

Halifax FTHI940K 9' x 40" Type 1 Concession Trailer / Food Truck Hood System with Integrated Fan and Kidde Fire Suppression System

Item #421FTHI940K

Technical Data

Length	9 Feet
Depth	40 Inches
Height	24 Inches
Voltage	120 Volts
Features	Integrated Fan Made in America UL Certified
Fire Suppression	Kidde System



Features

- Integrated fan is excellent for low clearances
- 20" tall stainless steel grease filters
- Louver prevents rainwater from entering through exhaust port
- Type 1 hood for food truck and concession trailer installations
- Comes with Kidde fire suppression system

Certifications

Made in America

Hardwired

UL Certified

Technical Data

Plug Type	Hardwire
Style	Food Truck Hood Systems
Type	Type 1

Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax FTHI940K 9' x 40" type 1 concession trailer / food truck hood system with integrated fan and Kidde fire suppression system. This unit is suitable for use over any equipment grease-laden vapor producing equipment that is required by fire code to have a type 1 hood when installed in a food truck or concession trailer. This includes fryers, griddles, charbroilers, conveyor pizza ovens, or any equipment that produces grease during the cooking process.

The hood removes the grease-laden vapors produced by your equipment and prevents them from accumulating in places where they could become a fire or sanitation hazard, leaving your kitchen clean and safe to use! To ensure proper safety, it comes with a pre-piped Kidde fire suppression system. This is a UL300 wet chemical system that uses APC (aqueous potassium carbonate) fire extinguishing solution to knock down flames fast and prevent fires from spreading. It comes pre-filled and must be charged, hooked up, tested, and inspected by a certified fire safety installer.

Conveniently designed with an integrated blower and motor, a roof installed fan isn't necessary for operation, and this hood and integrated fan to exhaust directly out the side of a mobile unit. The entire unit is excellent for low height clearances under bridges, tunnels, and garages. Hanger rails keep installation simple and quick because there is no need for welding. The unit comes with an installation kit, which includes (4) 8" long stainless steel bolts, (16) 1/2" stainless steel washers, (16) 1/2" stainless steel nuts, and 4 ring gaskets.

With (3) 20" and (3) 16" tall stainless steel grease filters, there is a larger capture area within the device. Since the filter is stainless steel, it is both durable and easy to clean. Grease extracted by the filter is collected in a grease trough, which drains into a stainless steel grease cup for disposal. 18 gauge 430 stainless steel is used on all exposed surfaces to give it excellent durability and cleanability, while the MIG-welded frame provides seamless, liquid-tight joints. The hood features a sloped-front canopy design that is great for low ceilings, providing extra front clearance and comfort for chefs and dropping down close to the equipment in the back.

100W incandescent lights can be shipped loose or installed in the unit to illuminate the equipment under your hood so that you can easily see what you're doing while cooking, and they require a 120V electrical connection to the junction box. The louver design prevents rainwater from entering even at hurricane force. The smooth top on this hood is great for tight installations because it allows maximum clearance.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.