

## XtractAir & Xtracta

### Commercial Kitchen Exhaust Canopy Guide

Your Guide to a Fast, Compliant Commercial Kitchen Exhaust Solution

■ A complete, pre-engineered exhaust canopy solution designed to comply with **AS1668.2** (the Australian Standard for ventilation in buildings). Industry Kitchens supplies two canopy ranges: **XtractAir** (premium engineered low-velocity) and **Xtracta** (value-range). Both brands share the same extraction kits, return air kits, and install process. Your electrician and roof plumber handle the install. No mechanical engineer needed for standard set-ups.

### KEY TERMS YOU'LL SEE IN THIS GUIDE

Term	What It Means
<b>AS1668.2</b>	Australian Standard 1668 Part 2 – the national standard governing ventilation and air conditioning in buildings, including commercial kitchen exhaust requirements.
<b>VSD</b>	Variable Speed Drive – an electronic controller that adjusts exhaust fan speed. Turn it up during heavy cooking, down during quiet periods to save power and reduce noise.
<b>NCC</b>	National Construction Code – Australia's building code. Part F6 covers kitchen local exhaust ventilation requirements.
<b>EHO</b>	Environmental Health Officer – a council officer who inspects food premises for compliance with food safety legislation (e.g. Food Act).
<b>RBS</b>	Relevant Building Surveyor – the registered building surveyor appointed to your project. They check NCC/AS1668.2 compliance and issue permits or final inspection certificates.
<b>Make-Up Air</b>	Replacement air supplied back into the kitchen to balance what the exhaust fan extracts. Required by AS1668.2 to prevent negative pressure, door-slamming, and poor canopy capture.
<b>SS Baffle Filters</b>	Stainless steel grease filters fitted inside the canopy. They slide out and go straight in your commercial dishwasher for easy cleaning.

### WHAT'S INCLUDED IN A COMPLETE KIT

A full installation requires **three components**. Each is ordered separately so we can match the right combination to your kitchen:

Component	What It Does
<b>1. Canopy Hood</b>	The stainless steel exhaust hood that mounts above your cooking equipment. XtractAir includes XBlade low-velocity capture technology (up to 40% less airflow than conventional hoods), built-in LED task lighting with toughened safety glass, and dishwasher-safe SS baffle filters. Xtracta canopies are a cost-effective alternative suitable for most standard kitchen configurations.

Component	What It Does
<p><b>2. Extraction Kit (MEK)</b></p>	<p>The exhaust ductwork and fan package that connects the canopy to the roof. Includes the exhaust fan, VSD (Variable Speed Drive) speed controller, and duct sections. Available in 12", 15", and 18" duct sizes matched to your canopy. Compatible with both XtractAir and Xtracta canopies.</p>
<p><b>3. Return Air Kit</b></p>	<p>The make-up air system that replaces the air being extracted. Required by AS1668.2 for balanced airflow. Includes ductwork and fan. Choose from four types based on your roof configuration (see page 2).</p>

■ **SINGLE-PHASE 240V POWER:** XtractAir and Xtracta fans run on standard 240V single-phase power. No expensive three-phase electrical upgrade required. Your licensed electrician simply wires it to a dedicated circuit.

## XTRACTAIR – CANOPY RANGE & SIZING

Premium engineered low-velocity canopies. All canopies are **1400mm deep x 600mm high**. Choose the width that overhangs your cooking equipment on all open sides. XtractAir handles electric, gas, and solid fuel (charcoal, wood) when installed to AS1668.2.

Model	Size WxDxH (mm)	Typical Venue / Operator
<b>XLV-1414</b>	1400 x 1400 x 600	Fixed kiosks, snack bars, simple takeaway operations with a compact cookline
<b>XLV-1814</b>	1800 x 1400 x 600	Small takeaways, food courts, simple café kitchens
<b>XLV-2114</b>	2100 x 1400 x 600	Cafés, small restaurants, school canteens, bakeries
<b>XLV-2614</b>	2600 x 1400 x 600	Restaurants, clubs, aged care facilities, hotel bistros
<b>XLV-3014</b>	3000 x 1400 x 600	Mid-size restaurants, pubs, clubs, workplace cafeterias
<b>XLV-3614</b>	3600 x 1400 x 600	Large restaurants, hotel kitchens, stadiums, event venues
<b>XLV-4214</b>	4200 x 1400 x 600	Institutional kitchens, hospitals, large hotels, contract catering
<b>XLV-5214</b>	5200 x 1400 x 600	Central production kitchens, large hospital facilities, defence catering
<b>XLV-6014</b>	6000 x 1400 x 600	High-volume central production, major institutional facilities

■ ■ **IMPORTANT – MEASURE FIRST:** The canopy must overhang your cooking equipment on all open sides to comply with AS1668.2. Measure your equipment lineup carefully before ordering. If the canopy is undersized, it will not capture effectively and your council will not approve it.

## XTRACTAIR – CONDENSATE / DISHWASHER HOODS

For dishwashers and bread/dry-heat ovens. Extracts steam and dry heat vapours.

Model	Size WxD (mm)	Notes
<b>XST</b>	1400 x 1100	Open wall mounting, per AS1668.2 overhang requirements
<b>XST-C</b>	1100 x 1100	Compact version for corners or tight spaces
<b>Extraction Kit (XST/XST-C)</b>	–	Shared extraction kit suits both XST and XST-C models

### SPARE PARTS

**Stainless Steel Baffle Filter** – Replacement filters available individually. Slide out of the canopy and into your commercial dishwasher for cleaning.

## XTRACTA – CANOPY RANGE & SIZING

Xtracta provides exhaust canopy solutions to suit every budget — the value-range alternative with over 30 years experience in foodservice and construction. Xtracta canopies use the same extraction kits and install process as XtractAir and comply with AS1668.2 when correctly specified.

### Standard Canopies — 1230mm Deep x 600mm High

Model	Size WxDxH (mm)	Typical Venue / Operator
Xtracta 1200	1200 x 1100 x 700	Fixed kiosks, snack bars, compact pop-up or semi-permanent operations
Xtracta 1400	1400 x 1230 x 600	Small takeaways, food courts, simple café kitchens
Xtracta 1800	1800 x 1230 x 600	Cafés, small restaurants, school canteens, bakeries
Xtracta 2200	2200 x 1230 x 600	Restaurants, clubs, small pubs, workplace cafeterias
Xtracta 2600	2600 x 1230 x 600	Mid-size restaurants, hotel bistros, aged care facilities
Xtracta 3000	3000 x 1230 x 600	Large restaurants, pubs, clubs, catering companies
Xtracta 3600	3600 x 1230 x 600	Hotel kitchens, stadiums, large institutional or contract catering

### Specialist Canopies

Model	Size WxDxH (mm)	Notes
Xtracta Pizza Conveyor	2060 x 1725 x 650	Designed for conveyor pizza ovens — deeper profile captures across the full oven run. Suits pizzerias, quick-service restaurants, and high-volume takeaways.
Xtracta Van Air 1200	1200mm W	Purpose-built food truck and mobile kitchen canopy. Suits compact van fitouts and small trailer kitchens.
Xtracta Van Air 2400	2400mm W	Larger food truck and mobile kitchen canopy. Suits extended cooklines in larger vans, trailers, and events vehicles.

### WHICH BRAND IS RIGHT FOR YOU?

	XtractAir	Xtracta
Technology	XBlade low-velocity capture (up to 40% less airflow)	Standard exhaust canopy
LED Lighting	Built-in, toughened safety glass	Not included
Fuel Types	Electric, gas, solid fuel (AS1668.2)	Electric and gas
Depth	1400mm standard	1230mm standard (1100mm on 1200 model)

	XtractAir	Xtracta
<b>Width Range</b>	1400mm – 6000mm	1200mm – 3600mm + specialist
<b>Food Truck Option</b>	No	Yes – Van Air 1200 & 2400
<b>Pizza Conveyor Hood</b>	No	Yes – purpose-built model
<b>Best For</b>	High-output kitchens, compliance-critical applications, institutional	Budget-conscious operators, lighter cooking loads, food trucks

■ Not sure which brand suits your kitchen? Call our equipment specialists — we'll match you to the right canopy, extraction kit, and return air kit based on your cooking equipment, ceiling height, and building configuration.

## CHOOSING YOUR RETURN AIR KIT

AS1668.2 requires **balanced airflow** – you cannot just extract air without replacing it. The Return Air Kit supplies fresh make-up air back into your kitchen. Choose the type based on your roof configuration, then match the duct size (12", 15", or 18") to your extraction kit. Return Air Kits are compatible with both XtractAir and Xtracta canopy systems.

Type	Ductwork	Roof Config	Fan Location	Best For	Sizes
<b>Type 1 ★ Most Popular</b>	Rigid duct, horizontal run	External flat roof	Fan on roof	Standard flat-roof commercial premises	12" 15" 18"
<b>Type 2</b>	Rigid duct, vertical run	Inside roof space	Fan on roof	Pitched roofs – rigid duct runs vertically through ceiling	12" 15" 18"
<b>Type 3</b>	Flexi duct, horizontal run	Inside roof space	Fan in ceiling void	Tight ceiling spaces where rigid duct won't fit	12" 15" 18"
<b>Type 4</b>	Flexi duct, vertical run	Inside roof space	Fan on roof	Maximum routing flexibility in complex ceiling voids	12" 15" 18"

■ For current pricing on all Return Air Kit types and duct sizes, visit [industrykitchens.com.au/brands/xtractair](http://industrykitchens.com.au/brands/xtractair) or call us on 1800 595 464.

■ **MATCH YOUR DUCT SIZE:** The return air kit duct size (12", 15", or 18") must match your extraction kit (MEK-12, MEK-15, or MEK-18). We'll confirm the right pairing when you enquire.

## INSTALLATION – WHAT YOU NEED TO ARRANGE

Canopy kits are designed for straightforward installation by your own trades. The canopy is modular and bolts together on-site – no crane needed for most installs. However, two licensed trades are legally required across all Australian states and territories:

Trade	What They Do	Certificate / Sign-Off
<b>Licensed Electrician</b>	Wires the single-phase 240V exhaust fan to a dedicated circuit. Connects the VSD (Variable Speed Drive) speed controller. Installs an accessible isolation switch.	Certificate of Electrical Safety (or equivalent in your state). Confirms work complies with AS/NZS 3000 Wiring Rules. Mandatory everywhere in Australia.
<b>Licensed Roof Plumber</b>	Cuts the roof penetration for ductwork. Flashes and waterproofs the penetration. Mounts the rooftop fan (if applicable). Connects ductwork through the roof.	Plumbing Compliance Certificate (or equivalent). Confirms roof integrity and stormwater drainage are not compromised. Required whenever you cut through a roof.
<b>General Installer / Builder</b>	Mounts the canopy to wall or ceiling structure with appropriate fixings. Connects internal duct sections. Fits baffle filters and confirms LED lights working.	No specific trade certificate, but must follow the installation guide and AS1668.2 requirements. A qualified builder or experienced kitchen installer is recommended.

## WHO SIGNS OFF AFTER INSTALLATION?

There is no single "canopy certificate." Approval comes from multiple parties depending on your project scope. The requirements below apply Australia-wide, though the specific regulatory bodies vary by state and territory.

Authority	What They Check	When Required
<b>Electrician (Always required)</b>	Electrical safety of the fan connection, VSD wiring, and isolation switch.	Certificate of Electrical Safety (or state equivalent). Lodged with your state's electrical safety regulator (e.g. Energy Safe Victoria in VIC, SafeWork NSW, Electrical Safety Office in QLD). Every electrical installation in Australia must have this.
<b>Roof Plumber (Always required if cutting roof)</b>	Roof penetration integrity, waterproofing, flashing, stormwater drainage.	Plumbing Compliance Certificate (or state equivalent). Lodged with your state's building/plumbing authority (e.g. VBA in VIC, NSW Fair Trading, QBCC in QLD). Licensed plumber must issue within the required timeframe.
<b>Building Surveyor / Certifier (Situational)</b>	Checks that the canopy and ventilation system comply with NCC Part F6 and AS1668.2. Reviews plans, duct routes, fan specs, and discharge details.	Required for new fit-outs, change of building use, or where a building permit/approval was issued. Issues occupancy permit or certificate of final inspection. Not always required for like-for-like replacements.

Authority	What They Check	When Required
<b>Council EHO (Situational)</b>	Environmental Health Officer inspects for food safety legislation compliance. Checks ventilation is adequate for the type of cooking.	Required for new food business registrations. May inspect existing businesses on complaint or routine audit. Requirements vary by council – always check with your local council before starting work.
<b>EPA / Environment (If applicable)</b>	Noise, odour, and exhaust discharge. Checks vertical discharge above roof level, separation from air intakes and neighbours.	Only relevant if exhaust causes noise or odour issues, or in sensitive locations (e.g. heritage areas, residential neighbours). Good practice to consider the discharge location upfront.

■ **WHY THIS IS EASIER:** Because XtractAir and Xtracta canopies are supplied with full product data sheets and ventilation specifications, your building surveyor and council EHO have a much simpler approval process. No need to commission a separate mechanical engineer for standard installations.

■■ CHECK WITH COUNCIL FIRST: If this is a new food business or a change of use for your premises, contact your local council before ordering. Some councils require plans to be approved by a building surveyor/certifier before installation begins. This applies in all states and territories.

## STATE & TERRITORY REGULATORS – QUICK REFERENCE

Your electrician and plumber will know their local requirements, but here's a quick reference for the bodies that oversee electrical and plumbing compliance in each state:

State	Electrical Safety Regulator	Plumbing / Building Regulator
VIC	Energy Safe Victoria (ESV)	Victorian Building Authority (VBA)
NSW	SafeWork NSW / NSW Fair Trading	NSW Fair Trading
QLD	Electrical Safety Office (ESO)	QBCC (QLD Building & Construction Commission)
SA	Office of the Technical Regulator (OTR)	OTR / SA Gov
WA	Building & Energy (Commerce WA)	Building & Energy (Commerce WA)
TAS	CBOS Tasmania	CBOS Tasmania
ACT	Access Canberra	Access Canberra
NT	NT WorkSafe	Building Advisory Services NT

Note: Regulator names and structures may change. Your licensed trades will be current with their own registration body. This table is provided as a general guide only.

## BEFORE YOU ORDER – YOUR CHECKLIST

✓	Item	Details
■	<b>Measure your equipment</b>	Measure the total length and depth of your cooking equipment lineup. The canopy must overhang on all open sides.
■	<b>Choose your brand</b>	XtractAir for engineered low-velocity performance. Xtracta for a cost-effective solution. Contact us if unsure.
■	<b>Confirm canopy model</b>	Match the canopy width to your measurements. When in doubt, go one size up.
■	<b>Choose extraction kit</b>	The extraction kit (MEK) must match your canopy size. We'll confirm the right pairing when you enquire.
■	<b>Check your roof type</b>	Flat roof → Type 1 Return Air Kit (most common). Pitched or ceiling void → Types 2, 3, or 4. Match duct size to your extraction kit.
■	<b>Book your trades</b>	Line up a licensed electrician and licensed roof plumber for installation. They will each issue compliance certificates.

✓	Item	Details
■	<b>Check with council</b>	If this is a new food business or change of use, contact your local council and/or building surveyor/certifier BEFORE ordering.
■	<b>Confirm delivery access</b>	Check your site has access for a delivery truck. Do you need a tailgate lift?

## FINANCE OPTIONS

A complete canopy kit is a significant capital investment. Industry Kitchens can connect you with flexible hospitality finance options to spread the cost and preserve your working capital. Finance is available for new equipment purchases across all canopy and extraction kit configurations.


Option	How It Works	Best For
<b>Rent-to-Own</b>	Rent the equipment with the option to purchase at any point during the agreement. A portion of your rental payments contributes toward the purchase price.	Operators who want flexibility — keep, buy, or upgrade at the end of the term.
<b>Chattel Mortgage</b>	You own the equipment from day one. Finance is secured against the asset. Fixed repayments over an agreed term. GST claimable upfront.	Established businesses wanting asset ownership and tax advantages from day one.
<b>Finance Lease</b>	Use the equipment over a fixed term with regular payments. Option to purchase, return, or extend at end of term.	Businesses that prefer to keep equipment off the balance sheet or upgrade regularly.
<b>Deposit / Holding</b>	A refundable holding deposit secures your order and locks in stock while finance is arranged.	Any operator — protects your order while approvals are processed.

■ Ask our team about current finance options when you enquire. We work with leading hospitality finance providers and can guide you to the right structure for your business.

## READY TO GET STARTED?

Our equipment specialists can help you choose the right canopy kit — XtractAir or Xtracta — confirm extraction and return air kit matching, and provide all the technical data sheets your building certifier and council need.

 **1800 595 464**

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■ [industrykitchens.com.au/brands/xtractair](https://www.industrykitchens.com.au/brands/xtractair)

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