

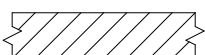
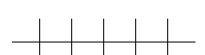
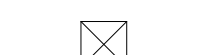
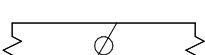
DRAWING NOTES

- ALL DUCTWORK SIZES SHOWN ARE OVERALL DUCTWORK SIZE AND NOT CLEAR AIRWAY SIZE.
- ALL WORK TO BE CARRIED OUT IN A WORKMANSHIP LIKE MANNER AND COMPLY WITH ALL RELEVANT CODES AND STANDARDS. BCA, AS1668.1:1998/2015, AS1668.2:2012, AS 4254.
- CLEAN OUT ACCESS PANELS TO BE INSTALLED IN ACCORDANCE WITH AS1668. 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. PROVIDE DRAIN POINTS AT ALL LOW POINTS.
- KITCHEN EXHAUST DUCTWORK WITHIN THE FIRE COMPARTMENT OF THE HOODS BEING SERVED SHALL BE INSULATED TO ACHIEVE -/30 FRL WITH DUCT WRAPPED IN 50mm MINERAL WOOL ATTACHED WITH NON-COMBUSTIBLE FASTENINGS IN ACCORDANCE WITH AS1668.1:2015 SECTION 11.2.3.3 WHERE DUCTWORK IS INSTALLED WITHIN 300MM OF ANY COMBUSTIBLE MATERIAL (BY OTHERS).
- 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 AS STATED.
- SERVICES TO BE RELOCATED BY OTHERS TO SUIT NEW MECHANICAL DESIGN WHERE REQUIRED.
- COOKING EQUIPMENT SHOWN ON DRAWING ARE FOR VISUAL PURPOSE ONLY. PLEASE REFER TO COOKING SPEC SHEET FOR DATA AND SIZES
- ALL DRAWINGS BELONG TO CAVALIER VENTILATION P/L AND CANNOT BE REPRODUCED PARTLY OR WHOLE WITHOUT THE APPROVAL FROM CAVALIER VENTILATION

EQUIPMENT & GENERAL LEGEND

L/S	LITRES PER SECOND
PA	PASCALS (STATIC PRESSURE)
FFL	FINISHED FLOOR LEVEL
TBC	TO BE CONFIRMED
SM	SITE MEASUREMENT
AP	ACCESS PANEL - INDUCT
CAP	CEILING ACCESS PANEL
KEH	KITCHEN EXHAUST HOOD
KEF	KITCHEN EXHAUST FAN
MAF	MAKE UP AIR FAN
VSD	VARIABLE SPEED DRIVE
ESP	ELECTROSTATIC PRECIPITATOR
OZ	OZONE GENERATOR
TEF	TOILET EXHAUST FAN
TE	TOILET EXHAUST GRILLE
FR	FYREWRAPE
BB	BASE BUILD
VCD	VOLUME CONTROL DAMPER
FCU	FAN COIL UNIT (INDOOR)
CU	CONDENSING UNIT (OUTDOOR)

DUCT LEGEND

KITCHEN EXHAUST DUCTWORK	
KITCHEN SUPPLY DUCTWORK	
EXISTING DUCTWORK	
TOILET EXHAUST DUCTWORK	
AC - SUPPLY DUCTWORK	
AC - RETURN AIR DUCTWORK	
25mm INTERNALLY INSULATED	
50mm INTERNALLY INSULATED	
SILENCER	
FLEX	
RISER	
VCD	

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).



1300 4 CAVALIER (22825)
www.cavaliervent.com.au
29 Liverpool St, Ingleburn, NSW, 2565

OPORTO MANLY PRELIMINARY DESIGN

104 The Corso, Manly, New South Wales, 2095, Australia

SIGNATURE AND DATE

SITE CONTACT GEORGE
PH# 0431054151

CAVALIER LEGEND

Date Issue Date
Drawn by AH

DO NOT SCALE FROM DRAWING

Scale @ A3

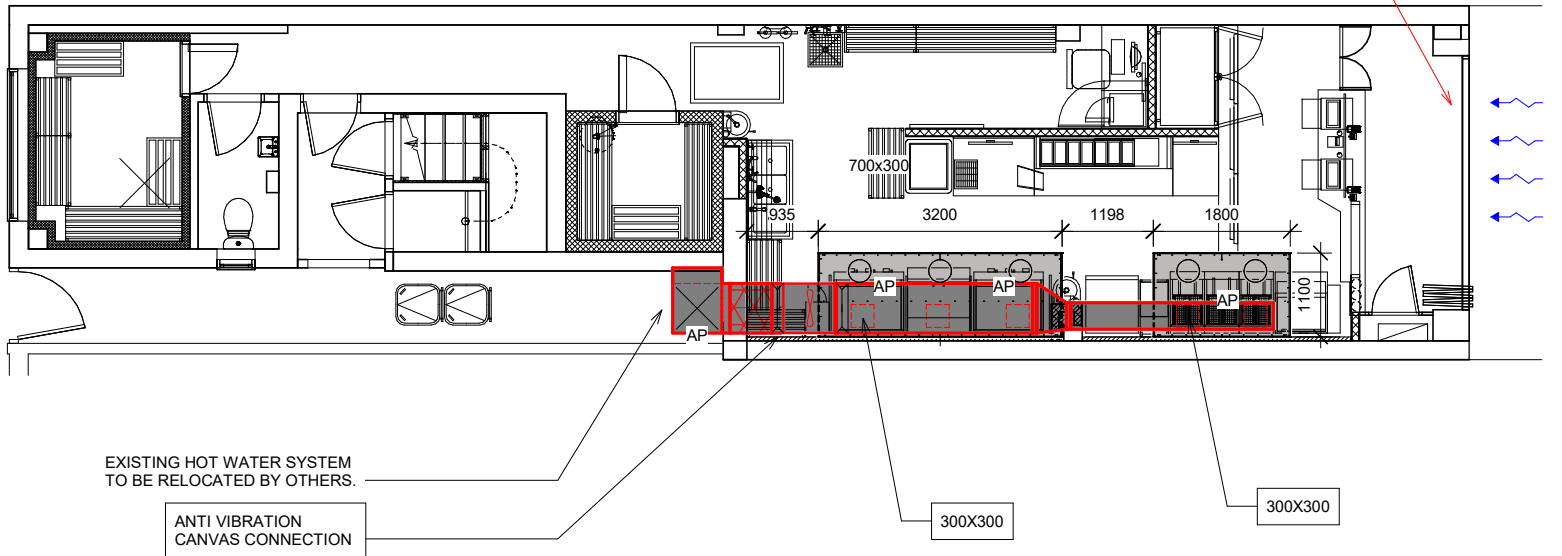
JB01877

**MECH
101**

REV 1

APPROXIMATE AVERAGE VELOCITY
0.33M/S.

**NOTE: MUA TO COME FROM
OPENABLE SHOPFRONT.**



1300 4 CAVALIER (22825)
www.cavaliervent.com.au
29 Liverpool St, Ingleburn, NSW, 2565

OPORTO MANLY PRELIMINARY DESIGN

104 The Corso, Manly, New South Wales, 2095, Australia

SIGNATURE AND DATE

SITE CONTACT GEORGE
PH # 0431054151

PLAN VIEW

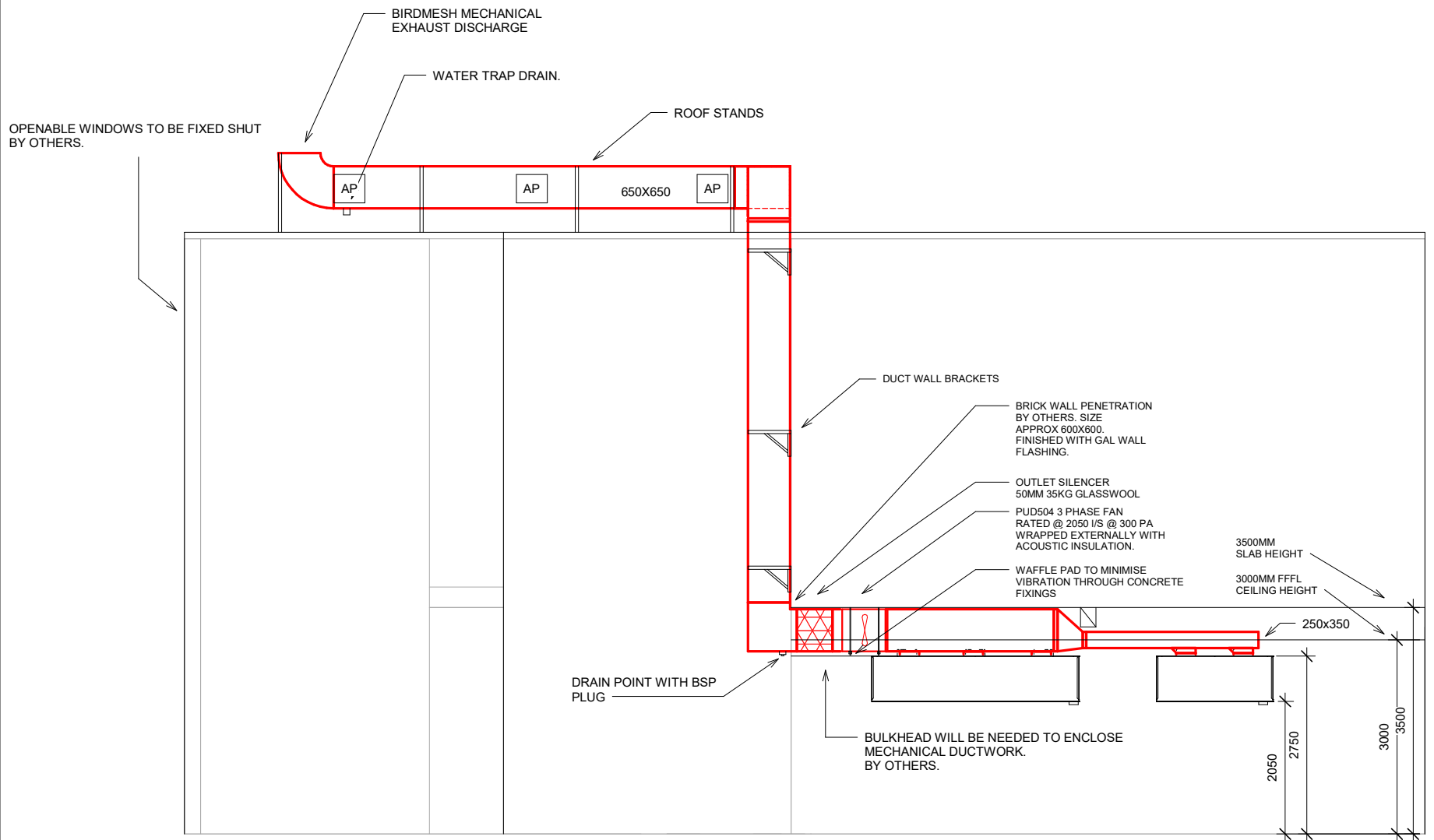
Date	Issue Date	DO NOT SCALE FROM DRAWING	Scale @ A3 1 : 60
Drawn by	AH		

JB01877

**MECH
102**

REV 1

21/06/2022 10:11:03 AM



1300 4 CAVALIER (22825)
www.cavaliervent.com.au
29 Liverpool St, Ingleburn, NSW, 2565

OPORTO MANLY PRELIMINARY DESIGN

104 The Corso, Manly, New South Wales, 2095, Australia

SIGNATURE AND DATE

SITE CONTACT GEORGE
PH # 0431054151

ELEVATION

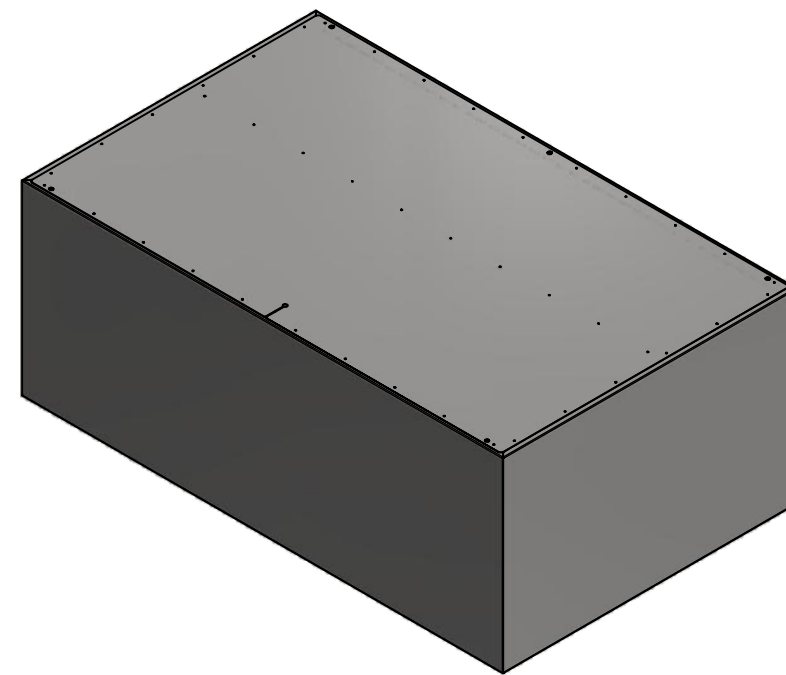
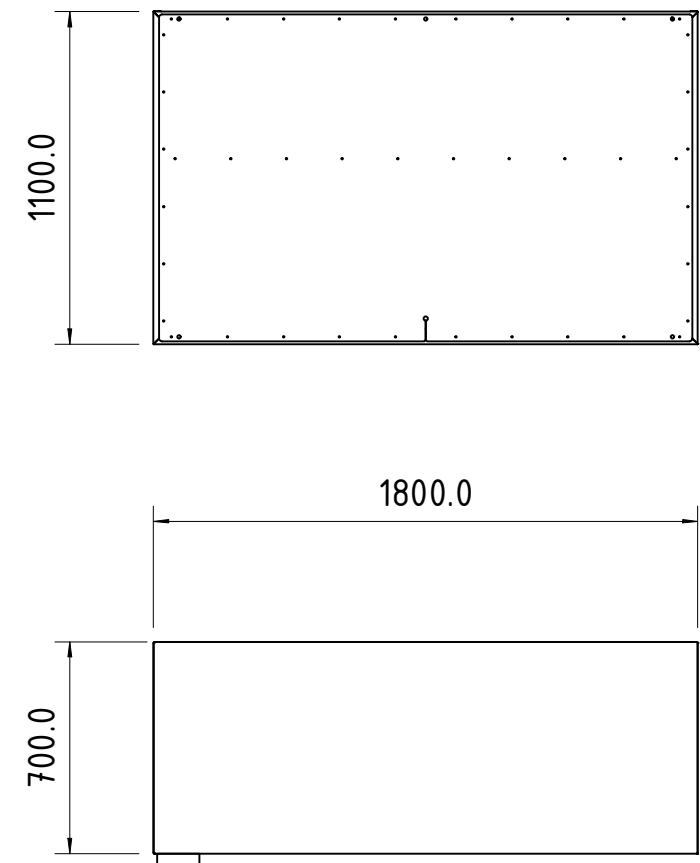
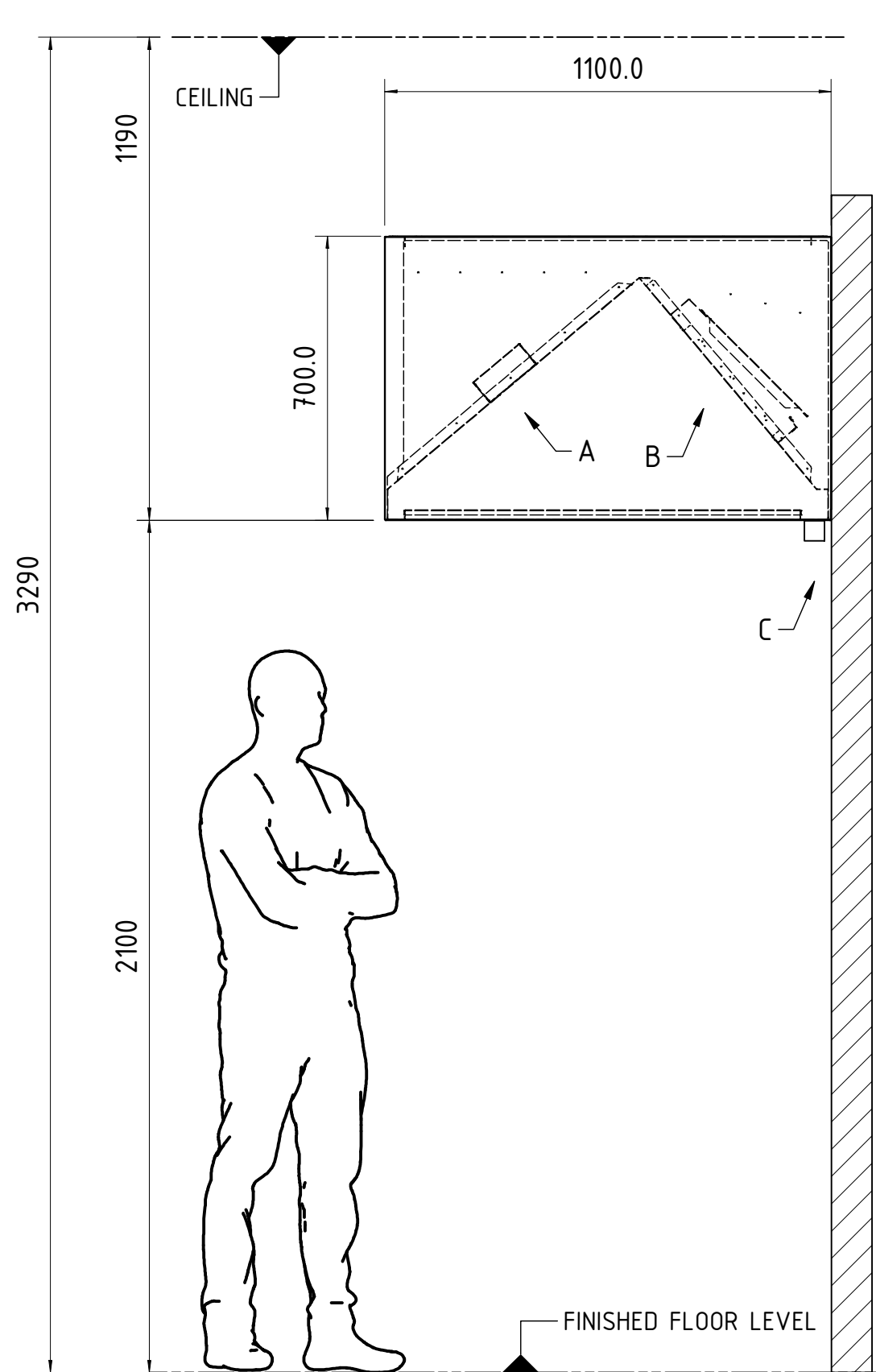
Date	Issue Date	DO NOT SCALE FROM DRAWING	Scale @ A3 1 : 55
Drawn by	AH		

JB01877

**MECH
103**

REV

21/06/2022 10:11:07 AM



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

KEH-1 1800x1100x700
EXHAUST 750 L/S @ 110 PA
SUPPLY NA
CAVALIER RANGEHOOD
- STAINLESS STEEL
A LED DOWNLIGHT
B BAFFLE FILTERS
C WASTE DRAIN TRAY
D EXHAUST SPIGOT - NA
E SUPPLY SPIGOT - NA
F STAINLESS STEEL PERFORATED GRILL NA
G AIR INJECTION SLOTS (AIR CURTAIN) NA
COOKING EQUIPMENT UNDER HOOD
E11 3X DOUBLE FRYER



ALL DIMENSIONS IN mm
DO NOT SCALE - IF IN DOUBT ASK

AS1100
3RD ANGLE
PROJECTION

CAVALIER VENTILATION PTY LTD OWNS THE COPYRIGHT TO THIS
DRAWING WHICH IS ITS EXCLUSIVE PROPERTY AND WHICH IS SUPPLIED IN
CONFIDENCE AND WHICH MUST NOT BE USED FOR ANY PURPOSE OTHER
THAN THAT EXPRESSLY PERMITTED IN WRITING BY THE OWNERS AND
MUST NOT BE DISCLOSED OR PRODUCED WITHOUT PERMISSION FROM
THE OWNERS IN WRITING. THIS DRAWING MUST BE RETURNED TO THE
OWNERS WHEN THE PURPOSE FOR WHICH IT IS SUPPLIED HAS CEASED.

SCALE: 1 : 25

DATE: 16/06/2022

DRAWN: CONFIG 4.6

REVISION: 1

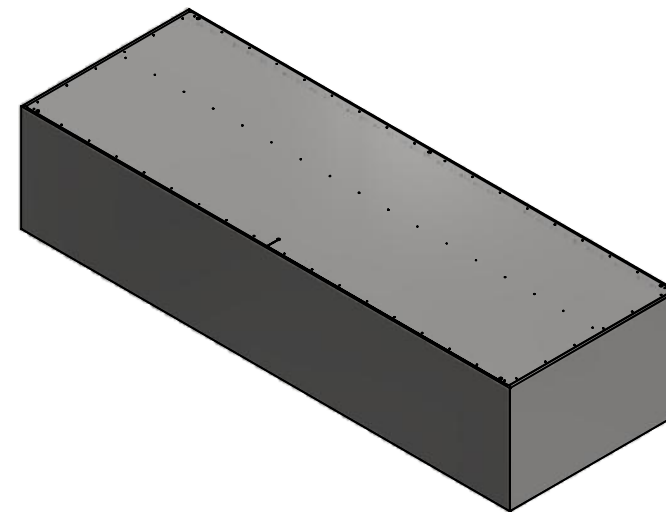
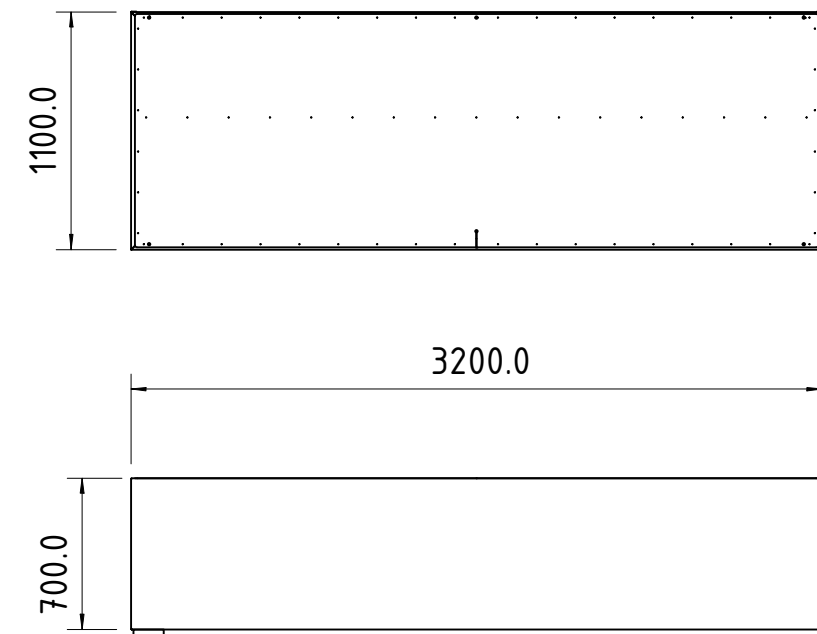
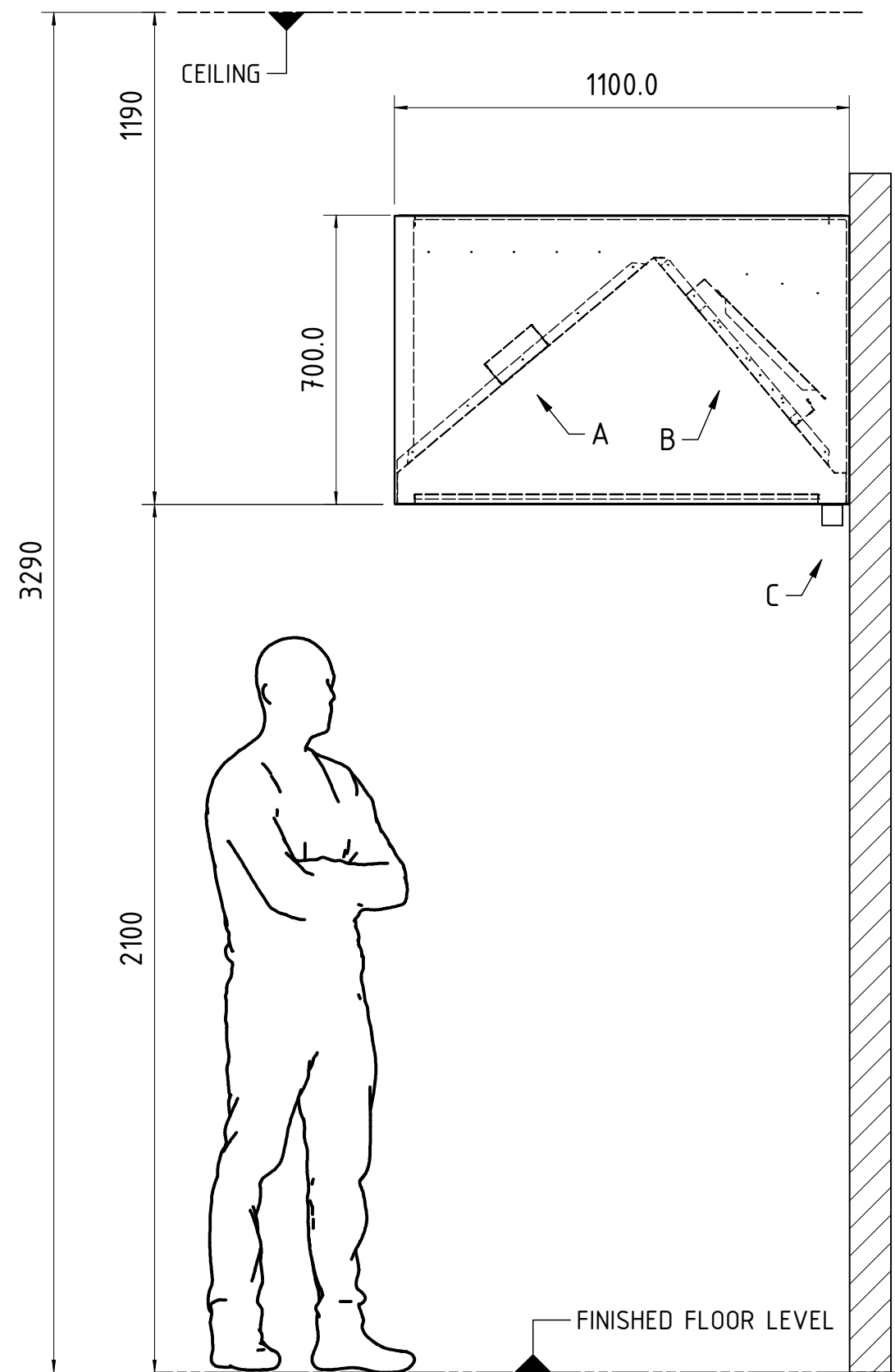
JOB No.: JB01877-2

CLIENT: OPORTO MANLY

DESCRIPTION: EXTRACTION HOOD ASSEMBLY

PART No.: EHA-JB01877-2

A3



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

KEH-1 2700x1100x700
EXHAUST 1100 L/S @ 110 PA
SUPPLY NA
CAVALIER RANGEHOOD
- STAINLESS STEEL
A LED DOWNLIGHTS
B BAFFLE FILTERS
C WASTE DRAIN TRAY
D EXHAUST PLENUM
E SUPPLY SPIGOT - NA
F STAINLESS STEEL PERFORATED GRILL NA
G AIR INJECTION SLOTS (AIR CURTAIN) NA
COOKING EQUIPMENT UNDER HOOD
E13 6 BURNER
E14 900MM WIDE FLAT PLATE
E16 TWIN FRYER
(NOTE NO INFILL)



ALL DIMENSIONS IN mm
DO NOT SCALE - IF IN DOUBT ASK

AS1100
3RD ANGLE
PROJECTION

CAVALIER VENTILATION PTY LTD OWNS THE COPYRIGHT TO THIS
DRAWING WHICH IS ITS EXCLUSIVE PROPERTY AND WHICH IS SUPPLIED IN
CONFIDENCE AND WHICH MUST NOT BE USED FOR ANY PURPOSE OTHER
THAN THAT EXPRESSLY PERMITTED IN WRITING BY THE OWNERS AND
MUST NOT BE DISCLOSED OR PRODUCED WITHOUT PERMISSION FROM
THE OWNERS IN WRITING. THIS DRAWING MUST BE RETURNED TO THE
OWNERS WHEN THE PURPOSE FOR WHICH IT IS SUPPLIED HAS CEASED.

SCALE: 1 : 35

DATE: 16/06/2022

DRAWN: CONFIG 4.6

REVISION: 1

JOB No.: JB01877-1

CLIENT: OPORTO MANLY

DESCRIPTION: EXTRACTION HOOD ASSEMBLY

PART No.: EHA-JB01877-1

A3



Represented by:
Fantech Pty. Ltd.
A.B.N. 11 005 434 024
63 Vision Street
Dandenong South VIC 3175
Telephone: +61 (03) 9554 7845
Facsimile: +61 (03) 9554 7833
E-mail: info@fantech.com.au
Version 5.6.21 Copyright © 2010-21 Elta Group

Technical Data - Fan Model PUD504DD

Location: KEF 1

Designation:

Performance - Required

Air Flow : 2.05 m³/s
Static Pressure : 300 Pa
Selection Pressure: 300 Pa
Installation Type: n/a
Air Density: 1.204 kg/m³
- Atmos. Temp: 20 °C
- Altitude: 0 m
- Humidity: 0.0 %

Actual

Air Flow: 2.22 m³/s
Static Pressure: 352 Pa
Total Pressure: 369 Pa

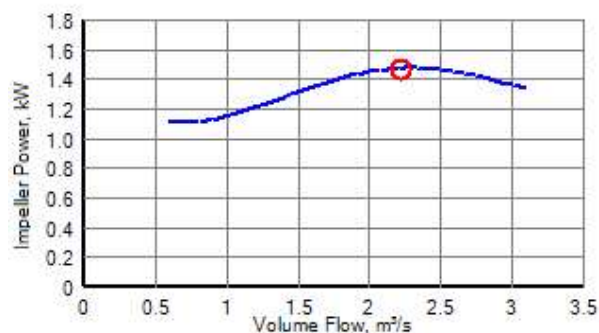
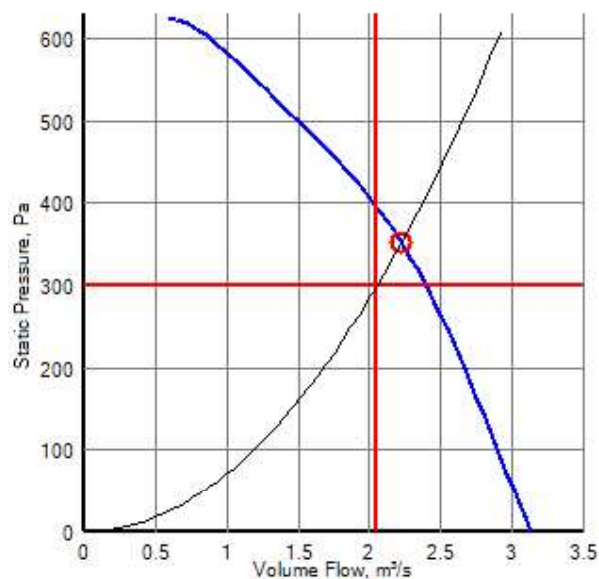
Fan Data

Catalogue Code: PUD504DD
Description: PowerLine Ultra Series

Diameter: 500 mm
Impeller Type: Mixed Flow
Blade Material: -
Speed: 1430 r/min @50 Hz
Power, Abs: 1.47 kW Peak: 1.48 kW
Input Power: 1.73 kW
Efficiency Total: 55.6% Static: 53.1%
Fan Weight: 67.0 kg

Motor Data (at STP)

Motor Type:
Electrical Supply: 415V 3ph 50Hz
Motor Frame: D100L
Motor Power: 2.20kW
FLC/Start: 4.70A / 25.38A
Motor Speed: 4 pole
Motor Efficiency: 85.0%



Sound Data

Spectrum (Hz):	63	125	250	500	1K	2K	4K	8K	dBW	dB(A) @ 3m
Inlet (dB):	80	84	79	74	73	72	69	64	87	59
Outlet (dB):	88	84	85	76	79	75	70	63	91	62

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 (\$):	832.0
DaysPerYear:	300	Annual GH Gas (Tonnes):	7.6
CO2 per kWh (kg):	1.467	Annual Carbon Usage (Tonnes):	2.1
Cost per kWh (\$):	0.16		

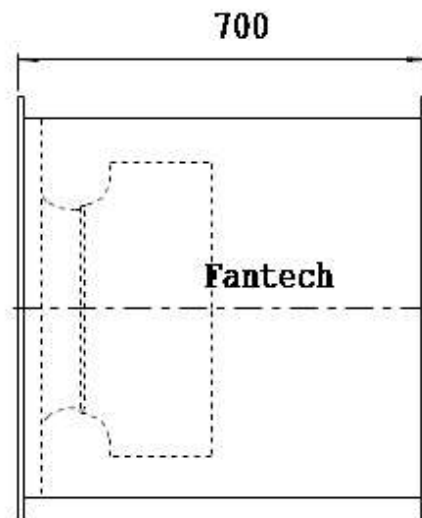
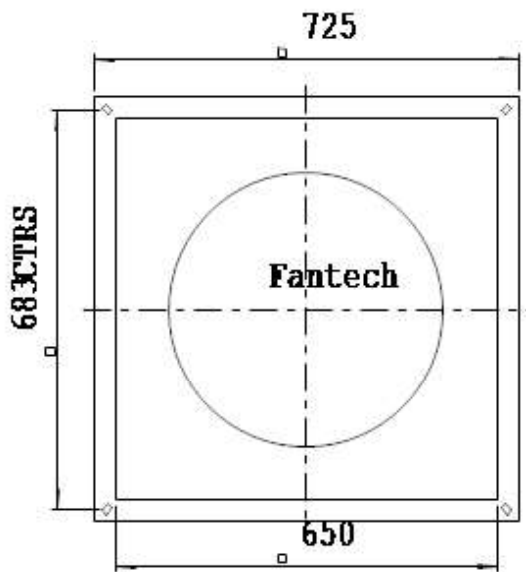


Represented by:
Fantech Pty. Ltd.
A.B.N. 11 005 434 024
63 Vision Street
Dandenong South VIC 3175
Telephone: +61 (03) 9554 7845
Facsimile: +61 (03) 9554 7833
E-mail: info@fantech.com.au
Version 5.6.21 Copyright © 2010-21 Elta Group

Drawing for Fan Model PUD504DD

Location: KEF 1

Designation:



Terms:

- The Purchaser is responsible for providing to Cavalier, accurate information from the cooking equipment supplier/s for consideration in hood design.
- 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.
- The specified Exhaust Static pressure at the hood's collar is not the total system pressure & does not include the pressure drop of ducts including transitions & bends, induct filtration or treatment systems, attenuators, discharge registers or any other items in the exhaust system.
- If the make-up air is hotter than 27°C or less than 18°C, air conditioning or tempering should be considered to provide 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 to remove contaminants from the kitchen.
- The kitchen exhaust fan should have backward 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 its design static capacity.
- 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.
- 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 balance 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 drafts in the cooking zone.