#### **DUCT COLOUR / SYMBOL** MECHANICAL EQUIPMENT **ABBREVIATIONS** KITCHEN EXHAUST DUCTWORK LITERS PER SECOND KEH KITCHEN EXHAUST HOOD KEF KITCHEN EXHAUST FAN PΑ **PASCALS** KITCHEN SUPPLY DUCTWORK FINISHED FLOOR LEVEL KEG KITCHEN EXHAUST GRILLE FFL TOILET EXHAUST DUCTWORK SAF SUPPLY UP AIR FAN TBC TO BE CONFIRMED SUPPLY UP AIR GRILLE SITE MEASUREMENT SAG SM GENERAL EXHAUST DUCTWORK VSD VARIABLE SPEED DRIVE AP ACCESS PANEL - INDUCT AC - SUPPLY DUCTWORK **ESP** ELECTROSTATIC PRECIPITATOR CAP CEILING ACCESS PANEL **CARBON BOX UNIT FYREWRAP** CB FR AC - RETURN AIR DUCTWORK OZONE GENERATOR BASE BUILD ΟZ BB EXISTING DUCTWORK TEF TOILET EXHAUST FAN U/S UNDERSIDE TEG TOILET EXHAUST GRILLE UNO UNLESS NOTED OTHERWISE 25mm INTERNALLY INSULATED GEF GENERAL EXHAUST FAN TYP **TYPICAL** 50mm INTERNALLY INSULATED GEG GENERAL EXHAUST GRILLE FIRE DAMPER FD SILENCER VCD **VOLUME CONTROL DAMPER** FYREWRAP (FR) MVCD MOTORISED VOLUME CONTROL DAMPER FAN COIL UNIT (INDOOR) FCU +++++++FLEX CU CONDENSING UNIT (OUTDOOR) RISER / DROPPER AHU AIR HANDLING UNIT AC GRILLE ACG FIRE DAMPER (FD) OAF OUTSIDE AIR FAN VOLUME CONTROL DAMPER (VCD) VFD VARIABLE FREQUENCY DRIVE DIRECT ON LINE

AVALIER VENTILATION COMPLETE - TURN KEY SOLUTIONS	
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AIRFLOW DIRECTION

FELON, MANLY WHARF

DOL

SIGNATURE AND DATE

**CAVALIER LEGEND** 

2024 DO NOT SCALE Scale @ A3 AC FROM DRAWING

REV 1

JB 02692

MECH 101

VENTILATION "COMPLETE - TURN KEY SOLUTIONS"						
1300 4 CAVALIER (22825) www.cavaliervent.com.au	EAST ESPLANADE, MANLY WHARF, NSW, 2095	SITE CONTACT	NAME	Date	26-07-2024	DO NO
29 Liverpool St, Ingleburn, NSW, 2565		PH #	04	Drawn by	AC	FROM

#### DRAWING NOTES

- 1: ALL DUCTWORK SIZES SHOWN ARE OVERALL DUCTWORK SIZE AND NOT CLEAR AIRWAY SIZE.
- 2: ALL WORK TO BE CARRIED OUT IN A WORKMANSHIP LIKE MANNER AND COMPLIES WITH ALL RELEVANT CODES AND STANDARDS. BCA, AS1668.1:1998/2015, AS1668.2:2012, AS 4254 SECTION J.
- 3: CLEAN OUT / ACCESS PANELS TO BE INSTALLED IN ACCORDANCE WITH AS1668 PART 1. ACCESS PANELS TO BE INSTALLED EVERY 3 METERS OR TURN OF DIRECTION. HORIZONTAL DUCTWORK ONLY. DUCTWORK SHALL BE INSTALLED WITH A RISE IN DIRECTION OF AIRFLOW OF NOT LESS THAN 0.5% IN ACCORDANCE WITH AS1668 PART 1. PROVIDE DRAINS AT ALL LOW POINTS.
- 4: KITCHEN EXHAUST DUCTWORK WITHIN THE FIRE COMPARTMENT OF THE HOODS BEING SERVED SHALL BE INSULATED TO ACHIEVE -/-/30 FRL WITH DUCT WRAPPED IN 25mm MINERAL WOOL ATTACHED WITH NON-COMBUSTIBLE FASTENINGS IN ACCORDANCE WITH AS1668.1:2015 SECTION 6.2.3.3 WHERE DUCTWORK IS INSTALLED WITHIN 300MM OF ANY COMBUSTIBLE MATERIAL BY BUILDER.
- 5: ALL FAN UNITS TO BE WIRED TO COMPLY WITH AS3000:2018. OVERLOAD PROTECTION WITH PHASE FAIL, ALSO TO BE WIRED IN COMPLIANCE WITH AS1668.2:2012 BCA AND SECTION J PER CODES.
- 6: SERVICES TO BE RELOCATED BY OTHERS TO SUIT NEW MECHANICAL DESIGN WHERE REQUIRED (BUILDING WORKS).
- 7: COOKING EQUIPMENT SHOWN ON DRAWING ARE FOR VISUAL PURPOSE ONLY. PLEASE REFER TO COOKING SPEC SHEET FOR DATA AND SIZES
- 8: ALL DRAWINGS BELONG TO CAVALIER VENTILATION P/L AND CANNOT BE REPRODUCED PARTLY OR WHOLE WITHOUT THE APPROVAL FROM CAVALIER VENTILATION P/L.
- 9: WHERE THE DIAMETER OF THE FLEXIBLE DUCT EXCEEDS THE DEPTH OF THE RIDGE DUCT IT ORIGINATES FROM, AN OVAL DUCT HAVING A SIMILAR CIRCUMFERENCE TO THE FLEXIBLE DUCT MAY BE USED 10: LOCATION OF GRILLES AND DIFFUSERS LOCATED IN CEILING AND DUCTWORK ARE APPROXIMATE AND FINAL POSITION TO BE CONFIRMED ONSITE
- 11: ALL DOORS TO MECHANICALLY VENTILATED AMENITIES AREAS SHALL BE 25mm UNDERCUT OR GRILLE INSTALLED INTO DOOR BY BUILDER (UNLESS NOTED OTHERWISE)
- 12: ACCESS PANELS LOCATED IN PASTEBOARD CEILING SHALL BE POSITION TO SUIT MECHANICAL SYSTEM EQUIPMENT/S AND SHALL BE SUPPLIED AND INSTALLED BY BUILDER
- 13: A SUITABLE SIZE CONDENSATE DRAIN SHALL BE RUN FROM EACH AC UNIT TO A TUNDISH OR FLOOR WASTE BY BUILDER
- 14: FAN COIL UNITS (FCU'S) SHALL BE MOUNTED ON SPRINGS
- 15: ALL PENETRATIONS THROUGH FIRE RATED WALLS AND CONCRETE SLAB BY BUILDER
- 16: NO RCD'S TO BE INSTALLED ONTO MECHANICAL SYSTEM/S THAT HAVE A VARIABLE SPEED DRIVE INSTALLED.

#### KITCHEN HOODS REQUIREMENTS

- 1: THE PURCHASER IS RESPONSIBLE FOR PROVIDING CAVALIER, ACCURATE INFORMATION FROM COOKING EQUIPMENT SUPPLIER/S FOR CONSIDERATION IN HOOD DESIGN.
- 2: THE KITCHEN EXHAUST SYSTEM MUST ACHIEVE THE AIRFLOW AS SPECIFIED IN THIS DOCUMENT, MEASURED AT THE RANGEHOOD FILTERS IN THE CAVALIER KITCHEN EXHAUST HOOD/S.
- 3: THE SPECIFIED EXHAUST STATIC PRESSURE AT THE HOOD'S COLLAR IS NOT THE TOTAL SYSTEM PRESSURE AND DOES NOT INCLUDE THE PRESSURE DROP OF DUCTS INCLUDING TRANSITIONS AND BENDS, INDUCT FILTRATION OR TREATMENT SYSTEMS, ATTENUATORS, DISCHARGE REGISTERS OR ANY OTHERS ITEMS IN THE EXHAUST SYSTEMS.
- 4: IF THE MAKE-UP AIR IS HOTTER THAN 27°C OR LESS THEN 18°C, AIR CONDITIONING OR TEMPERING SHOULD BE CONSIDERED TO PROVIDED COMFORT IN THE KITCHEN ENVIRONMENT. IF AMBIENT TEMPERATURES EXCEED 27°C, ALL AIRFLOW RATES MUST BE INCREASED TO COMPENSATE FOR BODY HEAT AND ODOUR (REF AS1668.2) AND REMOVE CONTAMINANTS FROM THE KITCHEN.
- 5: THE KITCHEN EXHAUST FAN SHOULD HAVE BACKWARDS INCLINED CENTRIFUGAL BLADES TO ALLOW RELEASE OF ANY GREASE DURING OPERATION. THE EXHAUST FAN SHOULD ACHIEVE THE REQUIRED AIRFLOW AT NO MORE THAN 70% OF IT'S DESIGN STATIC CAPACITY.
- 6: CANOPY LIGHTS ARE WIRED TO A 240V AC 10A 3 PIN PLUG WITH ~1m FLEX FOR CONNECTION BY OTHERS TO THE KITCHEN LIGHTING POWER SUPPLY.
- 7: THE MAKE-UP AIR AIRFLOW NOMINATED IN THIS DOCUMENT IS THE AMOUNT OF AIR THAT CAN BE PASSED THROUGH THE FRONT PANEL WITHOUT CREATING TURBULENCE. TO BALLANCE THE KITCHEN ADDITIONAL MAKE-UP AIR MAY NEED TO BE SUPPLIED THROUGH CEILING OR WALL REGISTERS BY OTHERS. SUCH REGISTERS MUST NOT BE POSITIONED TO CREATE TURBULENCE OR DRAFT IN THE COOKING ZONE.

AS 1668 - TABLE 3.4
MINIMUM SEPARATION DISTANCES BETWEEN
DISCHARGES AND INTAKES, BOUNDAY OR
NATURAL VENTILATION DEVICE

AIRFLOW RATE WITHIN THE MINIMUM DISTANCE L/S	MINIMUM DISTANCE m
<200	1 (SEE NOTE)
<400	2
<600	3
<800	4
<1000	5
≥1000	6

NOTE: FOR AIRFLOW RATES LESS THAN 200L/S, SEPARATION OF DISCHARGE FROM NATURAL VENTILATION OPENING WITHIN THE SAME SOLE OCCUPANCY UNIT DO NOT APPLY

MANUFACTURING AND ORDERING OF ALL COMPONENTS WILL NOT START UNTIL DRAWINGS HAVE BEEN SIGNED OR WRITTEN APPROVAL HAS BEEN RECEIVED AND DEPOSIT PAID (IF APPLICABLE, AS PER TERMS AND CONDITIONS LISTED ON QUOTATION).

-
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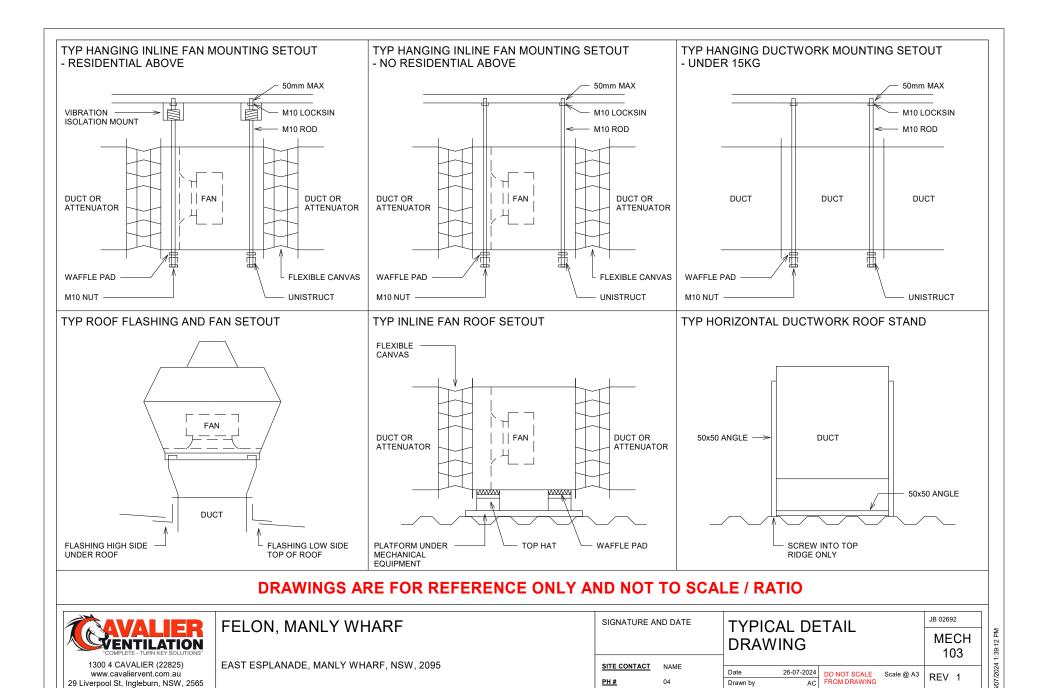
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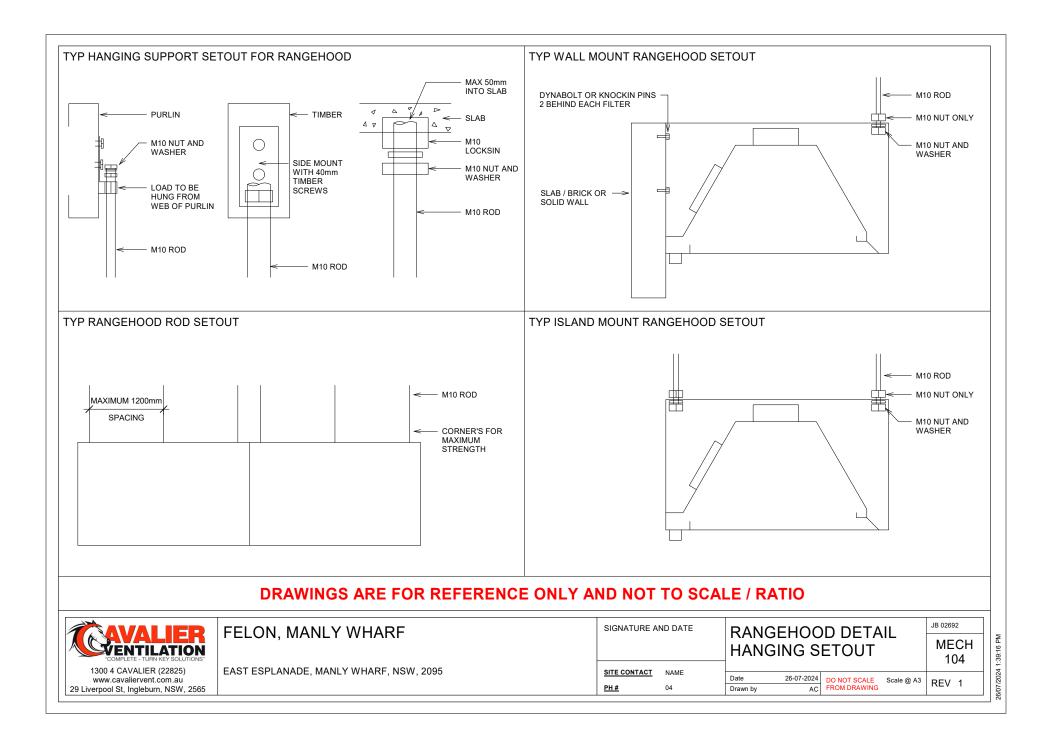
FELON, MANLY WHARF

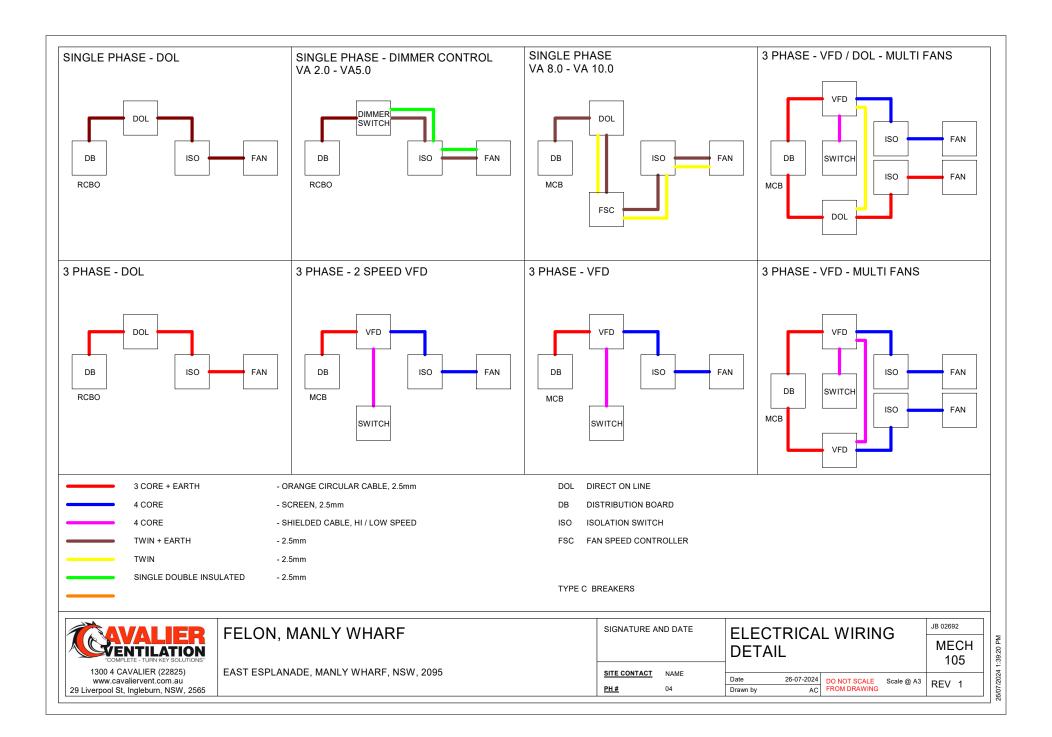
EAST ESPLANADE, MANLY WHARF, NSW, 2095

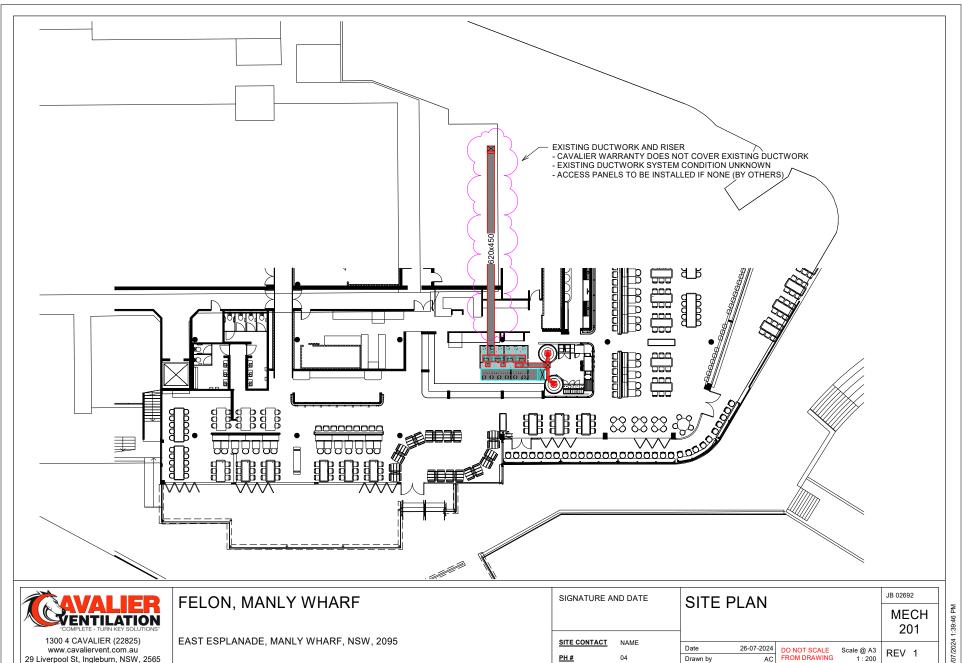
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		DIVAV	INO IV	IOTES		ME 10	CH 02	
SITE CONTACT PH#	NAME 04	Date Drawn by	26-07-2024 AC	DO NOT SCALE FROM DRAWING	Scale @ A3	REV	1	

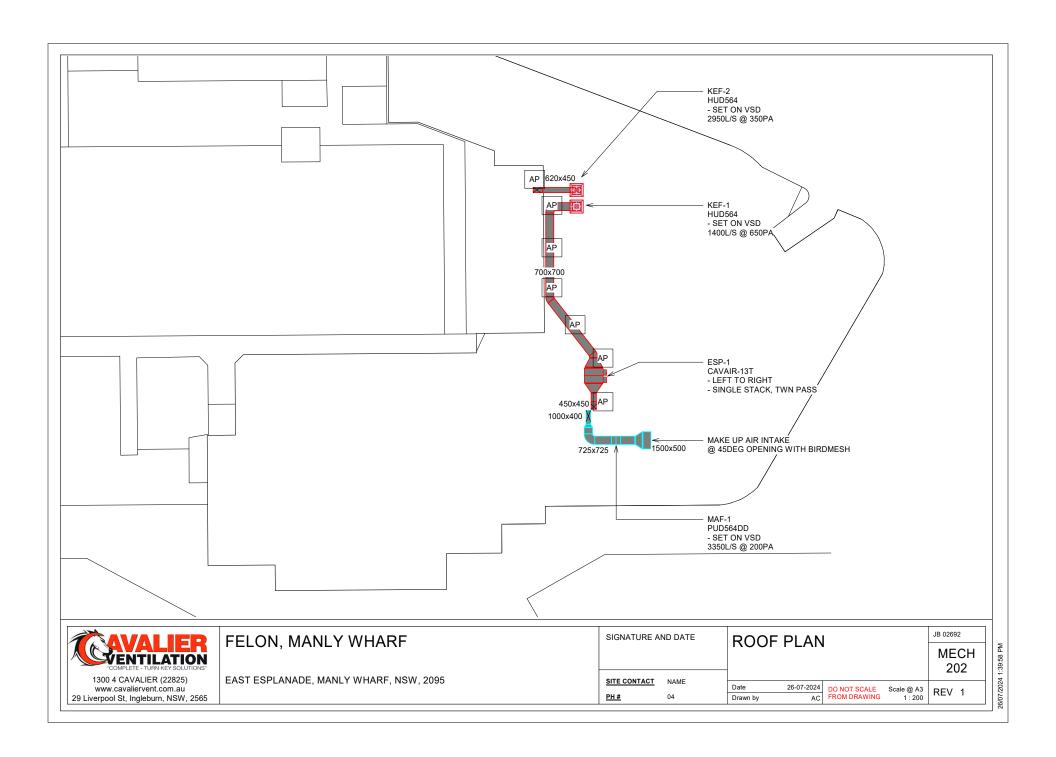
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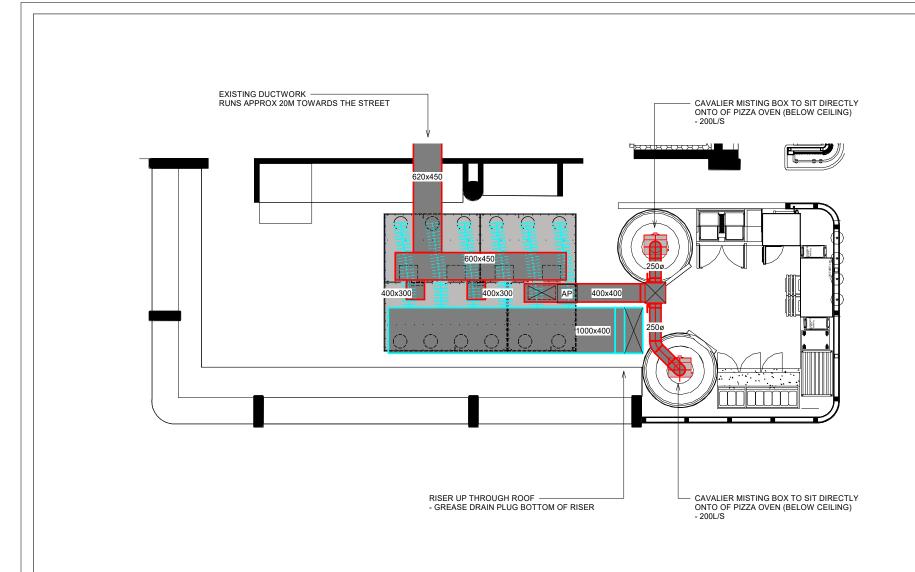












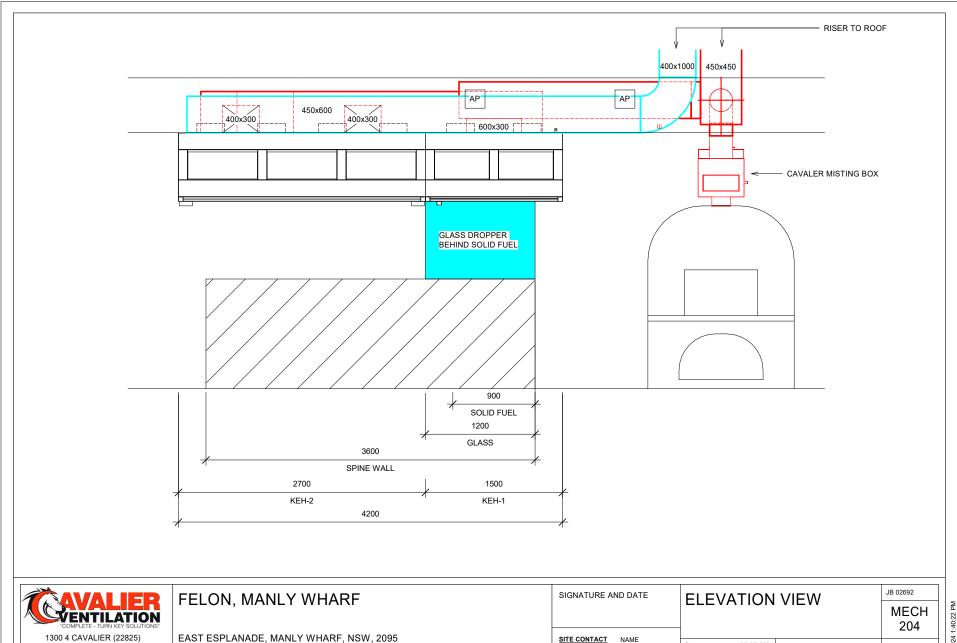


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EAST ESPLANADE, MANLY WHARF, NSW, 2095

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		KITOI	ILIN I L	-AIN VIL	/ V	ME 20		
SITE CONTACT	NAME	Date	26-07-2024	DO NOT SCALE	Scale @ A3	REV	1	
<u>PH #</u>	04	Drawn by	AC	FROM DRAWING	1:50	KEV	1	

:6/07/2024 1:40:17 PN



SITE CONTACT NAME

PH #

Date

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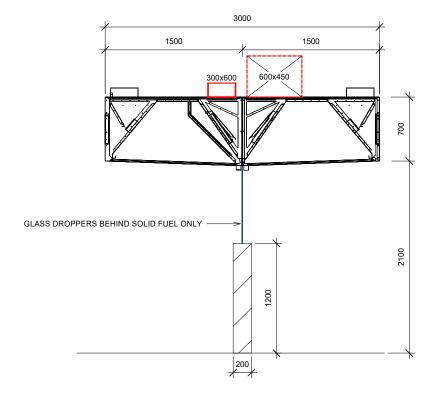
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REV 1

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FELON, MANLY WHARF

EAST ESPLANADE, MANLY WHARF, NSW, 2095

SIGNATURE AND DATE RANGEHOOD **ELEVATION END VIEW** 

**MECH** 205

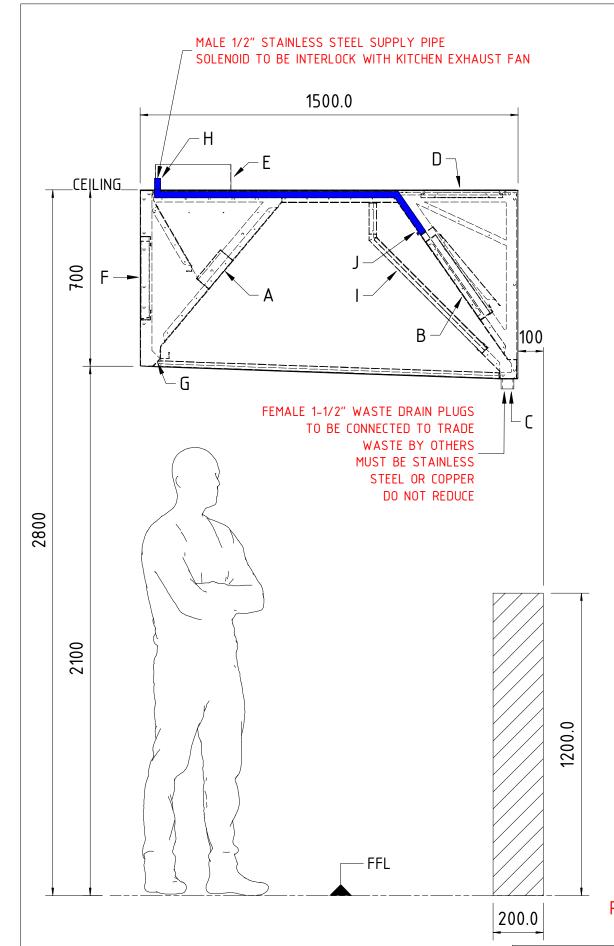
JB 02692

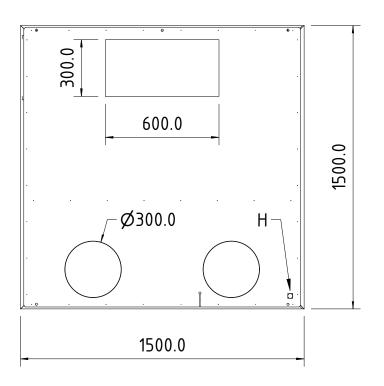
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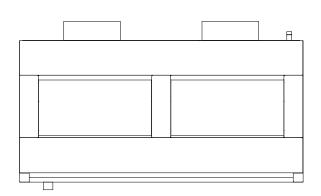
Drawn by

DO NOT SCALE Scale @ A3 FROM DRAWING 1:25

REV 1





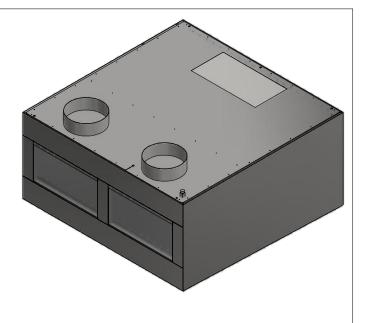


# SPIGOTS TO BE COORDINATED ONSITE

INTERNAL SLIDE DAMPER INSTALLED IN HOOD FOR BALANCING

10 AMP MALE PLUG LEAD ON TOP OF RANGEHOOD CENTER OF EACH SECTION APPROX 300mm LONG LEAD

REMOVAL OF PLASTIC ON RANGEHOOD TO BE DONE BY CLEANER UPON COMPLETION OF PROJECT



KEH-1 MIST HE 1500/1500/700-750

EXHAUST 1000L/S @ 200PA

SUPPLY
VIA RANGEHOOD 500L/S @ 60PA
VIA CEILING GRILLES 350L/S

# CAVALIER RANGEHOOD - STAINLESS STEEL

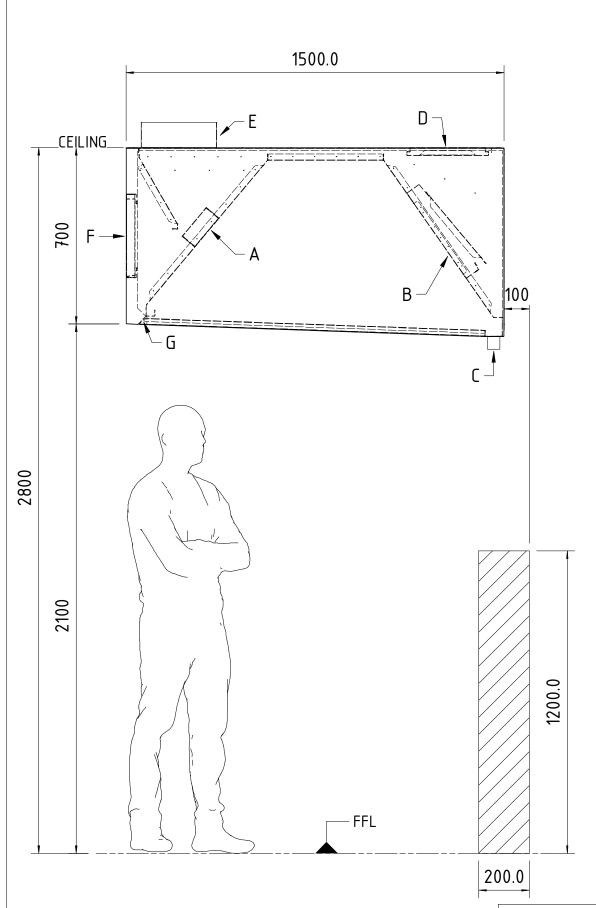
- A LED DOWNLIGHTS QTY 2
- B STAINLESS STEEL BAFFLE FILTERS QTY 3 (457x381)
- C WASTE DRAIN PLUG QTY 1
- D BALANCING SLIDE DAMPER
- SUPPLY SPIGOT 300ø
- F STAINLESS STEEL PERFORATED MESH
- G AIR INJECTION SLOTS
- H MISTING SUPPLY PIPE AND SOLENOID
- I MISTING GUARD
- J MISTING SPRAY NIPPLES

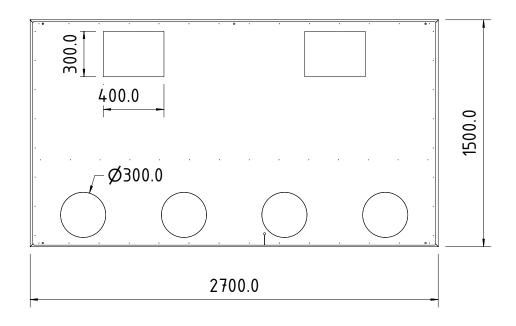
COOKING EQUIPMENT UNDER HOOD

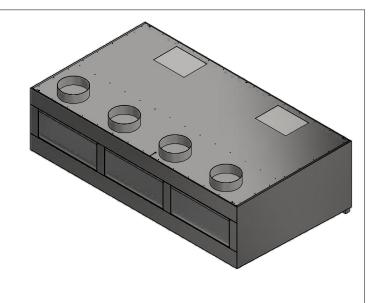
SOLID FUEL GRILL

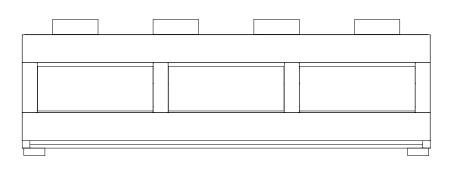


ALL DIMENSIONS IN mm DO NOT SCALE - IF IN DOUBT ASK	SCALE:	1/20	JOB No.:	JB02692-1	
AS1100 3RD ANGLE PROJECTION	DATE:	3/08/2023	CLIENT:	FELONS, MANLY WHARF	
CAVALER VENTILATION PTY LTD OWNS THE COPYRIGHT TO THIS SRAWING WHICH IS THE SEXCLUSIVE PROPERTY AND WHICH IS SUPPLIED IN CONFIDENCE AND WHICH MUST NOT BE USED FOR MY PURPOSE OTHER	DRAWN:	CONFIG 4.6	DESCRIPTION	<sup>™</sup> EXTRACTION HOOD ASSEMBLY	
THAN THAT EXPRESSLY PERMITTED IN WRITING BY THE OWNERS AND MUST NOT BE DISCLOSED OF RPODUCED WITHOUT PERMISSION FROM THE OWNERS IN WRITING. THIS DRAWING MUST BE RETURNED TO THE OWNERS WHEN THE PURPOSE FOR WHICH IT IS SUPP	REVISION	1	PART No.:	EHA-JB02692-1	А3









EXHAUST 1250L/S @ 110PA

HE 2700/1500/700-750

KEH-2

SUPPLY 1050L/S @ 60PA

CAVALIER RANGEHOOD
- STAINLESS STEEL

- A LED DOWNLIGHTS QTY 3
- STAINLESS STEEL BAFFLE FILTERS QTY 5 (457x381)
- WASTE DRAIN POT QTY 2
- D BALANCING SLIDE DAMPER
- SUPPLY SPIGOT 300ø
- F STAINLESS STEEL PERFORATED MESH
- G AIR INJECTION SLOTS

COOKING EQUIPMENT UNDER HOOD

EXISTING GAS COOKING EQUIPMENT

# SPIGOTS TO BE COORDINATED ONSITE

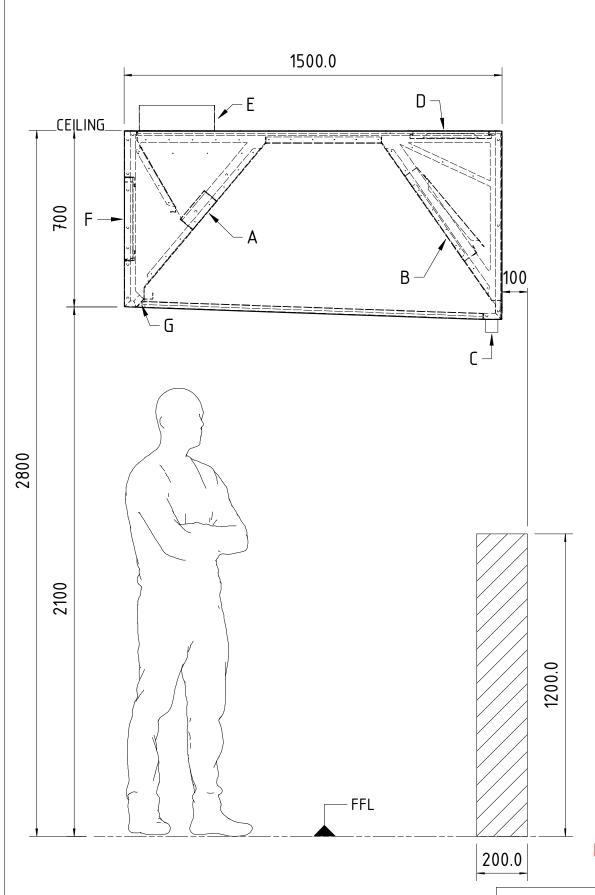
INTERNAL SLIDE DAMPER INSTALLED IN HOOD FOR BALANCING

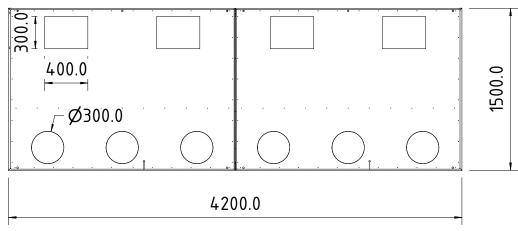
10 AMP MALE PLUG LEAD ON TOP OF RANGEHOOD CENTER OF EACH SECTION APPROX 300mm LONG LEAD

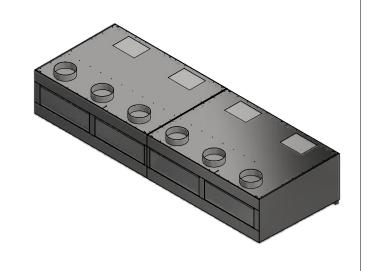
REMOVAL OF PLASTIC ON RANGEHOOD TO BE DONE BY CLEANER UPON COMPLETION OF PROJECT

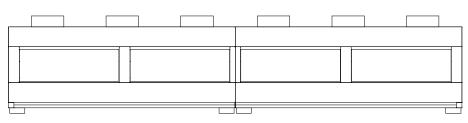


ALL DIMENSIONS IN mm DO NOT SCALE - IF IN DOUBT ASK	SCALE: 1/25	JB02692-2	
AS1100 3RD ANGLE PROJECTION	DATE: 3/08/2023	CLIENT: FELONS, MANLY WHARF	
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THAN THAT EAPHESSE? PENMIT IELD IN WRITING SET THE LOWINES AND MUST NOT BE DISCLOSED OF PRODUCED WITHOUT PERMISSION FROM THE OWNERS IN WRITING. THIS DRAWNO MUST BE RETURNED TO THE OWNERS WHEN THE PURPOSE FOR WHICH IT IS SUPPLIED HAS CEASED.	REVISION: 1	PART No.: EHA-JB02692-2	A3









EXHAUST 1700L/S @ 110PA

KEH-3

SUPPLY 1450L/S @ 60PA

HE 4200/1500/700-750

CAVALIER RANGEHOOD - STAINLESS STEEL

A LED DOWNLIGHTS - QTY 4

STAINLESS STEEL BAFFLE FILTERS - QTY 8 (457x381)

C WASTE DRAIN POT - QTY 4

D BALANCING SLIDE DAMPER

SUPPLY SPIGOT - 300ø

F STAINLESS STEEL PERFORATED MESH

G AIR INJECTION SLOTS

COOKING EQUIPMENT UNDER HOOD

EXISTING GAS COOKING EQUIPMENT

# SPIGOTS TO BE COORDINATED ONSITE

# INTERNAL SLIDE DAMPER INSTALLED IN HOOD FOR BALANCING

10 AMP MALE PLUG LEAD ON TOP OF RANGEHOOD CENTER OF EACH SECTION APPROX 300mm LONG LEAD

REMOVAL OF PLASTIC ON RANGEHOOD TO BE DONE BY CLEANER UPON COMPLETION OF PROJECT



ALL DIMENSIONS IN mm DO NOT SCALE - IF IN DOUBT ASK	SCALE:	1/35	JOB No.:	JB02692-3	
AS1100 3RD ANGLE PROJECTION	DATE:	3/08/2023	CLIENT:	FELONS, MANLY WHARF	
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THAN THAT EXPRESSLY PERMITTED IN WRITING BY THE OWNERS AND MUST NOT BE DISCLOSED OF PRODUCED WITHOUT PERMISSION FROM THE OWNERS IN WRITING. THIS DRAWING MUST BE RETURNED TO THE OWNERS WHEN THE PURPOSE FOR WHICH IT IS SUPP	REVISION	1	PART No.:	EHA-JB02692-3	А3



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Facsimile: +61 (02) 9831 3676

Facsimile: +61 (02) 9831 3676 E-mail: ftnsw@fantech.com.au

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#### **Technical Data - Fan Model HUD564**

Location: Designation:

Warning: Static Pressure above 90% of Maximum Pressure; Care should be taken if you choose this selection.

#### 

Air Flow: 1400 L/s Air Flow: 1512 L/s Static Pressure: 650 Pa Static Pressure: 758 Pa Selection Pressure: 650 Pa Total Pressure: 768 Pa

Installation Type: n/a
Air Density: 1.204 kg/m³
- Atmos. Temp: 20 °C
- Altitude: 0 m
- Humidity: 0.0 %

#### Fan Data

Catalogue Code: HUD564

Description: Heritage Ultra Series

Diameter: 560 mm Impeller Type: Mixed Flow

Blade Material:

Speed: 25 r/s @50 Hz

Power, Abs: 2.27 kW

Input Power: 2.60 kW Peak: 2.55 kW

Efficiency Total: 51.1% Fan Weight: 97.0 kg Static: 50.4%

# Motor Data (at STP)

Motor Type:

Electrical Supply: 415V 3ph 50Hz

 Motor Frame:
 D100L

 Motor Power:
 3.00kW

 FLC/Start:
 6.25A / 40.63A

 Motor Speed:
 4 pole

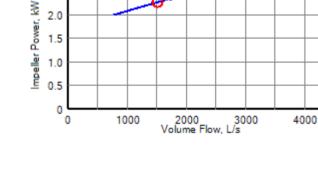
Motor Speed: 4 pole Motor Efficiency: 87.6%

#### Energy Efficiency, NCC/BCA Vol. 1, Section J compliant

+ 2019 - 2022

#### Energy Efficiency, H1/VM3 2021 compliant

+ H1/VM3 2021



1000

2000

3000

4000

700

600

500

400

300

200

100

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3.0

2.5

0

ď

Static Pressure,

#### **Sound Data**

Spectrum (Hz):	63	125	250	500	1K	2K	4K	8K	dBW	dB(A) @ 3m	
Inlet (dB):	78	83	81	79	77	71	66	67	87	61	
Outlet (dB):	81	88	86	86	85	77	72	70	93	68	-

Sound levels are quoted as free-field values. dB(A) values are average spherical free-field for comparative use only.

# **Energy Sustainability Data**

Hours Per Day: 10 Annual Electricity Cost (\$): 1246.3 DaysPerYear: 300 Annual GH Gas (Tonnes): 11.4 CO2 per kWh (kg): 1.467 Annual Carbon Usage (Tonnes): 3.1

Cost per kWh (\$): 0.16



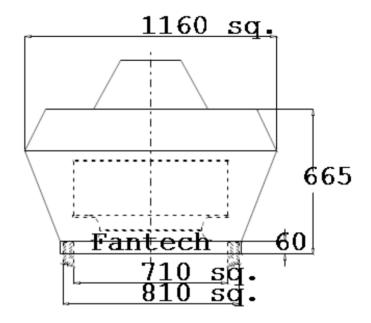
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Fantech Pty. Ltd.
A.B.N. 11 005 434 024
8 Healey Circuit
Huntingwood NSW 2148
Telephone: +61 (02) 9831 3676
Facsimile: +61 (02) 9831 3676

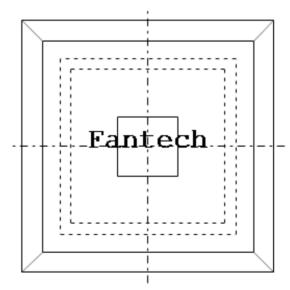
E-mail: ftnsw@fantech.com.au

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# **Drawing for Fan Model HUD564**

Location: **Designation:** 







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Telephone: +61 (02) 8811 0400
Facsimile: +61 (02) 9831 3676

Facsimile: +61 (02) 9831 3676 E-mail: ftnsw@fantech.com.au

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# Technical Data - Fan Model HUD564

Location: Designation:

#### 

Air Flow :2950 L/sAir Flow:3271 L/sStatic Pressure :350 PaStatic Pressure:431 PaSelection Pressure:350 PaTotal Pressure:480 Pa

Installation Type: n/a
Air Density: 1.204 kg/m³
- Atmos. Temp: 20 °C
- Altitude: 0 m
- Humidity: 0.0 %

#### **Fan Data**

Catalogue Code: HUD564

Description: Heritage Ultra Series

Diameter: 560 mm Impeller Type: Mixed Flow

Blade Material:

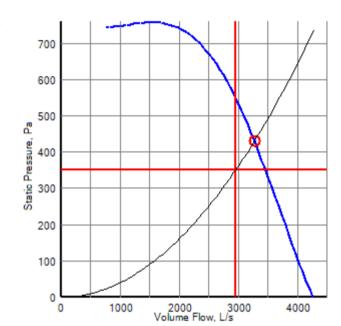
Speed: 25 r/s @50 Hz

Power, Abs: 2.55 kW

Input Power: 2.92 kW Peak: 2.55 kW

Efficiency Total: 61.5%

Fan Weight: 97.0 kg Static: 55.2%



# Motor Data (at STP)

Motor Type:

Electrical Supply: 415V 3ph 50Hz

Motor Frame: D100L Motor Power: 3.00kW

FLC/Start: 6.25A / 40.63A

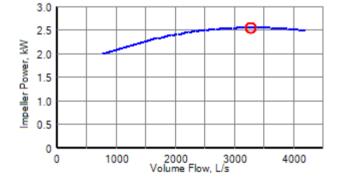
Motor Speed: 4 pole Motor Efficiency: 87.3%

## Energy Efficiency, NCC/BCA Vol. 1, Section J compliant

+ 2019 - 2022

#### Energy Efficiency, H1/VM3 2021 compliant

+ H1/VM3 2021



#### **Sound Data**

Spectrum (Hz):	63	125	250	500	1K	2K	4K	8K	dBW	dB(A) @ 3m
Inlet (dB):	78	83	81	79	77	71	66	67	87	61
Outlet (dB):	81	88	86	86	85	77	72	70	93	68

Sound levels are quoted as free-field values. dB(A) values are average spherical free-field for comparative use only.

**Energy Sustainability Data** 

Hours Per Day: 10 Annual Electricity Cost (\$): 1402.1
DaysPerYear: 300 Annual GH Gas (Tonnes): 12.9
CO2 per kWh (kg): 1.467 Annual Carbon Usage (Tonnes): 3.5

Cost per kWh (\$): 0.16



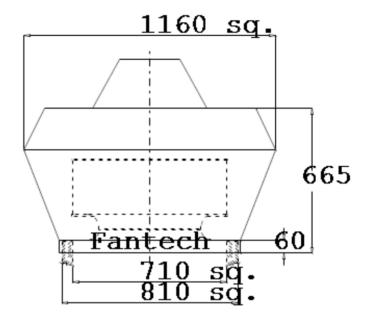
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Fantech Pty. Ltd.
A.B.N. 11 005 434 024
8 Healey Circuit
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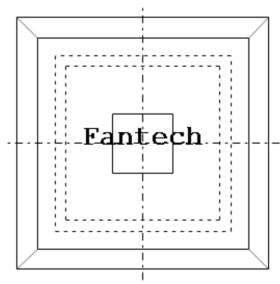
E-mail: ftnsw@fantech.com.au

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# **Drawing for Fan Model HUD564**

Location: **Designation:** 







Represented by:
Fantech Pty. Ltd.
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Huntingwood NSW 2148
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# **Technical Data - Fan Model PUD564DD**

Location: Designation:

## Performance - Required Actual

Air Flow: 3350 L/s Air Flow: 3681 L/s
Static Pressure: 200 Pa Static Pressure: 242 Pa
Selection Pressure: 200 Pa Total Pressure: 271 Pa

Installation Type: n/a

Air Density: 1.204 kg/m³
- Atmos. Temp: 20 °C
- Altitude: 0 m
- Humidity: 0.0 %

#### **Fan Data**

Catalogue Code: PUD564DD

Description: PowerLine Ultra Series

Diameter: 560 mm Impeller Type: Mixed Flow

Blade Material: -

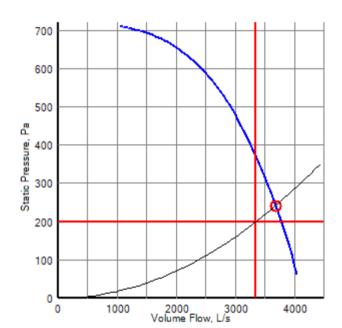
Speed: 24 r/s @50 Hz

Power, Abs: 2.33 kW

Input Power: 2.67 kW Peak: 2.43 kW

Efficiency Total: 42.7%

Fan Weight: 101.0 kg Static: 38.1%



# Motor Data (at STP)

Motor Type:

Electrical Supply: 415V 3ph 50Hz

Motor Frame: D100L Motor Power: 3.00kW

FLC/Start: 6.25A / 40.63A
Motor Speed: 4 pole

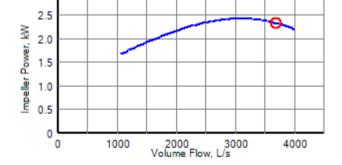
Motor Speed: 4 pole Motor Efficiency: 87.6%

## Energy Efficiency, NCC/BCA Vol. 1, Section J compliant

+ 2019 - 2022

#### Energy Efficiency, H1/VM3 2021 compliant

+ H1/VM3 2021



3.0

#### **Sound Data**

Spectrum (Hz):	63	125	250	500	1K	2K	4K	8K	dBW	dB(A) @ 3m
Inlet (dB):	80	83	79	74	73	73	71	66	87	59
Outlet (dB):	83	86	82	81	80	79	77	71	91	65

Sound levels are quoted as in-duct values. dB(A) values are average spherical free-field for comparative use only.

#### **Energy Sustainability Data**

Hours Per Day: 10 Annual Electricity Cost (\$): 1280.1
DaysPerYear: 300 Annual GH Gas (Tonnes): 11.7
CO2 per kWh (kg): 1.467 Annual Carbon Usage (Tonnes): 3.2

Cost per kWh (\$): 0.16

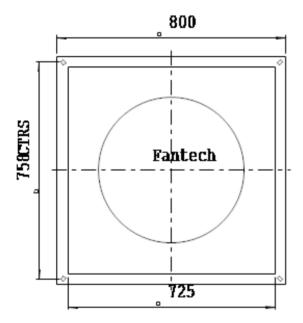


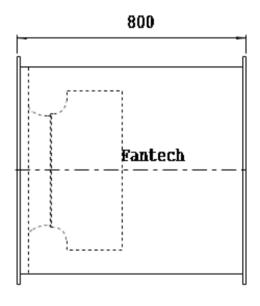
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# **Drawing for Fan Model PUD564DD**

Location: **Designation:** 







# Electrostatic Precipitator (ESP) Data Sheet





#### **Product Overview**

Electrostatic precipitators (ESP) are applied for air filtering cooking fume from commercial kitchens. There are various specific features to suit this kitchen cooking fume control and industrial application. In case of industrial application, please contact manufacturer for written permission. Or warranty is not covered the damage or injury from non-intended use.

### **Features:**

- 1. Kitchen odor, smoke, oil control efficiently
- 2. High fume removal efficiency rate: 90-93% or >98% (efficiency stacking units)
- 3. Flexible/customized modular design:
  - (1) Easy installation, maintenance and cleaning.
  - (2) Modular units are allowed to vertical/horizontal stacking combination as per different air flow or removal efficiency rate request.
  - (3) Collector cell, mesh filter and oil sump are easy to remove and clean.
- 4. Intelligent electrostatic power control system.
- 5. Electric intensity auto-control function ensures the unit maintains a high removal efficiency rate after a long-time service.
- 6. Safety and Stability: Door-open power-off protection; over-current, voltage, temperature protection; regular discharge protection & electric arc protection; high voltage open circuit and short circuit protection.
- 7. Powder coated carbon steel cabinet.
- 8. The unit can be installed in outdoor without shelter housing.
- 9. Photolysis and odor removal (DGRH-K-U models only):
- 10. High power UV tube will remove food odor more efficiently.
- 11. When unit is running, ozone will be produced to eliminate odour.
- 12. Cost effective & eco-friendly: Long life-span, minimum maintenance, energy saving and small in size.

#### **Operating Principles**

Fume control is composed of two parts:

- (1) Cooking oil, fume and grease particle's part:
- The dirty air passes through a mesh filter. Most of big size of oil, fume and grease particles are removed.
- The air passes into the high voltage Ionizer section where charges even microscopic contaminants (Small to 0.01mm size) to a positive potential.
- -The positive ionized air then passes through low voltage aluminum collector plates. The



plates will capture them magnetically from air stream and stick them.

- The particulates will drain down into oil sump.
- Clean air exits through the unit.

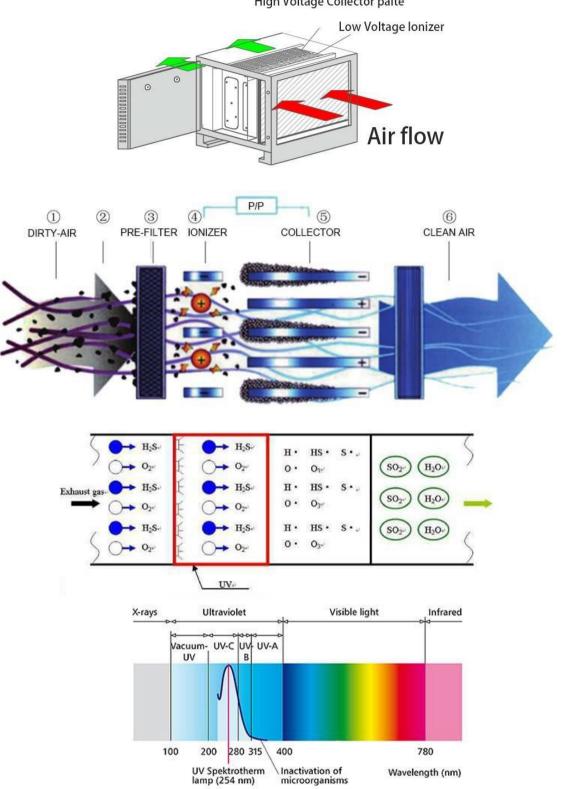
# (2) UV Photolysis Odour Removal part:

Ozone is produced in the collector cell. Besides, UV-C ultraviolet tube (wave 254nm) also produces OZONE and undergoes chemical processes such as photolysis and ozonolysis that breaks down grease and odour containing compounds produced during cooking. And then it releases CO<sub>2</sub>, SO<sub>2</sub>, H<sub>2</sub>O and small amount of powder.

**Note:** High efficient Activated Carbon Odor Extractor unit are also available to extend odour control performance.



# High Voltage Collector palte





# **Technical Parameter\***

MODEL	PASS	AIRFLOW (I/s)	PRESSURE DROP (pa)	CABINET DIM LxWxH (mm)	FLANGE DIM WxH (mm)	POWER (W)	WEIGHT (kg)	NUMBER OF CELLS (qty)	AVERAGE EFFICIENCY (%)
CAVAIR-11S	SINGLE	1000	100	640x765 x690	485x530	110	50	1	94.6
CAVAIR-12S	SINGLE	2000	100	640x1300 x690	1020x530	220	80	2	94.6
CAVAIR-13S	SINGLE	3000	100	640x1835 x690	1560x530	330	110	3	94.6
CAVAIR-14S	SINGLE	4000	100	640x2370 x690	2090x530	440	140	4	94.6
CAVAIR-11T	TWIN	1000	150	1280x765 x690	485x530	220	100	2	99.7
CAVAIR-12T	TWIN	2000	150	1100x130 0x690	1020x530	440	160	4	99.7
CAVAIR-13T	TWIN	3000	150	1100x1835 x690	1560x530	660	220	6	99.7
CAVAIR-14T	TWIN	4000	150	1100x2370 x690	2090x530	880	280	8	99.7
CAVAIR-11S-3	TRIPLE	1000	175	1920x765 x690	485x530	330	150	3	99.9
CAVAIR-12S-3	TRIPLE	2000	175	1920x1300 x690	1020x530	660	240	6	99.9
CAVAIR-13S-3	TRIPLE	3000	175	1920x1835 x690	1560x530	990	330	9	99.9
CAVAIR-14S-3	TRIPLE	4000	175	1920x2370 x690	2090x530	1320	420	12	99.9

<sup>\*</sup>Chosen airflow values filters will significantly affect final filtration efficiencies. When choosing airflows, factors such as the type of cooking and the requirements of the discharge point need to be considered.



