

Halifax FTFHP730 Type 1 Concession Trailer / Food Truck Hood System with Fire Suppression - 7' x 30"

Item #421FTFHP730

Technical Data


Length	7 Feet
Depth	30 Inches
Height	18 Inches
Voltage	115 Volts
Features	Made in America
Fire Suppression	With Fire Suppression
Plug Type	Hardwire
Style	Food Truck Hood Systems
Type	Type 1





Features


- Type 1 hood for grease-producing equipment; exhaust-only system with no makeup air
- Includes sloped-front hood canopy, exhaust fan, and pre-piped fire suppression system
- 18-gauge 430 stainless steel construction on all exposed surfaces
- For food truck and concession trailer installations
- 115V direct-drive exhaust fan (1400 CFM)

Certifications


Made in America


Hardwired

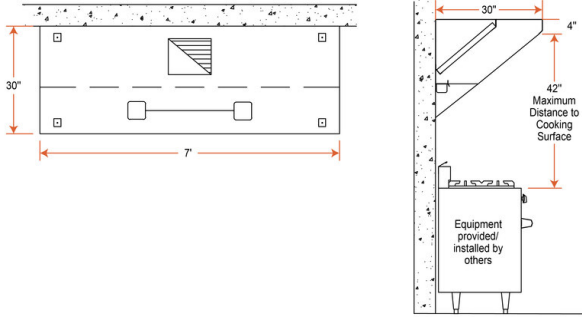

UL Listed, US


UL Classified EPH

Plan View

TOP VIEW

SIDE VIEW



Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax FTFHP730 7' x 30" type 1 concession trailer / food truck hood system. This unit is suitable for use over any equipment that has a surface operating temperature under 700 degrees Fahrenheit, and 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! It is an exhaust-only system with no makeup or supply fan and also contains a 115V direct-drive exhaust fan designed for 1400 CFM. To make installation easy, it also includes a 2" high concession curb for the fan, a 12" length of duct work, a curb plate, and 12" x 9" side curtains. A variable dial control makes it easy to adjust the fan speed as needed to account for higher or lower ventilation needs. 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.

The hood uses (1) 20" x 20" and (4) 20" x 16" baffle-type filters, and the filters are made from stainless steel to provide durability and make cleaning easy. 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.

3 pre-wired lights (sent loose or installed) illuminate the equipment under your hood so that you can easily see what you're doing while cooking, and they require a 115V electrical connection to the junction box. The smooth top on this hood is great for tight installations because it allows maximum clearance. 4 hanger brackets can be included at your option to make installation easy. It must be hard-wired, cords and plugs are not included.

⚠ 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.