

MODEL OVERVIEW

The Smoke Zapper 200 is designed to handle emissions from small to medium wood/coal fired ovens. The SZ-200 manufactures an induced draft of 350 CFM, which in most installations creates the appropriate negative pressure system without the use of an additional fan. The naturally created draft is built to match the needs of a solid fuel oven without cooling the oven or allowing smoke to escape through the oven mouth.

1 350 CFM RATING

The Smoke Zapper 200 requires an 8" direct chimney connection to the flue of a solid fuel oven, and can be vented through a pre-existing solid fuel chimney line or its own dedicated line.

SMOKE ZAPPER 200









POLLUTION CONTROL FOR SOLID FUEL OVENS

The Smoke Zapper is the leading pollution control system designed for the specific challenges of wood and coal fired ovens. The patented filtration technology that separates the Smoke Zapper from its competition lies in its use of a high pressure water nozzle array. This array creates an induced draft which pulls smoke into the unit, where it is simulatenously rinsed of particulate matter and cooled to a safe temperature. The resulting vapor is then released into the atmosphere at an average tem-

perature of 100°F, with an average 95% reduction of particulate matter and a 50% reduction in odor.

The Smoke Zapper 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 Smoke Zapper remains the unrivaled choice in pollution control systems for wood and coal fired ovens.

PHYSICAL FEATURES

Total Dimensions	Weight	Operating	Water Tank	Operating	Chimney
W x D x H	(Empty)	Weight	Capacity	Temperature	Connection
38.5" x 28.75" x 31.5"	200 lb	354 lb	18.5 gallons	14°F to 120°F	

| ELECTRICAL FEATURES

Electrical Requirements	Unit Power	
110V / 1 Phase/ 60Hz	1.10 Kw	

PLUMBING REQUIREMENTS

Water	Drain	Water	
Consumption	Connection	Connection	
9 gallons/hour	1.5" direct sewer	0.5" tap water line	

I AIR FLOW

MINIMUM REQUIRED MAINTENANCE SPACE

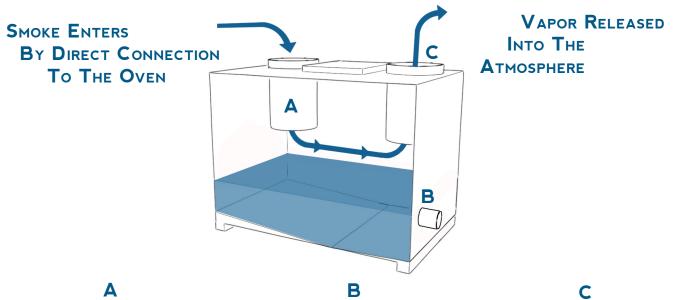
Air Flow	Static Pressure	Above Unit	Unit Front	Unit Back	Unit Side
350 CFM	0.2 inH ₂ O	24"	36"	0" - 1"*	36"

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



UNIT OVERVEW

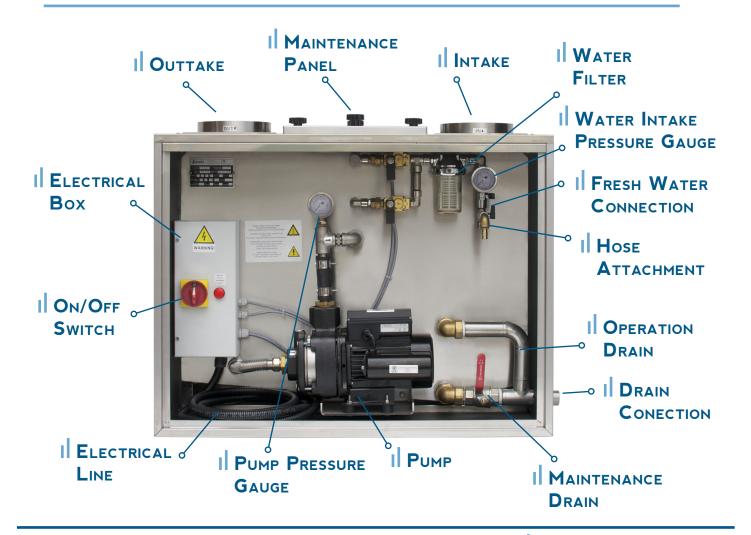
SMOKE ZAPPER



A series of high pressure water nozzles induce a draft in the oven. The draft pulls the smoke through the array, cooling and rinsing it of soot, particulate and odor.

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

Clean vapor is released into a chimney or directly into the atmosphere at an average temperature of 100°F





COMPONENT OVERVIEW

SMOKE ZAPPER



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

Nozzle ARRAY

9 nozzles spray high pressure water in a downward direction.

This pressure of 350 CFM prevents the backflow of gasses from the oven and cleans the smoke of particulate and odor.





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.



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.



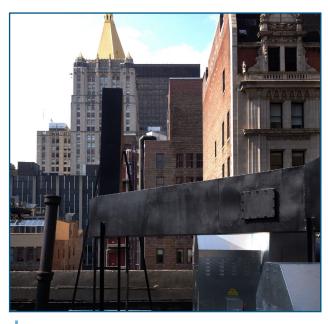
I MAINTENANCE PANEL

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



WHY SMOKI USA?

SMOKE ZAPPER 200



I 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.



SMOKE ZAPPER 250

A SZ-250 installation at Don Antonio by Starita, on 50th St in New York City. This installation involved the placement of the Smoke Zapper on the 2nd story roof of a building in the highly-trafficked Broadway theater district surrounded by high rise buildings.

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.

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
- Kitchen Innovations 2014 Award Winner National Restaurant Association Show

