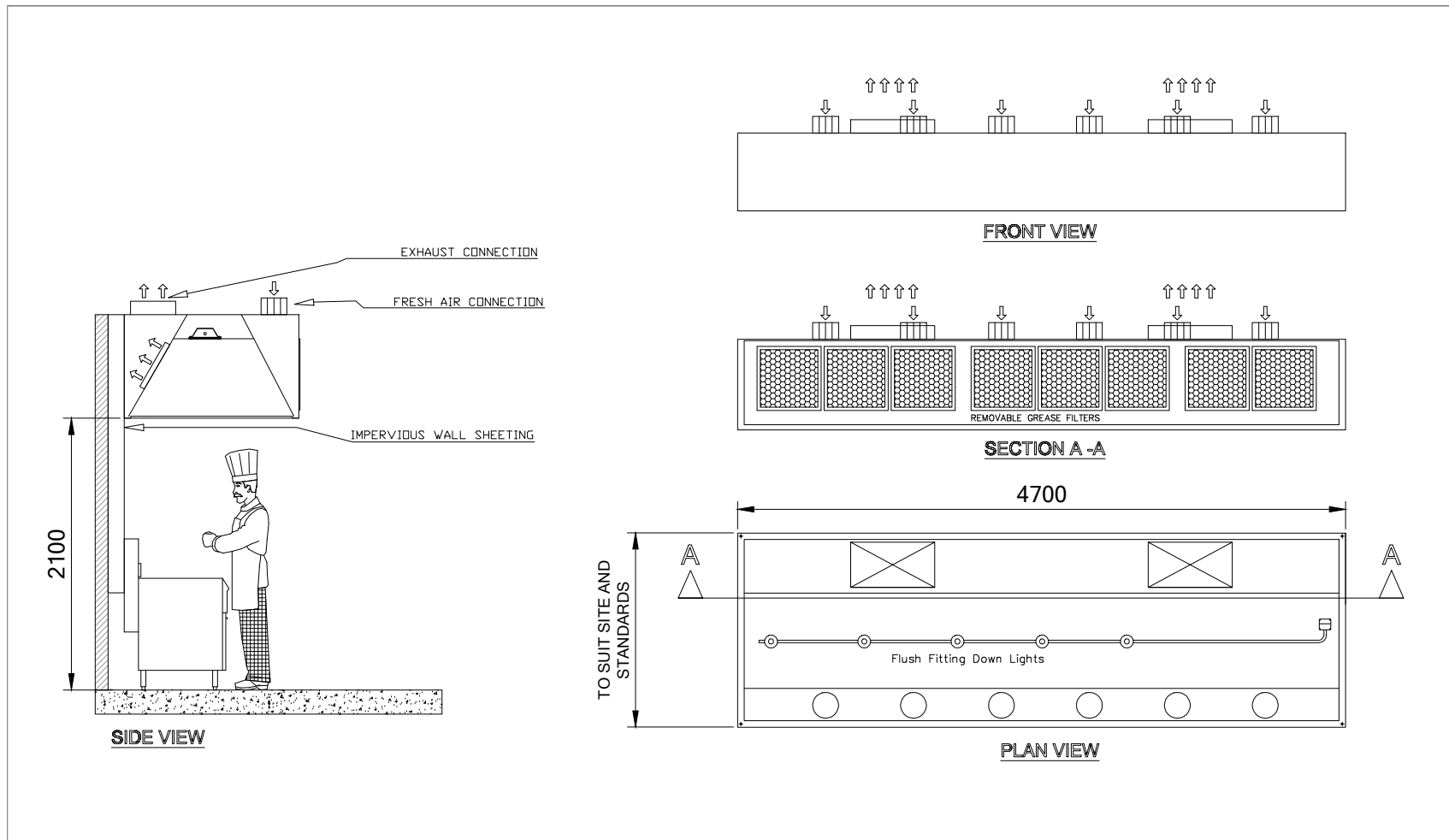


ITEM 42 - MAIN COOKING EXHAUST SYSTEM - Scale 1:50



GENERAL MECHANICAL NOTES

1. Installation and materials shall be in accordance with Australian standard AS 1668 Parts 1 & 2 - 2012 and any other local standards/codes.
2. The inside edge of the grease gutter on the exhaust hood shall comply with the new standards for the equipment over which the hood is installed except on the side adjoining a wall.
3. The preferred height for the base of the exhaust canopy is between 2000 - 2050mm above finished floor level.
4. The effluent air must be discharged vertically with the exhaust vent be no closer than 6 meters to any fresh air intake or window.
5. All duct work is to be constructed and installed in accordance with the requirements of AS1668 Parts 1 & 2 - 2012
6. Mechanical contractor is to verify, in conjunction with KEC, all floor to above structural clearances for hoods, exhaust, and make-up air duct work to avoid any clashes with existing services.
7. All make-up air supply plenums to be mounted flush with ceiling. Make-up air to the kitchen shall not be more than 90% of the quantity extracted.
8. It is recommended not to install high velocity diffusers or HVAC returns within 4 meters of the hood. Non-directional perforated diffusers are recommended (i.e. no 4 way diffusers to be used)
9. All fans, duct work, starters and controls are the complete responsibility of the mechanical contractor. (KEC to provide and hang all hoods only).
10. Mechanical contractor is to supply a certificate of performance of all air-conditioning and mechanical ventilation systems accompanied by details of ventilation tests carried out.

FOOD PREMISES DESIGN

PROJECT
MOTTO MOTTO

ADDRESS
ROBINA TOWN CENTRE
ROBINA PARKWAY
ROBINA QLD 4226

CLIENT
ZERO 9 / MOTTO MOTTO

DATE 14/08/2021
DRAWN BY AF

DRAWING NAME
EXHAUST HOOD PLAN

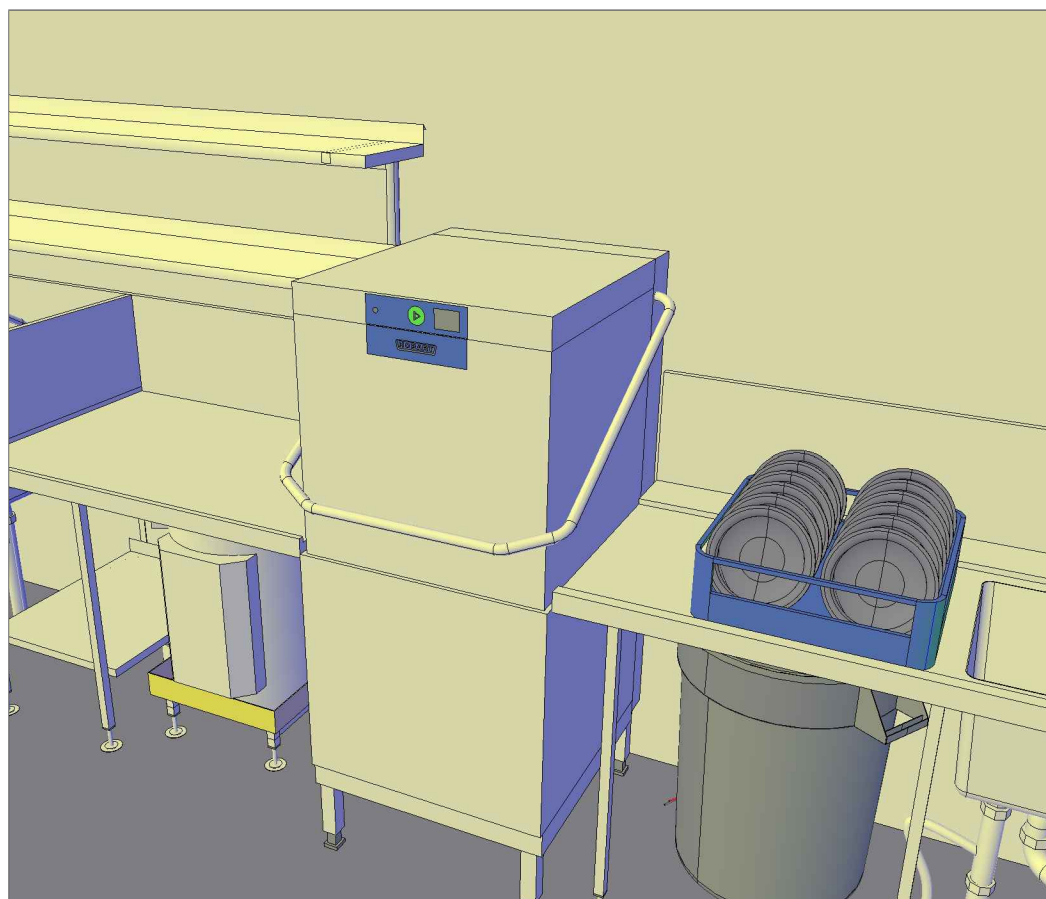
DWG NO. MMR-10
ISSUE NO. A

SCALE
1:50 on A3

0 02/08/2021 KITCHEN FLOOR PLAN FOR DISCUSSION AND REVIEW

A 14/08/2021 KITCHEN DESIGN FOR COUNCIL FOOD PREMISES DESIGN SUBMISSION

ITEM 55 - DISHWASHER WITH HEAT RECOVERY SYSTEM AND CERTIFIED TO NCC2019 - FV4.1 - Scale 1:50



EQUIPMENT WITH ALTERNATIVE MECHANICAL SYSTEMS

1. Dishwasher must be supplied with a SEED certification document that approves use of the dishwasher without a standard condensation removal hood over. (refer attached document)
2. Combi oven is to be under 8Kw in power and be provided with a steam removal system built in for removal of vapours at the end of a cycle. (refer attached document)



7/1147 Southpine Road, Arana Hills Q 4054
Ph: 07 3855 9956 Fax: 3337 9817
Mob: 0432 088 237
sales@fire-ice.com.au | www.fire-ice.com.au

DISCLAIMER
Do not scale from drawings. All dimensions are to be checked on site prior to commencing work. Report any discrepancies to the author.

ELECTRONIC DRAWINGS
Electronic drawings are controlled documents and are issued for information only. Any dimensions not nominated must be referred to the Fire & Ice for confirmation.

COPYRIGHT
All concepts and information contained in this document are the copyright of Fire & Ice Food Equipment Pty Ltd. Use or copying of this document in whole or in part without the written permission of Fire & Ice constitutes an infringement of copyright.