



SOOT PURIFIERS FOR WOOD-FIRED OVENS.



Model : KAI 200-250.

Soot, smoke and odors purifiers for professional wood-fired pizza .

Purifier of soot, fumes and odors with water recirculation system, designed to definitively solve the problems of fumes and soot emissions with a certified yield of 98% of PM10 dust, with the recirculation system there is no continuous water consumption but only by evaporation, transforming the black fumes into water vapor.

Diameter 200-250 mm.

The purifier is designed to be applied on professional pizza wood-fired ovens with a flue diameter of 200-250 mm.

9 spray nozzles.

The KAI 200-250 soot and fumes purifier is equipped with 9 anti-clogging stainless steel spray nozzles, with a certified purification yield of 98%.

VTKFUL production is made of AISI 316 stainless steel with a thickness of 20/10 "and certified TIG welding, with the assembly of high quality accessories that last over time. Ordinary maintenance is performed independently.

Our soot eliminators use only water to purify polluted fumes, without replacing the internal components with a very simple routine maintenance and therefore Self Service.

Automatic water recycling operation.

The recycling of water is performed automatically with the use of stainless steel pumps produced in Italy, the consumption by evaporation is automatically entered.

The VTKFUL system guarantees and reduces water consumption to a minimum with considerable management savings.

The measurement of the operating pressure is performed by the analogue pressure gauge mounted on the purifier.

TECHNICAL FEATURES KAI 200-250.

Dimensions: (LXP.totXH). 700X750X940.

1,1Kw pump - 220Volt - 50 Hz or 60 Hz.

Stainless steel ramp with 9 high pressure stainless steel nozzles.

1/2 "inch mains water inlet.

1 "inch waste and overflow.

Water contained in the tank 105 liters.

Structure in stainless steel with TIG welding.

Empty weight Kg.70.

Air flow mch 400.



VTKFUL®



**Abbattitori di fuliggine certificati CE
e approvati dalla vera pizza napoletana
per pizzeria, panifici,
bracerie e biomassa in genere.
impianti depurazione fumi
odori grassi per la ristorazione.**

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