The Phantom Super Turbo Smoke System

• Temperature resistant, extremely persistent, safe smoke
• Recommended for all fixed BA applications, large volume smoke logging, tunnel testing and car park ventilation tests
• Splash proof switching
• Machined heater block, guaranteed for life
• Continuous smoke output
• Controllable smoke, from a small wisp to a large plume

General Specification (approx.) | PS60
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Size (cm) (L x W x H) | 52 x 24 x 42 cm
Weight | 28 kg
Heat exchanger wattage | 2,800 watts
Power Supply | 230v AC (+10% / -6%) 50-60Hz
Warm up time from cold | 4 minutes
Fluid tank capacity | 5 litres
Smoke output (m³/min) | 2,000
Duration at max. output before refill | 55 minutes
Particle size (mass median diameter) | 0.2 micron

The Phantom Super Turbo is one of the world’s most capable smoke systems.

The unit produces a non toxic, food quality, oil based smoke entrained in an inert carrier gas stream. The smoke from standard systems is resistant to temperatures of up to 200°C before layering occurs (compared to 40-50°C for most water based smoke systems) enabling dense smoke concentrations to be achieved and maintained in hot fire simulators throughout the world.

The smoke produced by the Phantom is also extremely persistent, dramatically outlasting even the best water based smokes in ambient temperature conditions. This makes the Phantom the smoke system of choice for large, fixed BA complexes, with or without heat, as well as for major emergency exercises and ventilation tests in large car parks.

The smoke from the Phantom is fully controllable, from a small wisp to a large plume, and it can be passed through lengths of flexible ducting if required.

The Phantom smoke system is virtually maintenance free. At the end of every smoke operation the heat exchangers and filters are automatically purged with a small amount of inert gas, ensuring consistent reliable performance you can depend on, day in, day out.

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The Leader in Artificial Smoke Systems
www.smokemachines.net +44 (0) 1642 769952

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Pea Soup

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