



ChimFlue

Chimflue are the number one, go-to experts in the UK for wood, gas and dual fuel pizza oven extract systems. Our family run business has been operating for more than 30 years and over the last 12 years we have seen a huge growth in this area giving us a wealth of experience in all types of applications. During this time we have also become the exclusive UK distributor for SMOKI, joining a team of dedicated experts designing and installing these systems all over the globe. From initial design concept of your restaurant right through to on-site installation, we can help you plan, cost and implement your extract system so it follows all the legal requirements and regulations. A large part of this is how the system is controlled ensuring that the correct interlocks and CO/CO₂ detection and alarms are in place to keep customers and staff safe. This leaflet has been developed as a quick reference guide detailing the associated controls needed dependent on the type of oven and extract system you are looking to install.

Filtered extraction



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 300 mm diameter.

Non-filtered extraction



exodraft

The **exodraft** range of chimney fans are ideal for use on wood, gas or dual fuel pizza ovens and when coupled with a suitable control system meet the requirements of DW172. With the fan always situated at termination point of the system, it means that the flue remains under a negative pressure at all times increasing safety.



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 300 mm diameter.



Flueboost

The **Flueboost** range of inline fans are ideal when a gas-only oven is being installed and there is limited access to the termination of the flue. The fans are generally installed horizontally within the restaurant space meaning access for cleaning and maintenance is less likely to require specialist access equipment. These units cannot be used with wood or dual fuel ovens and are suitable for gas-only installations.

Controller Selection

SMOKCP

**Smoki System
Wood Fired Oven**

Control System Package
(includes CO and CO₂
monitoring)



SMOKCP/DF

**Smoki System
Dual Fuel Oven**

Control System Package
(includes CO and CO₂
monitoring)
CT1750/PM2+
Current Monitor



CT1750/W

**exodraft System
Wood Fired Oven**

Please note this kit includes the following:

CT1750
Control Panel
CT1750/CM
Carbon Monoxide Alarm
CT1750/CD
CO₂ Alarm
CT1750/FC
Fan Controller



CT1750/DF

**exodraft System
Dual Fuel Oven**

Please note this kit includes the following:

CT1750
Control Panel
CT1750/CM
Carbon Monoxide Alarm
CT1750/CD
CO₂ Alarm
CT1750/FC
Fan Controller
CT1750/PM2+
Current Monitor



CT1400/G

**exodraft or Flueboost System
Gas Fired Oven**

Please note this kit includes the following:

CT1400
Control Panel
CT1400M
CO₂ Monitor
CT1400S
Gas Shut-Off Switch

