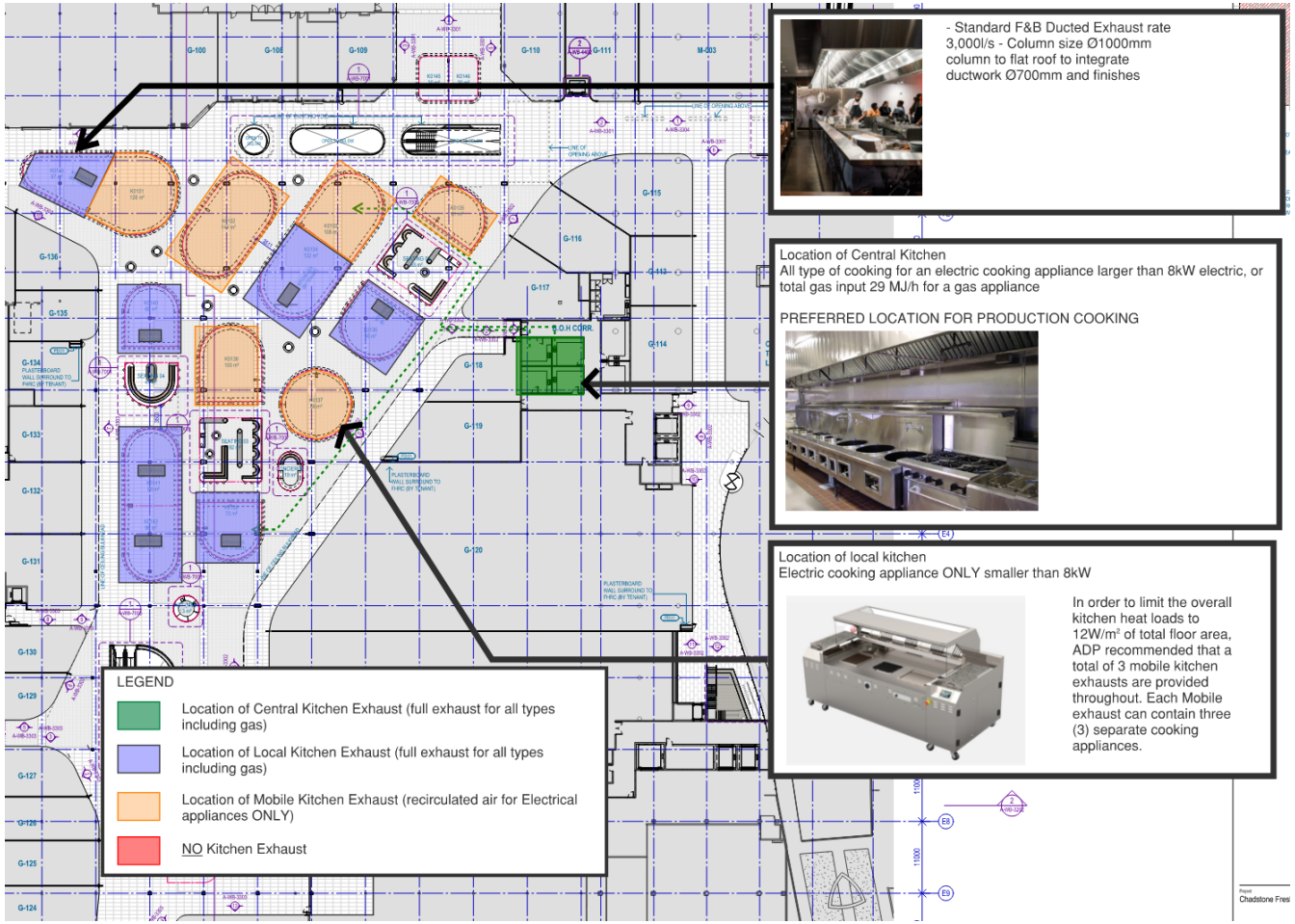
Annexure 12

KITCHEN EXHAUST AND CANOPY REQUIREMENTS

Kitchen Exhaust in Market Hall



Cooking in Pavilions

Options are available in the Market Hall for the individual tenant needs kitchen hoods as shown highlighted in the diagram.

1. Green Zone – Dedicated kitchen exhaust fans ductwork and make-up air take-off point are provided to the central kitchen by Vicinity. Commercial Kitchen hoods by tenants

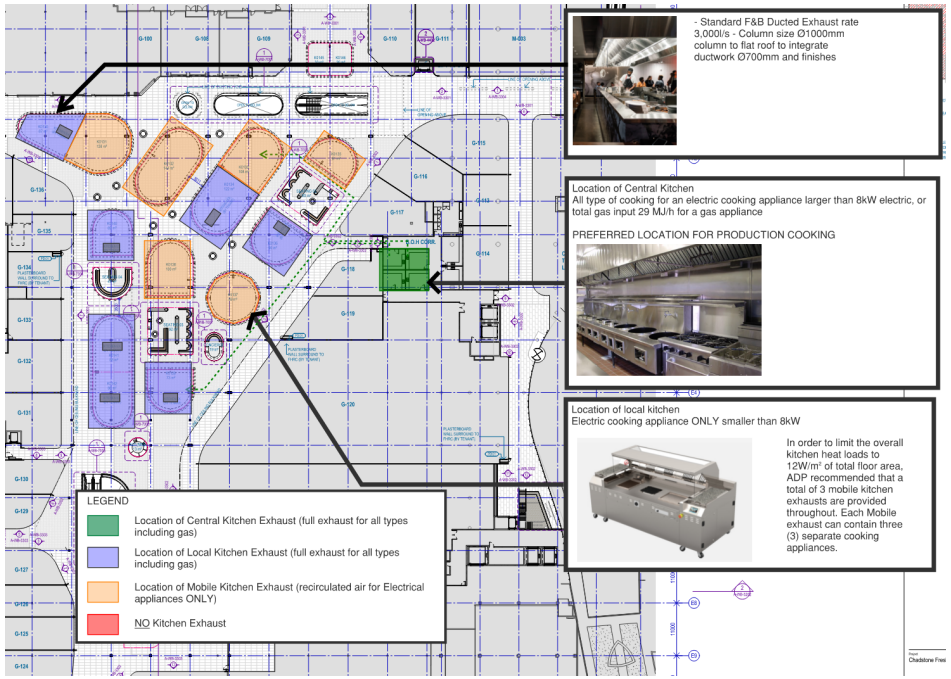
2. Blue Zones - Display Cooking is available, where kitchen exhaust hoods can be provided by tenant. Landlord provides kitchen exhaust fan and a duct take-off points to connect a kitchen hood with a limit of 3000L/s cooking apparatus. (Note the below table of a typical kitchen hood size expected and ducting take of point size provided for 3000L/s). Natural make-up air from the mall

Type	Typical Kitchen hood size for 3000L/s WxL [mm]	Exhaust air volume [l/s]	Duct diameter [mm]
Kiosk	2,000x1,000mm	3,000	700

3. Orange Zones - Light Cooking + Chilled – Shown in Orange – where portable engineer recirculating hoods can be used (to be provided by tenant) and space for refrigerated case (by tenant) – Note there is a Limited capacity to 3 x mobile kitchen hoods possible thus for the 6 highlighted orange zones only 3 tenancies are able to utilize this criterion.

It should be noted that the kitchen fan and ducting points are provided by the Landlord and any kitchen hoods or recirculating kitchen hoods are to be provided by the tenant.

Kitchen Exhaust in Market Hall



Recommend Hoods Type (applicable for Production Cooking and Kiosks) by Tenant

The following explains the benefits of utilising proprietary commercial low velocity Engineered kitchen exhaust hoods, when compared to standard commercial kitchen exhaust hoods as nominated in Australian Standard AS1668.2-2012 Mechanical Ventilation in Buildings.

The proprietary commercial kitchen exhaust hoods considered utilise low velocity, airflow induction technology to reduce the exhaust airflow rates below the calculated prescriptive methodology in AS1668.2.
The table below compares a Standard Kitchen Exhaust Hood with an Eco canopy Low Velocity Engineered Exhaust Hood based on a canopy serving 2No oven ranges, 2No flat grilles, 2No deep fat fryers.

	AS1668.2 Calculated Airflows (Standard)	**Ecocanopy Low Velocity Airflow**
Type of hood	Wall exhaust hood	Wall exhaust hood
Model	Standard	SARCA
Dimensions	4300L x 1200W x 600H (mm)	4300L x 1200W x 600H (mm)
Construction	304 St/St	304 St/St
Filters	Baffle type	Baffle type
Exhaust airflow	**2704 L/s**	**1508 L/s** (45% reduction)
Required static pressure	**221 Pa**	**95 Pa**
Make-up air	From Room (2704 L/s)	1195 L/s via make-up air connection & 313L/s from room
Supply only price*	$ 7,500	$ 10,800

For the Kiosks, natural make-up air is to be provided from the space (market hall) to the hood. No dedicated make-up air is required for the central zoned tenancies highlighted in Orange/Blue.

It is noted that the Ecocanopy is compliant with AS1668.2-2012 Section 3.6 Proprietary Kitchen Exhaust Equipment; which notes “The basis for these designs is to lower energy costs by reducing exhaust air requirements and, consequently, they generally require more detailed calculation methods.

It is important to note the above Engineered kitchen hoods are the recommended preference for tenant installation as the exhaust flow amounts will be significantly reduce from the base Australian Standard Rate by up to 45%. These types of hoods due to the overall benefits are the preferred option from the Landlord as benefiting to energy efficient measures forming part of the development and reducing electrical usage.