

Stocked Sizes

Xtractair Low Velocity Exhaust Canopies

| Standard Sizes | Stock |
|-------------------|-------|
| 1800 x 1400 x 600 | ✓ |
| 2100 x 1400 x 600 | ✓ |
| 2600 x 1400 x 600 | ✓ |
| 3000 x 1400 x 600 | ✓ |
| 3600 x 1400 x 600 | ✓ |
| 3900 x 1400 x 600 | ✓ |
| Custom | ✗ |

Steam Hoods

| Standard Sizes | Stock |
|-------------------------|-------|
| XST – 1400 x 1400 x 600 | ✓ |
| XS- 1000 x 1000 x 600 | ✓ |
| Custom | ✗ |

Popular models are held in stock, however, should you require a custom size, our skilled manufacturing team can customize to suit your needs.

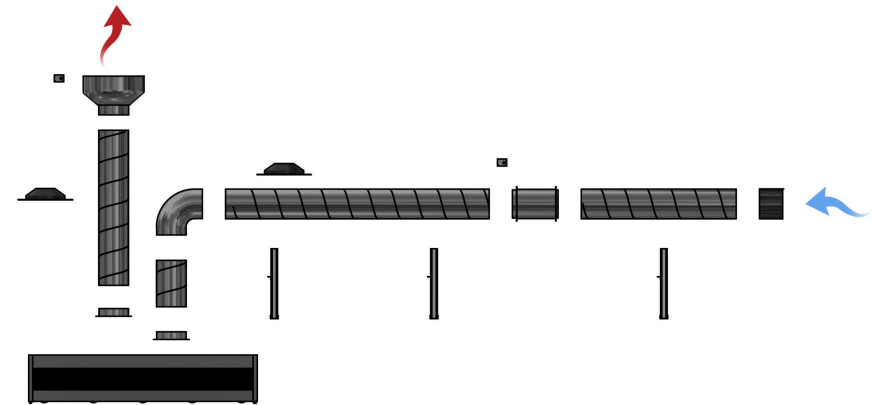


Contact us for more information

(03) 9551 3758



Low Velocity Exhaust Canopies engineered for performance

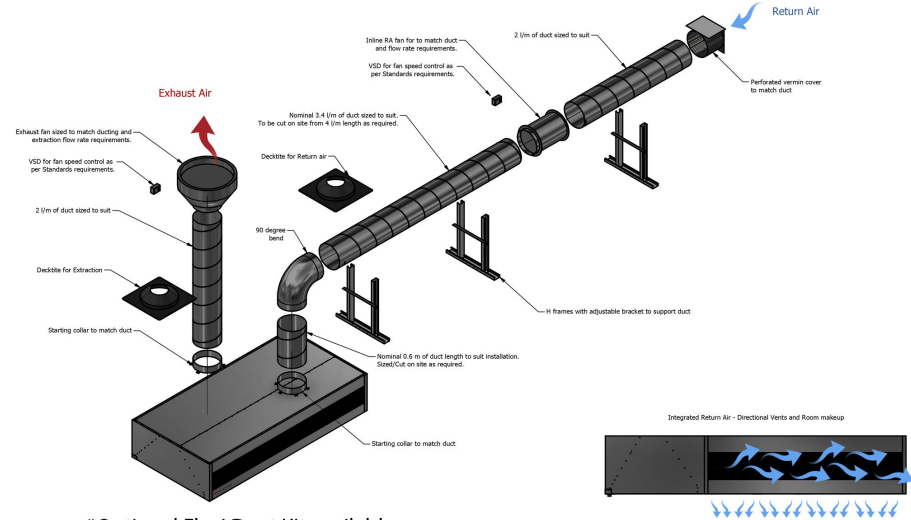
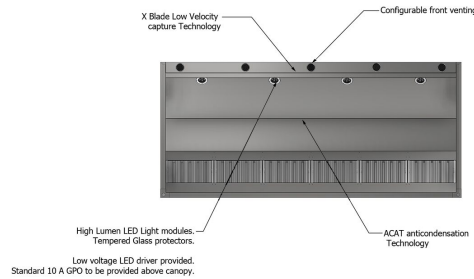
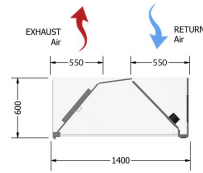


Engineered kit form Xtraction and Return Air ducting systems to suit all Xtractair Models.

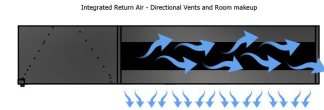


Features:

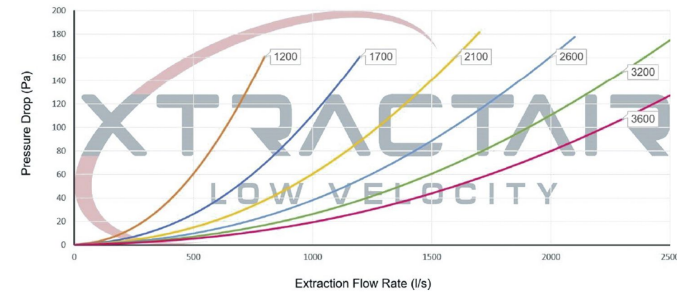
- x-Blade low velocity capture technology gives you up to 40% reduction in required air flow rate, decreasing noise, fan and duct kit sizing requirements
- Led lights fitted with toughened safety glass and constant voltage drivers as standard.
- Stainless steel return air grills fitted as standard.
- Universal drain points to the left and right of every canopy makes cleaning a breeze.
- Directional controlled vertical X-Blade low velocity capture technology will help keep smoke and heat within the canopy boundary.
- SS high efficiency baffle filters fitted as standard help equalize plenum pressure and are easily fitted into a standard dishwasher for cleaning, saving time and money.
- Anti Condensate Air Curtain (ACAT) technology keeps the pollutants heading towards the filters and prevents condensate forming within canopy ceiling space.



*Optional Flexi Duct Kit available



Xtractair Pressure Drop for various canopy sizes



AS 1668.2-2012

The use of ventilation and airconditioning in buildings

Part 2: Mechanical ventilation in buildings

3.4 KITCHEN EXHAUST HOODS

3.4.1 General

Requirements for kitchen exhaust hoods are set out in this Clause for the seven common types and configurations of hoods that apply to the most common kitchen types of cooking processes. Clause 3.4.1 sets out a prescriptive procedure for hood design and Clause 3.4.2 sets out a detailed procedure for hood design. Required kitchen exhaust hoods shall comply with Clause 3.4.2 & 3.4.3. **Exhaust hood and fan performance requirements for kitchen exhaust hoods shall be in accordance with AS/NZS 4363.2.**

Alternative exhaust hood designs, including proprietary designs, engineered ventilation cooling systems and mechanical equipment specific designs, may be used provided it can be established that the performance of such systems is at least equivalent to the performance of the hoods described in this Clause.

APPENDIX C KITCHEN EXHAUST HOODS (Normative)

This Appendix sets out requirements for the construction and installation of kitchen exhaust hoods where they are provided to kitchen units. Clause 3.4

3.4 APPLICATION Where a kitchen exhaust hood is required in a kitchen comply with Paragraphs C1, C2, C3, C4, C5, and C6, and where appropriate also paragraph C7 and C8 of this Appendix. C.1

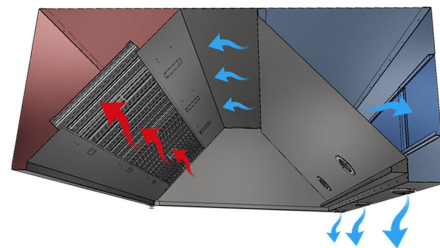
| CLASSIFICATION | How shall be designed | Standard | Compliance |
|----------------|---|----------|------------|
| C1.1 Design | | | Complies |
| C2 | To include cooking vapours and maintain suitable temperature | | Complies |
| C3 | To include cooking vapours and maintain suitable temperature together with return air | | Complies |
| C4 | To prevent condensate from the hood, cooking appliances or the floor | | Complies |

All Xtractair canopies are built to a full AS1668.2:2012 standard. Xtractair high efficiency kits include all you need to assemble on site.

Xtractair use our own specially designed calculation tool to capture the requirements of the actual appliances under the exhaust canopy, making compliance lodgement and certification a breeze



SS Baffle Filters - Standard



X-Blade R/A Technology