

# SMOKI srl



**Intertek**  
4005827

Conforms to UL std. 73,  
Certified to CSA Std.  
C22.2 No. 68

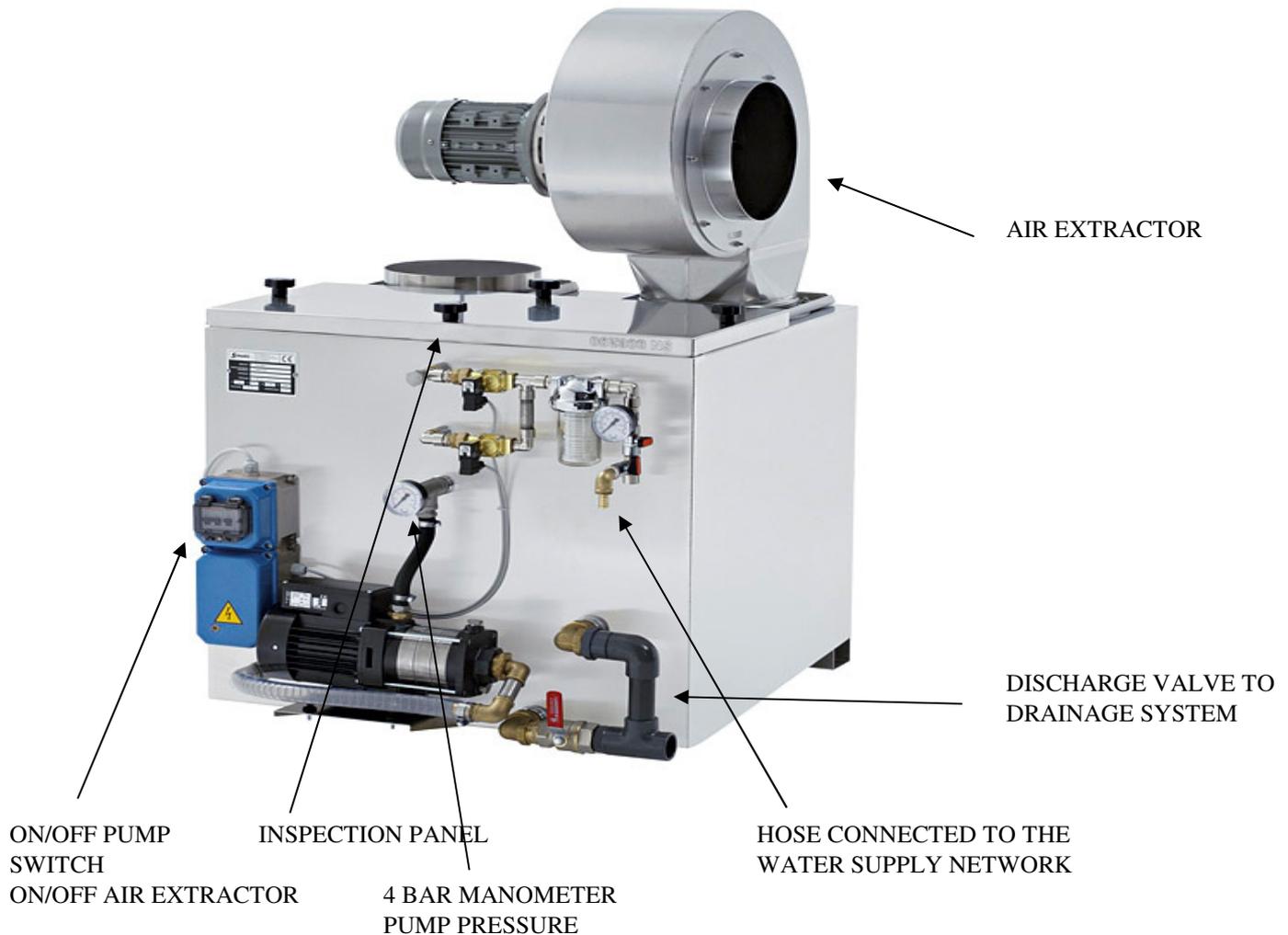


Complying with USA and Canada construction directions

Complying with CE norms

## ***SIMPLIFIED MANUAL - BIWEEKLY AND ROUTINE MAINTENANCE FOR SOOT ABATEMENT SYSTEM SMOKI***

**the present manual does not replace the complete version delivered with the unit**



**Phase 1**

***EVERY WORKING DAY - page 1***

**Phase 2**

***BIWEEKLY MAINTENANCE - Page 2 to 3***

**Phase 3**

***ROUTINE MAINTENANCE OF AIR EXTRACTOR EVERY  
2 MONTHS - Page 4 to 5***

**Phase 4**

***ROUTINE MAINTENANCE OF THE UNIT EVERY 2 MONTHS  
Page 6 to 9***

## Phase 1

### ***EVERY WORKING DAY***



***The unit must be switched on when the fire in the oven is started and stay on as long as the oven is working***

***N.b: switch on from control panel if the unit is provided with one***

 ***orange switch pump control***

 ***Blue switch air extractor control***



***The unit must be switched off at the end of the working time when the fire in the oven is extinguished***

## Phase 2

### ***BIWEEKLY MAINTENANCE***



**With switched off machine**



***Empty all water from the tank in order to eliminate the soot accumulated in the unit. The operation must be performed before starting the fire in the oven with switched off machine.***



***Turn the control lever in horizontal position as showed in the picture***



***Once the lever has been turned water level will start to lower until the tank is empty***



***When the tank is empty, turn the lever in the original position***



***Turn on the system. The machine starts to fill with water, after that smoke washing begins.***

## **Phase 3**

### ***ROUTINE MAINTENANCE OF AIR EXTRACTOR***

*Every two months, with oven and unit off, perform an accurate maintenance of the air extractor*



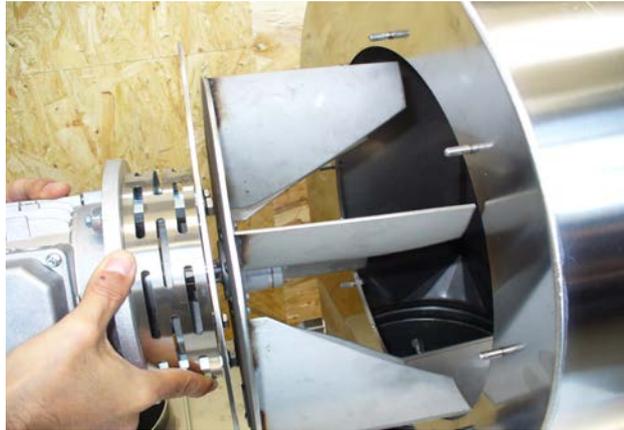
*Unscrew the butterfly bolts to remove the motor coupled to the fan from the stainless steel spiral*



*Remove the stainless steel fan*



*Carefully remove all soot from the stainless steel blades, so as to avoid risk of fire and/or rotation imbalances*



*reposition the fan into the stainless steel spiral*



*screw the butterfly bolts in order to block the fan on the stainless steel spiral.*

## Phase 4

### ***ROUTINE MAINTENANCE (EVERY 2 MONTHS)***

*Every 2 months, with oven and unit off, perform an accurate maintenance of the unit.*



***Empty the water tank***



***Unscrew the 4 fastening knobs clockwise to open the inspection window***



***Open the auxiliary tap connected to the hose***



*Clean the tank with a jet of water*



**direct the jet of water on the water level switch placed on the left in the lower part of the tank, carefully clean hole and arm of the water level switch and check that it moves up and down correctly.**



***the two holes in the low part of the unit are the water drain gate (lower hole) and water expulsion at level to sewer (upper hole)***



***The water expulsion hole must be always clean and free of muddy waste, so put the hose inside and clean with a high pressure jet of water.***



**After cleaning the water tank close the auxiliary tap and turn the control lever in the original position as showed in the picture**



**Close the inspection window by means of the 4 fastening knobs**



**Switch the machine on**



**If the unit is working properly, the manometer above the pump shows a pressure around 2,0 bar**



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