

# Halifax FTHI840 8' x 40" Type 1 Concession Trailer / Food Truck Hood System with Integrated Fan

Item #421FTHI840



## Technical Data

<b>Length</b>	8 Feet
<b>Depth</b>	40 Inches
<b>Height</b>	24 Inches
<b>Voltage</b>	120 Volts
<b>Features</b>	Integrated Fan Made in America
<b>Fire Suppression</b>	Optional Fire Suppression
<b>Plug Type</b>	Hardwire
<b>Style</b>	Food Truck Hood Systems
<b>Type</b>	Type 1

## 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
- Easy to install with no welding

## Certifications



Made in America



Hardwired



UL Certified

## Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax FTH1840 8' x 40" type 1 concession trailer / food truck hood system with integrated fan. 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!

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 (4) 20" and 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](http://www.p65warnings.ca.gov).