

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
WB Times Square, LLC		Wahlburgers	
STREET ADDRESS		CROSS STREETS	ZIP CODE
725 8th Avenue, New York, NY		45th and 46th Street	10036
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME:	Brenda Giufurta, Jonn Castare, and Robert Azinian	ATTORNEY/ REPRESENTATIVE
	PHONE:	Respectively (917) 693-7078, (516) 996-4383, (818) 795-9400	
	EMAIL:	bgjufuta@elliman.com, jstarrinc@gmail.com, bobby@ccafoods.com and kevin@conmacfunding.com	
MANAGER	NAME:	presently unknown	LANDLORD
	PHONE:		
	EMAIL:		
	NAME:	Mark B. Stumer & Associates, PC	
	PHONE:	(212) 633-2225	
	EMAIL:	mbstumer@gmail.com	
	NAME:	Thor 725 8th Avenue, LLC	
	PHONE:	212-529-7253	
	EMAIL:	jxenitelis@thorequities.com	

APPLICATION TYPE

<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	Wahlburgers, 3015 Stillwell Ave, Brooklyn NY	
	What were the dates applicant was involved with this former premise?	Jan 2015 - Present	
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		

METHOD OF OPERATION

TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer	<input type="checkbox"/> Beer	<input type="checkbox"/> Wine & Beer
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant	<input type="checkbox"/> Cabaret	<input type="checkbox"/> Night Club
	<input type="checkbox"/> Adult Entertainment	<input type="checkbox"/> Wine Bar	<input type="checkbox"/> Dance Club
	<input type="checkbox"/> Sports Bar	<input type="checkbox"/> Club (Fraternal Organization – Members Only)	<input type="checkbox"/> Hotel
	<input type="checkbox"/> Bar/Tavern	<input type="checkbox"/> Catering Establishment	

Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	December 10, 2015
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11am-12am	11am-12am	11am-12am	11am-12am	11am-2am	11am-2am	11am-12am
	Kitchen	11am-12am	11am-12am	11am-12am	11am-12am	11am-2am	11am-2am	11am-12am
	Music	11am-12am	11am-12am	11am-12am	11am-12am	11am-2am	11am-2am	11am-12am

If you plan to have music, what type(s)? (Circle all that apply)

<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	presently unknown	141	27	133	1	1	18
OUTSIDE (Other than sidewalk café)	presently unknown	30 31	4 8	16 32	0	1	presently unknown
SIDEWALK CAFÉ	N/A	N/A	N/A	N/A			

How many floors are there? What is the capacity for each floor? Two floors plus rooftop. Legal capacity is presently unknown

How frequently will the owner(s) be at the establishment? Daily

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	<input checked="" type="radio"/> NO	
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO	
Will you be hosting private; promotional or corporate events?	YES	<input checked="" type="radio"/> NO	
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO	
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/> NO	
Will security plan be implemented?	YES	NO	N/A
Will State certified security personnel be used?	YES	NO	N/A
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO	N/A
Where will delivery bicycles be stored during the day when not in use?			

LOCATION & ZONING		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/>
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="radio"/>
Is a Public Assembly permit required?	<input checked="" type="radio"/>	NO
Are your plans filed with DOB?	YES	<input checked="" type="radio"/>

Community Notification/Relations		
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Applicant will reach out to Block Associations and provide proof to CB during meeting (or prior).
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.		
Who was your contact person at each group you met with?		
When did applicant post the notice that was provided?		November 14, 2015
Where did applicant post the notice that was provided?		In front window of premises
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/> YES <input type="radio"/> NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES <input type="radio"/> NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	DVD Depot and pop-up store		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	unknown
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	NO	Full renovation to the facade. See enclosed "after" frontal elevation
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	NO	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="radio"/> YES	NO	
Where will the air conditioner be located? What type is it?	Located on roof. Type is presently unknown		
When was the air conditioner installed?	To be installed during renovations		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Rooftop
Are the floorplans for the outdoor space(s) included?	YES	<input checked="" type="radio"/> YES	Rooftop floorplan presently being drated
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/>	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	<input checked="" type="radio"/>	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	<input checked="" type="radio"/>	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/>	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	N/A
Will applicant use umbrellas?	YES	NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant agrees to no use of rooftop
- Applicant will submit by Full Board 1/6/16, specifics on the type & location of ventilation including filter
- Applicant agrees to no lines outside of the establishment.
- Applicant will provide contact information


To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 - 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

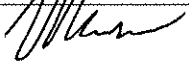
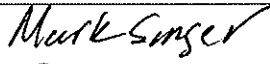
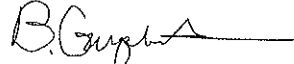
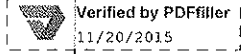
Manhattan Community Board 4 (MCB4) recommends:	<input type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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CB4 REPRESENTATIVES

Nelly Gonzalez <i>CB4 Assistant District Manager</i>	Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazarin <i>CB4 BLP Committee Co-Chair</i>
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APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

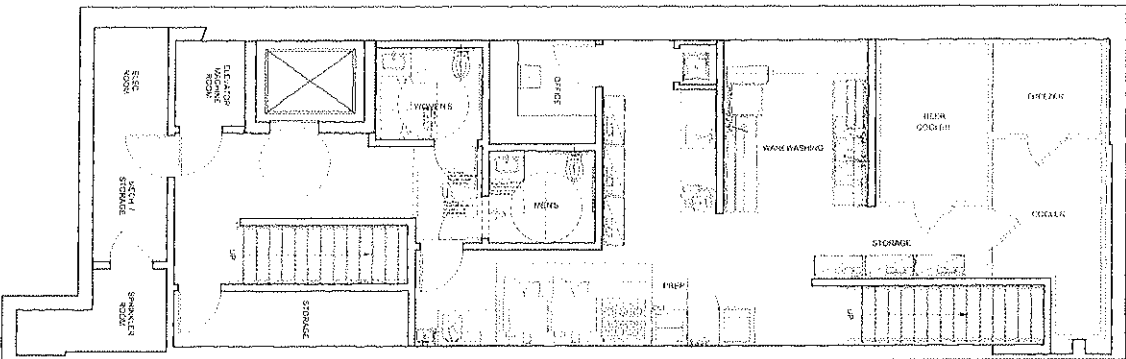
SIGN HERE →	 Brenda Giufurta PRINT NAME OF APPLICANT	  SIGNATURE OF APPLICANT	 11/20/2015 DATE
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STIP: NO USE OF ROOF BY FULL BOARD, MORE SPECIFICS ON INCLUDING A FILTER LOCATION OF VENTILATION NO LINES OUTSIDE SEND CONTACT

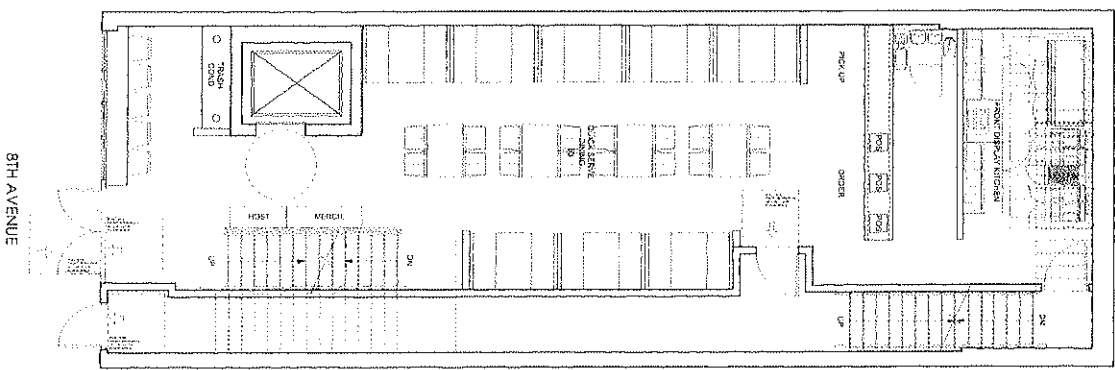
Wahburgers (Times Square)

725 Eighth Avenue
New York, NY 10035

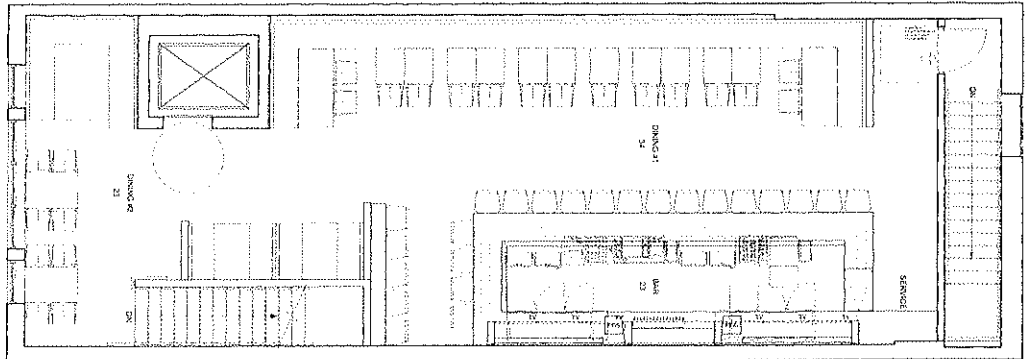
11.19.2015



1 PROPOSED BASEMENT PLAN
Scale: 1/8" = 1'-0"



2 PROPOSED GROUND FLOOR PLAN
Scale: 1/8" = 1'-0"



3 PROPOSED SECOND FLOOR PLAN
Scale: 1/8" = 1'-0"

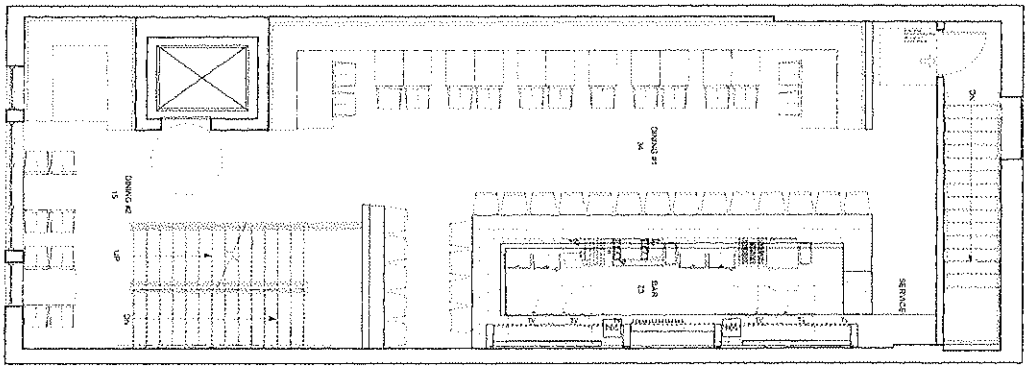
PROPOSED FLOOR AREA	
BASEMENT	1319 SF
GROUND FLOOR	1371 SF
SECOND FLOOR	1371 SF
TOTAL FLOOR AREA	4061 SF
KITCHEN/ENTRANCE	1277 SF
PROPOSED OCCUPANCY	
COUCH SEAT/SEVIE DINING	54 (600 SQ)
DINING #2	20 (200 SQ)
BAR	23 (450 SQ)
TOTAL SEATING	133
EMPLOYEE COUNT	5
TOTAL OCCUPANCY	141

SOSA design
ARCHITECTS
34 Seafirst St., 2nd Floor
Brooklyn, NY 11222
817. 878. 9100

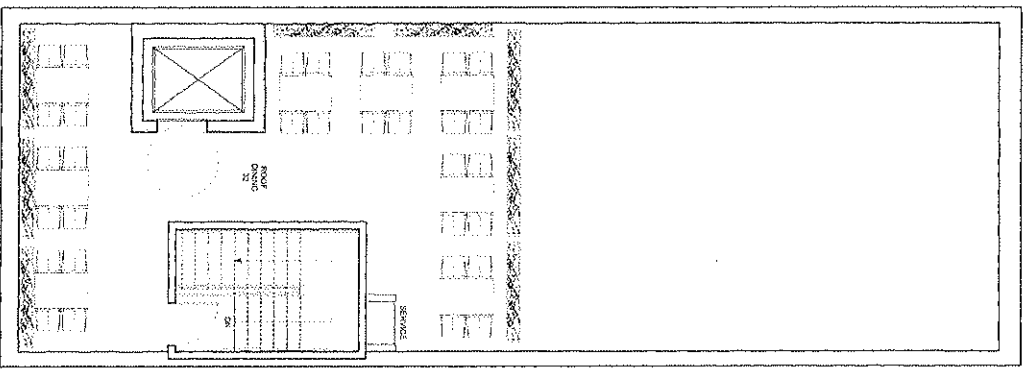
Walburgers
(Times Square)

725 Eighth Avenue
New York, NY 10028

11.20.2013



3 PROPOSED SECOND FLOOR PLAN
Scale: 1/8" = 1'-0"



4 PROPOSED ROOF PLAN
Scale: 1/8" = 1'-0"

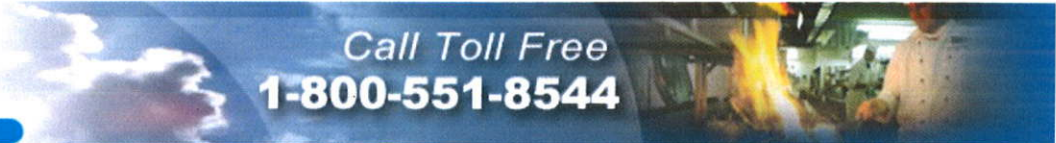
PROPOSED FLOOR AREA

BASEMENT	1378 SF
FIRST FLOOR	1378 SF
SECOND FLOOR	1391 SF
TOTAL FLOOR AREA	4147 SF
ROOF	900 SF
KITCHEN (RM)	1200 SF

PROPOSED OCCUPANCY

CHICK SERVIC DINING	15,000
DINING #1	34,000
DINING #2	15,000
ROOF DINING	32,000
TOTAL SEATING	157
EMPLOYEE COUNT	8
TOTAL OCCUPANCY	165

SOSA design
ARCHITECTS
57 SOFIAVA ST., 2ND FLOOR
BROOKLINE, MA, 02445
617.878.9300

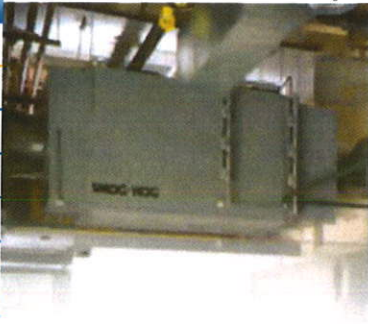


[SITE MAP](#) [F.A.Q.'s](#) [GUARANTEES](#) [SPECIALS](#) [CONTACT US](#) [ABOUT US](#) [HOME](#)

United Air Specialists Kitchen Emission Cleaning System

Main Categories:

- [Home Air Purifiers](#)
- [Commercial Air Purifiers](#)
- [Industrial Air Cleaners](#)
- [Commercial Kitchen](#)
 - [↓ Kitchen Emission Systems](#)
 - [Air Quality Engineering](#)
 - [→ United Air Specialists](#)
 - [Trion Inc](#)
 - [Kitchen Exhaust Hoods](#)
 - [Commercial Kitchen Hoods](#)
 - [Commercial Kitchen Fans](#)
- [UV Purifiers & Sterilizers](#)
- [Oxygen Concentrators](#)
- [Air Monitoring Equipment](#)
- [Air Conditioner](#)
- [Dehumidifiers](#)
- [Humidifiers](#)
- [Misting Fans](#)



Shown above: Smog-Hog PSG 22-2 Kitchen Emission Control System installed in the exhaust ductwork ventilates 5,000 CFM from the 15' x 5' grill hood.



"A Smog-Hog Kitchen Emission Control System in your restaurant eliminates odor, keeps you in compliance, and saves you money..."

Inside your restaurant, customers reactions to the food quality depends a lot on how things look, and smell. It's the same outside. Clear, odor-free air around your establishment is the first sign of a good neighbor and a quality business.

Eliminate Grease, Smoke, Odor...and Worries!
Grilling, frying and charbroiling emissions can become a problem in your area if these emissions are not properly monitored. Also, visible smoke and odor may alert authorities to possible compliance problems, resulting in a possibility of hefty fines. A Smog-Hog Kitchen Emission Control System helps reduce these worries.

No Money Down Lease Program

UAS Products Available... PSG & Universal



PSG 11



PSG 12



PSG 14

PSG In-Line Duct and Rooftop Systems

The Smog-Hog PSG series is used for larger hoods and is suspended above the grill. It is used on hoods that require higher airflow ratings (825-22,000 CFM). They can be built into new construction plans or refit to existing exhaust systems.

Popular Categories:

- [Particle Counters](#)
- [Smoke Eaters](#)
- [Mist Collectors](#)
- [Dust Collectors](#)
- [Electrostatic Precipitators](#)
- [Kitchen Exhaust Hoods](#)

Resources:

[Learning Center](#)

[Press Releases](#)

[Related Websites](#)

[Air Quality Blog](#)

Shopping:

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[Check Out](#)

Lease Program
NO MONEY DOWN!
 click for details

FREE
On-site Analysis



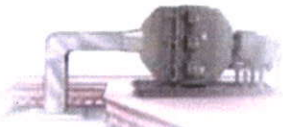
Commercial Kitchen
REP Locator
 click here

BBB ONLINE
RELIABILITY
PROGRAM

LISTED
PowerProfiles.com
SILVER PROFILE



PSG 22



PSG 32



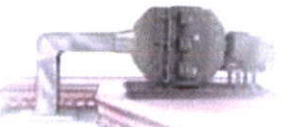
PSG 24



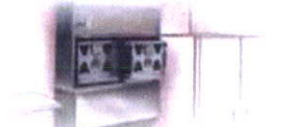
PSG 42



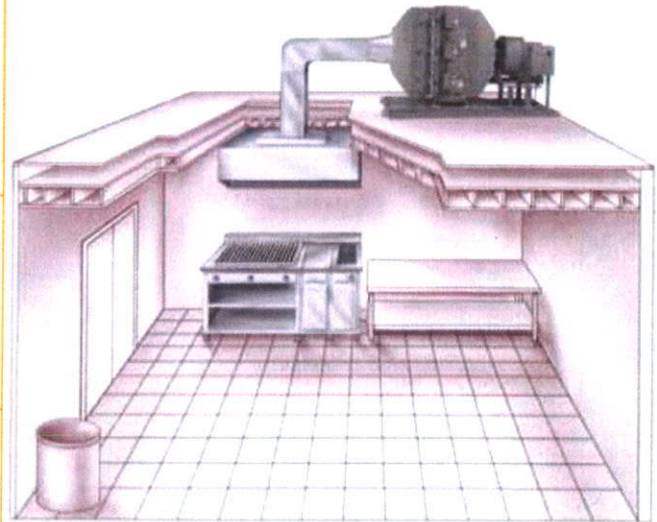
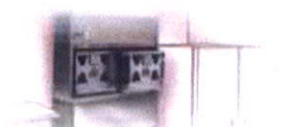
PSG 34



PSG 44

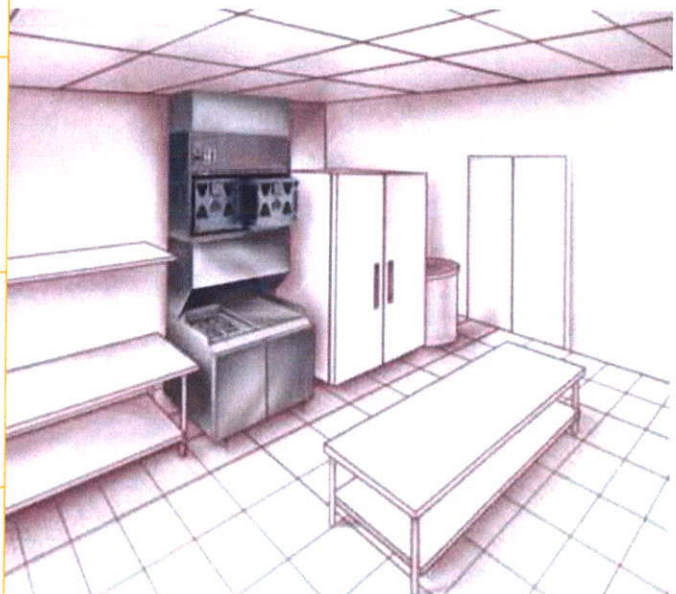


UNIV SH-94-1

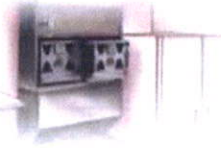


Above: A Smog-Hog PSG 32-1 rooftop installation removes annoying smoke and greasy odors from commercial kitchen emissions to guarantee only clean air is exhausted into the neighborhood.

UNIVERSAL In-Hood Systems Capture At the Source
Smog-Hog universal series units are usually recommended for restaurants with smaller hoods and lower airflow requirements (425-1,350 CFM). These units are mounted on top of the hood above the grill itself and then connected to the exhaust ducting. Therefore, grease and smoke are collected just inches away from the source, reducing the amount that may settle on surfaces.



Above: Grease and smoke particles are removed directly at the source when a Smog-Hog Universal SH-94-2 completes the cooking ventilation system.

UNIV SH-94-2

Aluminum collection cells are easy to remove, clean and reuse.

More Effective, Lower Operating Costs

Smog-Hog units are more efficient in that they are the only units on the market to come with a self-regulating power pack. This ensures the highest collection efficiency possible in a varied amount of cooking conditions. This makes Smog-Hog more efficient than incinerators, scrubbers, or media units.

Simple Maintenance

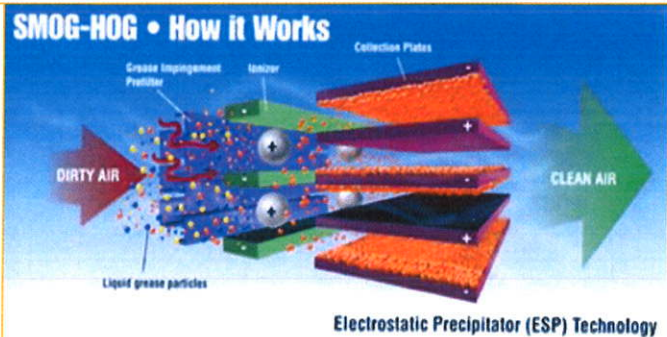
Smog-Hog's aluminum collection plates are reusable (just rinse them clean!), therefore eliminating the need for costly filter replacement. Filter plates are located for simple recovery.

A Wide Range of Configurations

Smog-Hog can be fitted for use in any size kitchen or hood. Sometimes standard exhaust systems are impractical, not with Smog-Hog! Now there is no need to worry, regardless what size kitchen hood you may have.

UNIV SH-94-3**How Electrostatic Precipitation Works****ESP Air Cleaning System**

Smog-Hog uses Electrostatic Precipitators (ESP) to remove particles like smoke, grease, and odor from the air. Kitchen exhaust is pulled into the Smog-Hog unit and given a positive charge. The air then passes through stacked plates with a negative charge, this pulls particles in the air to the plates like magnets. After, the air passes through an activated carbon filter which removes the particulates from the air, leaving only clean, fresh smelling air behind.

**Eliminate Odor - Your #1 Concern**

Citizens may base their opinion on your restaurant before they even walk through the doors. Smells emitted by your restaurant can be a deterrent to continual business. A Smog-Hog will help alleviate you of this worry by filtering grease, smoke and odors from the air.

Keeps You in Compliance

A Smog-Hog Kitchen Emission Control System assures compliance with even the strictest federal, state or local environmental standards. Meeting air quality needs up-front eliminates unexpected retrofit costs later.

Saves You Money

The build up that results from kitchen emissions can be costly in routine maintenance as well as roof replacement and repairs. Get rid of these costly effects with a Smog-Hog.

Smog-Hog Kitchen Emission Control Systems have been installed in hundreds of locations including the following...

Applebee's	Planet Hollywood	Ruby Foos Times Square
Lone Star	Smith & Wolenski's	California Pizza Kitchen
Hooters	Ceasar's Palace Hotel	Aladdin Hotel & Casino
Pizzeria Uno	Westin Hotels	Phils BBQ
Pizza Hut	River Walk San Antonio	Sbarro's
P.F. Chang's Cina Bistro	USTA Flushing Meadow, NY	TGI Friday's
Kentucky Fried Chicken	Great Steak & Potato	McDonald's
Yankee Stadium	Burger King	Cosi-Xando

A Total Pollution Control Solution

Smog-Hog [Kitchen Emission Control Systems](#) leave management free to focus on restaurant operations by virtually eliminating any concern about environmental emissions and odor complaints. Smog-Hog also saves on operating and maintenance costs making it a great value in kitchen emissions control.

Technical Specifications for Smog Hog PSG and Universal		
Model	Airflow Rating CFM	Motor Horsepower
PSG 11	825-1,375	2-5
PSG 12	1,650-2,750	2-7
PSG 14	2,800-4,500	3-10
PSG 22	3,300-5,500	3-10
PSG 32	4,950-8,250	5-15
PSG 24	6,600-11,000	7-20
PSG 42	6,600-11,000	7-20
PSG 34	9,900-16,500	10-25
PSG 44	13,200-22,000	15-30
UNIV SH-94-1	425-450	N/A
UNIV SH-94-2	850-900	N/A
UNIV SH-94-3	1,275-1,350	N/A

Accessories and Options for Smog Hog PSG and Universal

Custom control panels	Motor starter
Custom paint colors	Odor control modules
Factory startup/orientation	Outlet transition plenum
Fire suppression system	Prefilter options
Inlet plenum with grease impingement prefilter	Remote start/stop control panel
In-place cleaning system	Skid-mounted systems
Insulated weather enclosure	UL/ETL agency-approved unit

[See our entire line of Commercial Kitchen Emission Systems.](#)

If you have any questions, call us, we'll be glad to help!

1-800-551-8544

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