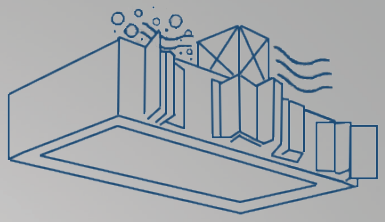
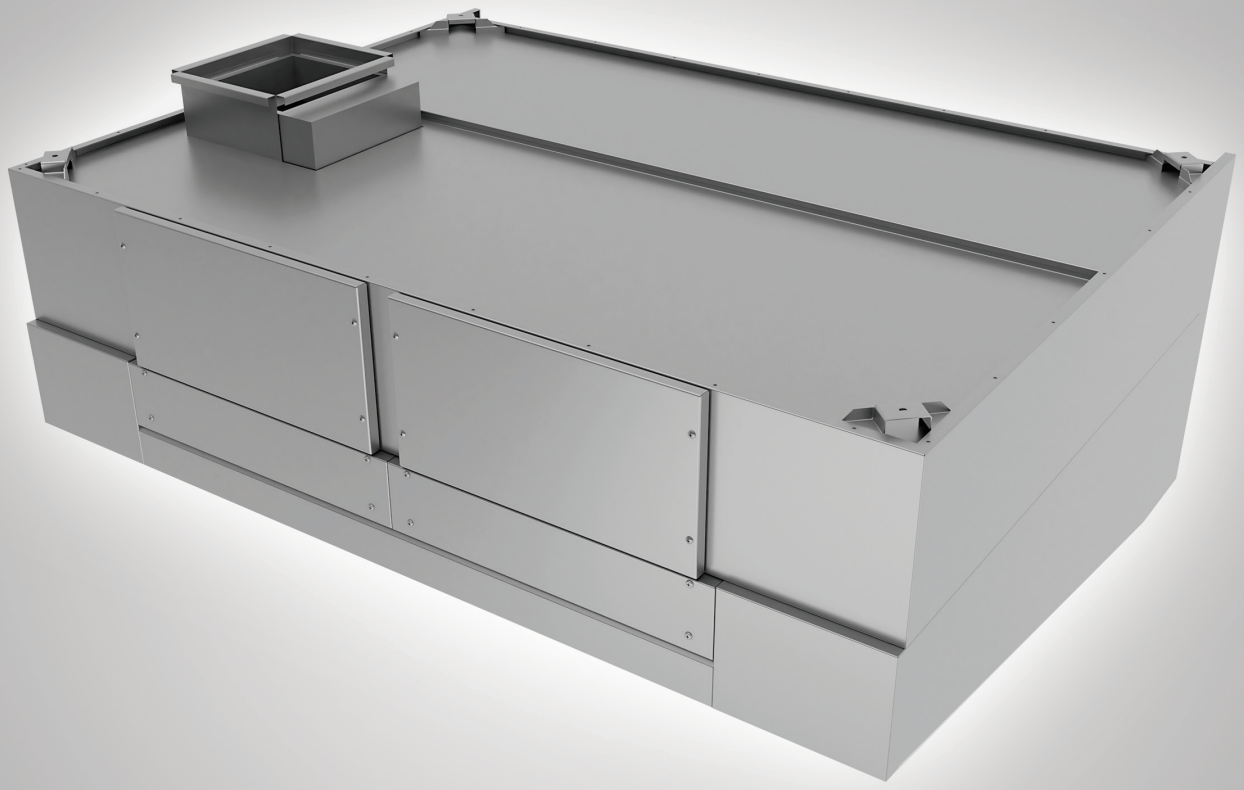


Z-scrub



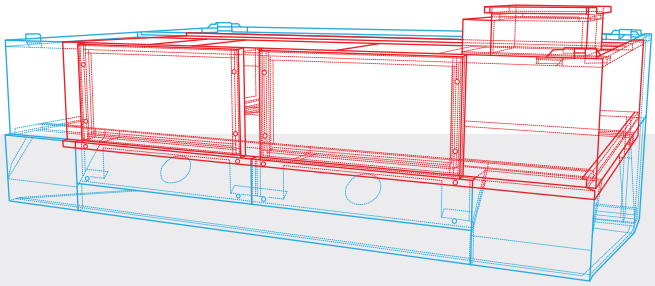
Z-scrub Series

Hood

UL710 and ULC-S646 standards approved.

Z-VENTILATION SOLUTIONS

Z-scrub Series Hood



Z-Ventilation Solutions has been widely renowned for its innovative ventilation system solutions for professional and commercial kitchens. It has leveraged its expertise to achieve a true design breakthrough: condensing a massive, eco-friendly standard advanced filtration system, better known as an air purifier, into a unit just 30 inches high. The Z-scrub Series' reduced size enables significant savings on material purchasing and installation costs.

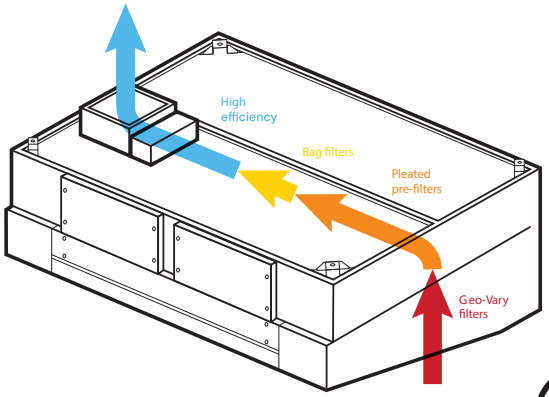
Another advantage of the Z-scrub Series is that it considerably reduces duct maintenance and servicing costs, thanks to its ingenious design facilitating access from the front. The hood has been developed specifically to optimize space and minimize the disturbance caused to neighbours in high-density urban centres.

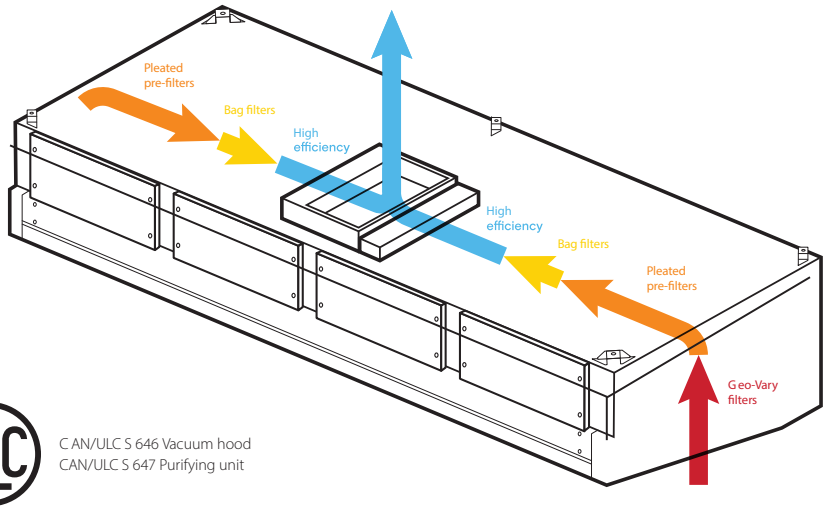
A further benefit of the Z-scrub Series is its factory-installed fire extinguisher. The hood's in-built fire protection system also limits the risk of fire spreading outside the cooking area.

Z-VS products meet the highest standards of quality and engineering in accordance with UCL 647 standards. With the Z-scrub Series, Z-VS continues to innovate and lead the way in ventilation solutions with a product at the cutting edge of technology.

Ideal for Big or Small Spaces

The Z-scrub hood allows several possible configurations, based on the hood's dimensions, the exhaust air flow and the position of the filtration plenum (in front or on top).



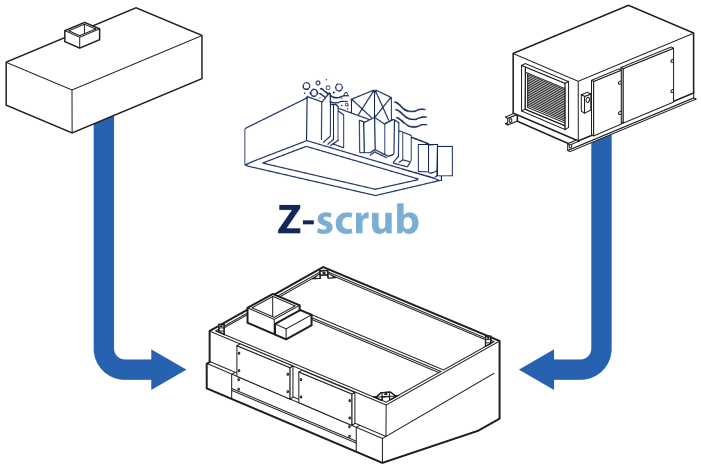


C AN/ULC S 646 Vacuum hood
CAN/ULC S 647 Purifying unit

Model	Min. L (in)	Max. L* (in)	Max. Air Flow (CFM)	Min. W (in) (F-series)	Min. H (in) (F-series)
S T-20-T	72	192	2,000	48	28
ST-40-T	114	192	4,000	48	28

* Max. L corresponds to the approved minimum flow per linear foot or the maximum length of the hood. The flow should be calculated to determine the best option.
Negative static loss at the suction sleeve is 5 H2O when the filters are clogged

Why Choose the Z-scrub Series

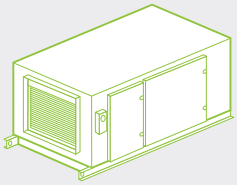


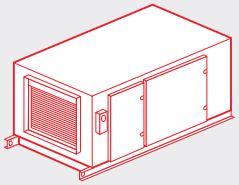
The Z-scrub Series is equipped with:

- A CSA control panel
- A fire protection damper and a temperature upper limit switch
- A pr e-installed ANSUL R-102 fire suppression system (a certified ANSUL technician must complete on-site start-up of the fire suppression system)
- A filter supervision control card (CC2O atmospheric pressure control)
- UL-approved LED lights
- Modular Geo-Vary grease filters
- A Z-VS D-Tech variable flow system (optional)
- A modulating or two-position shutter
- An advanced eco-friendly filtration system (MERV filters)
- Plus customized odour treatment solutions (optional)

The Z-scrub Series offers the most efficient filtration method ever developed

- Lower installation costs
- Lower initial material costs
- More compact
- Improved accessibility for maintenance and inspection directly on site in the kitchen
- Factory pre-installed fire suppression system
- Reduced on-site installation time
- Adjacent filtration stages absorb surrounding noise, en abling the hood to run more quietly



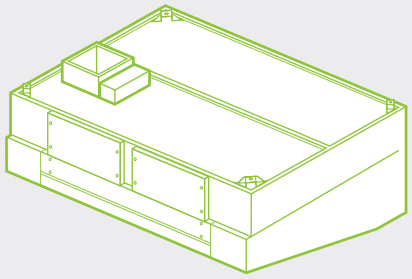


Advantages of a standard air purification unit

- Limits accumulation of grease on exhaust duct surfaces
- Masks odours
- Reduces the risk of fire spreading
- Improves air quality
- ULC S647-registered

Drawbacks of a standard air purification unit

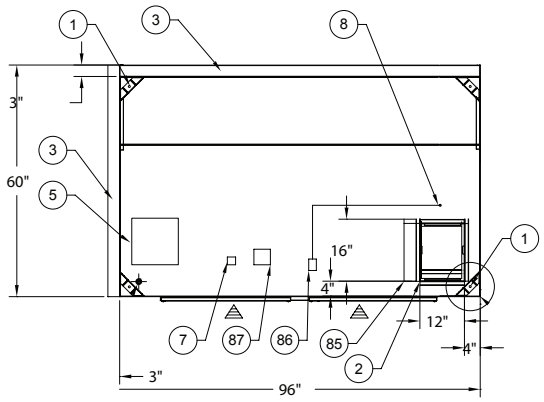
- Higher installation costs
- Large footprint
- Reduced accessibility for mandatory monthly maintenance and inspection



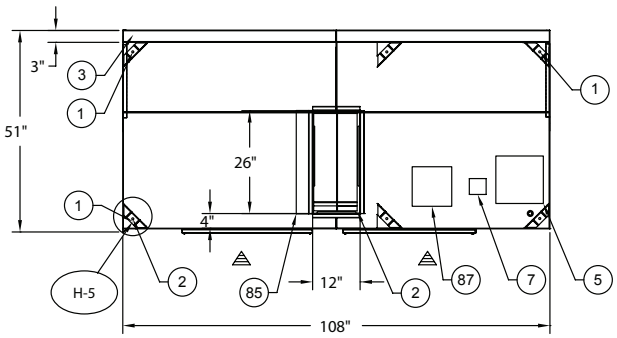
Advantages of the Z-scrub Series

- All the benefits of a standard air purification unit
- Limits accumulation of grease on exhaust duct surfaces
- Masks odours
- Reduces the risk of fire spreading
- Improves air quality
- ULC S647-registered
- Allo ws for a wall exit, if permitted by provincial regulations and the relevant authorities (AHJ)

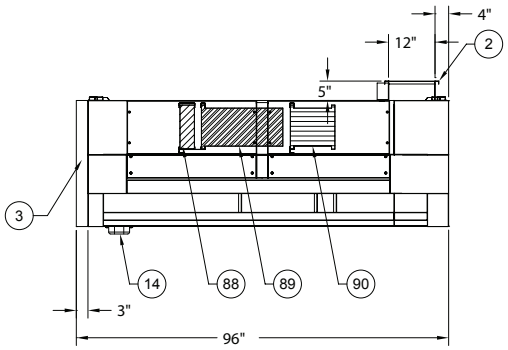
2D Drawings



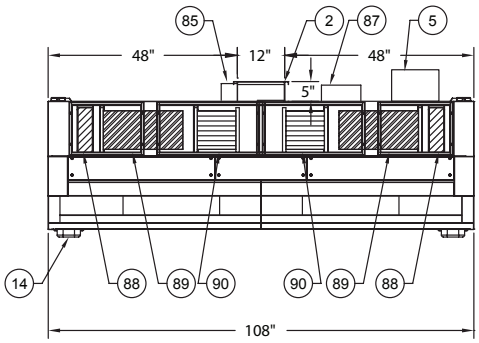
Z-scrub ZST-20-T TOP VIEW



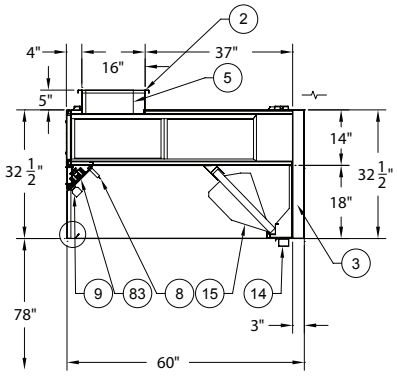
Z-scrub ZST-40-T TOP VIEW



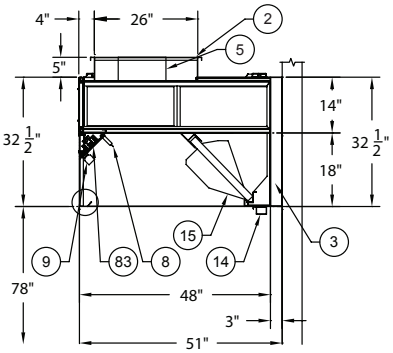
Z-scrub ZST-20-T FRONT VIEW



Z-scrub ZST-40-T FRONT VIEW



Z-scrub ZST-20-T SIDE VIEW



Z-scrub ZST-40-T SIDE VIEW

No	Item	No	Item
1	Mounting bracket	15	ULC-approved Geo-Vary grease extractor
2	Exhaust duct collar	83	120-V LED light fixture
3	3-inch air spacer	85	165F fire protection damper
5	D-Tech hub junction box (12 x 12 x 8 inches)	86	T675-A upper-limit temperature switch
7	Junction box	87	CC2O pressure sensor control panel
8	Temperature probe (¾ inches)	88	24 x 24 MERV7 pre-filter
9	D-Tech sensor (¼ inches)	89	24 x 24 MERV15 bag filter
14	Grease cup	90	24 x 24 MERV16 main filter

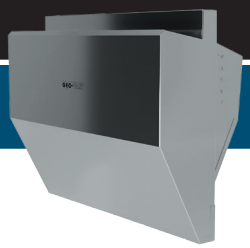
Options

Accessories	Z-scrub
Mounting tabs	✓
430 stainless steel-built	✓
304 stainless steel-built	★
LED lighting	✓
Incandescent light fixture	✗
Junction box and pre-wiring for lighting	★
Baffle Filter	✓
Geo-Vary modular grease extractor	★
D-Tech	★
Self-cleaning agent – Biovent	★
Perforated stainless steel plenum with down discharge (shipped separately)	✗
Insulated stainless steel supply air housing at front of hood	✗
Fire damper	✓
Manual balancing damper	★
Modulating or 2-position damper	★
Stainless steel enclosure panels between the hood and ceiling	★
Back and/or side spacer	★
Ceramic wool fireproof insulation	★
Programmable CC200 Cadbox touch screen control panel	★
Programmable CC35 control panel	✗
Basic CC25 control panel	✗
Frequency inverter	★
VDF frequency inverter control panel	★
Fire suppression system	✓

Source: Data from 2020-08-24

Legend: ✓ = included accessory ★ = available as an option ✗ = not available

Geo-Vary Modular Grease Extractor

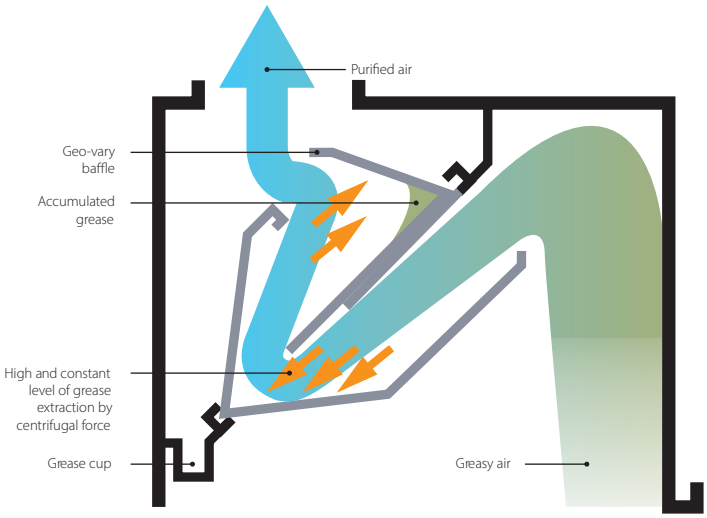


Advantages of the Geo-Vary Filter

The clear advantage of the Geo-Vary filter is its adjustability, which makes it possible to maintain a high level of grease extraction through centrifugal forces.

The speed at which a filter changes direction is the key to its efficacy. Commercial hoods always have a flow rate which is evaluated based on the cooking unit installed underneath. Most filters on today's market cannot be adjusted. These filters become less and less effective as the average linear flow rate decreases.

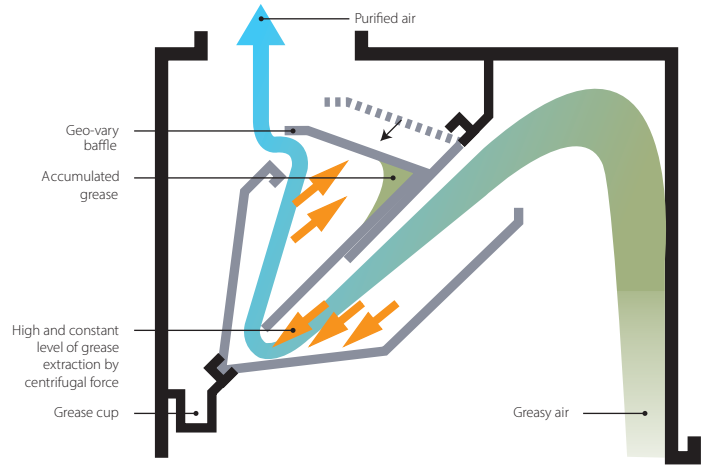
Since they are adjustable, Geo-Vary filters make it possible to maintain a high speed and grease extraction rate, even with hoods that require a lower flow rate, by adjusting the filter size at the lowest point and the exit section.



Reduce or Increase Each Module's Exhaust Volume Without Impacting Performance

Whatever the position of the Geo-Vary baffle for regulating air flow, oil and grease extraction remains constant in each module due to uniform velocity and centrifugal force.

* U.S. patent No. 6220238. Canadian and foreign patents issued and pending.



Fan Selection

The Z-scrub Series Is a Static High-Pressure Hood

Contact one of our experts to help you select the fan that best suits your needs and circumstances.

Inline fan

Utility fan

CC220 CSA-Certified Control Panel

A Control System with Endless Possibilities

- Suitable for all your exhaust and make-up air needs
- Remote reading and programming via BACNET communication
- Intuitive interface
- Can be wall-mounted or recessed
- Optional variable system commands and provision of information to the building management system
- Fire extinguisher monitoring
- CSA -certified

Pre-Engineered Fire Suppression System

The Z-scrubSeries Hood Is Protected by an Integrated Safety First SFA System or ANSUL R-102 System

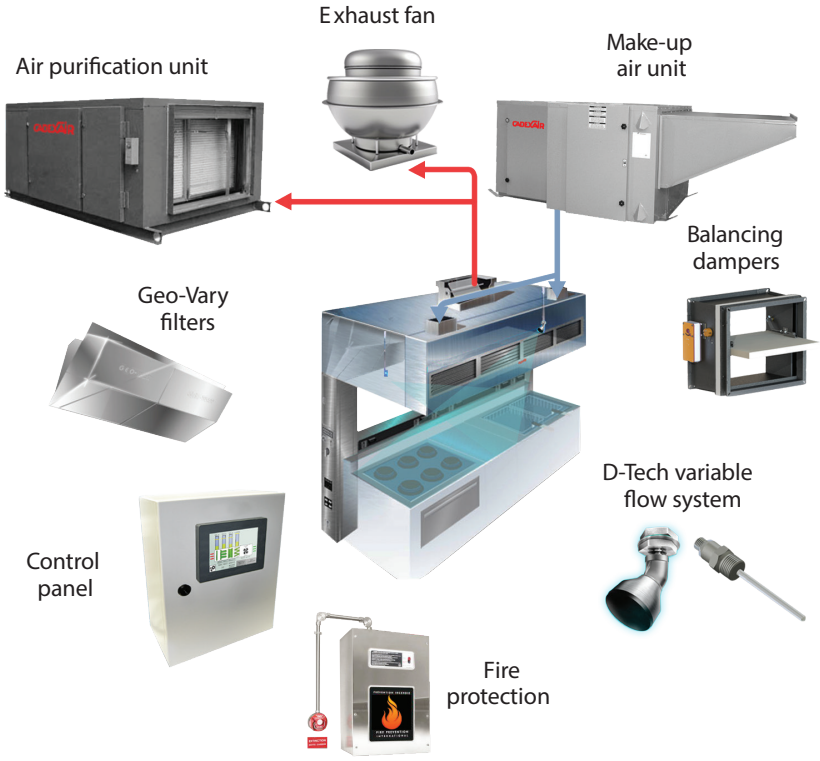
The sprinkler nozzles, fuse holders and piping required to protect the primary and secondary boxes are factory-installed. The cabinet containing the extinguishing agent and trigger cartridge must be installed on site by a certified fire protection system fitter.

The SFA or R-102 sprinkler network and related accessories required to cover the cooking equipment under the hood are not included but may be added and integrated into the installed hood. Depending on your region, Z-VS may be able to offer you turnkey service for installing a fully compliant fire suppression system.

Contact Us for Recommended Specifications

We support our customers in selecting the right commercial kitchen ventilation system. We offer high-quality customer service, including prompt follow-up, rapid turnaround and availability.

Our expertise and experience with kitchen ventilation projects allow us to provide you with the ideal solution suited to your specific situation and actual needs.



Our automated quote system facilitates the following:

- air flow calculations
- shop drawings
- electrical diagrams
- electromechanical coordination
- premium support

We adapt our expertise to suit your requirements!

- Z-VS products are built according to the highest standards of quality and engineering.
- We manufacture our hoods according to UL and ULC standards.

Z-Ventilation Solutions *has specialized in central ventilation systems for projects with multiple kitchens such as food courts, hospitals, penitentiaries, airports and all other complex kitchen projects*

UL710 and ULC-S646 standards approved.

Z-VS
Z-VENTILATION SOLUTIONS

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