**Smoki Abatement Units**

Chimflue are the UK distributor for SMOKI, the smoke abatement unit from Italy. Ideal for wood fired pizza ovens, charcoal grills and more. Please see our case studies for examples of installations using this innovative equipment. The four different units listed below cover all aspects of smoke abatement within the kitchen environment according to the size and type of application.
Smoki Abatement Units

SMOKI Junior
This is the basic unit, compact in size and suitable for use with solid fuel pizza ovens where mechanical extraction is provided by a separate fan. It is available with flue connection sizes up to 300mm diameter and is capable of extract rates up to 500m³/h.

SMOKI
This is the more comprehensive unit again suitable for use with solid fuel pizza ovens. The SMOKI incorporates its own fan system and controller to allow the extract rate to be easily set by the end user. It is available with flue connection sizes up to 250mm diameter and is capable of extract rates up to 500m³/h.

SMOKI Maxi
This is a larger version of the SMOKI unit and is capable of higher extract volumes, it is suitable for use with larger pizza and bread ovens as well as wood fired grills. This unit has the option of being supplied with an integrated fan which allows easy setup of extract rates and ensures seamless operation of the washing and extract functions. It is available with flue connection sizes up to 500mm diameter and capable of volumes up to 7500m³/h.

SMOKI Maxi Grill
This is the largest of the units provided by SMOKI and is suitable for use on wood and charcoal grills. This unit again has the option of being supplied with an integrated fan which allows easy setup of extract rates and ensures seamless operation of the washing and extract functions. It is available with flue connection sizes up to 500mm diameter and capable of volumes up to 7500m³/h.