

DRAIN LINE DESIGN:

ENGINEER IS RESPONSIBLE FOR DRAIN LINE DESIGN BEYOND THE UNIT. DRAIN LINE MUST BE INSTALLED PER LOCAL CODES, DRAIN LINE MUST BE SLOPED (MINIMUM 1/4 INCH PER FOOT), AVOID ANY UNNECESSARY 90 DEGREE TURNS, IF COMBINED WITH OTHER DRAIN LINES, THEN PIPE SIZE SHOULD BE INCREASED ACCORDINGLY. P-TRAPS SHOULD NOT BE USED IN THE GREASE DRAIN LINE AND HEAT TAPE MUST BE USED WHERE DRAIN LINE IS RUN IN ENVIRONMENTS THAT WOULD SOLIDIFY GREASE.

SPECIFICATION OF MAXI GRILL UNIT:

THE SPECIFICATION OF THE APPROPRIATE MAXI GRILL UNIT IS DEPENDENT UPON THE CFM FLOW OF THE HOOD SYSTEM. FOR BEST RESULTS IN MEDIUM TO HEAVY DUTY APPLICATIONS (SUCH AS SOLID FUEL APPLIANCES OR ODOR-HEAVY COOKING), DESIGN A CFM FLOW AT LEAST 20% BELOW THE MAX CFM RATE LISTED FOR THE UNIT.

FAN SPECIFICATION:

A FAN WITH VARIABLE SPEED CONTROL SHOULD BE SPECIFIED WHICH IS APPROPRIATE FOR THE TOTAL STATIC PRESSURE AND ADEQUATE CFM FLOW OF THE SYSTEM.

VARIABLE SPEED CONTROL:

THE FAN MUST BE EQUIPPED WITH AN EASILY ACCESSED VARIABLE SPEED CONTROL. THE BALANCE IN CFM FLOW IS ESSENTIAL TO THE EFFECTIVENESS OF AIR SCRUBBING. IF THE CFM FLOW IS ABOVE THE MAX CFM FLOW RATED BY THE MAXI GRILL, THE UNIT WILL BE INCAPABLE OF CLEANING THE SMOKE FULLY, AND MAY PULL EXCESS WATER INTO THE DUCT STREAM. THE VARIABLE SPEED CONTROL ALSO ALLOWS FOR VARIATION IN DRAFT PRESSURE, WHICH MAY BE AFFECTED BY MANY VARIABLES IN A LIVE KITCHEN SETTING.

BASIC FAN REQUIREMENTS:

- AT LEAST AN IP54 PROTECTION CLASS
- VARIABLE SPEED CONTROL

SPECIAL NOTES TO ENGINEER OF RECORD

MAXI GRILL 250

CHOOSE AN INSTALLATION LOCATION WHICH ALLOWS FOR EASY AND REGULAR UNIT ACCESS/MAINTENANCE.
PLACING POSITIONS – NOTE: IT IS MOST BENEFICIAL TO INSTALL THE UNIT NEAR THE HOOD SYSTEM INTAKE. THIS REDUCES PARTICULATE AND GREASE BUILD UP WITHIN THE CHIMNEY SYSTEM.
A: HANG ON WALL
B: PLACE ON FLOOR
C: PLACE ON ROOF
D: SUSPEND FROM CEILING

MECHANICAL:

1. CONNECT THE CHIMNEY LINE TO THE MAXI GRILL INTAKE PORT IN A CONTINUOUS WELDED CONNECTION. USE APPROPRIATE CHIMNEY PIPE THAT FOLLOWS LOCAL CODES FOR THE HOOD SYSTEM(S)/COOKING APPLIANCE(S).
2. CONNECT OUTTAKE PORT IN A CONTINUOUS WELDED CONNECTION.
3. THE IN-LINE FAN (TO BE PROVIDED BY ENGINEER OF RECORD) MUST BE CALIBRATED TO A BALANCED CFM RATE ACCORDING TO THE REQUIRED CFM FLOW AND CALCULATED STATIC PRESSURE. CONSULT MAX CFM RATE OF MAXI GRILL UNIT TO ENSURE EFFICIENT SMOKE SCRUBBING OPERATION. CONSULT

"SPECIAL NOTES TO ENGINEER OF RECORD" FOR MORE INFORMATION ON FAN SPECIFICATION AND CALIBRATION. FAILURE TO SPECIFY AND INSTALL FAN CORRECTLY CAN RESULT IN DIMINISHED SCRUBBING ABILITY AND EXCESS WATER IN THE DUCTWORK.
4. THE EXHAUST DUCT MUST MAINTAIN AT LEAST A 2 DEGREE INCLINE FROM THE EXHAUST PORT OF THE MAXI GRILL ONWARDS. THIS WILL ALLOW EXCESS MOISTURE TO DRAIN BACK INTO THE UNIT. IF THIS IS NOT POSSIBLE, A WATER DRAIN MUST BE INSTALLED AT THE LOWEST POINT OF WATER COLLECTION IN THE DUCT.

ELECTRICAL:

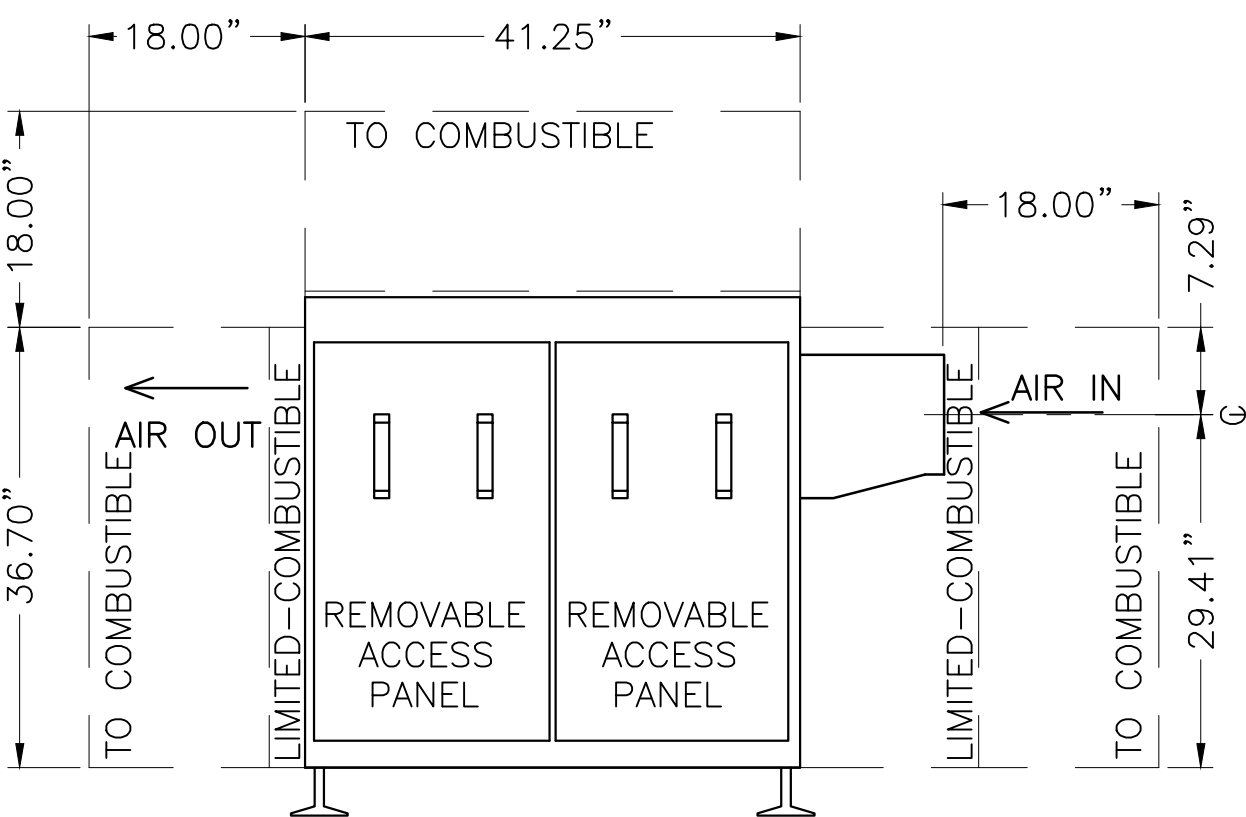
1. A CERTIFIED ELECTRICIAN SHOULD SUPPLY AND CONNECT THE ELECTRICAL LINE PER LOCAL CODE.
2. CONSULT THE "WIRING DIAGRAM", "ELECTRICAL CONNECTION SCHEDULE" AND "SCOPE OF WORK" LOCATED ON THE SECOND PAGE OF THIS DOCUMENT FOR DETAILED ELECTRICAL REQUIREMENTS.

PLUMBING:

1. DIRECT CONNECT THE MAXI GRILL DRAIN TO A GREASE TRAP. IF EXISTING GREASE TRAP IS LOCATED IN AN INCONVENIENT LOCATION, AN EXTERNAL DEDICATED GREASE TRAP SHOULD BE SUPPLIED.
2. CONNECT THE 1/2" COLD FRESH WATER LINE. IF THE WATER PRESSURE READS ABOVE 1.5 BAR, INSTALL A WATER PRESSURE REDUCER TO BRING THE PRESSURE TO 1 BAR.

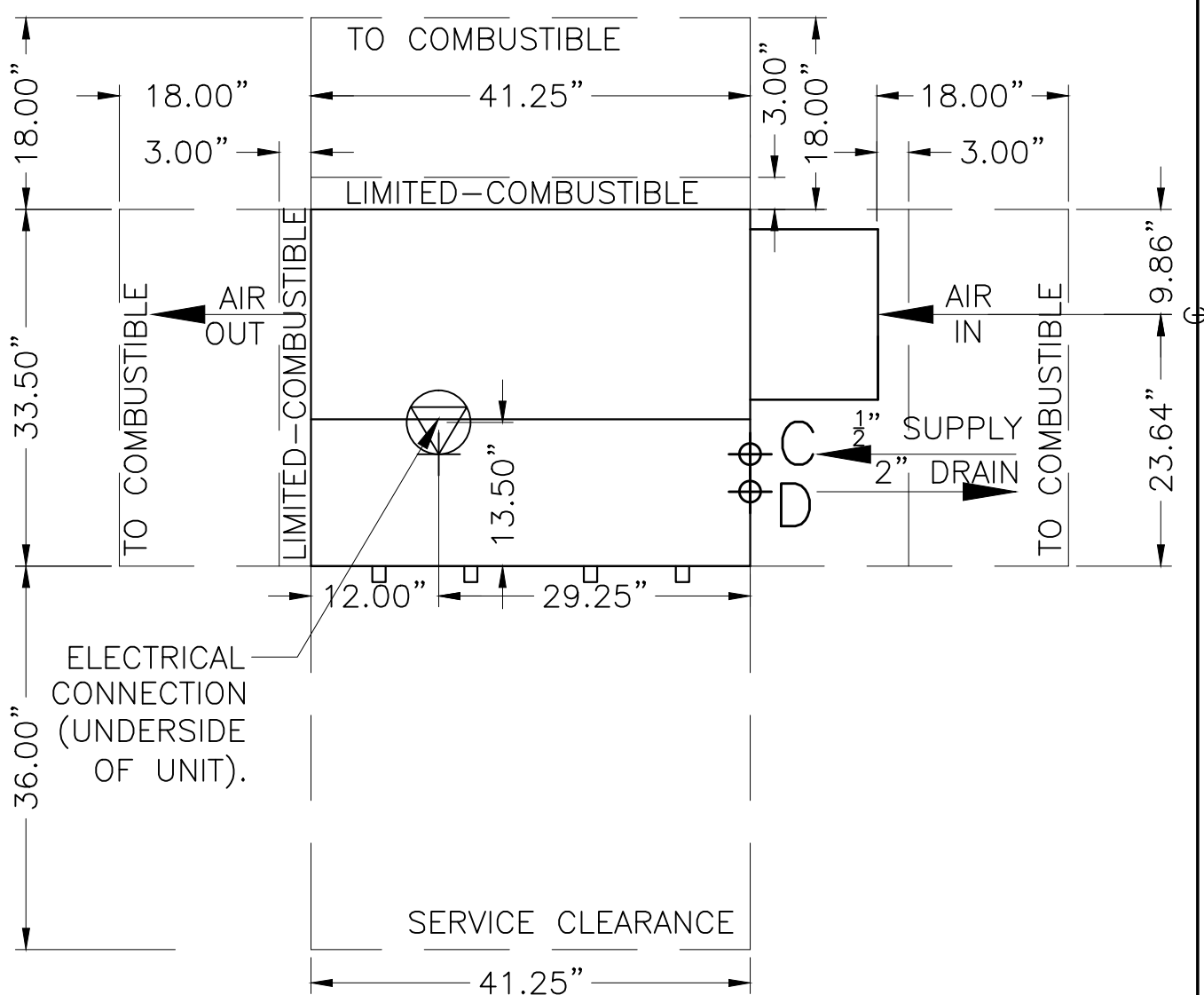
GENERAL INFORMATION:

1. IF THE MAXI GRILL IS LOCATED OUTSIDE IN AN ENVIRONMENT THAT REACHES FREEZING TEMPERATURES, THE ELECTRICIAN MUST HEAT WRAP THE FRESH WATER INTAKE LINE UP TO THE WATER FILTER PRESSURE GAUGE.
2. THE MAXI GRILL IS RATED FOR OPERATION AT AS LOW AS 14°F. DO NOT TURN THE UNIT OFF IN TEMPERATURES BELOW 32°F WITHOUT FIRST DRAINING THE TANK. IF SWITCHED OFF MORE THAN 12 HOURS, WRAP THE UNIT IN A PROTECTIVE MATERIAL TO GUARD AGAINST WEATHER.



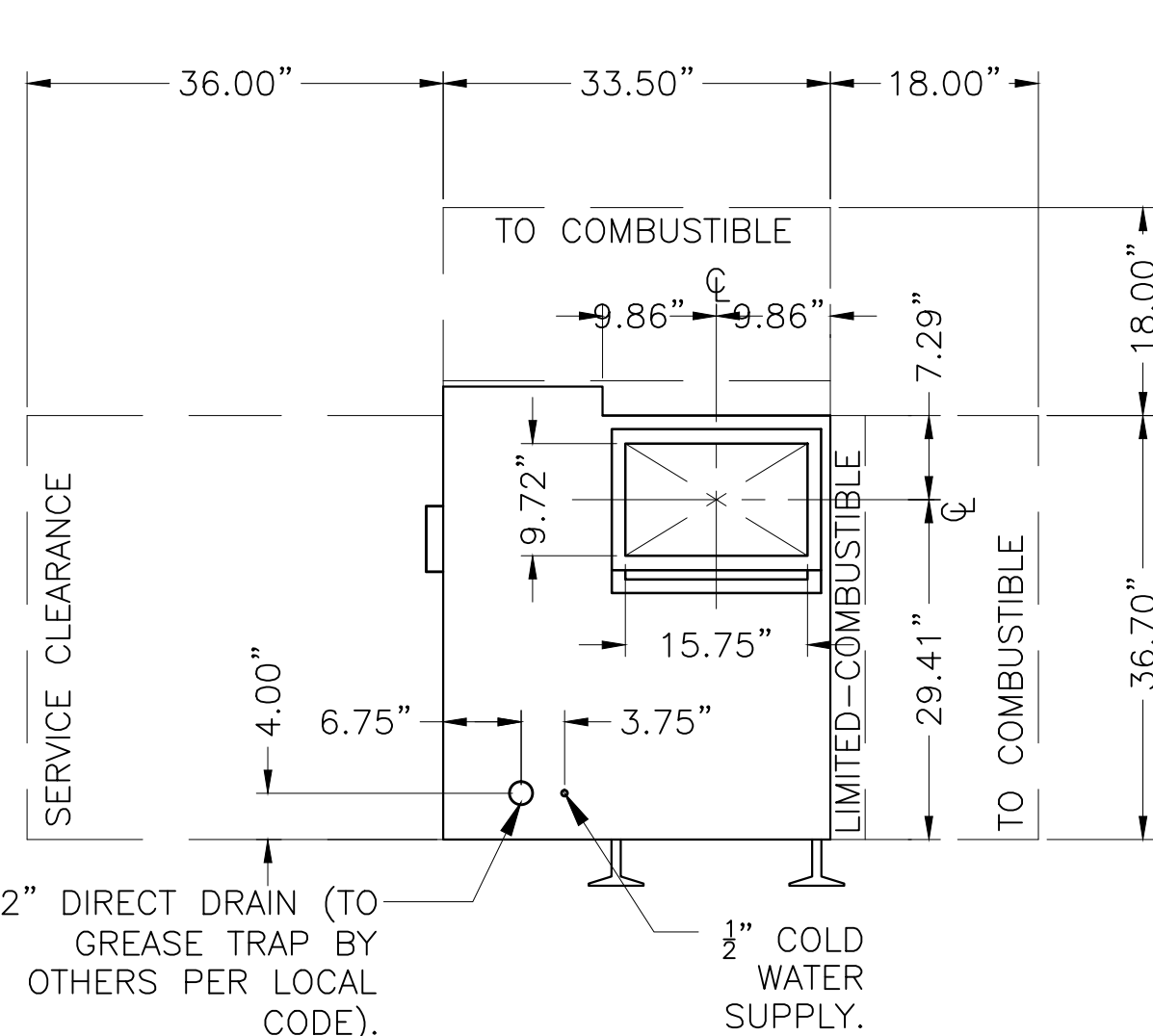
FRONT ELEVATION

SCALE : $\frac{3}{4}$ " = 1'-0"



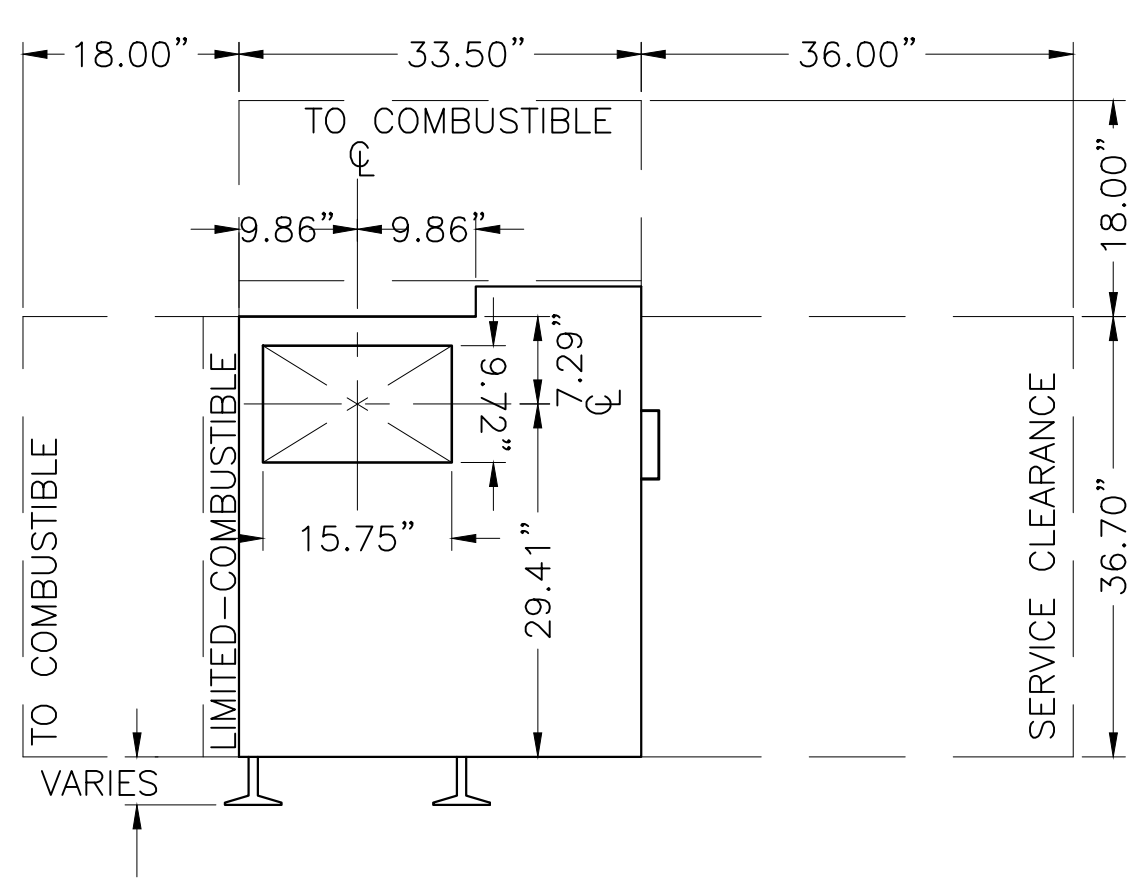
PLAN

SCALE : $\frac{3}{4}$ " = 1'-0"



RIGHT ELEVATION

SCALE : $\frac{3}{4}$ " = 1'-0"



LEFT ELEVATION

SCALE : $\frac{3}{4}$ " = 1'-0"

PLEASE NOTE:

THIS ORDER IS NOT CONSIDERED APPROVED AND CANNOT BE RELEASED TO PRODUCTION UNTIL INFORMATION IS SUPPLIED.

- ☐ SUPPLY SIDE (LEFT OR RIGHT)
- ☐ EXTERNAL STATIC PRESSURE
- ☐ REQUIRED CFM FLOW OF HOOD/EXHAUST DUCT
- ☐ FAN SPECIFICATION
- ☐ OTHER

MAXI GRILL 250 SYSTEMS INSTALLATION CLEARANCES

SERVICE ACCESS SIDE: 36" CLEARANCE (REQ'D FOR FILTER REMOVAL AND MAINTENANCE); ACCESS SIDE MUST BE SPECIFIED AS LEFT OR RIGHT FROM THE INLET

PER UL 1978 AND NFPA 96, MINIMUM CLEARANCES TO CONSTRUCTION:

TO COMBUSTIBLE: 18"
TO LIMITED-COMBUSTIBLE: 3"
TO NON-COMBUSTIBLE: 0"

GENERAL INFORMATION:

MAX CFM RATE: 1,200 CFM
STATIC PRESSURE: 1.8 INH2O
INLET/EXHAUST CONNECTION: 9.85"W X 15.75"H
UNIT WEIGHT (EMPTY): 326 LB
OPERATING WEIGHT: 562 LB
WATER TANK CAPACITY: 28 GALLONS
WATER CONSUMPTION: 9 GALLONS/HR *
OPERATING TEMPERATURE: 14°F TO 120°F

* BASED UPON 1 BAR FRESH WATER INTAKE PRESSURE

General Notes

THIS DRAWING MUST BE CHECKED SIGNED AND RETURNED TO APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

1. ALL DIMENSIONAL INFORMATION. AIR FLOW DIRECTIONS AND CLEARANCES.

NOTICE TO REVIEWER:

ANY CHANGES TO THE COOKING EQUIPMENT SPECIFICATIONS SUCH AS INCREASED EXHAUST AIRFLOW. SMOKI USA MUST BE NOTIFIED IN ORDER TO RECALCULATE THE EXHAUST AIRFLOW NECESSARY TO SATISFY THE NEW NEED.

☐ REVISE & RESUBMIT

APPROVED FOR FABRICATION

☐ W/ NO REVISIONS

☐ W/ REVISIONS AS NOTED

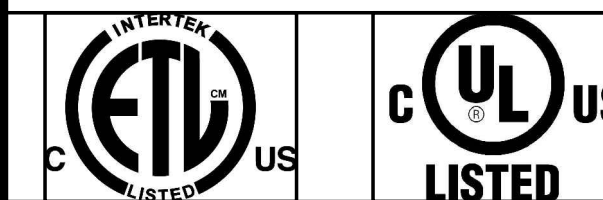
APPROVED BY: _____ DATE: _____

SEND APPROVED DRAWINGS TO:

MAIL: SMOKI USA
P.O. BOX 698
BEDFORD HILLS, NY 10507

EMAIL: APPROVALS@SMOKIUSA.COM

SMOKI USA POLLUTION CONTROL UNITS ARE LISTED BY:
INTERTEK LISTED – UL 73
UL LISTED – UL 1978 FILE #MH60726



1	ISSUE FOR REVIEW	3/30/15
No.	Revision/Issue	Date

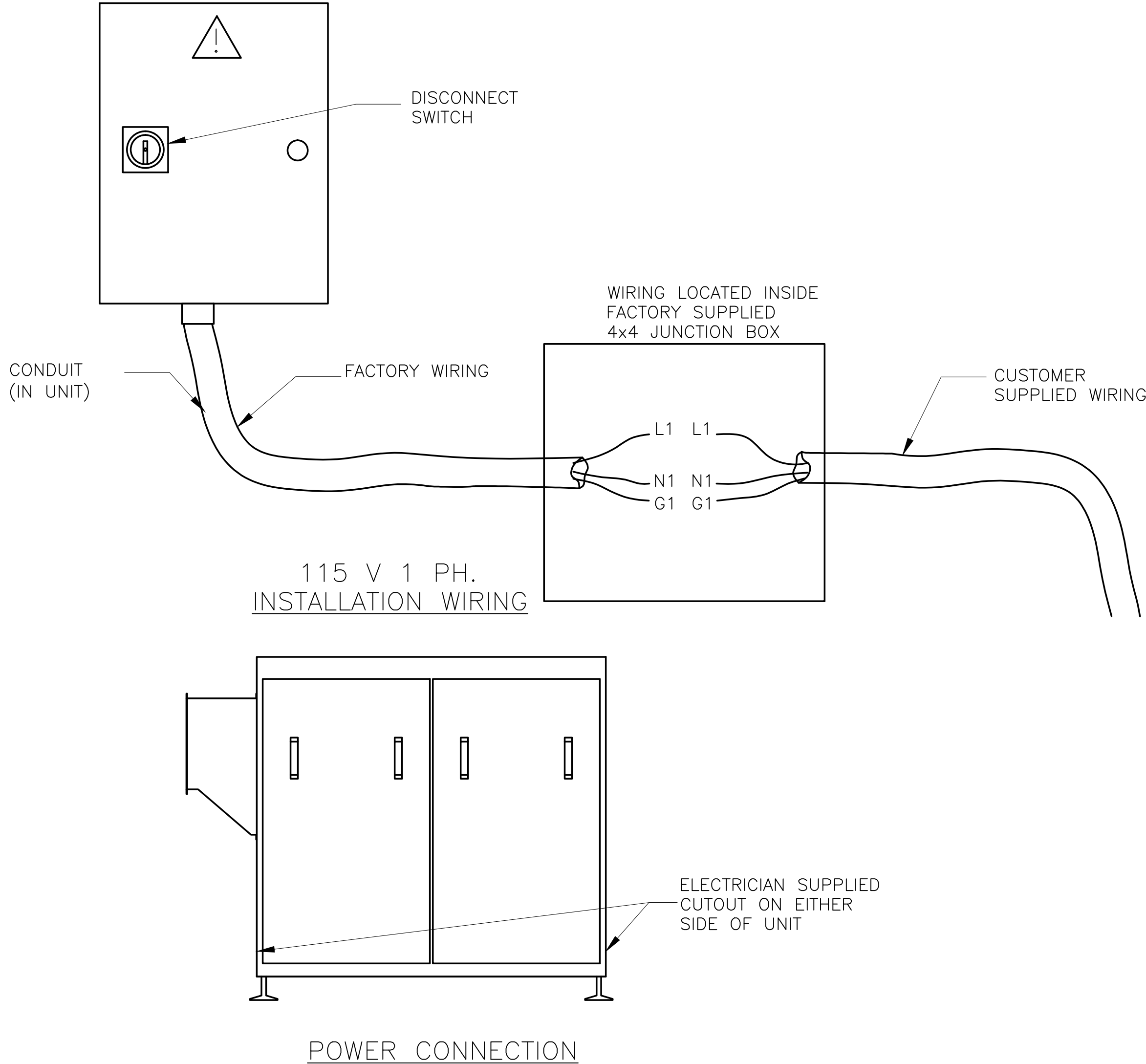
Firm Name and Address
SMOKI USA
PO BOX 698
BEDFORD HILLS, NY 10507

Project Name and Address

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Project	####	Sheet	MG1
Date	7/27/2015		
Scale	As Noted		

	MAXI GRILL 250
	SCOPE OF WORK
<u>RESPONSIBILITY TO BE DESIGNATED BY THE GENERAL CONTRACTOR</u>	
<u>DEFINITIONS FOR REFERENCE:</u>	
CONNECTION LOCATIONS WILL VARY PER SYSTEM, REFER TO SMOKI USA DIAGRAMS FOR SPECIFICATIONS.	
1. APPLICABLE CONTRACTOR TO SUPPLY AND INSTALL 115V (14.6A) ON A DEDICATED MINIMUM 20A CIRCUIT AT MAXI GRILL UNIT.	
2. APPLICABLE CONTRACTOR TO SUPPLY AND INSTALL (1) SINGLE PHASE POWER FEED FROM CIRCUIT BREAKER TO MAXI GRILL UNIT.	
3. SMOKI USA REPRESENTATIVE/AFFILIATE TO PERFORM FINAL INSPECTION ONCE ALL RESPONSIBILITIES HAVE BEEN COMPLETED.	



WIRING DIAGRAM
SCALE: N.T.S.

	MAXI GRILL 250
	SEQUENCE OF OPERATION
<u>RED ON/OFF DIAL – LOCATED ON ELECTRICAL BOX COVER – “ON” POSITION.</u>	
1. WATER PUMP ON. 2. HIGH PRESSURE WATER SPRAY SYSTEM ON. 3. SLOW WATER INTAKE SOLENOID ON.	
<u>OFF MODE – RED ON/OFF DIAL SET TO OFF POSITION.</u>	
1. WATER PUMP OFF. 2. HIGH PRESSURE WATER SPRAY SYSTEM OFF. 3. SLOW WATER INTAKE SOLENOID OFF.	

	MAXI GRILL 250
	ELECTRICAL CONNECTION SCHEDULE
	<u>POWER CONNECTIONS:</u>
L-1	115V, 14.6 AMP – MAXI GRILL POWER – 1 WIRE
N-1	NEUTRAL – MAXI GRILL – 1 WIRE
G-1	GROUND – MAXI GRILL – 1 WIRE

NOTE:
ALL CABLING AND WIRING TO BE PROVIDED BY ELECTRICAL
CONTRACTOR UNLESS OTHERWISE STATED.

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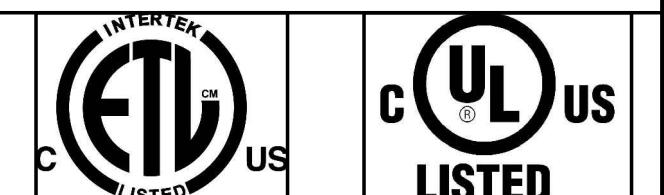
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PO BOX 698
BEDFORD HILLS, NY 10507

Project Name and Address

Project

#A#B#C#D#

Date 7/27/2015

Scale
As Noted

chest

MG2

As Noted