



July 20, 2017

RE: PZ400 Pizza Oven Venting

To Whom It May Concern:

When installing a Cookshack PZ400 pizza oven the following items should be taken into consideration:

Local Code Officials and a Commercial Kitchen Ventilation Contractor should be consulted prior to installation. The unit must be installed per state and local fire codes and NFPA 96.

The PZ400 uses wood pellets to produce the smoke and heat for cooking the product. Wood pellets burn down to 3% ash content, meaning there is very little particulate produced while the unit is running. Because of the low particulate level of the flue gasses, there is no chance of a live ember reaching the hood above the unit.

The NFPA code on venting is very generic, lumping everything that is solid fuel into the same category without taking into consideration that pellets do not produce the amount of particulate that you would see from most solid fuel cooking appliances. Due to this, Cookshack, Inc. recommends that PZ400 be installed under a normal type 1 hood.

If you have any questions, please feel free to contact Cookshack at (800) 423-0698 or email at s_powell@cookshack.com.

Regards,

Stuart Powell

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