



Construction

- Light aluminum 1060 body construction and blower made up of aluminum 3003 H14.
- GI 18 gauge base to withstand the air pressure on the nuts in roof curb, while Food Truck is on the move.
- Impeller is made of heavy gauge aluminum blade resist the high static pressure.
- Waterproof electrical connection in the lower part of the fan for easy connections
- UL Listed electrical components
- Air tight oil & water drain

Standard Equipment

- Die cast heavy 4" duty hub
- Keyed 5/8" motor shaft, with set screw
- All serviceable parts are accessible from one side of the unit
- Quite impeller Fan
- Dynamically balanced impeller
- Permanent RUN capacitor motor
- Option with one of the world's best american motor



Upblast Commercial Roof Exhaust Fan

Description/Application

- Low profile centrifugal up blast extractors are designed not just for restaurants but also for food truck industry.
- The extractors are specially designed to handle deep oil frying equipment, and to discharge grease, excessive heat and smoke vertically in the air. Backward curved impeller and high motor can allow the fan to operate on a very high static pressure while able to maintain the high air flow.

DIMENSIONAL DATA

HEIGHT	DIAMETER	CURB CAP	WEIGHT
22in	24in	19in	55lbs

PERFORMANCE DATA

RATING	Nominal Air Flow Rate (cfm)	2050
	Motor Capacity (Hp)	1/2
	Noise Level (Sones)	14.2
E. DATA	Power Supply (v / ph / hz)	115/1/60
	Power Input (kw)	0.82
	Full Load Current (amps)	8.9
BLOWER	Type	Centrifugal Backward Curve Single Inlet
	No of Blades	8
	Size DxL (in)	13 x 5 1/4
	Inlet Size (in)	10