions from large commercial kitchen hoods with a rating of up to 6,200 CFM. The Maxi Grill 500 S 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 500 S is designed to function on the cutting edge of pollution control equipment at a competitive price point. The Maxi Grill 500 S costs up to a third of the price of competing pollution control systems, without sacrificing quality or performance.







Reduce Emissions





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.

PHYSICAL FEATURES

Dimensions (mm) W x D x H	Weight (Empty)	Operating Weight	Water Tank Capacity	Operating Temperature	Chimney Connection
1650 x 1600 x 1605	1,520 lb	2,590 lb	128 gallons	14°F to 120°F	Custom

| ELECTRICAL FEATURES

Electrical Requirements	Unit Power	
220V / 3 Phase/ 60Hz	2.5 Kw	

I PLUMBING REQUIREMENTS

Water	Drain	Water	
Consumption	Connection	Connection	
9 gallons/hour	2.5" direct sewer	0.5" tap water line	

I AIR FLOW

MINIMUM REQUIRED MAINTENANCE SPACE

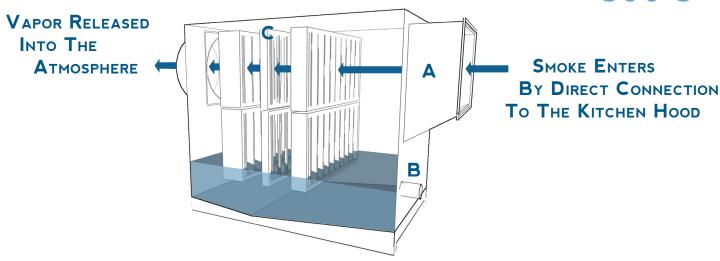
Air Flow	Static Pressure	Above Unit	Unit Front	Unit Back	Unit Side
6,200 CFM	1.2 inH ₂ O	24"	36"	0" - 1"*	36"

* 0" clearance: non-combustible materials 1" clearance: combustible materials



UNIT OVERVIEW

MAXI GRILL 500 S

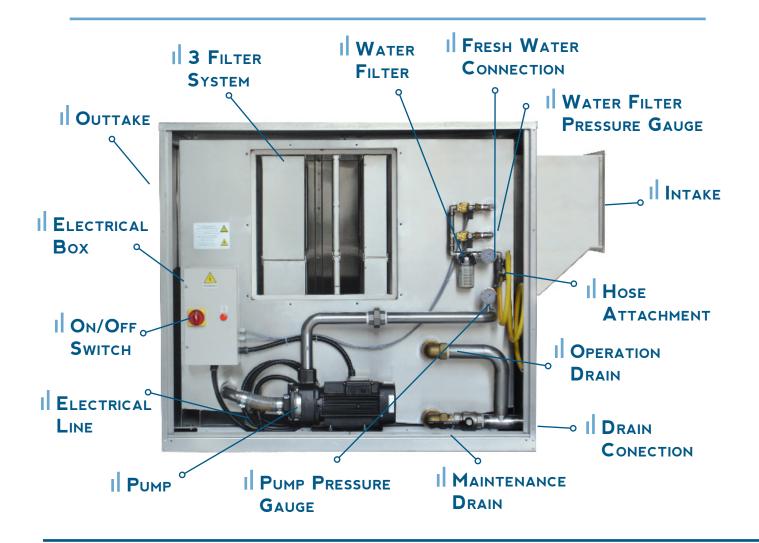


An array of high pressure water nozzles cool and clean the smoke of large particulate and odor, pushing the particulate matter into the water tank below.

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.

B

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





COMPONENT OVERVIEW

MAXI GRILL 500 S



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.



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.



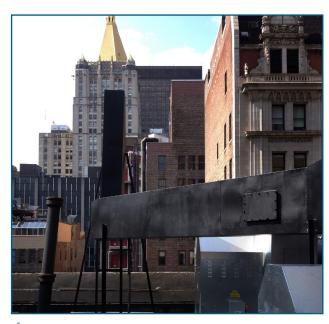
I MAINTENANCE PANEL

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 500 S



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.

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.

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.

USA HEADQUARTERS

357 Adams St, Bedford Hills, New York

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