

VENTING INSTRUCTIONS

THE METHOD OF VENTILATION MUST BE APPROVED BY THE LOCAL CODE ENFORCEMENT AGENCY PRIOR TO EQUIPMENT INSTALLATION.

1. The smoker ventilation system should comply with this manual and the current edition of NFPA® 96.
2. It is recommended that Local Code Officials and a Commercial Kitchen Ventilation Contractor be consulted prior to installation.

TYPE-1 CANOPY HOOD VENT

All smoker models may be installed under an approved Type-1 canopy hood system rated for commercial cooking appliances.

- Placement under a common hood shared with other appliances may be prohibited.
- NFPA® 96 specifies a minimum canopy overhang of 6 inches on all sides.
- Exhaust fan size must be determined by a ventilation contractor specifically for your application. Hood dimensions, exhaust duct length and routing all factor into the calculation.

VARIABLE SIZED FLUE DAMPER

The smoker is equipped with a 1-3/4" x 1-3/4" (44 x 44mm) flue outlet on the top of the smoker. To increase the flexibility of the smokers, each smoker comes with two (2) flue dampers to adjust the size of the flue outlet. The options are:

- A. No flue damper – A fully open 1-3/4" x 1-3/4" (44 x 44mm) flue outlet.
- B. Flue damper without center piece removed – A 3/4" (19mm) flue outlet.
- C. Flue damper with center piece removed – A 1 - 5/16" (33mm) flue outlet.

To remove the flue damper center piece, use a pair of pliers to pry the piece loose and remove it from the rest of the flue damper.

NOTE: A restricted flue will maintain more moisture and smoke in the smoker cabinet. However, if the flue is restricted too much, smoke may emit from the drain hole in the bottom of the smoker.

