

# Ventless Hood

## Model FSH-2



- The compact, simple design of the FSH-2 Ventless Hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple suppliers for separate hood and electrical systems.
- Our one-of-a-kind stainless steel hood meets the grease-laden vapor removal requirements for a variety of foodservice applications and equipment.
- The self-contained fire suppression system used in the Giles Ventless Hood is an ANSUL® R-102A fire extinguishing system. The system contains piping, nozzles (appliance & plenum), fusible link brackets, release mechanism, conduit for fusible link cable and 1.5 gal. suppressant tank. Final installation, charging and certification of the system must be performed by an authorized Ansul distributor (**not included with Hood purchase**).

### Design Features



### Ventless Hood System

Hood consists of a built-in Fire Suppression System and a 3-Stage Air Cleaning System.

1. Stainless Steel Baffle Filter traps large grease particles.
2. Electronic Air Cleaner (EAC) negatively charges particles in the dirty air, allowing them to be collected by electrostatic force.
3. Disposable Charcoal Filter helps eliminate undesirable cooking aromas.

### Electric Fryer Constraints

The FSH-2 is designed specifically for electric fryers. The appliance placed under this hood must meet the following specifications:

- Maximum electrical input of 20kW
- Maximum cooking surface area of 380 sq. in. [0.245 cu. meter]
- Maximum fry tank capacity of 110 lbs [50 kg] shortening.
- Fryer width (side to side) from 24" [610 mm] to 10" [254 mm]

### Listings



### Giles Foodservice Equipment

An ISO 9001 Registered Company

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36109 USA

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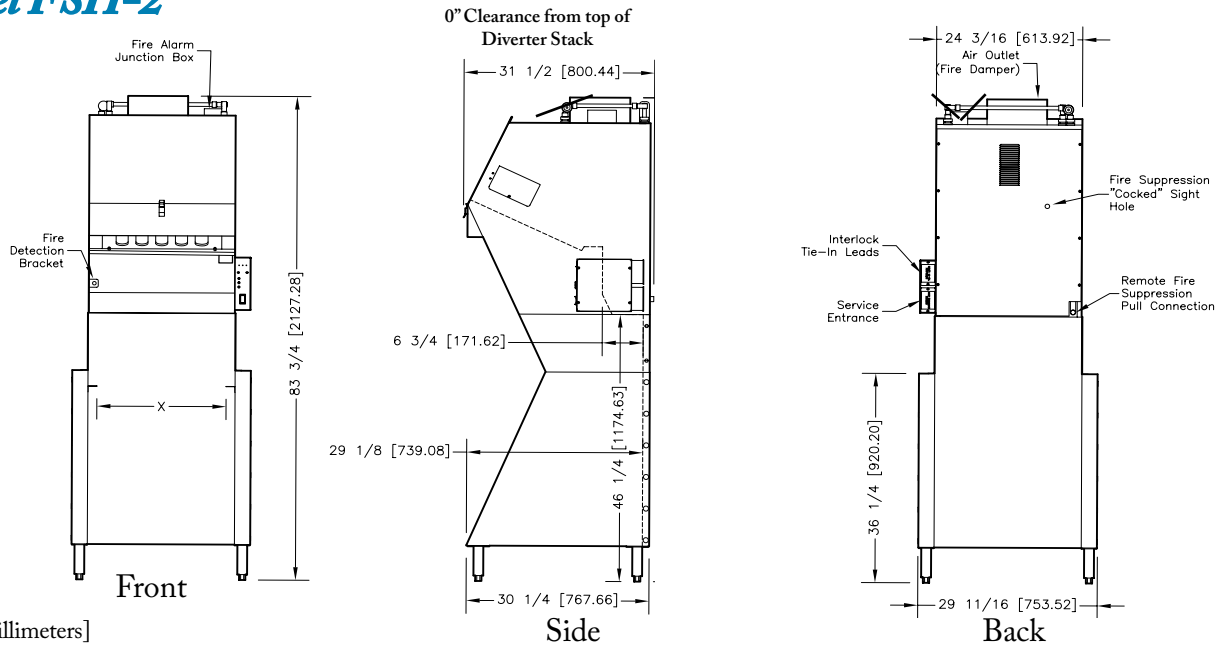
Web Site: [www.gfse.com](http://www.gfse.com) • Email: [services@gfse.com](mailto:services@gfse.com)

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## Model FSH-2

Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_

Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_



Inches [millimeters]

### Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacement of previously purchased equipment.

#### Construction:

20Ga to 16Ga Stainless Steel

#### Dimensions:

Width: 29-11/16" [616 mm]

Depth: 31-1/2" [801 mm]

Height: 83-3/4" [2128 mm]

#### Ventless Hood:

Exhaust CFM: 510 - 680

Approx. Decibel Level: 65

#### Electrical Specifications:

Available voltages: 208/220/240

1 phase - 208/220/240V - 5/5/5 AMPS

(No service cord provided)

#### Product Designation:

FSH-2 (A through H, see "How to Specify" below)

#### Shipping Specifications:

Crated Weight: 462 lbs [146 kg]

Crated Cube Size: 35" X 34" X 93" = 49 cu ft

[1067mm X 915mm X 1423mm = 1.4 cu meters]

### Accessories Included

Unit is shipped with (1) Baffle Filter, (1) EAC Filter, (1) Charcoal Filter, EAC Soak Tank and Operation Manual.

### How To Specify

#### 1. Fryer Opening (X)

Specify FSH-2 and fryer opening width (X): Please allow an approximate 1/8" [3.17] to 1/4" [6.35] larger opening for fryer clearance.

	Letter Designation	Opening Width (X)
<input type="checkbox"/>	A	24-1/8 [612.77]
<input type="checkbox"/>	B	20-1/8 [511.18]
<input type="checkbox"/>	C	18-5/8 [473.08]
<input type="checkbox"/>	D	16-1/8 [409.58]
<input type="checkbox"/>	E	15-5/8 [396.88]
<input type="checkbox"/>	F	15-1/8 [384.18]
<input type="checkbox"/>	G	14-1/8 [358.78]
<input type="checkbox"/>	H	10-1/8 [257.18]

#### 2. Electrical Options

Specify electrical option from the following:

	Voltage	Hz	Phase
<input type="checkbox"/>	208/240	60	1
<input type="checkbox"/>	220	50	1

#### 3. ILS Option (Interlocking Start)

(Please check with your local officials for this requirement) Specify if local code requires that the hood and appliance underneath cannot restart after power interruption until attended by an operator:

ILS (Interlocking Start)

Note: if not specified, non-ILS will be shipped.

#### 4. Accessories\*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		EAC Filter	20520
<input type="checkbox"/>		Charcoal Filter	30248

\*Additional charges

#### 5. Shipping

Specify the shipping method

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