

MAXI GRILL

FOR HOOD SYSTEMS FROM 1800 - 6200 CFM

- ✓ REDUCE EMISSIONS
- ✓ LOW-COST MAINTENANCE
- ✓ IMPROVE KITCHEN HOOD SAFETY



MODEL OVERVIEW:

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

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 achieves 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.

USA HEADQUARTERS 601 N Main St.
Brewster, NY 10509

One-year conditional warranty on unit and parts.
Smoki USA reserves the right to change design or specifications without notice.



PHYSICAL FEATURES:	MG 400	MG 500	MG 500S
TOTAL DIMENSIONS (W x D x H)	51.2" x 45.3" x 53"	55.1" x 49.2" x 56.9"	55.1" x 63" x 56.9"
WEIGHT (EMPTY)	580 LBS	747 LBS	1,520 LBS
OPERATING WEIGHT	1,166 LBS	1,517 LBS	2,590 LBS
WATER TANK CAPACITY	70 GALLONS	92 GALLONS	128 GALLONS
OPERATING TEMPERATURE	14°F - 120°F	14°F - 120°F	14°F - 120°F
CHIMNEY CONNECTION (W x H)	23.62" x 17.72"	27.56" x 21.65"	41.34" x 21.65"
ELECTRICAL FEATURES:			
RATED VOLTAGE / MAIN FREQ.	3 PHASE x 208 - 230V / 60HZ	3 PHASE x 208 - 230V / 60HZ	3 PHASE x 208 - 230V / 60HZ
RATED CURRENT / RATED POWER	8.95 - 8.5 A / 3.35 HP	8.95 - 8.5 A / 3.35 HP	21 - 20.4 A / 8 HP
PLUMBING REQUIREMENTS:			
WATER CONSUMPTION	9 GALLONS / HR	9 GALLONS / HR	9 GALLONS / HR
DRAIN CONNECTION	2.5" TO GREASE TRAP	2.5" TO GREASE TRAP	2.5" TO GREASE TRAP
WATER CONNECTION	0.5" TAP WATER LINE	0.5" TAP WATER LINE	0.5" TAP WATER LINE
AIR FLOW:			
MAXIMUM AIR FLOW	3,700 CFM	4,700 CFM	6,200 CFM
STATIC PRESSURE	1.2 IN H ₂ O	1.2 IN H ₂ O	1.2 IN H ₂ O
MINIMUM REQUIRED MAINTENANCE SPACE:			
ABOVE UNIT	18" *	18" *	18" *
UNIT FRONT	45"	40"	45"
UNIT BACK	18" *	18" *	18" *
UNIT SIDE	18" *	18" *	18" *

* 18" to combustibles per NFPA 96 - Clause 4.2.3 - 0" to non-combustible

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