



**CIGAR LOUNGE OWNER'S
GUIDE TO
SMOKE
REMOVAL**

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Introduction

Enjoying a premium cigar is one thing; sitting in a dense fog of smoke is another. Excess smoke and lingering odors drive patrons away and expose your business to health regulations. This guide tackles smoke, smell and ventilation issues head-on so your lounge stays comfortable and compliant.

You'll **learn why** a commercial smoke eater is essential—**how it removes** particulate and odors, circulates fresh air and protects your furnishings and guests. We explain how to meet local requirements, such as providing roughly 15 CFM of clean air per person. Using easy formulas, you'll calculate the right airflow for your space—whether you need 200 or 10 000 CFM. We'll also cover key factors such as room size, ceiling type, installation location, noise and maintenance.

Each chapter builds on the last—starting with ventilation basics, then factors to consider, comparing media vs electronic smoke eaters and exploring other options—so you can make a confident, informed decision. Pure n Natural's decades of expertise in commercial air purification mean you get more than just equipment; you get a partner.

We offer personalized consultations, a CFM calculator and a full range of smoke eaters to help you design, install and maintain a system that keeps your lounge inviting and smoke-free. Once you've read the information here, please feel free to [contact us for a free consultation](#) to choose the best equipment for your cigar lounge.



CHAPTER 1: Room Ventilation

Ensuring proper ventilation and installing a smoke eater are a necessary part of establishing a cigar lounge with a comfortable environment that meets local regulations and protects the health of patrons and workers.

The location you choose for your business will determine the local laws and ordinances that affect your establishment. Outside of liquor licensing – which may or may not be a concern – regulations such as bans on smoking indoors and requirements for ventilation may affect how you run your business.

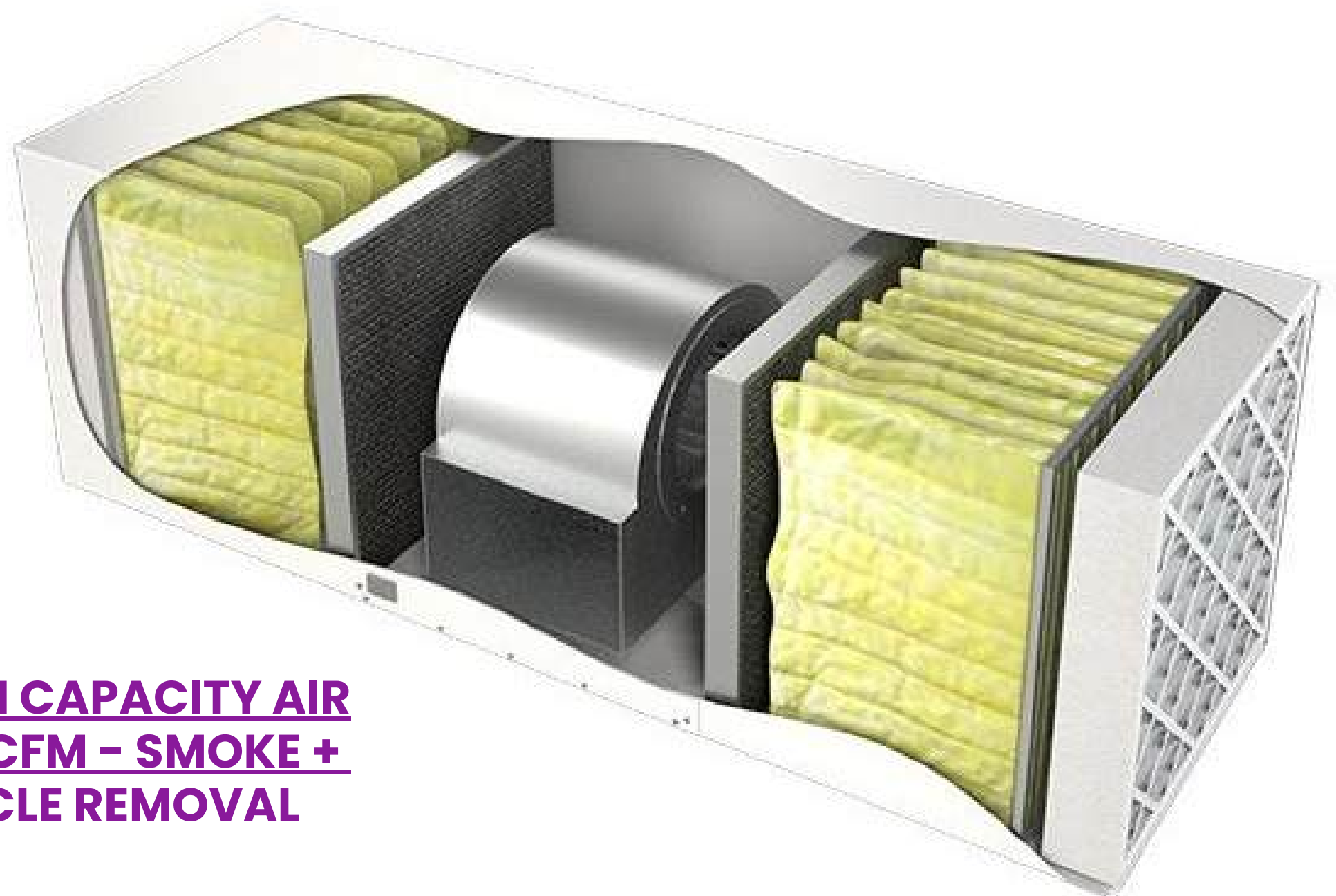
Contact your local county and other municipal government entities to determine which laws and regulations might affect your business. An example of a law that might impact you would be a requirement for a smoke elimination unit that circulates 15 CFM – or cubic feet per minute – of air per person in your establishment. This means you'll have to project how many patrons you expect to have at any given time.

A good smoke eater will filter both contaminants:

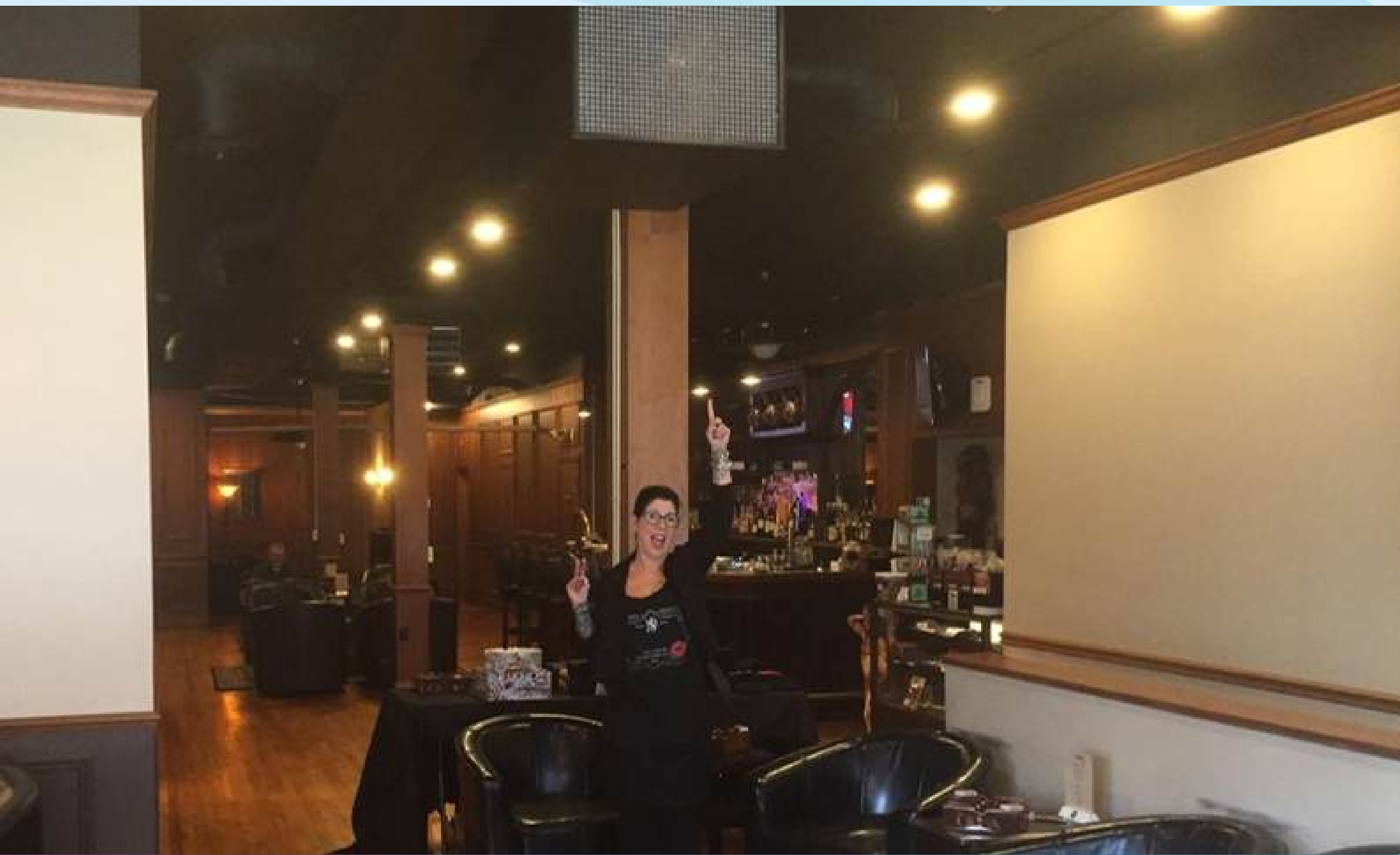
- **Carbon monoxide**
- **Odors**

If your business will be located in a new construction building, your contractor may be involved in the selection or purchase of your smoke removal system. If you're retrofitting an existing space, it might make sense for you to call an experienced professional dealer for a consultation to find out what makes sense for your location. Whether you're working with a contractor or not, you should engage a qualified and appropriately licensed electrician who is familiar with local electrical codes to perform the installation of whatever unit you buy.

A good smoke eater will filter both contaminants – such as **carbon monoxide and odors**. It will help eliminate particulate, or haze. It should work seamlessly with the air circulation in your space. It should also operate quietly and efficiently – enjoying a fine cigar without distracting noise makes for a better experience. Your visitors should also be able to leave your room or establishment without the unpleasant experience of having their clothes, hair and skin saturated in a smoky odor.



**CLEANLEAF CL3000-C20 HIGH CAPACITY AIR
FILTRATION SYSTEM - 2800 CFM - SMOKE +
ODOR + PARTICLE REMOVAL**



SMOKE EATER CASE STUDY

Vintage Cigar Lounge & Club

SIZE: 40 ft. x 25 ft. CUBIC FEET: 13,000

Solution: Located in Westerly, Rhode Island, Vintage Cigar Lounge & Club features comfortable seating, a full bar and a walk-in humidor with over 375 premium cigars. The high ceilings in the lounge mean there's a lot of air to process. Based on Vintage Cigar Lounge & Club's space and their needs, Pure n Natural recommended a combination of three **Mark-15-V** Ceiling Mount Commercial Smoke Eaters and one **Mark-20** – 2,000 CFM Commercial Air Purifier. Staff control these four units with remotes and have found the combination helps create a great atmosphere for their customers.





CHAPTER 2: Factors To Consider

In addition to installing a standard HVAC system to circulate air through your cigar lounge, you will need a powerful, self-contained commercial smoke eater. Size matters – depending on the square footage of your cigar lounge, your space may require from 200 CFM up to 10,000 CFM or more. Again, CFM stands for "cubic feet per minute," and is a measurement of the velocity of air flowing through a space.

THESE FACTORS SHOULD BE TAKEN INTO CONSIDERATION:

- The **size of the space** and the **height of the ceiling**
- **Type of ceiling** (length x width, drop ceiling, sheetrock or open)
- **Where** in your space you want to or can install a smoke eater, be it the wall, ceiling or floor
- **Noise concerns**
- The **capacity** of your establishment and the amount of patrons or visitors you expect to have smoking at any given time
- Whether **lower upfront cost** are preferable **to lower maintenance costs** down the line

PRO-TIP: Sending photos or diagrams of your space to your smoke eater professional can help them determine which unit will make the most sense for your space.

When considering the best-case scenario for smoke/odor removal, these are additional factors to consider

First, in a larger or rectangular space, it may be better to install 2 or more smaller units instead of 1 or 2 larger units. This helps to avoid pockets of smokey air that could be lingering in corners or spaces further away from the air cleaner. Two or more air cleaners can be configured to create a 'sweeping' airflow pattern in the space. This type of pattern helps to ensure that most, if not all, of the smokey air eventually gets to the air cleaners. Utilizing smaller units also allows the air cleaners to run at a lower speed, which lessens the draw on the motor and reduces the noise level.

The **second** consideration is to make sure your air cleaners are not installed higher than 12-feet from the floor. (9 – 12-feet is best) Trying to get smoke to rise more than 12-feet (to get to an air cleaner) is not optimal. Alternately, installing a smoke eater on the floor, unless your room is very small, is not recommended either.

Finally, you want to make sure that existing HVAC returns/supplies and/or ceiling fans are not interfering with the airflow pattern created by the smoke eaters.

Smoke Eater CFM Calculator

CFM or Cubic Feet per Minute is the most common way to measure the volume of airflow as it travels through an air cleaning system. A certain amount of air (in any room) is required to flow through a commercial air cleaner to provide the best clean air results. The greater the CFM, the more air an air purifier can filter in a room.

Determining your required CFM will help determine the best unit or units for your needs. Instead of calculating it yourself, use our easy CFM calculator to establish what air purifiers best suit your needs.

Enter the length and width of your room or space plus ceiling height to get your recommended CFM. This number will help us to determine what Smoke Eater(s) will work best for your application.

The image shows a screenshot of a web-based calculator titled "SMOKE EATER CFM CALCULATOR". At the top, there is a purple button labeled "VIEW CALCULATOR". Below the title, the user is prompted to "Enter the measurements of your room. Be as accurate as possible." There are three input fields: "Length" with the value "20" and "ft.", "Width" with the value "10" and "ft.", and "Height" with the value "16" and "ft.". Below these fields, a teal box displays "This is your Total Cubic Feet 3,200 cubic feet". A dropdown menu is set to "Average / Medium". Below the dropdown, there are three pollution level options: "Light = General Offices, Computer Rooms", "Medium = Conference Rooms, Break Rooms, Designated Smoking Areas", and "Heavy = Bingo Halls, Cigar Bars, Heavy Smoke". At the bottom, a teal box displays "This is your Recommended Cubic Feet per Minute of air flow for the Best Air Cleaning Results 640 CFM".



CHAPTER 3: MEDIA Vs. ELECTRONIC SMOKE EATERS

Businesses that allow smoking indoors come with some unique challenges, one of the most pressing of which is: What type of smoke eater should you get? If you're in the process of weighing the options for managing the cigar smoke in your space, you may be deciding between a media or electronic unit. Some considerations in deciding between these two specific types of smoke eater are:

- **Noise levels**
- **Upfront costs**
- **Maintenance costs and needs**
- **Odor removal needs**
- **Haze removal needs**

Read on to find out the specific pros and cons of each.

A good commercial media smoke eater will be able to remove about **95 percent or more of smoke particles** on each pass through the filter.

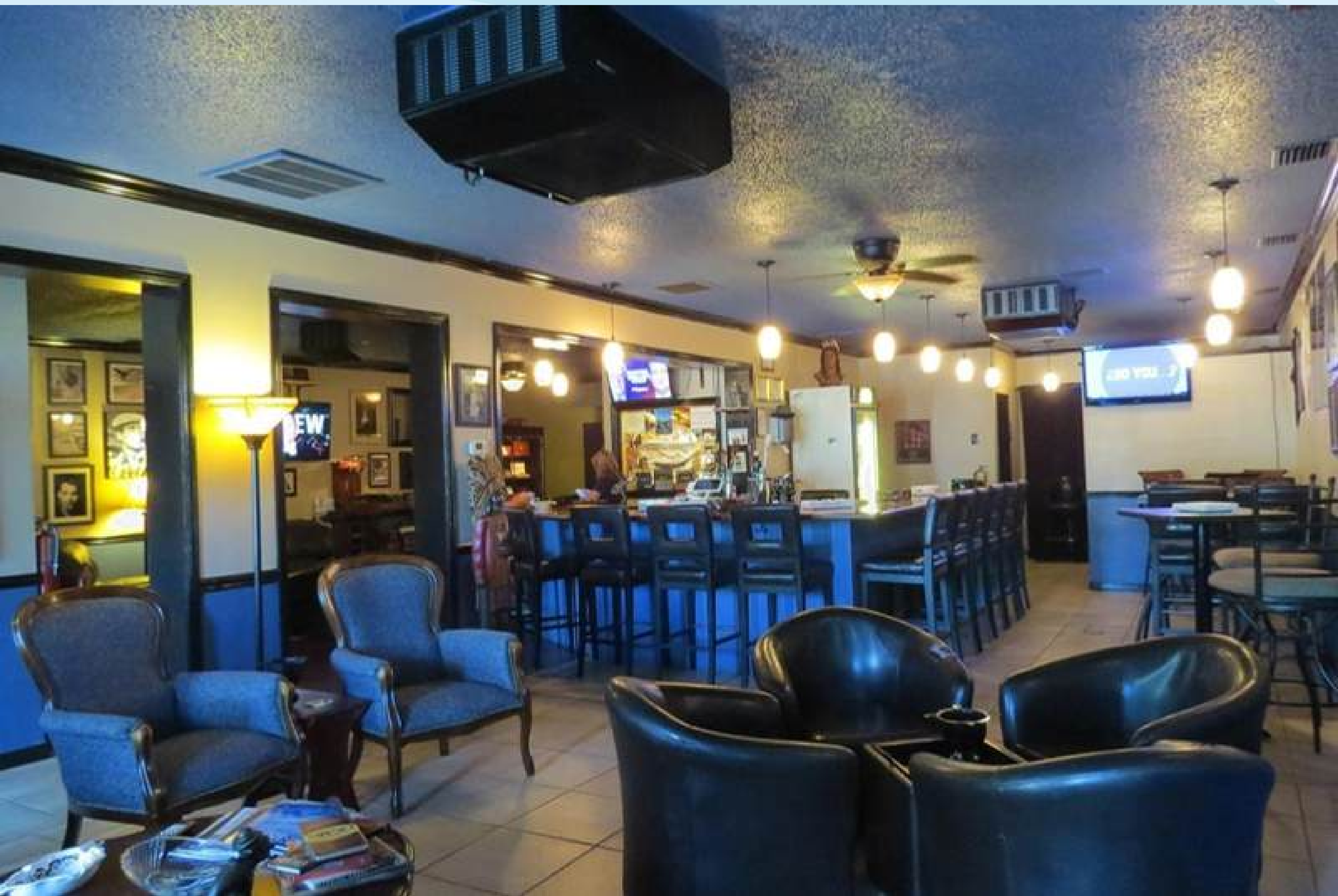
Media Smoke Eaters: Media smoke eaters draw smoke through a series of filters that collect harmful particles and odors before discharging fresh, clean air. It uses a blower or similar mechanism to draw air into the unit. They capture particulate – haze – in a HEPA (high-efficiency particulate arrestor) filter and smoke odors in a carbon filter. A good commercial media smoke eater will be able to remove about 95 percent of smoke particles on each pass through the filter.

The defining feature of media smoke eaters is that they have filters requiring regular replacement. The filters used for this type of unit will be disposable rather than something you can clean. Replacement costs accumulate and should be a part of the operating budget for your cigar lounge. Replacement filters for media units range from about \$300 for a complete set of filters for one year up to about \$900 for units with special carbon v-bank filters.

Besides this upkeep, however, media units are relatively low maintenance. They tend to be **more expensive, but require less maintenance** than electronic units. They can also accommodate large amounts of charcoal for superior odor removal.

**AIRPURA T-SERIES TOBACCO SMOKE
AIR PURIFIER HOME SMOKE EATER –
T600 AND T700**





SMOKE EATER CASE STUDY

Fedora's Cigar Bar

SIZE: 40 ft. x 30 ft. CUBIC FEET: 9,600

Solution: Located in Punta Gorda, Florida, Fedora's Cigar Bar offers customers a cool place to enjoy fine cigars, beer, and wine — they also organize fun events such as cigar factory tours. Fedora's went through extensive renovation in 2016. After researching the best options for their space and their needs, Pure n Natural recommended installing two **MiracleAir CM-12-D** units, which are surface mount smoke eaters with 22 lbs. carbon media. The improved air quality has made a big difference in attracting customers — Fedora's even mentions their new smoke eaters in their promotional materials!



Generally, Electrostatic Smoke Eaters are less expensive upfront, but require more cleaning and maintenance.

Electrostatic Smoke Eaters: Electrostatic units work by trapping pollutant particles in cigar smoke and giving them a charge. In a magnet-like process, electronic cells capture haze and mitigate odors by drawing pollutants to ionized collector plates. Next, contaminant-free air passes through a carbon after-filter where odors are removed. The unit then disperses fresh air back into the room.

Electrostatic smoke eaters have electronic cells that require regular cleaning, but do not need the regular costly replacement filters. Cleaning will require a washing tub or the like, and special cell-cleaning soap. Periodically, you will have to change the pre-filter and carbon filter in an electronic unit, which costs less than \$200 annually.

Generally, electronic smoke eaters are **less expensive upfront, but require more cleaning and maintenance**. They can be slightly more effective at removing haze. This type of smoke eater generally also operates more quietly than media models, which might be an appealing benefit for creating a luxe cigar lounge experience.

If you have questions about the differences between media and electrostatic smoke eaters or need advice about which will best meet your needs, talk to an experienced dealer about the specifics of your space, budget and other concerns.

SMOKEETER LS | CONCEALED CEILING **COMMERCIAL SMOKE EATER AIR CLEANER**





CHAPTER 4: OTHER OPTIONS

Besides choosing between media and electronic models of smoke eaters, you'll have other options to consider. Depending on the needs and aesthetics of your cigar lounge, different types of smoke eaters can work, including units that are concealed, flush-mounted or portable. These options are available as alternatives to units that are wall- or surface-mounted.

Concealed Smoke Eaters: If aesthetics are important — such as in a high-end cigar lounge — you can install smoke eaters out of sight. These smoke eaters can be mounted:

- Above the ceiling
- Behind a wall
- In a basement or attic

All that will be visible to your guests or patrons are supply and return grilles. They have the added benefit of extra low noise levels.

Multiple smaller smoke eaters versus one larger unit may make more sense for your space.

Flush Mount Smoke Eaters: This type of smoke eater is another option for those looking for something that blends into the environment. As the name indicates, flush mount smoke eaters can be installed flush with the ceiling, making a smaller aesthetic impact.

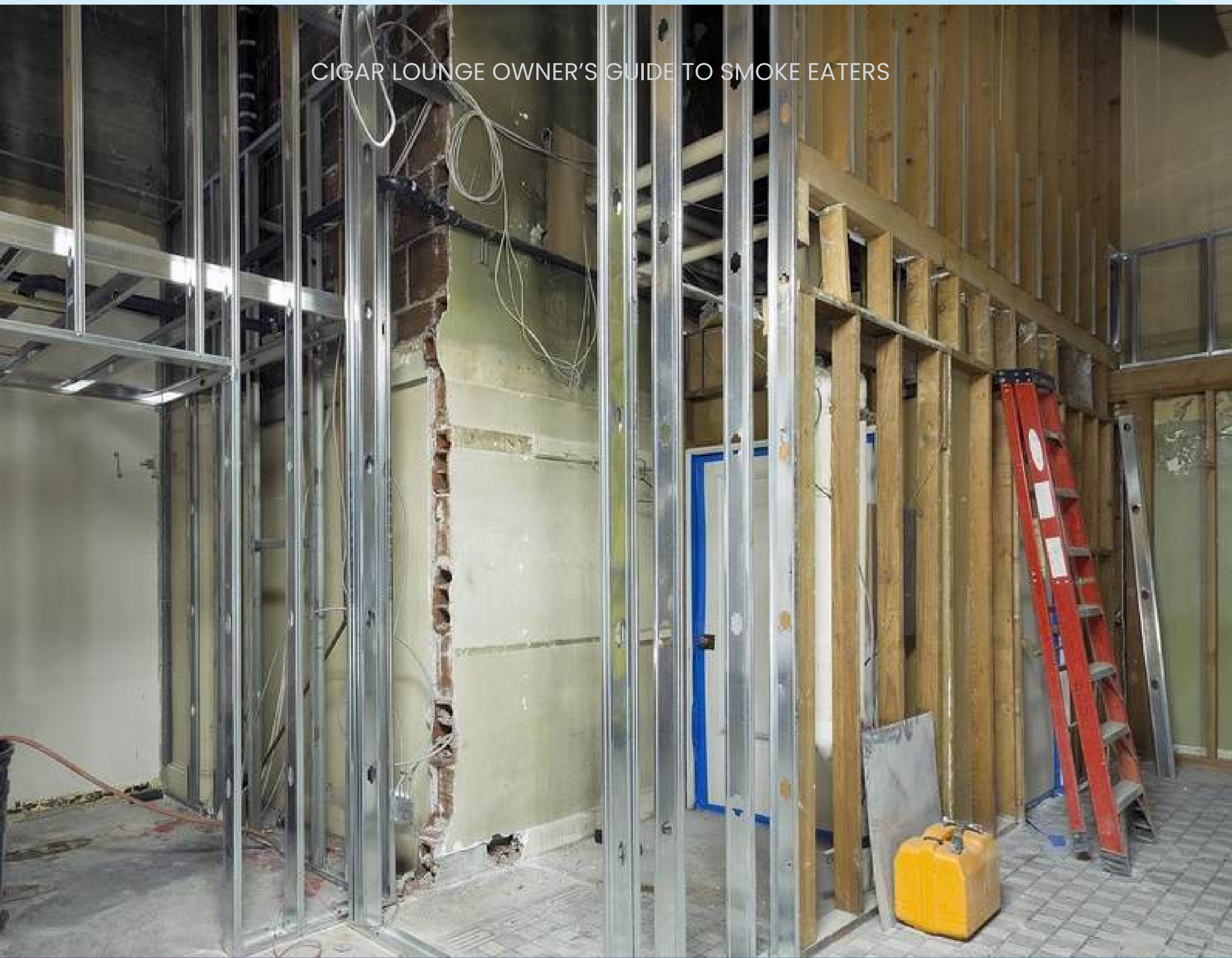
Portable Smoke Eaters: These type of units are also effective in areas where ceiling or wall mount installation isn't possible or desirable. Portable units like the [Airpura T600](#) or [EnviroKlenz UV](#) are recommended for areas where space is confined.

Additional Features: Some other factors you may consider while making your choice are **color** of smoke eater cabinet and **remote control or wall mount controls**, which will add a few hundred dollars and are not available with all units. Remote control may be desirable if you plan to mount your smoke eater in a high or out-of-reach location.

You may also want to consider whether **multiple smaller smoke eaters** versus one larger unit makes more sense for your space. Multiple units can contribute to better air movement. Talk to a reputable dealer who can help you sort through the options.

SMOKEETER SE50 | COMMERCIAL AIR CLEANER – SMOKE EATER





CHAPTER 5: MAKING A PURCHASE

Often business owners wait until the last stage of the buildout of their cigar lounge business to purchase a smoke removal system. However, it is highly recommended to make the purchase earlier in the process. Many commercial smoke eaters are custom built to order and some types can take up to four weeks to ship. Generally speaking, electronic units can ship within a week, but media units can take from one to four weeks to ship. You don't want to have to delay opening your doors because this important element of your cigar lounge isn't installed and ready to operate!


Find a professional company that works with cigar bars, vape stores, hookah lounges, drinking establishments and similar businesses. Of all the byproducts produced by different types of smoking, cigar smoke is among the heaviest. An experienced dealer will understand the unique needs you have and the challenges you face as a new owner of a cigar lounge. They can provide advice and support for your smoke eater purchase, including meeting the challenges of your specific space and working within your budget.

SOME MANUFACTURERS OF SMOKE EATERS INCLUDE:

- Airpura
- CleanAir
- Smokeeter
- CleanLeaf
- Alorair
- Smokemaster
- EverClear
- MiracleAir
- FILTR

Again, plenty of styles and sizes of smoke eater are available. Costs range from about \$900 to \$4,000, so you want to pick the right product for your needs. Shipping costs may apply, though most orders over \$100 ship for free.

Once you make the initial investment, you may need advice and support down the line, Pure n Natural Systems provides support for as long as you own your Smoke Eater(s). We also provide replacement filters and accessories for all of the Smoke Eaters we offer.



Building a relationship with a company that can provide support — as well as products you will need in the future to keep your smoke eater operational — can provide peace of mind as you launch or expand your business.

CONCLUSION

While buying a smoke eater may not be as fun as picking cigars for your humidor or decorating your lounge, it's a necessary investment. A commercial grade smoke eater helps protect the health of your patrons and workers, ensures your compliance with local ordinances and protects your property from smoke damage over time. And it helps create an enjoyable atmosphere that will keep your customers coming back.

Whatever your budget is, and whatever kind of atmosphere you're looking to create, there's a commercial smoke eater that will work for you. The choices can be overwhelming, but I hope this ebook gets you closer to making the right decision for your space and needs.



ABOUT PURE n NATURAL SYSTEMS Pure n Natural Systems was founded on the premise that everyone deserves the benefits of clean air, clean water and a comfortable indoor environment – at home and work. We offer a comprehensive online catalogue of specialized, environmental solutions for office and residential settings, including smoke eaters, dehumidifiers, water filtration systems, air purifiers and more.

With over three decades of experience in the industry and thousands of satisfied customers across North America, we can help you find the right product for your needs. Pure n Natural offers free shipping on most orders within the contiguous 48 states and a 30-day return policy. Visit us online at purennatural.com or call us toll free at **(800) 237-9199** for a free consultation.



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